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Hello K&L Wine Club Members,

I hope you've had a great start to your summer, as the evenings lengthen and there's a little extra time to savor your glass of wine at the end of the day. We've sampled more than a few glasses of wine at K&L over the past month, and I'm excited to share some of our top finds with you. This is a month when it's well worth taking a look at our other club offerings. We've managed to bring in some great wine both on the high end and the everyday side of the spectrum. We've got a lot for you whether you're into the classics, or varietals you've never heard of.

California wine lovers will want to take a good look at this month's Signature Red selections. We landed an amazing deal on one of the top names in Russian River Pinot Noir, and to boot we have a fantastic Napa Cabernet from a secret source. Those of you familiar with our "Kalinda" label will know that we can't tell you who makes this wine. If it were bottled under its normal label, it would be three to four times the price. And the Pinot Noir? A stunning single-vineyard bottling from Joe Wagner of Belle Glos. The pricing for club members is ridiculously good, on both of these wines.

For our Premium members we're featuring something traditional and something unexpected. With the stellar 2015 vintage of Bordeaux filling K&L's shelves, we have plenty of incredible wines in this category now. I'm particularly excited for this month's pick, a newer project from one of the best names on the right bank today: Hélène Garcin. We'll get into the details inside, but anyone looking for serious Bordeaux value should check out this bottle. Our other wine is utterly disarming and quite lovely: a Piemontese white blend from Idlewild. Sam Bilbro, owner and winemaker at Idlewild, specializes in northern Italian varietals grown throughout Sonoma and Mendocino.

What does the Best Buy Club bring to the table this month? First, a white wine you've likely never heard of, from a region better known for its spirits. Gros Manseng is the grape, and Gascogne is the region. Known primarily for Armagnac, Gascogne is a great place to come across bright and aromatic white wines at a surprising value. In addition, we're featuring a very refreshing and modern take on a Rhône blend from Domaine de l'Ermitage. It's un-oaked, young and vibrant. A bit lighter and softer than a typical Rhône wine, and perfect for summer weather.

Speaking of lighter and fresher reds for the summer, check out the Dolcetto that Greg St Clair features in this month's Club Italiano. This is one of my favorite Italian varietals. It's so easy to pair with food, it could quickly become a household staple. Next to this Greg is showcasing a great new find—a Nebbiolo-based wine from the alpine region of Sassella.

Finally, all club members will want to take a look at our special feature, on page 6 just before the Re-Order section. It's a club-only deep discount on one of the top names in Napa Cabernet: Bacio Divino. We are offering this 2014 vintage at \$59.99 for members only: a full 40% off normal retail of \$99.99. We'll continue to feature some club specials like this over the next few months. Enjoy!

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

Signature Red Collection Wine Club

Our Signature Club wines this month embody the height of Californian winemaking success. If you were to pick two kinds of wine in California today that enjoy a top-tier reputation and consequently hefty price tag, you'd likely point to Napa Cabernet and Russian River Pinot Noir. There's real quality in these two regions and the reputations are deserved, but often the wines are priced exclusively. As in Burgundy or Bordeaux, the best sites are planted and locked down, the owners are well established, and the winemaking is at its peak. That's why I was excited to get an amazing deal on two of these classics to feature in the Signature Club. These days it's difficult to find great Napa Cabernet for under \$50, and premium Russian River Pinot Noir is in the same boat. Well, this month we are giving you both for the same price that just one would normally command.

The first wine is none other than Joe Wagner's **2016 Belle Glos "Dairyman" Russian River Pinot Noir (\$30.99)**. Joe Wagner is the grandson of Lorna Belle Glos Wagner, one of the co-founders of Caymus. He has winemaking in his blood, and a love of the vineyard laced throughout his life. When he started the Belle Glos label, he took part of his grandmother's name and focused on the varietal that she loved most: Pinot Noir. The aim is to achieve top quality Pinot from the best vineyard sites throughout California. The Russian River vineyard from which Joe produces this single-vineyard expression of Belle Glos Pinot is called "Dairyman" after the old dairy farm that used to occupy this area. It's on the southern side of Russian River, with a picture-perfect climate for the AVA. Cooling and moderating influences come from the ocean in the form of fogs and sea breezes, which balance out the California sunshine and allow for a long growing season. The resultant fruit is concentrated and it fully ripens without losing its structure and acidity. This makes for a powerful, full-bodied style of Pinot Noir that's difficult to argue with. Russian River has long established its reputation for definitive Pinot in this rich and luxurious vein, so it is challenging to source at anything like this price point. I don't imagine this wine will be here long, so if you love it, re-order quickly.

