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Hello K&L Wine Club Members,

In the San Francisco Bay Area we are past the season of June gloom, and on to July: the real summer. It's time to break out the BBQs and beach towels, and we have just the right beverages to match. Whether you're enjoying the nice weather from home, planning a picnic on the beach, or grilling out at a friend's place, the club wines this month are designed around summer.

Our Club Français members will enjoy a quintessential summer wine: Rosé. But this isn't just any Rosé, it's the best I've had this year, and comes from a high-end producer in the southern Rhône. It's not very often that we have the pleasure of presenting a top tier Rosé in the clubs, so other club members will want to pay attention to this one as well. We also feature another Rhône wine, a lovely little St-Joseph bought in France specifically for the club. Incidentally, it's a perfect BBQ wine, with all the smoky, peppery goodness of Northern Rhône Syrah.

Signature Red Club members will enjoy two K&L favorites. Both are directly imported by us and are some of my favorite reds for summer. One is a stunning Pinot Noir from the Marlborough region of New Zealand, the other a Reserva Rioja from the small town of Briones. Both wines are versatile in terms of food pairing, and work perfectly with spur-of-the-moment summer picnics or parties.

For the Premium Club I've decided to highlight one of my all-time favorites for summer: an Italian white. This one hails from the Valpolicella region. Unlike the full-bodied reds grown there, it's light, crisp and refreshing. Along with it, we're presenting a new find for K&L—a delicious little claret from the Médoc, made by a passionate young winemaker.

Best Buy Club members will also enjoy the South of France this month, with lovely wines from the Languedoc and Rhône regions. There's a good reason why many Parisians migrate to Southern France for the summer months, and the wines grown here are vacation wines—delicious, straightforward, and delightful with food.

For the Club Italiano, Greg has two reds, a bold and classic Rosso di Montalcino that's built for hearty Italian fare, and an intriguing Sangiovese and Cabernet blend from Carmignano. Both are fuller bodied reds, and will work well with your grilling adventures.

So whether you're pouring a glass of French Rosé, New Zealand Pinot Noir, or maybe a savory Italian red, please enjoy this lovely summer season!

Heather Gowen, K&L Wine Club Director
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Le Club Français

With summer in full swing my mind inevitably strays towards Southern France, and its famed Rosé wines. Of course summer is also a season for elegant reds, and that's exactly what we are bringing you in July's selections. Our Rosé is not just any simple summer sipper. It comes from one of the top estates in the Southern Rhône, built on the slopes of Mont Ventoux in Vaucluse. The reputation of this unique Château often precedes it, and we thought it fitting to bring the best to the Club Français. We are sticking to the Rhône area for our red as well, with a St. Joseph from the northern end of the valley. Elegant and taut in style, this lovely red is a perfect foil to grilled meats. It comes from a little Domaine that we are head over heels in love with.

Chêne Bleu is a unique Château, situated on an outcropping of limestone known as the Dentelles de Montmirail on the slopes of Mont Ventoux. A standout in the area because of both its elevation and its strong limestone soils, this unique property has been in operation since the ninth century. Purchased in the 1990s by Xavier and Nicole Rolet, the Château has been completely updated with a new gravity flow winery and the vineyards have been re-invigorated and switched over to biodynamic farming. With years of investment, the Rolets released their first wine in 2006, and ever since the name of Chêne Bleu has stood out among producers in the area. Not least among the wines produced by this estate is the **2018 Chêne Bleu Vaucluse Rosé (\$32.99)**, which I will confidently say is the best French Rosé I have tasted to date.

Vibrant and racy on the palate, the wine yet has a softness and aromatic delicacy that portrays the beautiful old-vine Grenache fruit used for this blend. The minerality here is off the charts, as is the finesse and balance of the finished product. Many properties will use their best fruit for their top red wine, but Chêne Bleu gets all the fruit for their Rosé from one of their best sites: the La Verriere vineyard. Composed mostly of old-vine Grenache, the wine also incorporates some of the other classic Rhône varietals: Syrah, Mourvèdre, Cinsault and Rolle. Perhaps the most surprising element here is that the winemaker chose to finish 25% of the wine in French oak, some new and some old. This adds to the wine a very subtle creaminess that balances nicely against the racy acidity and minerality that so naturally dominate.

Domaine des Remizières has been a favorite at K&L for several years, and we were able to feature their Crozes-Hermitage last month in the Signature Red Club. For Club Français, we brought in a higher end selection that we haven't seen before stateside—the St-Joseph. Domaine des Remizières is a family-run affair, with brother Christophe managing the vineyards and sister Emilie crafting the wines in the old family cellar. The **2016 Domaine des Remizières St-Joseph (\$26.99)** is 100% Syrah from a 40-year-old vineyard planted on a south-facing slope composed of granitic soils. The wine is medium bodied, with glorious aromas of smoked meats, black pepper and wild huckleberry. On the palate it shows a perfect marriage of classic structure and fresh, accessible fruit.



