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Hello K&L Wine Club Members,

Happy July! As we face a summer without much travel, and vacations with a simpler feel, it's still a great time to explore the world via wine. Through our club wine experiences this month, we'll travel to Provence, Argentina, Burgundy, Montalcino, California's Anderson Valley, and many more destinations. We've selected all of the wines with summer in view, to give you some great hot-weather companions.

In the Club Français shipment we have a rare occurrence— we've substituted a summer rosé in place of the usual red wine. It's a light, dry and crisp bottling from one of the Provençal region's top estates. Stylistically, this month's white wine is the bigger and richer selection. It's a lovely Crozes-Hermitage Blanc, full-bodied, rich and weighty, and perfect for food pairing.

For our Signature Red Club members we have a really lovely Anderson Valley Pinot Noir that has a special history—not only was the wine made by a previous K&L colleague, but the vineyard site itself was planted decades ago by another K&L legend. Alongside that elegant and seamless wine, we are presenting an exciting, exceptionally well crafted high-altitude Malbec from one of the most innovative producers in Argentina's Uco Valley.

Premium Club members will enjoy two summer wines from France, both favorite summer choices for me. First we have a classic young Burgundy. Fresh, delicate and food-friendly, this wine can be served lightly chilled for a refreshing summer red. We also have a lovely Provençal rosé. Its Olema label sounds Californian and that's because it's a project of our friends at Amici Cellars in partnership with a small South-of-France estate.

In the Best Buy Club, we'll be drinking like kings this month, with a spectacular aged Bordeaux and a stunning Dry Creek Valley Sauvignon Blanc. Other club members will want to take a look at these two wines, because these Best Buy Club wines are rare deals. The Bordeaux particularly isn't likely to stay in stock long, since it's from the renowned 2010 vintage.

For the Club Italiano, buyer Greg St. Clair features one more beautiful Rosso di Montalcino, this time from the renowned Frescobaldi family. In addition to this, Greg has selected a fun new white wine that's likely unknown to many of you. In the province of Liguria near the Mediterranean, many wineries produce Pigato, an aromatic and mineral-driven wine which is entirely delightful. Greg has selected one of his favorites for the Club Italiano this month.

Here's to a summer full of good wines!

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

## Le Club Français

In celebration of summer, our Club Français shipment includes a white and a rosé. We'll have many excellent reds in upcoming months, but this month as we focus on great summer wines, we have a lovely high-end Provençal rosé and a smooth and full-bodied Crozes-Hermitage Blanc.

The rosé comes from an old château overlooking the Saint-Tropez peninsula. Château Minuty has been family run since the 1930s, and in 1955 it was denominated a "cru classé" winery, along with only 22 other estates in

the Côtes de Provence. It has a long history of excellence, and today boasts 80 hectares of premium vineyard land. While the château makes all three colors of wine, it is particularly known for its rosé, and we've selected the **2019 Château Minuty "Rosé et Or" Côtes de Provence Rosé (\$29.99)**, one of the château's top estate cuvées. After tasting a number of top-tier Provence rosés, this was the clear winner for Le Club Français. Clean and delicate aromas of cherry, candied tangerine rind and lime zest give way to a palate of fresh grapefruit and citrus blossom with hints of white cherry and wild strawberry. With a crisp, dry finish, this wine encompasses all the best aspects of a classic Provençal rosé. Compositionally, it's a blend of Grenache—the king of rosé grapes—and the local variety Tibouren. I'd recommend pairing this delicate yet complex wine with fresh basil and strawberry salad with feta, or sushi.