Along with our stellar Pinot, we have the **2016 Kalinda "Lot #2" Napa Valley Cabernet Sauvignon (\$19.99)**. Most of you are familiar with the concept behind K&L's Kalinda label. It's another way that we bring premium wine to our customers at a very discounted price. Many top producers in Napa and other areas like to limit their production to keep up demand and maintain their high prices. That leaves these wineries with extra wine. We've worked with a number of producers to buy and bottle their "extras" under our own label—Kalinda. We can't say a word about who makes the wine, or where it comes from other than a broad regional designation such as "Napa Valley." Every year we work with different producers. This year we made two Kalinda Cabernets. "Lot #2" is the best Kalinda Cabernet I've had in the last several years. But I can't tell you who made it. You're going to have to trust us and open that bottle. Once you taste the wine, you'll see that the quality speaks for itself. True to valley fruit, this wine has an open and accessible quality that makes it drinkable right now, but don't hesitate to buy a bottle or two more to lay down if you like it. It's definitely got the bones for the long haul, and I guarantee that it will develop beautifully over the next few years.

So, enjoy our two Signature picks this month. In true K&L style, we've found a way to slash the price and get you two incredible wines for the normal retail price of one.



Joe Wagner, founder of Belle Glos.

Premium Wine Club

I'm pretty excited about our Premium Club selections this month. To be honest, it's always a little difficult to decide on wines for this club. All of our buyers have great options that they are pitching, and it can be challenging to pick the best among the myriad of choices each month. This time though, it was pretty obvious which wines would win out. We are featuring a stunning 2015 Bordeaux from Clyde's friend H el ene Garcin's newest Ch ateau. It's beautifully lush and polished, and packed full of sweet 2015 fruit. It's so elegant right out of the bottle that I couldn't pass it up for the club.

Let's take a closer look at our Bordeaux: the **2015 Ch ateau d'Arce, C otes de Castillon (\$14.99)**. The C otes de Castillon is a "marginal" area of Bordeaux, but one that has seen a lot of investment recently from top producers. When H el ene Garcin and her husband Patrice L ev eque decided to purchase this Ch ateau and expand their already impressive portfolio, we were very excited to see what would happen. H el ene and Patrice have perfected the winemaking art at their other Ch ateaux: Clos l'Eglise, Barde-Haut and Poesia. But the prices for those wines aren't always everyday. The d'Arce enjoys the same finesse and polish as the wines from their other properties, but due to this estate's location its pricing is phenomenally good. This is one of those bottles that you could easily pass up on the shelf, if you didn't know who's behind it. In fact, with the Garcin-L ev eque expertise driving this Ch ateau, it's definitely one of the best values in the store. What do you need to know about the wine? This is a classic right bank blend—mostly Merlot with some Cabernet Franc. It's a great example of 2015 finesse, without being overly ripe or unbalanced. The style is completely in keeping with the more expensive wines in their portfolio, that is to say charming, vibrant and elegant with a good depth of fruit, and also subtly structured with fine-grain tannin and fresh acidity. It's easy to drink right off the bat without having to cellar it for years. You might pair it with a particularly hearty steak. In fact, this could pair with any number of dishes from traditional roast chicken to pork, or a classic beef preparation.

As mentioned earlier, our second selection this month is quite the fun white blend. Sam Bilbro's **2016 Idlewild "The Bee—Flora and Fauna" California White Blend (\$16.99)** is composed of 53% Muscat Canelli, 42% Arneis and 5% Cortese. Muscat Canelli, also known as Muscat Blanc or Moscato Bianco, is a wildly aromatic grape varietal native to northern Italy. In this case it's grown on volcanic soils in Lake County, giving the wine a wonderfully mineral drive. Arneis is another native Italian grape (here grown in Mendocino), and produces firmly structured, stony wines laden with minerality and herbal notes. It's the perfect complement to the Muscat Canelli, and also plays well with the small amount of Cortese, which brings a fresh, citrus-driven



H el ene Garcin and her husband Patrice L ev eque run Ch ateau d'Arce and also Ch ateaux Clos l'Eglise, Barde-Haut and Poesia.



Sam Bilbro (right) with his two brothers. All three are in the wine business.

acidity. Sam is a stickler about finding the perfect vineyards from which to source his wine, and with his family background in the wine business, he knows Sonoma, Mendocino and Lake Counties like the back of his hand. His philosophy is that as little intervention as possible in the vineyard produces the best fruit. Once he feels that the grapes are ready, he picks them, co-ferments the juice, and allows the wine to rest on its lees in large, neutral oak barrels. The resultant wine is heavily textured and complex with stunning aromatics and striking structure. This is a wine that I prefer to drink all on its own, given the layers of flavor and texture that keep my brain and palate quite occupied. It would also make a great food wine. Ideally this could be paired with mildly spiced Thai food, risotto, nutty cheeses and charcuterie, or roasted game birds. Whether you're a food & wine person or more a wine person, I hope you will join me in falling for these two wines.

Best Buy Wine Club

For the Best Buy Club this month, we've got a new take on traditional regions. Our red wine is a classic Rhône in composition, but the winemaking is very modern and brings a fun twist to this well-known area. The white comes from the unexpected region of Gascogne. Best known for producing Armagnac, this is an under-the-radar source for fresh, crisp whites that could easily challenge a Sancerre or Chablis for vibrancy and quaffability. I'm excited for you to try these two wines. I think they're some of the best values in France, and may shake your stereotypes of the regions.