Nicole Rolet is part owner with her husband Xavier of Chêne Bleu.



Christophe Desmeures is the viticulturalist in the family, and takes care of the vineyards at Domaine des Remizières.

Signature Red Collection Wine Club

Which wines would you choose if a friend were to ask you for some quintessential summer reds? As I looked at July options for the Signature Red Club, I found an easy answer. Summer is of course a great time to barbecue. It's also a perfect season for picnics, quick light meals and impromptu gatherings with friends. Two wines that I love for this season are Rioja and Pinot Noir. The latter is of course lighter bodied and easy to enjoy all on its own, and the former is food friendly and approachable for many palates, so I find them both great choices. Which Pinot and Rioja will we enjoy this month? Both selections come from small producers whose wines we buy directly and import ourselves, bringing you top value for your dollar.



The Miguel Merino Bodega sits near the center of the old town of Briones in La Rioja Alta.

The **2012 Miguel Merino Reserva Rioja (\$24.99)** is one of my absolute favorite wines from Spain. This lovely Reserva-level Rioja comes from a small estate in Briones, Rioja Alta. Rather atypically for a Rioja producer, Miguel farms all his own vineyards and makes his wine from his own grapes, with only a small addition from a neighboring vineyard. In Rioja it is surprisingly common to trade grapes, juice or wine from all across the region, but that is not Miguel's way. After working in the export business for much of his life, Miguel retired and bought his own small vineyard plot in the high-altitude city of Briones. He describes his own style as an "updated classic" version of Rioja, and I absolutely love the execution—particularly of this Reserva bottling which I managed to reserve for the Signature Red Club this year. Medium bodied with layers of black fruits, sandalwood, and savory cured meat, this wine is polished and earthy, deeply flavored and approachable. It's the perfect wine to pop on a summer evening with a few friends around the BBQ, or to enjoy with simple carnitas tacos.

The Pinot Noir comes from a young couple in New Zealand. We've fallen in love with their wines over the last several years, ever since our first discovery of them. We were able to feature their Sauvignon Blanc in the Premium Club earlier this year, and now I'm excited to introduce their **2016 TWR (Te Whare Ra) Pinot Noir Marlborough (\$24.99)** for our Signature Red Club members. Jason and Anna Flowerday purchased this historic estate in 2003 and have been producing incredible wine since that date. This beautiful Pinot Noir has only improved over the last few vintages, and I'm happy to say that the 2016 is one of my favorite Pinots in the store currently. Medium bodied with generous cherry and strawberry fruit, this Pinot has gorgeous, open aromatics, perfectly balanced



Anna and Jason Flowerday, together with their four girls and Anna's parents, spend much of their lives in the vineyard and winery.

acidity and very subdued tannin. The effortless with which this wine drinks reflects the incredible care that goes into its making. Not only are Jason and Anna's 11 hectares of vineyards now certified organic, they are also some of the older plantings in the Marlborough region, with most vines planted in the mid 1970s. The intensity and depth of the fruit shows beautifully with the careful handling and minimal processing that Anna and Jason employ in the cellars. The result is a wine that I think you'll find both charming and irresistible.

Premium Wine Club

Premium Club members will enjoy both French and Italian wines this month. I've found that time and again some of the most intriguing and refreshing whites I come across are from Italy, and this month I've brought a lovely white made mostly of Garganega that will be the perfect complement to your summer. In addition, we have a new favorite from Bordeaux, from a little Château that we recently discovered and fell in love with. The wine comes from the stellar 2015 vintage and is drinking perfectly right now.

Just to the north of St-Estèphe, on the banks of the Gironde, are a series of small communes whose names are less well known than their prestigious neighbors. Here you can find excellent value wines. Laujac and Bégadan are two such communes, and they're home to our newest favorite here at K&L: Château Labadie. This small Château, like many in the area, has a long history and is family run. The current generation winemaker and proprietor, Jérôme Bibey, is a passionate young man who has done an excellent job modernizing the estate and updating the winemaking style to produce the charming claret that we can enjoy today. As I tasted the **2015 Labadie, Médoc (\$13.99)** against some other candidates for the Premium Club, the quality jumped out at me immediately. It's safe to say this is our best Bordeaux under \$20 in the store, and at the club price, it's a deal. Surprisingly, this wine has a larger percentage of Merlot than is common in the northern Médoc, but it is so well integrated and balances so nicely against the Cabernet, it's easy to see why Jérôme chose to highlight this varietal. Open and inviting aromas of cassis and huckleberry give way to a medium-bodied palate bursting with black



Surrounded by his family, Jérôme Bibey discusses plans for the cellar.



The vineyards at the Buglioni estate boast an incredible view of the Valpolicella region.

berry fruit, cedar, tobacco and fresh minerality. The tannin is surprisingly soft, and yet the wine has plenty of structure to pair with your summer grilling. A quick peek at our online listing will show you just how popular this wine is with our staff. Don't hesitate to re-order—we have limited quantities.