This month's white is another wine that we buy directly in France from a family-run estate, in this case Domaine de Remizières. We've previously featured some of the incredible reds from this domaine in Le Club Français, and had yet to feature a high-end white from the Rhône valley. Domaine de Remizières came through with the layered and complex **2018 Domaine des Remizières "Cuvée Christophe" Crozes-Hermitage Blanc (\$29.99)**. This stunning cuvée is a blend of 85% Marsanne, and 15% Roussanne from vines with an average age of 60 years. Planted on a hillside slope of clay limestone soils, the old vines lend a certain minerality to



*The vineyards at Château Minuty's St Tropez estate not only boast a stunning view, they enjoy an ideal climate, with the cooling influence of the Mediterranean taming the heat.*



*Emilie Desmeures makes the wines at Domaine des Remizières, and runs the family domaine together with her father Philippe and brother Christophe.*

the fruit, adding to the complexity of this full-bodied white. The wine is aged in oak barrels for a year, with lees stirring to create the excellent palate texture. As full-bodied, round, and rich as this wine is on the palate, it retains a fresh cut of acidity that keeps the whole thing in balance. It's a perfect food wine, and works beautifully with black truffle preparations or richer seafood fare such as Halibut with cream sauce.

## Signature Red Collection Wine Club

It's a truly special month for the Signature Red Club—not only are we featuring a gorgeous wine made by a former longtime K&L staffer, we also have a unique high-end Malbec made by one of my favorite producers in Argentina's Uco Valley. The Michellini brothers farm tiny plots chosen with care in some of the highest altitude regions of the Uco Valley, and employ a variety of unique winemaking techniques to create stunning wines.

Malbec sometimes gets a bad rep as an easy-drinking, cheap wine, too often mass produced. But many producers take the variety seriously, and it deserves serious attention. With a view to highlighting the grandeur of the Uco Valley terroir, and particularly the incredible potential of the higher altitude sites, the Michellini brothers joined forces to found SuperUco. Their great creativity and passion when working with these unique parcels is embodied in the various cuvees that they produce. I've been an admirer of their wines for years. Recently I had the opportunity to taste through a lineup of their newest 2018 releases, and quickly singled out the wine for our club—the **2018 Superuco "Calcareo Granito - Tupungato" Malbec Uco Valley (\$24.99)**. I don't need to tell you to drop all your preconceived notions of Malbec, because you will as soon as you taste this wine. The fruit is cool and elegant while retaining intensity and depth on the palate. It's not the jammy, hot and overripe fruit of your classic \$8 weeknight Malbec. The tannin is subdued yet present, while the acidity is somewhat sharper than you'd anticipate, preserving a freshness and vibrancy in the wine. The Michellini brothers aren't shy in their winemaking and farming approach. The vines are planted around the winery in concentric circles—hardly convenient for farming purposes, but lending the grapes more exposure to the sun on all sides. Farmed all organically, the wines are vinified by variety and soil type, and aged in a number of vessels, from concrete eggs to clay amphorae and used oak barrels. These are some of the most exciting wines being made in the Uco Valley today, and if you have the opportunity I'd recommend buying a few of these bottles, as they age incredibly well.

Secondly, it's with great pleasure that we are featuring a wine from Smith Story Wine Cellars. This lovely Pinot Noir is not only made by the talented ex-K&L'ers Eric Story and his wife Ali Smith, but the fruit is sourced from a vineyard planted in 2003 by another K&L legend, the late Jim Barr. Those of



*Matias, Juan Pablo, and Gerardo Michellini are wine-making rock stars. While each brother has his own winemaking projects, they've joined forces to create SuperUco's stunning portfolio of wines.*

you who knew Jim Barr from the K&L Redwood City store were likely regaled by his tales of the trials of clearing and planting the small vineyard in Anderson Valley which would become Nash Mill Vineyard, now a fruit source for several high end wineries in the area. Eric Story, a former buyer for K&L's Loire Valley, German and Greek wines, helped Jim plant the vineyard back in the day and today it's one of his and Ali's chosen sites to source fruit for their boutique wines. The **2016 Smith Story "Nash Mill Vineyard" Anderson Valley Pinot Noir (\$24.99)** is not only a great K&L story, it's a great wine in its own right. As soon as I tasted this incredibly elegant Pinot Noir, I knew it was one of the best Anderson Valley Pinot Noirs I'd ever tasted. Everything is here. You have balanced, delicate red fruits, fresh acidity, fine-boned tannin, lovely depth of savory notes and a long-lasting finish that simply begs for the next sip.