Domaine Duffour is the small property responsible for this month's white wine. It's a family-run Domaine with a variety of plantings, some traditional for the region and some innovative. Third-generation proprietor and winemaker Michel Duffour, together with his son Nicolas, makes Armagnac, but he loves to focus his efforts on red and white wines, little known as his production is. The **2017 Domaine Duffour Côtes de Gascogne Blanc (\$10.99)** is not your average white. I think you may find it a refreshing alternative to Sauvignon Blanc or Chardonnay. Made entirely from Gros Manseng, the wine is bright, fresh and tangy with vibrant tropical fruit notes and an appealing aromatic quality. The Gros Manseng varietal is native to the Jurançon area. It was brought to Gascogne about 25 years ago, and has taken on a more expressive character here on the clay and limestone soils. Although a relative newcomer, this grape is making waves in Gascogne. Michel has replanted large sections of his vineyard to Gros Manseng, investing in this delightful wine even though isn't yet well known. Our buyers came across this hidden gem last fall, and were pretty excited to bring this into the country. If you're wondering what to drink this with, we'd recommend grilled shrimp, lightly dressed fish, or a sheep's milk cheese.

Our red wine also rocks the boat a little this month. The **2016 Domaine de l'Ermitage "Victor" Costières de Nîmes Rouge (\$8.99)** is a classic Grenache/Syrah/Mourvèdre blend made in the southern Rhône valley, yet it's anything but traditional. Situated across the river from Châteauneuf-du-Pape, the winery is ancient, and has been making wines since the 12th century for pilgrims traveling to Santiago de



Nicolas Duffour, who together with his father Michel makes the wines of Domaine Duffour.

Compostela. The Castillon family, who own the winery today, have modernized things. The vineyards are certified sustainable with the Terra Vitis organization, and the winemaking is simple and clean. The wine is aged in concrete vats for six to nine months, and is designed to be fresh, bright and pleasant. This isn't your traditional earthy and smoky Rhône wine, loaded with new oak spice. Nor do you need to lay it down in a cellar for a decade before it starts to show well. This is open, modern and ready to go. I'd defy you to find a better summer red. It's food friendly, wallet friendly, and all too easily quaffable. Buyer Keith Mabry recommends pairing this with BBQ because of the vibrant dark berry fruit and slight peppery note. It's sure to lend a fresh perspective to your Rhône repertoire, and I hope it will find a great place at your table.



Vineyards at Domaine de l'Ermitage in the southern Rhône Valley.

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

The first wine for our Italian lovers this month is the **2015 Azelia "Bricco dell Oriolo" Dolcetto d'Alba (\$11.99)**. It's been almost 100 years since Cavaliere Lorenzo Scavino started producing wine from his vineyards in Castiglione Falletto. The Azelia winery has passed from father to son over and over, from Lorenzo to Alfonso to Lorenzo to Luigi. Before long it will go to the fifth generation, Lorenzo Scavino. The estate is about 40 acres but in classic Piemontese fashion it is a collection of small pieces of multiple vineyards scattered through the Langhe hills. They produce about 6,500 cases a year of eight different wines, five of which are Barolo from vineyards in Castiglione Falletto or Serralunga d'Alba.

This month's wine, a Dolcetto, comes from a vineyard that Luigi (the last Lorenzo's father) inherited from his mother's family. It's in the village of Montelupo Albese, about two miles east of Castiglione Falletto (where the winery is). The vineyard sits at an elevation of over 1,900 feet and its situation is a bit unique in the Langhe, first off because it isn't in the Barolo-producing zone. Also, this is a south-facing vineyard in a premier position, so it would not usually be used for Dolcetto grapes which are destined first to Nebbiolo then to Barbera. Yet because no Nebbiolo is grown here, this Dolcetto gets the best position in this vineyard. The vines in this five-acre vineyard are over 45 years old and at this altitude they get perfect ripeness, because the diurnal temperature range prevents the grapes from becoming overripe. This Dolcetto has wonderful aromatics and a



Luigi Scavino in the Bricco Oriolo vineyard. Just outside the border of Barolo, it produces one of the finest Dolcettos in the region.

medium weight, making it an ideal accompaniment to meals.

I have always been a fan of rustic fare with Dolcetto and I like grilled sausage and polenta, an ideal match, but Tuesday night ground beef pasta alla'Paul Newman sauce would be just fine too.

Next up is the **2012 Alfio Mozzi "Grisone" Sassella (\$27.99)**. The first time I went to the Valtellina, where this winery is located, I got there from Bolzano in the Alto Adige, by taking a "short cut" across the 6,000-foot Rhaetian Alps. The route went through some of the most beautiful countryside I'd ever seen, with several white-knuckle sections of road. The two sides of the Valtellina valley create an extraordinary contrast. It's an east-west valley, split by the Adda River.

On the north side of the river is a south face of the Swiss Alps, covered in rock terraces which stretch steeply up the mountainside. The viticulture on those slopes is called *Eroica*—meaning Heroic. Farming these slopes is challenging, fatiguing and physically dangerous. On the south side of the river are rocky scree slopes and brush, a stark contrast to the Alpine side. Every time I've been in the valley, those slopes have been covered in shade.