As for our white wine this month, I'm delighted to introduce you to a new favorite Italian find, from the region of Valpolicella. Since it's a white wine, it doesn't get called Valpolicella. The **2017 Buglioni "Il Disperato" Bianco Trevenezie (\$15.99)** is a lovely Garganega-based white which is crisp, light and chock full of fresh tropical fruits. You may be wondering why the folks at Buglioni decided to call it "The Desperate One." Well, the story is simple: After making the wine, they couldn't hit on a good name for it. They began calling it "desperate for a name," and the nickname stuck. It's such a perfect match for summer, with its citrusy tang and grassy aromas, you may find yourself "desperate" for more. Thankfully, this time we were able to secure a fair amount of the wine, so this can easily become your summer go-to. It's already one of my favorite summer whites this season.

Best Buy Wine Club

While Best Buy selections are often fun and diverse, with wines ranging from all over the globe, we've stuck to French selections this month, with two incredible producers who are changing the landscape of Southern France. The Languedoc, known for a long time as the origin and production center of inexpensive reds and whites for the Parisian and export markets, is now coming into its own as a region. These two producers are exemplary of what's behind this trend. The smaller villages in the southern Rhône are now winning recognition for their brilliant wines as well.

Château St Jacques d'Albas is about as ancient and quintessentially Languedoc-ian in its history as you could find. Occupied by Romans and then by Visigoths, this 60-hectare Domaine eventually became a farm, with a small chapel that was a stop on the pilgrimage route to Saint-Jacques de Compostelle. Down the centuries the focus shifted to winemaking and in the 1800s, this large estate was put to work producing volumes of wine for the Parisian market. After the bitter bite of *phylloxera* and the subsequent replanting, it emerged as a somewhat smaller but still vigorous domaine. It was purchased by Graham Nutter in 2001, and completely re-worked. Today this incredible domaine is home to 26 hectares of vines planted according to soil type, interspersed with a remaining 34 hectares of garrigue forestland, to maintain ecological biodiversity. The focus has entirely shifted to sustainability and terroir-driven farming. The lineup of wines produced here would grace any cellar, and I chose the **2016 Chateau St Jacques d'Albas Domaine d'Albas Coteaux de Peyriac Blanc (\$9.99)** both for its charm and its depth. A blend of 45% Vermentino, 45% Viognier and 10% Roussanne, this wine is vibrant and citrus driven, and also layered with flavor and texture. The perfect combination of serious-meets-fun, it will keep both your wine snob friends and your palate-lacking pals happy.



The gorgeous old chapel on the estate of St Jacques d'Albas was once a stop on the pilgrimage of Saint-Jacques de Compostelle. Now it's frequented by the family dog, Tana.

Our second wine comes from an old-school négociant with whom we've had the pleasure to work for many years. Alain Corcia founded the Prestige des Grand Vins de France in the early 1980s, and works with growers in Burgundy, Rhône, Bordeaux and even Champagne. Though his ventures into the south of France are somewhat limited, he has an excellent Ventoux, from a small producer who works with a few small plots growing incredible old-vine Grenache and Syrah in this Southern Rhône AOC. The **2017 Comte Louis de Clermont Tonnerre (Alain Corcia) Ventoux Vieilles Vignes (\$9.99)** is one of the most serious values in red wine that I could recommend in the store today. Alain's years in the wine business have honed his palate—he certainly knows quality when he sees it. We are lucky enough to bring in this delightful little Rhône blend which features an array of fresh berry notes, medium body and just a touch of savory spice for a mere song. A deal not to be missed for club members!

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

Fattoria Ambra has belonged to the Romei Rigoli family since 1870. The estate is located near the Ombrone river and the Villa Medicea of Poggio a Caiano. It's named after the poem "Ambra," written in the 15th century by Lorenzo Il Magnifico. The vineyards extend over 20 hectares and they stand in the hills of Montalbiolo, Elzana, Santa Cristina in Pilli and Montefortini: four of the most important crus of the DOCG Carmignano. Wines coming from these hills are bottled as "Riserva Le Vigne Alte di Montalbiolo," "Riserva Elzana," "Vigna di Montefortini" and "Vigna di Santa Cristina in Pilli." Our wine this month is the **2015 Ambra "Elzana" Carmignano Riserva (\$29.99)**.



The lovely rolling hills of Carmignano, almost untouched by time.