*Eric Story and Ali Smith with a key member of their team, Lord Sandwich, who also heads his own non-profit organization, Socks for Sandwich, donating socks to those in need.*

## Premium Wine Club

There's no doubt it's an unusual summer, and while we might not be able to vacation on the Riviera, we can still enjoy some lovely French wines at home this year. This month's selections are perfect for the hot summer weather—we'll feature a delicate red Burgundy and a lovely dry Provençal rosé.

In summer, many people gravitate towards whites or rosés, but for red wine lovers there is much to enjoy in this season as well. Zinfandels and Rhône blends can be great companions to a grill out, but when you want a glass of wine to enjoy cocktail style, there's nothing better than a classic red Burgundy with a slight chill on it. This month's **2016 Domaine Guy & Yvan Dufouleur Hautes-Côtes de Nuits Rouge (\$17.99)** is the ideal hot-weather red. If you serve this at cellar temperature of around 55 degrees, it's as refreshing a summer drink as



*After 400 years in the business, Domaine Guy et Yvan Dufouleur own a total of 28 hectares throughout some of the best locations in the Côte d'Or.*

any white or rosé. With lovely aromas of wild strawberry, tart young cherry and savory herbs, the wine is light bodied with silky tannin and a hint of savory mushroom that complements its bright young fruit. This lovely red comes from a domaine with a hefty 400-plus year history. Currently run by Yvan Dufouleur together with his uncle Xavier, the domaine includes many premium vineyard sites throughout the Côte d'Or. This wine comes from a unique little plot where they farm both Chardonnay and Pinot Noir. Yvan and Xavier sold off the négociant part of the business back in 2006 and now focus entirely on producing their estate wines.

The quality here is tangible and I'm very excited to share this perfect summer Burgundy with you! Enjoy with light appetizers or all on its own with a slight chill.

And for those of you who enjoy a glass of summer rosé, we have a great choice. This month's **2019 Olema Côtes de Provence Rosé (\$11.99)** is a picture perfect Provençal rose—light in color, crisp, dry and utterly refreshing. Olema wines are made by our friends at Amici Cellars in Napa, and while most of their wines are made in Napa and Sonoma, they also launched a project a couple years ago partnering with a small French estate in Vidauban in the south of France, to produce this stunning rosé. The wine opens with understated aromas of strawberry and white flowers. On the palate it has a lovely creamy texture with continued strawberry fruit. The finish is quite dry and crisp, making for a refreshing and easy-drinking rosé in the classic Provençal style. With our special club pricing, this is a deal that I don't expect will last, so I'd recommend stocking up now on this little rosé for all your summer needs.



*The vineyards used for the Olema rosé, in Vidauban, sport a mixture of limestone and crystalline soils that drain well and provide the ideal home for Grenache, Cinsault, Syrah and the other classic rosé varietals of Provence.*

# Best Buy Wine Club

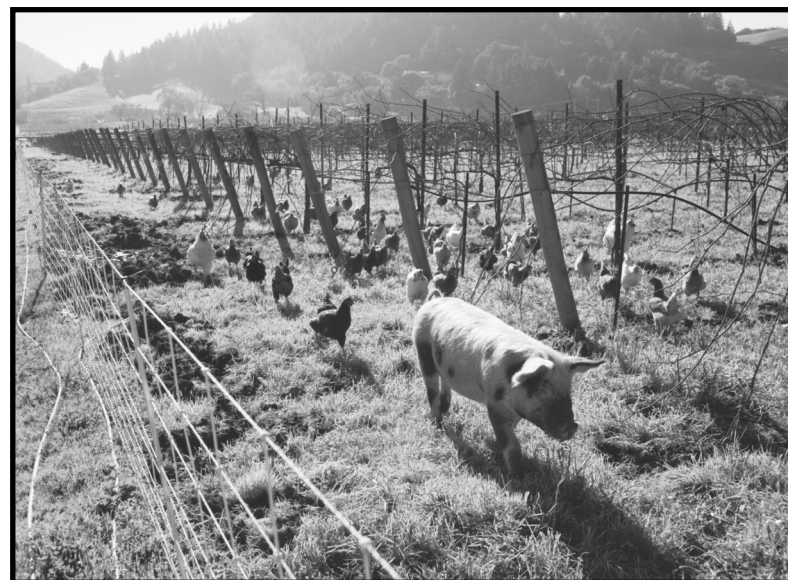
Our Best Buy wines for July are some of the best deals we've had all year. At K&L we're lucky enough to have relationships with producers, importers and distributors all over the world who connect us with some really incredible wine. This month we have a perfectly aged Bordeaux from the 2010 vintage, sourced at a great price by Clyde Beffa from some of his connections in Bordeaux. Our second selection is a premier Sauvignon Blanc from one of the top wineries in Dry Creek Valley. This month's selections are what drinking well on a budget is all about. The flavor profile and character of these wines far outperforms the modest price point, especially at the discounted club rate.