I've long been a fan of the Nebbiolo-based wines from this region. I first tasted the wines of Alfio Mozzi this year. He's a newcomer, and I wasn't disappointed. Alfio comes from a family of wine-growers and was born at his great grandparents' winery. He worked as a blacksmith for 11 years before deciding wine was his calling. He farms about 8.5 acres in Sassella. He ferments his wines using just indigenous yeast, then ages the wine for 18 months in 25hl and 30hl French oak barrels. In this small valley, Nebbiolo shows a different character from what you'd find in the Langhe. The wines have more earth and grit, and to me seem more aromatic than their cousins to the west. This wine is beautiful. It has more weight and richness than most Valtellina wines but it never loses its sense of place. To fully appreciate it, try it with Pizzoccheri, the classic buckwheat pasta dish of the region. Google that to find a recipe. It has chard, cheese and potatoes and it's a truly hearty dish!



The steep, terraced vineyards of the Valtellina make the Nebbiolo harvest a backbreaking venture. Alfio Mozzi's vineyards are a fine example.

Special Price on a Great Napa Valley Wine

2014 Bacio Divino Napa Valley Cabernet Sauvignon @ \$59.99 per bottle

This luscious, dark-fruited Napa classic normally retails for \$99.99, but we've got a special deal for our club members this month. The 2014 vintage was one of the best in recent history for Napa Valley, and the critics agree: Robert Parker gave this wine 95 points, *Wine Enthusiast* gave it 93, and James Suckling 92. But the wine speaks for itself. Elegant black plum and cassis mingle with an underlying savory black olive note. On the palate the wine is full and rich with silky,

Re-order Offers

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

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

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

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

Signature Red Club Previous Offerings

2015 Prospect 772 "Black Tie Charlie" Sierra Foothills @ \$22.99 per bottle

This is a big, full-bodied wine, blended from Syrah and Petit Syrah, and showcasing the power of our California sunshine. The founders at Prospect 772, Ron Pieretti and Wendy Sanda, are big into food and wine pairing, and design their wines with the table in mind. With this motivation, their wines are all cuvees or field blends. Rather than parse out detailed varietal wines, they opt for wines that showcase their origins and aim to be more than technical expressions of a specific grape. Did I mention that Ron and Wendy also happen to be in love with Rhône style wines? Their Black Tie Charlie is a Southern French-inspired wine that is also true to its California roots.

2015 Mas Gabinele "Faugeres" Languedoc-Rousillon @ \$26.99 per bottle

Thierry Rodriguez is the man behind this classic French GSM, and I have to say he does everything right. He started this small domaine back in 1997, and he hasn't done things the easy way. The sandstone-schist soils in this area are extremely nutrient poor, meaning that the vines have to struggle and have naturally quite low yields. Even so, Thierry insists on sustainable farming practices and harvests all his fruit by hand, sorting out unfit berries right there in the vineyard. Handling in the winery follows the same philosophy, with long, slow fermentations, gentle extraction, and a discerning balance of old and new French oak.

2015 Loring "Keefer Ranch" Russian River Pinot Noir @ \$24.99 per bottle

The Loring "Keefer Ranch" Pinot Noir is full of all the concentration and purity of fruit you can find in \$50 to \$70 bottles of California Pinot Noir: rich and round on the palate with plenty of freshness on the finish. You'll see Keefer Ranch releases from superstars like Kosta Brown and Failla as well, but you'll never see them for a price this good! The wine is so delicious you can enjoy it straight, with or without food.

2013 John Duval "Plexus" Barossa Valley SGM Blend @ \$23.99 per bottle

This wine annually receives rave reviews from every critic on the planet, and from each and every one of our Aussie-wine-loving staff. Normally a \$35 bottle. The 2013 Plexus is a blend of 54% Shiraz, 32% Grenache, and 14% Mourvèdre, making it the Aussie version of a Rhône blend. With layer upon layer of fruit, woody spice, and plenty of texture, it's one of the most elegant wines that comes out of Barossa every vintage. I'm well aware of the clichés that consumers hold against "jammy" Australian Shiraz, and I go out of my way to confront and break those stereotypes whenever possible. As if diving right into that stereotype boiler room with a California Merlot wasn't enough, I've decided to double down with this old fashioned Shiraz. In both cases, I think you're going to be seriously wowed by what's in the bottle. The term "serious" should also apply to this Plexus.

2016 Achaval Ferrer Cabernet Sauvignon @ \$24.99 per bottle

Where can one find mountain-grown Cabernet for a great price? In Mendoza, Argentina, where Achaval Ferrer sources its fruit from mineral-rich mountain soils, resulting in nuanced and beautifully balanced flavors. Bordeaux estates have their eyes on Mendoza. The conditions and Cabernet-friendly climate have shown tremendous and cost-effective results, as evident here in this 2016 Achaval Ferrer Cab, with juicy black fruits, hints of earth and tobacco, and a full-bodied finish. We'd be hard pressed to find a Cabernet this polished and profound at this price locally. Ferrer is a widely respected red wine producer, known for its old-school approach to new-world winemaking. Their wines are textbook in style and varietally correct, as is clear from the first sip of the 2016 Cabernet.