This wine is composed mostly of Sangiovese, together with Cabernet Sauvignon, Canaiolo Nero, Colorino, Merlot and Syrah. Fattoria Ambra also makes a young version of Carmignano that they call "Barco Reale," and a Rosè that they call "Vin Ruspo." Cabernet Sauvignon, previously called "Uva Francesca" ("French Grapes"), has been grown in Carmignano since 1700 when it was introduced by the Medici family. In Italy the name of Carmignano has been synonymous with fine wine ever since the 13th century, and so great was its reputation that Cosimo III de' Medici, Grand Duke of Tuscany, decreed in 1716 that the appellation be strictly controlled. The borders of the ancient appellation remain identical to this day, making it one of the smallest DOCG areas in Italy. Ambra's Carmignano is a modern-day Super Tuscan with classical styling, wild cherry and savory earthy elements in the nose with a bold, structured body that has hints of olive, rosemary and a complex blend of wild fruits.

The second wine this month comes from an estate with an intriguing history. In 1994, Roberto Bellini sold his Pieve di Santa Restituta estate in Montalcino to Angelo Gaja. That estate is situated in one of Montalcino's best growing zones, just a little southeast of the hamlet of Tavernelle on Montalcino's western facing slope. Signore Bellini then bought an estate just a little northeast of Tavernelle at a slightly higher altitude, the Podere Brizio. This estate made many fine Brunello and Rosso wines until Bellini sold it in December 2012 to Alejandro Bulgheroni, an Argentine billionaire with Italian roots who made his money in oil and gas (his grandfather had emigrated from Lombardy in 1868). The Alejandro Bulgheroni Family Vineyards company, ABFV for short, now owns another four producers in Tuscany as well as estates in Napa, Barossa, Bordeaux, Uruguay and Argentina. This guy has

been busy—I'm dizzy from just reading about him. He has made good choices in the people he hires, for example with this project which is guided by Alberto Antonini. He's a well-known Italian consulting enologist who has loads of experience around the world and is a very personable guy.

The Podere Brizio has just over 28 acres of Sangiovese vines destined for Brunello, Brunello Riserva and Rosso. The wines are aged in 54-hectolitre Allier French oak casks. That one big barrel holds the equivalent of 24 of the most familiar size of wine barrel, the barrique. The **2014 Podere Brizio**

Rosso di Montalcino (\$14.99) comes from vineyards that are 16 to 25 years old, on a gentle slope facing southwest

at about 1000 to 1100 feet. The vines are planted in a soil of marine origin and have underlying foundation of marl and limestone. This vintage is a powerful representation of what Rosso di Montalcino can produce. This is a powerful wine and needs decanting for a couple of hours. It really could use a rich dish to accompany it, like a big dense lasagna!



Podere Brizio's vineyard slopes to the southwest, toward the Tuscan coast and the Tyrrhenian Sea.

Re-order Offers

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

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

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

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

Le Club Français Previous Offerings

2010 Poujeaux, Moulis @ \$39.99 per bottle

This stunning Bordeaux is just beginning to soften and show some exciting development. It has a long life ahead of it and is already displaying a powerful marriage of intense cassis fruit, savory black olive, graphite, crushed violet, red plum and tobacco. The tannin structure is still firm, but the edges have softened a bit and serve as a clear indication of just how powerfully long lived this wine will be. An excellent choice for the cellar!

2017 Chateau de la Negly “La Falaise” Pays d’Oc Blanc @ \$19.99 per bottle

This classic Rhône white incorporates Roussanne and Marsanne with a small percentage of Bourboulenc and Clairette. The wine is partially aged in Stockinger barrels—the work of a famous Austrian cooper—to give a subtle creaminess and sweet spice to the finished product. While it tends toward a fuller body, with lots of texture and richness on the palate, the wine is nicely balanced with crisp acidity. Beautiful clotted cream, papaya and honeysuckle notes mingle with the classic aromas of marzipan and ripe apple. On the palate the wine is all about the texture, seemingly endless.

Philippe Gonet “Brut Reserve” Champagne @ \$29.99 per bottle

This balanced, elegant Champagne is composed of 60% Pinot Noir, 30% Chardonnay and 10% Meunier. The grapes are all from the Gonet family’s estate, which spreads from the southernmost 1er Cru of Vertus, southward to the valley of the Marne. The wine benefits from 30% older reserves, and has the texture and tiny bubbles that only the patience of three years of sur-lee aging can bring. This makes a fantastic apéritif. It has equal parts toasty generosity and Meyer-lemon zing.

2017 Frédéric Esmonin Gevrey-Chambertin “Clos Prieur” @ \$29.99 per bottle

I’ve always loved the Clos Prieur wines from Gevrey-Chambertin. This little vineyard tends to give very aromatic and charming red berry characteristics, and you’ll see them in this vintage. Esmonin uses a very transparent winemaking style, to highlight fruit character and terroir above oak or winemaking technique. The wine is young; it could benefit from an hour decant to open up, but it does drink beautifully even now. Charming bright red cranberry and wild cherry notes blend with clove and nutmeg, all layered over the elegant backbone of taut acidity and very fine-grained tannin.