Generally speaking, Bordeaux is made to be aged. But how many of us have the restraint or cellar to age wine? For most of us, myself included, we'd rather grab a fresh modern bottle off the shelf that's meant to be drunk right now. When you have the chance to enjoy aged Bordeaux, though, it's a thing of beauty and a window into a whole different side of wine. This month thanks to Clyde, we have spared you the dilemma and brought you a wine that's already perfectly aged and ready to drink. At ten years past vintage date, the **2010 Valentons Canteloup, Bordeaux Supérieur (\$9.99)** is just hitting its stride. This wine drinks way above its price point, and deserves some serious attention. It's perfectly mellow with beautifully integrated tannin and acidity, sweet red plum and blackberry notes, undercurrents of savory herbs, olive, tobacco and forest floor. Although I was tempted after the first sip to drink this wine all on its own, it showed even better alongside a quick grilled T-bone steak. I also found that it opens up more after the first thirty minutes, so it's worth pulling that cork a bit before you intend to drink it. One final note: it's an old bottle, so don't be surprised at a certain amount of sediment at the bottom of the bottle. Simply pour slowly when you get to the end of the bottle, and leave some back to avoid getting any sediment in your glass.

Our next wine is from Preston Farm and Winery in Dry Creek Valley. It's a great time of year for Sauvignon Blanc and I've tasted a lot this summer. At one point I had maybe six bottles open at once in the house—and this was by far my favorite Domestic Sauvignon Blanc I've tasted this year. The **2018 Preston "Estate" Dry Creek Valley Sauvignon Blanc (\$9.99)** comes from an organic estate outside of Healdsburg started by Lou and Susan



*Managed by Vignoble Maynard et Fils, Valentons-Canteloup is a sister château to Bois-Malot, a perennial K&L favorite.*



*Preston Estate is a full-time farm as well as winery. Lou and Susan find that the two pursuits are complementary halves of the estate.*

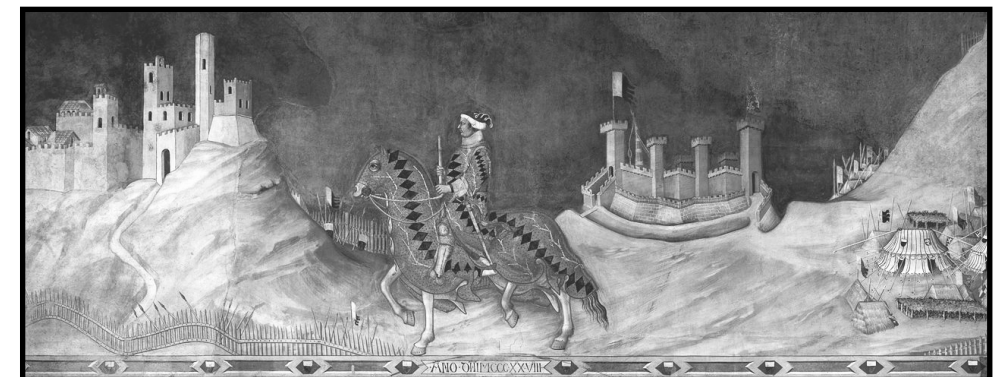
Preston in the 1970s. Lou studied winemaking at UC Davis back in the day and the couple has brought passion and humility to all their undertakings at the estate. They eventually incorporated farming alongside vine-tending and winemaking. They planted their first Sauvignon Blanc on the site in 1974, and this old-vine fruit really adds depth to the Estate Sauvignon Blanc. Light and crisp on the palate, this wine incorporates lemongrass, nectarine and pear notes. It has a refreshing, almost spritzy quality and is entirely lacking in that green, tomato-leaf quality that sometimes plagues varietal Sauvignon Blanc.