2015 Bravium Pinot Noir Anderson Valley @ \$24.99 per bottle

The 2015 Bravium Anderson Valley Pinot Noir comes from vineyards in the far reaches of Mendocino Valley. The wine is 100% Pinot Noir aged for 11 months in a combination of French and Hungarian oak of which 33% was new. The resulting wine is delicious. It's loaded with bright strawberry and raspberry aromas along with mineral and a cool rush of mint on the nose. The palate is bright and lively with strawberry and raspberries cascading throughout and a crunchy mineral and spice note on the end. This delightful red should pair well with roast chicken, poached salmon or lamb chops. *Wine Enthusiast* gave it 92 points.

2013 Domaine Fontbonau Côtes du Rhône @ \$22.99 per bottle

In 2008 this property was run down, but had 70-year-old Grenache and 30-year-old Syrah vineyards. The soils consist of sand, silt and fine clay, all ideal for growing classic Grenache. This wine drinks more like a fine Châteauneuf-du-Pape than a Côtes-du-Rhône. Thanks to the old vines and soil composition it has impressive structure and depth. It's loaded with dark berry fruit, silky tannins and complex structure. It drinks like a wine easily double the price. Enjoy this succulent red with lighter red meats and earthier fare. It's a great match for lamb or veal.

Premium Wine Club Previous Offerings

2016 La Chapelle de Bebian, Languedoc-Roussillon Blanc @ \$15.99 per bottle

Believe it or not, this property has been making wine since the time of the Roman centurion Bebianus, after whom the area is named. But don't worry—the wine doesn't come packaged in a skin. The winemaking has seen some advances since the 1st century, and is now in the capable hands of Australian-born oenologist Karen Turner. I think you'll love this fresh little wine, blended from Grenache Blanc, Roussane, Clairette and Viognier. Karen vinifies each element separately, then blends to taste. She only uses stainless steel and neutral oak barrels, so there's plenty of pure varietal and terroir expression. The composition is classic for the Languedoc, and the resultant wine rocks the boat a little for us American consumers. It's fresh, vibrant and versatile, showcasing a uniquely Languedoc style and legacy.

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

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

2016 Alma de Cattleya Sonoma County Chardonnay @ \$24.99 per bottle

Columbian-born winemaker Bibiana Gonzalez Rave has a prestigious background making wine in Bordeaux, Burgundy and South Africa, but it was in Sonoma that she found her heart's terroir and decided to put down roots. With a desire to make expressive wines from her new home, the newly established label Alma de Cattleya is focused on sub-\$30 options that exhibit the crisp, cool climate character of Sonoma County fruit and are geared toward consumption rather than collecting. Formerly the head winemaker at Lynmar, Bibia is using her relationships with local growers to source excellent fruit from under-the-radar sites around the region.

2016 Loring Wine Company “Cooper Jaxon” Pinot Noir @ \$14.99 per bottle

Blending fruit from vineyards like Rancho La Viña, Kessler-Haak, Clos Pepe, John Sebastiano, Aubaine, Rosella's, and Sierra Mar, the result was about 1700 cases of this wine: pure “California” Pinot Noir that captures the fleshy and fruit-forward style of the Golden State's best locales, while keeping the price tag more than reasonable.

2014 Vignerons des Terres Secrètes St. Veran “Les Cras” @ \$14.99 per bottle

This wine hails from a cooperative in Burgundy's Macon region, where some of the best white wine values in the world come from—Chardonnay or not. This particular wine is made from Chardonnay in an area of the Mâcon where the soils are very stony and calcium-rich, helping the grapes retain their acidity and preserve their freshness. Unlike California Chardonnays, St. Veran wines see little to no oak, so the wines speak to the quality of the grapes

themselves. I think you'll understand what I'm talking about when you take your first sip of this wine. A pure and clean-flavored Chardonnay, it refreshes the palate with lively acidity while tempting your taste buds with stone fruit flavors and accents of white flowers. It's Chardonnay in its truest form.

2016 Arnaldo Caprai Grechetto @ \$14.99 per bottle

The 2016 Arnaldo Caprai Grechetto comes from the Colli Martani DOC in Umbria. This 100% Grechetto-based wine is aged for just three months in stainless steel and then an additional three months in bottle, to produce a bright and zippy white that's ready for immediate consumption. An intense perfume of exotic fruits, yellow peach and floral notes greets the nose and the lively, acid-based palate displays yellow fruits and peach notes with chalky notes and mineral tones. Perfect with seafood, salads or a cheese plate, this refreshing white is incredibly versatile and pleasing. It's a perfect example of the white wine renaissance going on in Italy. These wines used to be somewhat boring but thanks to lower yields and renewed commitment to excellence they are now interesting, bold interpretations of indigenous grape varietals. James Suckling gave this 91 points.

2015 Stéphane Aviron “Vieilles Vignes Chenas” Cru Beaujolais @ \$14.99 per bottle

The 2015 Stéphane Aviron “Vieilles Vignes Chenas” Cru Beaujolais is a stunning example of what Beaujolais can and should be. Beautifully fruited with racy notes of wet earth, herbs and spices, this delightful red wine can be slightly chilled and enjoyed with a multitude of cuisines. It is light enough to pair with fish courses such as salmon and sea bass, and it can also pair with pork, veal and some lighter beef dishes. Fresh and fruity but in no way insipid, this complex red is incredibly versatile.