2013 Domaine Giraud Châteauneuf-du-Pape @ \$24.99 per bottle

While 2013 was a year fraught with challenges for many producers, you would hardly guess that from this wine. It has mellowed out beautifully, and now sings in the glass with resonant red berry fruit, tobacco, cured meats and black pepper notes. The tannins have softened with time and added to the texture of this medium-bodied red. The layers of flavor continue on into a very drawn out finish.

2016 Domaine Vincent Carême “Le Clos” Vouvray Sec @ \$34.99 per bottle

This is a dry style Vouvray, with crisp, focused acidity, excellent weight and texture on the palate, and lots of potential to age. The Le Clos cuvée is one of Vincent’s top wines and sees 12 months in third-fill barrels prior to bottling. This strengthens the textural richness of the palate and gives the wine excellent structure. One of the unique aspects of Chenin Blanc is its ability to age gracefully, thanks to its naturally high acidity. While the wine does drink beautifully now, and displays plenty of fresh orchard fruit, it should develop honeyed aromas and exotic spice notes with a few more years in bottle and would be a treat to pair with roasted game birds.

2016 Chante Cigale, Châteauneuf-du-Pape @ \$29.99 per bottle

This wine is a blend of 65% Grenache, 20% Syrah, 10% Mourvèdre, and 5% Cinsault. It boasts elevated and spice-laden aromas with luscious berry compote on the palate, accented by silky tannin and precise acidity. Poised and well balanced, this wine already betrays its depth and complexity with a little decanting time. I’d highly recommend pairing this with lamb, smoked meats or dishes cooked with wild mushroom.

Signature Red Club Previous Offerings

2017 Daniel Landi “Las Uvas de la Ira” Garnacha Tierra de Castilla y Leon @ \$24.99 per bottle

This lovely Grenache is quite light in color, something more common to this varietal than one would think. In this case it represents the style of the winemaker, Daniel Landi. Daniel farms some of the highest altitude, rockiest, and oldest vineyard sites in Castilla y Leon. His wines are more delicate in style and lean more towards the aromatic side than is typical in his area. Perhaps that’s part of the reason why he doesn’t mind the light color in his wines. The expectation it lends isn’t entirely off. It creates the opportunity to shake any prejudices regarding the region and the grape he’s chosen to work with, and introduce a more feminine aspect of Grenache.

2016 Domaine des Remizières “Cuvée Christophe” Crozes-Hermitage @ \$24.99 per bottle

This straight Syrah hails from the relatively cool climate of Crozes-Hermitage, but is full bodied and inky in profile. Deep and weighty on the palate, it has incredible, earthy depth and classic smoky pepper notes to round out its deep cassis fruit. Although this varietal can sometimes present a rather tannic front, Domaine des Remizières does an excellent job here, integrating and managing the tannin perfectly. They use a touch of French oak to finish out the wine and add balance to the intensity of the Syrah.

2014 WillaKenzie “Pierre Leon” Yamhill-Carlton District Pinot Noir @ \$24.99 per bottle

This wine is a beautiful expression of one aspect of Oregon Pinot Noir that is often underrated: Power. The 2014 vintage was perfect in the Willamette Valley. No major problems from hail, rain or undue heat. I’ve had many Pinots from this vintage, and one of the aspects of the wines that most impressed me was their power. I think the Pierre

Leon bottling from WillaKenzie is a perfect picture of this. The wine is full bodied, dense and rich for Pinot Noir, and it has perfectly balanced acidity and tannin. The winemaker recommends pairing this with ribeye, roasted duck, or venison, and I couldn't agree more.

2013 Bohème “Mancini Ranch” Russian River Valley Old Vine Zinfandel @ \$24.99 per bottle

When K&L buyer Ryan Woodhouse told me about this wine, I was intrigued. I'm not typically a big Zinfandel lover, but a Zin from a unique source like this, crafted with care and precision, can completely change your perspective. This gorgeous wine does exactly that. Full bodied with a velvety palate, it displays bright, crunchy red berry notes, sweet licorice and black pepper, with a clean and polished finish. It's finished in French oak, lending it a smooth edge and sweet spice. Beautiful handling and presentation of this incredible fruit from the historic Mancini Ranch vineyard in Russian River Valley.

2014 Domaine Fontbonau, Côtes du Rhône @ \$20.99 per bottle

Fontbonau's classic Côtes du Rhône is full bodied and richly fruited with sweet aromas of black cherry, huckleberry and wild thyme. On the palate the wine displays more structure with fresh red berry acidity and well-integrated tannin texture. The finish adds a savory dimension, with a slight emphasis on mushroom and wet leaves. I love how this wine is developing and would recommend pairing it with lamb dishes.

2013 Amapola Creek “Cuvée Alis” Sonoma Valley Red Blend @ \$28.99 per bottle

This California wine brings out a different side of the classic Rhône blend. This wine is also Grenache-dominant, but includes a good proportion of Mourvèdre in the blend, which lends weight and deep black fruit to the wine. With the added bottle aging, this wine has also developed a beautiful savory olive and cured-meat element, which adds further complexity. A great example of the more savory and full bodied Rhône style, Cuvée Alis would work perfectly with grilled meats, and even steak.