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

When your well-known family stretches back almost a thousand years it is easy to think of time in a different way, and that is what the Frescobaldi family does in the wine business. They have multiple wineries across Tuscany and Italy, and take the long-term approach to investment. Lamberto Frescobaldi, one of a myriad of talented family members, has been stepping forward in recent years to take over the direction of winemaking. Under his guidance they have switched from an international concept to more of a traditional fusion. Lamberto, who studied at UC Davis, oversees the winemaking across their compilation of wineries. This is mostly a barrel size equation now; when your main grape is Sangiovese that is a most important consideration. Sangiovese is a powerhouse grape, but easily affected by the barrique size (62 gallon) and because of that they use a mixture of sizes from 100 hectoliters down to 25 hectoliters, to gain the benefits of both sizes without over-doing the character of either size. This month's wine, the **2018 CastelGiocondo "Campo ai Sassi" Rosso di Montalcino (\$19.99)**, is produced at the estate about six miles southwest of Montalcino (taking the SP117 "La Maremmana" and going a mile and a half west of the hamlet of Tavernelle). This Rosso



*The hilltop position of the CastelGiocondo estate speaks to the long history and influence of the Frescobaldi family. The label image (below) is "Guidoriccio da Fogliano at the siege of Montemassii," a fresco in the Sala del Mappamondo in the Palazzo Pubblico in Siena.*



di Montalcino spends a year in big 80- to 100-hectoliter barrels. It is 100% Sangiovese, like all Rosso di Montalcino, and shows good acidity and length. The classic accompaniment in Montalcino would be Pici al Ragu di Cinghiale, Pici are the hand rolled thick spaghetti-like noodles and Cinghiale is wild boar which seems to be included in every dish you get when in Montalcino. If you do not have access to wild boar you can substitute your favorite meat sauce.

I believe that this is the first month we've had a Ligurian wine in the Italian Club, and it is about time! Liguria, on Italy's west coast just above Tuscany, produces little wine in comparison to the other 20 regions of Italy. In fact Liguria is 19th in production level, followed only by the Valle d'Aosta. Part of the reason is geography; Liguria is 65% mountainous and 35% hilly. Most of Liguria looks like a cliffside, and where it's flat enough to walk, that is where you build a house. It stretches from La Spezia on the Tuscan coast all the way to Ventimiglia at the French border. With 1.5 million people, it's Italy's third smallest region. When I first started in the wine business in 1982, white wine dominated over red two to one. But these days it is three to one red over white, and Liguria is predominantly a white-wine producing region. So there's another reason you don't see them much. This month's **2018 La Ginestraia Pigato Riviera Ligure di Ponente (\$19.99)** is a white. I love white wines—especially such pure, elegant and focused wines like this. You might not have heard of the Pigato grape, but Pigato and Vermentino are the same genetically, along with Favorita—all biotypes of Vermentino. Yet for me Pigato does not taste like Vermentino, it is slightly broader and less salty, and it's very distinct, something about its slightly earthy character and stony minerality. Mauro Leporieri and his partner Marco Brangero produce one of my favorite wines from Liguria. Their La Ginestraia Pigato is sensational and the best way to enjoy it is with a plate of Paccheri al Pesto.