Best Buy Wine Club Previous Offerings

2013 Stephen Vincent “Crimson” Red Blend @ \$10.99 per bottle

Robert Goyette, winemaker at Stephen Vincent, says this is his favorite wine of his whole portfolio, because there are no restrictions for him as winemaker. Basically, Robert's goal is to make a classy and bold wine that represents all the best of California. The varietal combination changes from year to year as with any field blend. In the 2013 vintage, Robert made the call to go with a high percentage of Petit Syrah. A few other California classic grapes are packed in here as well, including Syrah, Zinfandel, Cabernet, Merlot and Malbec. This may sound like a recipe for a strong and tannic monster, but Robert's winemaking captures the best elements of each grape and sets off the final product in a seamless manner. Being a few years from its vintage date, this wine is well integrated and ready to drink. In particular the Petit Syrah has taken on a smoky and spiced character that is absolutely begging for something grilled.

2015 Domaine Bedouet “Clos des Grands Primos” Muscadet @ \$8.99 per bottle

This wine comes from a small producer that we're working with directly. Bedouet is a family estate, founded in the 1890s and kept in the family. Michel Bedouet is the current owner and winemaker, and has made the change to organic farming. The unique mixture of gneiss, mica and schist soils in his vineyard give the wine an elevated and layered mineral quality. It's also brimming with melon, citrus and orchard fruit—a perfect combination for a complex yet quaffable bottle. The wine is 100% dry, refreshingly crisp, and well-suited to summer sipping.

2016 Herencia Altes Garnatxa Negra Terra Alta @ \$9.99 per bottle

Terra Alta is located in the southernmost portion of Catalunya. With soil types ranging from calcareous clay to sand, along with a wealth of great Garnatxa (Grenache) vines, this is a great place to look if you are a fan of Côtes du Rhône or Grenache from elsewhere. Dark cherry aromas with hints of hot stone lead to a tasty palate, full of fleshy fruit, with balanced tannins and a mineral thread running through the wine. Very solid and tough to beat for the price! —*Joe Manekin, Spain, Portugal & South American Wine Buyer*

2016 Cicada by Chante Cigale Metierranee @ \$9.99 per bottle

Chante Cigale means singing cicada (a type of grasshopper/cricket), and the Cicada red is their early-drinking any day Grenache/Carignan blend. The property has been in the family since the 19th century and is currently run by Alexandre Favier, who assumed the reins at the ripe old age of 20. The domaine is planted to 40 hectares of red and 5 hectares of white on 45 different parcels throughout the appellation. —*Keith Mabry, Rhone Valley Wine Buyer*

2015 No Curfew California Red Wine @ \$9.99 per bottle

A blend of several classic red varietals including Zinfandel, Syrah, Petit Syrah, and Malbec. We popped a bottle and it was everything Bob said it would be: robust, balanced, typically California, and a smoking hot deal for the price.

2015 No Curfew California Chardonnay @ \$9.99 per bottle

A wine that offers plenty of round fruit and freshness in a classically California style. It has texture and weight, but without all the oak and butter that many bargain-label brands use to mask a lack of character in inexpensive grapes. As any good winemaker knows, a wine is only as good as the fruit that it comes from. In California today, it turns out that knowing how to source that fruit is just as important as knowing what to do with it.

2015 Carrick Sauvignon Blanc @ \$9.99 a bottle

This wine is a direct import to K&L, meaning we purchased the wine directly from Carrick in New Zealand and brought it into the states without paying the middlemen who generally take a cut of the profits. That's why the price is so good. Notes from Stefanie Juelsgaard, K&L team member who is a passionate advocate for the wines of the Southern Hemisphere and organic and bio-dynamic winemaking as a whole. "Carrick winemaker Francis Hutt is championing the bio-dynamic approach to winemaking of crafting wines in the vineyard versus the cellar. Sauvignon Blanc is rarer in Central Otago than its neighbor to the north, the well-known region of Marlborough, making this wine even more special. Even though the effort required is much higher, Carrick performs all vineyard maintenance projects by hand, such as leafing and harvesting, as they believe this produces the finest wine and showcases the exceptional qualities of the region. Fermentation is carried out using only wild yeast and aging takes place in neutral French oak barrels, lending some texture and richness to the palate. The climatic influence of this area results in a stunning wine showcasing tropical fruit, driving acidity, flinty minerality, and bright citrus notes." —Stephanie Juelsgaard, *K&L New Zealand & Australia Team*

2015 La Posta "Fazzio" Malbec @ \$9.99 per bottle

The 2015 La Posta Malbec is named for grower Domingo Fazzio, whose Malbec is grown at 3,500 feet elevation in the Tupungato region of Mendoza. Besides all of the calling-card flavors of cassis and soft red fruits, the wine has freshness and grace. It's of a quality that I typically associate with \$20-\$25 Malbecs—those that display elegance and finesse as well as texture.