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

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

2015 Calluna “CVC” Bordeaux Blend Chalk Hill @ \$24.99 per bottle

Elegant and restrained claret, showcasing the gorgeous fruit of Sonoma County—and the poised structure and balance of a classically trained winemaker's technique. This wine is exactly what I'm looking for with a Friday night steak. It opens with elegant aromatics showcasing black cherry, eucalyptus and cigar notes. The palate develops a medium body with classical structure, red currant and plum fruits, and finishes with a long, lingering close.

2015 Domaine L'Ostal Cazes “Grand Vin” Minervois La Livinière @ \$19.99 per bottle

Owned and operated by Jean-Michel Cazes of Château Lynch-Bages fame, this property produces full-bodied Minervois wines that punch far above their modest price point. The wine is full of heady aromas of cassis, black plum and savory olive. On the palate the dark fruit is complemented by a light menthol note and a stunning balance of tannin and acidity. The savory component develops throughout and lingers after the finish, with a trace of game, forest floor and mushroom.

Premium Wine Club Previous Offerings

2016 Blackswift Cellars California Rhône Blend @ \$14.99 per bottle

Made by young winemaker Carolina Bistue, this is one of the best domestic wines I've run across so far this year. Tasting it with K&L owner Clyde Beffa, I was surprised by the freshness and poise of the wine, balanced so well against the boisterous fruit profile. Carolina may not have years to her name or a grand reputation, but she's dead right when it comes to winemaking, and her skill shows in the product. This wine has a nose loaded with berry

compote and subtle black olive. On the palate these elements continue and mesh perfectly with fresh acidity and smooth tannin structure. A delicate smattering of spice closes the wine and leaves a long, lingering finish.

2017 J. Wilkes Pinot Blanc Santa Maria Valley @ \$14.99 per bottle

This lovely Pinot Blanc has subtle melon aromas combined with fresh white peach and lemon zest. On the palate the wine is tangy with bright, citrus-driven acidity, stone fruits and a nice mineral presence. It finishes quite clean and is in Wes's opinion a great match for BBQ, spicy fried chicken, or white fish sashimi. Both wines featured this month are drinking well now, so don't hesitate to open them and enjoy them with the lovely summer weather.

2018 Kalinda Napa Valley Sauvignon Blanc @ \$12.99 per bottle

It's rare now to come by Napa Valley Sauvignon Blanc for less than \$20, but one with such a pedigree and at \$13? A deal not to be missed! This wine has beautiful aromatics, and a creamy palate loaded with fresh white pear, citrus zest, papaya and passionfruit. It drinks so effortlessly, I don't doubt it will quickly become a house staple for you, as it has for me.

2014 Adrich Browne "Perli Vineyard" Mendocino Ridge Syrah @ \$14.99 per bottle

This Syrah is grown in a cool climate, and has open, perfumed aromatics with black berry fruit, cassis, and sage on the nose. On the palate it transitions to medium body with fresh acidity, mild tannin and a long follow through. Loads of concentrated blueberry fruit complement the slightly earthy notes that come into play on the close. I would highly recommend this with roasted lamb dishes, and smoked game.

2016 Haut Musset, Lalande-de-Pomerol @ \$14.99 per bottle

This is one of the earlier 2016s to hit our shores, and the wine is gorgeous and expressive right off the bat. With a higher percentage of Merlot, this wine is softer than you would expect of a young Bordeaux, and displays a perfect marriage of deep black berry fruit, currant leaf, mint and anise spice, combined with an elegantly poised structure of silky tannin and bright acidity. The resultant wine is young, certainly, but can be drunk now, preferably as an accompaniment to hard cheeses, Sunday roast, or savory poultry dishes.

Best Buy Wine Club Previous Offerings

Mas Codina Cava Brut Reserva Penedès @ \$9.99 per bottle

This Cava is composed of Macabeo, Xarel-lo, Pinot Noir and Chardonnay, hand harvested from 40-year-old vines on the ancient estate. Not only is the harvest all manual; the wine ages on its lees for two years before disgorgement, and is all hand riddled as well. Mas Codina Cava punches far above its weight, and shows gorgeous open aromas of stone fruits, citrus zest and toasted almond. On the palate it is clean and fresh with lively acidity, great minerality and pretty apricot and nectarine fruit notes. It finishes clean with just a touch of toasty autolytic character.

2015 Ronan by Client @ \$9.99 per bottle

One of the better Chateaux in Pomerol is Chateau Clinet. At K&L we've been longtime fans of this property, so when they launched a second label, we were all ears. Ronan by Clinet is the pet project of Ronan Laborde, CEO of Clinet, and offers an array of accessible, easy drinking wines with the signature Clinet style, and made by the same winemaking team as the flagship label. For this wine, fruit is sourced from a few vineyard sites throughout Côtes de Castillon, Côtes de Bourg, and Lussac St-Emilion. Using all Merlot, the Clinet team is able to craft a wine that is at once powerful and full bodied, but also approachable and easy drinking.