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

2016 Ermacora Malvasia Colli Orientali del Friuli @ \$13.99 per bottle

This wine's nose is full of stone fruit, plum, peach, and apricot with hints of lemon and jasmine. On the palate the wine has a powerful presence marked by a full-bodied character. There's a decided weight to it even though it sees no oak at all. In your mouth the fruit takes a back seat to the minerality, as its searing presence is notably buoyed by a bit of salinity and cries for a piece of fish. They do a bit of lees stirring on this wine so texturally you feel richness, which couples nicely with the savory salinity. The wine finishes with a creamy, tangy freshness that makes you feel you're at the seaside.

2013 Cascina Ca' Rossa "Vigna Mulassa" Barbera d'Alba @ \$25.99 per bottle

The nose of this wine is complex, with so many components it's difficult to think which portion is dominant. The fruit quality is superb. It's a saturated aroma, so deeply aromatic that your senses feel about to explode, yet it shows no distinct "fruitiness." And then the spices emerge: cinnamon, clove, allspice, black pepper and coriander dominate for a second and then submerge as the earthy character jumps in. Porcini mushrooms, leather and soy take over and then subside. It is a heady experience. On the palate the wine shows focused richness. It stays on your tongue rather than being an amorphous flow. The flavors emerge, more fruit than earth and spice, and then rearrange in the next sip. This is all followed by an extraordinary finish, long and persistent; the flavors don't seem to go away.

2016 Treves Petite Arvine Val d'Aosta @ \$21.99 per bottle

With the help of his mother, Treves Gianni took over his grandparents' farm in Montjovet in Italy's Aosta Valley in 1997. Their legacy was a robust farm known largely for producing Fontina cheese, plus fruits, vegetables, potatoes, and a variety of grains and herbs. Their devotion to producing healthy, local food was the heart of the farm, and fortunately the farm continues now to produce a little wine.

2016 Marcarini Nebbiolo @\$17.99 per bottle

This 2016 has a density, ripeness and suppleness to it that is just luscious; it has an extra layer of textural complexity that softens Nebbiolo's natural tannic structure and makes your drinking experience more beneficial. Nebbiolo isn't just a winter night wine. Maybe Barolo does better that way, but Langhe Nebbiolo is a year-round wine. While risotto and polenta are the classic hearty choices for Nebbiolo, I love it with chicken dishes and with simple rich pasta dishes as well.

2015 Barone Ricasoli Chianti Classico @ \$17.99 per bottle

The 2015 Barone Ricasoli Chianti Classico is a blend of 80% Sangiovese with 15% Merlot and 5% Cabernet Sauvignon. As I'm sure most of you know, 2015 was an exceptional vintage across Italy. Here in this bottle you have a wonderful example! This is a really unique wine. I find it almost the best of both worlds: You get added complexity and body as with an Amarone, yet the delicacy and drinkability of everyday Valpolicella.

2011 Badia di Morrona N'Antia @ \$24.99 a bottle

The 2011 Badia is a blend of predominantly Cabernet Sauvignon, Cabernet Franc and Merlot, a more Bordeaux-like blend for sure. It is aged for 15 months in barrique. In its youth this wine had a little too much evident barrique but now it has aged into a wonderful expression of the Pisan countryside. I think this is a wine you need to have with bolder food such as leg of lamb or a rich lasagna.

2015 Cascina Val del Prete "Serra de Gatti" Barbera d'Alba @ \$14.99 a bottle

The wine is fermented in stainless steel and then aged in neutral barrels for about six months, until the wine goes through the malolactic fermentation. I love this wine. There's just a fun-loving nature about it and you can't not like it. There's so much fruit and freshness it's fabulous. Barbera's fresh and vibrant acidity always makes it a great match for dishes that have more richness. One of my favorite matches is sausage and cream pasta with red chili flakes or black pepper. The acidic zip in the Barbera is the perfect foil for the richness of the cream. Try it, you'll love it!

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

Bruno Michel "Blanche" Brut Champagne @\$34.99 per bottle

Bruno's estate is completely certified organic, certified vegan and certified for too many other things to list here. I think the most important is that he is certified crazy for his vines. He does not have a single commercial clone in his vineyard and has selected and grafted every vine himself from his ancestral plots. He makes his own complex compost for his estate and for most of the famous organic growers in the region. He is experimenting with permaculture, and can talk all day about soil health. His wines are some of the highest quality that we offer, and have depth at the top level. The Blanche is half Chardonnay and half Meunier, is aged over five years on the lees and dosed at about 7 grams per liter. This is soulful stuff and has an effortless quality that is almost impossible to describe or resist. It has great toast and spiced apple aromas and flavors and a crisp, dry finish.