2017 Jean-Michel Dupré Régnié "Haut Ronze" @ \$10.99 per bottle

Régnié is the newest of the Beaujolais crus, and produces more aromatic and delicate wines with a rich mineral characteristic, thanks to the very granitic soils. Jean-Michel Dupré's Régnié displays all of these characteristics, with the addition of a concentrated fruit character from the old vines on the Haut Ronze hillside vineyard.

2017 Flint & Steel Napa Valley Sauvignon Blanc @ \$8.99 per bottle

The heady nose of this wine is loaded with mango, papaya and pineapple, while the body is crisp and light, with zesty acidity and continued tropical fruits. The finish is clean, and the overall impression is light and easy drinking. One of the best choices for an afternoon outside, it will I hope continue as a favorite throughout the summer.

2016 Amalaya Malbec Salta @ \$10.99 per bottle

This Malbec hails from Argentina high-altitude region of Salta. The wine has deep, dark fruit with an elegant layer of minerality in the background. The aromatics are heady, with violet, plum, and huckleberry. The tannin is quite soft, and the wine flows easily across your palate. This is a very flexible wine in terms of food pairing. It can work well with appetizers, picnic foods, and pizza. I personally love it all on its own, or “cocktail” style.

2018 Radley & Finch Chenin Blanc Western Cape @ \$9.99 per bottle

Made by two of South Africa’s top wine gurus: Thinus Kruger and Pascal Schildt. They have a passion for making the everyday great. It had been a few years since I tasted Radley & Finch wines. The great impression they left was indelible, so when South Africa buyer Stephanie Juelsgaard said she had the new Chenin Blanc release, I was thrilled to taste it. It doesn’t disappoint. Thinus makes Chenin Blanc in a style that is light, fresh, and zesty, maintaining enough weight on the palate to make it substantial. The result is a delicious wine with complexity and depth, and all too easily quaffable.

2016 Domaine Petroni Corse Rouge @ \$9.99 per bottle

This wine is a blend of the local Corsican varietal Niellucciu, with Syrah and Grenache. Niellucciu is a clone of Sangiovese that has long been cultivated on Corsican shores and has taken on some characteristics unique to its island home. More rugged and earthy in style, it still sports the bright, red cherry notes characteristic of its heritage. The sandy and clay soils of the vineyard heighten the aromatic qualities of this unique grape and ensure a solid structure. The Syrah lends weight and black fruit to the blend, while the Grenache fills out the body nicely.

2016 Mas de Sainte Croix “Doceur de Fruit” Côtes du Rhône Rouge @ \$9.99 per bottle

This is a lighter style “bistro” wine with pretty floral notes and red plum on the nose, and fresh cherry and strawberry fruit on the palate. It finishes dry with a lingering trace of baking spice. Delightful as a cocktail wine, this would also work perfectly with roast chicken and vegetables for a mid-week dinner.

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

2016 Treves Nebbiolo Canavese @ \$14.99 per bottle

This is aged for 3 months in oak barrels and then sits in cement vats for another year. It’s 5% Freisa and Barbera, and the other 95% Nebbiolo. The grapes are grown 10 miles from the city of Ivrea. The wine benefits from the startlingly good 2016 vintage, it has classic aromatics for Nebbiolo of earth, leather, smoke and mushrooms with hints of crushed rose hips. On the palate it has real focus and a linear character, with a richness in this vintage that’s exceptional.

2016 Edi Keber Collio Bianco @ \$24.99 per bottle

Edi and his son Kristian decided to make just one wine to unite the indigenous varieties of grapes they have fermenting and aging them in cement tanks 70% Friulano for body and structure, 15% Ribolla Gialla for acidity and 15% Malvasia Istriana for aromatics, salinity and depth. The grapes are all fermented separately and then blended together. I find it an ideal accompaniment to a fleshy fish like halibut or swordfish.

2015 Tenuta Luisa Refosco dal Peduncolo Rosso @ \$14.99 per bottle

This lovely little wine is full of fruit, spice and loads of flavor. Traditionally this Refosco is a bit stemmy and earthy and shows a lot of green flavors but in this vintage you’re getting the real deal, fully ripe with supple texture. Try it with thinly sliced flank steak with crushed green peppercorns.

2015 Mossio “Bricco Caramelli” Dolcetto d’Alba (\$24.99)

This Dolcetto has more body and more fruit than you might expect. The ripeness of the 2015 vintage gives a dimension of weight and supple smoothness that you don’t often see in Langhe wines. Bold, rich flavors with the blend of savory and spicy make this wine absolutely delicious to drink right now, and it will continue to age for another four to five years. Every time I think of Dolcetto I dream of grilled sausage with polenta.

2016 Roberto Voerzio “Priavino” Dolcetto d’Alba @ \$21.99 per bottle

This wine from Alba is all organically farmed and fermented with indigenous yeast in stainless steel tanks; it doesn’t see any wood aging or any fining or filtering. This wine is full of ebullient fruit, lots of ripe blueberry, bold and dramatically displayed with an excellent mid palate and a touch of tannin to frame it, lending a long and balanced finish. I love Dolcetto with a plate of grilled sausage and polenta. A simpler and better match there is not!

The 2015 La Monacesca “Camerte” Marche Rosso @ \$17.99 per bottle

This lovely red from the Marche is 70% Sangiovese which gives it backbone, length and structure while the 30% Merlot gives a bit of richness, supple flow and personality to the stern Sangiovese. The wine shows lots of ripe cherry character balanced with a meaty savory expression from the Merlot. Try it with Spaghetti Bolognese!

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

2006 Pierre Paillard Grand Cru “La Grand Récolte” Extra Brut Champagne @ \$34.99 per bottle

This vintage Champagne is sourced from the two oldest and best plots of the Paillard’s Bouzy Grand Cru estate. The Pinot Noir half of the blend comes from Les Maillerettes which was planted in 1970, and the Chardonnay half comes from Les Mottelettes planted in 1961. I think that you will find quality and finesse in this wine that is the equal to any big house tête de cuvée, but a sense of power and breed that only pure Bouzy Grand Cru can bring. This has super high quality brioche aromas from very long ageing on the lees, and chalky length to equal the very best of Champagne. Serve it as an aperitif or with your best salmon recipe!

Nicolas Maillart Extra Brut Champagne @ \$34.99 per bottle

This sells elsewhere for \$49.99, and is a good deal for that price. At \$34.99, I think that you will be amazed at the quality of this 9th generation grower. Like the Paillard, this is composed of half and half Chardonnay and Pinot Noir, but in this case the fruit comes from not only Bouzy Grand Cru, but also Ecuil and Villers-Allerand 1er Cru and only from massal selected vines. This bottle is treated to five years of sur-lee ageing and is 60% barrel fermented. Although this is only dosed at 3 grams per liter, it has enough body to drink on its own, with lovely nougaty, sourdough bread aromas and flavors. The dark cherry Pinot fruit is present on the mid-palate, and chalky minerality of the top sites comes through nicely on the finish. This also makes a great aperitif, or can turn sushi to go into a culinary event!

Boulard-Bauquaire “Carte Noire” Brut Blanc de Noirs Champagne @ \$34.99 per bottle

This Champagne is a combination of half and half Pinot Noir and Meunier, and comes entirely from estate vines in Cormincy. This is a very autumnal wine with plenty of dark fruit and Pinot savor. I love the subtle, porcini complexity in this wine, and love to pair it with paté, stuffed mushrooms, or onion tart as the aperitif. It is also a great partner with soups, from French onion to butternut squash.

2013 Louis Brochet “Adèle” Millesime Brut Champagne @ \$34.99 per bottle

This vintage Champagne is composed of two thirds Pinot Noir and one third Chardonnay, and is named after Brochet’s daughter, who was born in 2013. It is not an understatement to say that he worked very, very hard to get this exactly right. For this vintage, he used almost exclusively a few old plots of a special massal selection of Pinot Noir called Pinot d’Ecuil that were selected and planted by his grandmother. The Chardonnay comes from old-clone plots, and all of the fruit is 1er cru and estate grown. He vinified this vintage entirely in stainless steel, and it has a great red cherry quality that almost reminds me of Volnay. I am looking forward to pairing my bottles with smoked trout or miso glazed salmon, although it is also an excellent aperitif.

Solemme “Terre Solemme” 1er Cru Brut Champagne @ \$34.99 per bottle

From a small organic vineyard in Villers-aux-Noeuds, this Champagne is a blend of 55% Meunier 25% Pinot Noir and 20% Chardonnay that is aged three years on the lees. The name Solemme is a combination of *sol* for *soliel* or sun, and *emme* for *femme* or woman. Winemaker Olivier’s goal is to make feminine, delicate Champagne that have are bright like the sun. I think that he has succeeded with this gentle, light Champagne that has subtle toast and restrained apple fruit. This is a great aperitif Champagne, and is at home by itself as it is with a plate of cheeses.

Gilbert Jacquesson “Cuvée Prestige” Brut Champagne @ 34.99 per bottle

This is a creamy, deep, brioche-laden Champagne with a truly unusual amount of complexity and depth. It is entirely barrel fermented and aged for six years on the lees. Composed of 40% Meunier from the 2010 harvest that spends a year in barrel before bottling, and 30% Chardonnay and Pinot Noir from 2011. An ideal partner for paté or charcuterie. Fewer than 3000 bottles were made, and the Champagne Club took a third of the entire production!