Le Brun de Neuville "Authentique" Brut Rosé Champagne @ \$34.99 per bottle

You'll notice right away this does not look like most Champagne. It has an agrafe (French for staple) holding the cork in instead of a classic cage and capsule. This cork is the second cork that the bottle has had in it. Most Champagne is aged on a crown cap (like a beer cap) in the cellar, and only corked after disgorging. The cellar master at Le Brun de Neuville believes that natural cork is a far better material for long term ageing, as it is more hermetic, but also introduces a tiny amount of oxygen into the wine when first inserted. The results are hard to argue with. This Rosé has incredible complexity married to vivacious freshness. It is composed of 67% Chardonnay and 33% Pinot Noir, of which 17% is vinified as red wine, and added to the final blend to give it great dark cherry fruit. This wine would be ideal with tuna poke. To open it, simply hold the cork in while prying the staple outwards with the handle of a spoon.

Château de Bligny "Grand Reserve" Rosé Brut Champagne @ \$34.99 per bottle

This is distinctive for being the area's only Château-bottled Champagne, as all the other castle owners buy grapes rather than farming them. It is made the old fashioned hard way, on two old, manual coquard basket presses out of a half-and-half combination of Pinot Noir and Chardonnay. The wine gets its color from 10% Pinot Noir that is vini-

fied red. When I last visited, Export director Kalina Ivanova treated me to a great visit, which also included their Clos, one of the few walled vineyards in Champagne. The wine has a lovely fruit expression, with clean strawberry aromas balanced by pie crust. It is a very pure rosé that can be enjoyed as an apéritif, but it comes to life with savory food like charcuterie, or better yet game birds. The Château de Bligny “Grand Reserve” Rosé Brut Champagne is usually \$49.99 retail, so it will go fast at your Club price of \$34.99.

2008 Fluteau “Symbiose” Brut Champagne @ \$34.99 per bottle

As you may already know, the 2008 vintage is perhaps the best vintage in a generation in Champagne, with stellar ripeness and power married to uncommonly high acidity and freshness. The conditions were almost identical to 1996, but almost all of the wines turned out better, since the estates were prepared by the experience of that great vintage. Cold east winds combined with lots of sun in the fall led to some of the most loaded, complex wines in a long time. Like the Bligny, the Symbiose is half Chardonnay and half Pinot Noir, but the Symbiose is vinified white. It has enjoyed eight years of ageing on the lees, yet is still as bright and fresh as you could want. This has great texture and a fine bead from the long ageing, but it is so vivacious right now that I would recommend having it with shellfish. Try it now, and then lay down a case to drink over the next ten years! A toast to you!

2011 Egrot Brut Grand Cru Champagne @ \$34.99 per bottle

Many of you in the Champagne Club have visited Elisabeth Goutorbe and Jean-Marie Egrot at their home in Aÿ, and even more of you have met her at tent events. A few years ago, they changed the name of the house from Elisabeth Goutorbe to Egrot et Filles, to avoid confusion with the many other members of the Goutorbe family in Aÿ. This Champagne is composed of two thirds Pinot Noir and one third Chardonnay from some of the chalkiest soil in all of Champagne. While this vintage proved challenging for many, some of the best plots in the grand crus did exceptionally well, producing wines of both power and finesse. This is one of those wines, and has plenty of richness for drinking on its own, but also the backbone of minerality to pair with the best salmon or tuna fillets.

Charles Ellner “Qualité Extra” Brut Champagne @ \$34.99 per bottle

This Champagne is composed of 50% Pinot Noir, 30% Chardonnay and 20% Meunier. It is aged for almost five years on the lees and is treated to an addition of one-third reserve wines. This wine has great red cherry Pinot Noir fruit framed by baguette toast from the long ageing, and it also has surprising snap and length. This is an ideal aperitif, and will go fantastically well with gougères, parmesan crisps and all manner of finger foods. A toast to you!

Maxime Toubart “Pur Meunier” Brut Champagne @ 34.99 per bottle

The Maxime Toubart “Pur Meunier” Brut Champagne comes from one plot in Le Breuil, on the edge of Champagne next to Brie. This area is so cold that even Meunier has a hard time ripening fully. Luckily, this over-forty-year-old plot is well exposed, facing due south. This wine is very well aged, based on 2008 with reserves from 2007 representing half the blend. It has a golden color that promises the spicy, cakey wild aromas and flavors that follow on the nose and in the mouth. I can promise that you will be the first person on your block to have a single-vineyard Champagne from Le Breuil. It took me 28 trips to Champagne before my first visit!

Trudon “Monochrome” Brut Champagne @ \$34.99 per bottle

Jerome Trudon is one of the few Champagne growers with whom we work who has a diploma of oenology. He worked for 12 years in Reims at Roederer, and for two years at Roederer Estate in Anderson Valley before returning to the family farm in 2009. He is a fastidious winemaker, and his Trudon “Monochrome” Brut Champagne is the cleanest, most precise pure Meunier that I have tasted. His nineteen-acre vineyard is located in Festigny, the same village as Michel Lorient, whose Champagne has also been in the club. It is planted to 90% Meunier, but only the oldest, best plots go into the Monochrome, and most of it is made from the Haie d’Amour site in the picture. This bottle is based on 2013, and has a strikingly pure nose of white flowers and freshly baked bread. On the palate, the Champagne is medium bodied and has a great bead of tiny bubbles. The best thing about the wine is the length and minerality, more reminiscent of a Blanc de Blancs than a Meunier!