*Mauro Leporieri, co-owner of La Ginestraia, enjoying a look at the harvest.*

## 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](mailto: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](http://www.klwines.com).***

## Le Club Français Previous Offerings

2016 Gerard Fiou “Le Grand Roc” Sancerre @ \$31.99 per bottle

This Sancerre is made from 60-year-old vines planted in Silex soils. The intensity of old-vine fruit is immediately apparent. While the wine is light and vibrant like any good Sancerre, it is also very textural on the palate, with concentrated tropical fruits and steely minerality. Gerard matures his wine in both stainless steel and new French oak barrels, and employs battonage to create the lovely textural palate of the wine. The use of some new oak is perhaps surprising in such a clean, crisp wine, but it further adds to the complexity of the palate while slightly taming the vibrant acidity.

2017 Philippe Leclerc “Les Bons Batons” Bourgogne Rouge @ \$27.99 per bottle

This poignant Burgundy is sourced from fruit grown just outside Chambolle-Musigny. It bears characteristics of this famous appellation, including the delicate, understated palate, the elegant and pronounced aromatics of wild strawberry, clove and young cherries, and a savory forest-floor element. It is almost reticent right now, and needs a good decant an hour or more before enjoyment. It will easily age into a lovely perfumed maturity after several more years in the cellar.

2017 Château de l’Ou “Secret de Schistes” Côtes Catalanes @ \$26.99 per bottle

This 100% Syrah is grown in brown schist soils in a high-elevation site in the Agly Valley of the Rousillon. It has a beautiful balance of intensity, rich fruit, weighty palate, and a fresh cut of acidity. The secret of schist soils is that they are incredibly nutrient-poor, forcing the vine to dig very deep to sustain itself. This produces small, powerful grapes that carry a weight of minerality and depth that couldn't be achieved in the same way elsewhere.

2016 François Labet Bourgogne Rouge Vieilles Vignes @ \$24.99 per bottle

This cuvée is composed of fruit from the family's oldest vineyards in and around Beaune. The wine is made in a very classic Burgundian style, which is to say restrained, earthy, lighter in body but with incredible structure, aromatics and depth. It's well worth decanting this an hour or two before drinking, as it opens up beautifully with a little oxygen. It's a wine I would recommend pairing with game hens, pheasant, or wild mushroom galette.

2018 Domaine Laroche Chablis “St-Martin” @ \$26.99 per bottle

Domaine Laroche has an incredibly long history, stretching back to the 12th century abbots who first planted grapes in the Chablis area. Today the estate is no longer in monastic hands, but retains an impressive array of historic vineyard sites. The “St-Martin” cuvée is composed of wine from some of the estate's top vineyards. It is classic in its minerality and crisp, stony style, and also incorporates a surprisingly soft palate with Honeycrisp apple and yellow pear showing through the veneer of bright, chalky acidity. It's an ideal accompaniment to sushi or poke.

## Signature Red Club Previous Offerings

2016 Comartin Cellars “Tierra Alta Vineyard” Ballard Canyon Syrah @ \$24.99 per bottle

This is a dark-fruited, brooding Syrah with intense minerality and perfectly balanced acidity and tannin. At four years from vintage date, the wine is drinking very well right now. The tannin has mellowed out a bit and marries well with the meaty, dark-fruited body of the wine. This is an excellent wine to pair with grilled meats, and should work well with your summer barbecues.

2016 Grimm's Bluff Cabernet Sauvignon @ \$24.99 per bottle

This delightful Cabernet speaks for itself. Beautifully balanced, classic aromas of cassis, eucalyptus and graphite mark the opening, and translate to a medium-bodied wine with elegance, structure and bright, fresh black fruits. Sweet tobacco and a hint of cigar box close out the wine. This is a classic Cabernet, calling for a classic steak pairing.

2016 Vecchie Terre di Montefili Chianti Classico @ \$24.99 per bottle

Winemaker Serena Gusmeri spends much of her time traversing the vineyards, and believes her project is first and foremost to understand each season, allowing the vintage to truly express itself in the glass. Her wines are elegant and bold, and the Chianti Classico that we have from her today is a perfect marriage of styles. Ripe black marasca cherries jump from the glass, accented by a touch of sweet baking spice and a latent note of sandalwood. The full-bodied palate has a pleasant round weight with good acidity and tannin, making this lustrous wine a perfect food partner.

2017 Sojourn Sonoma Coast Pinot Noir @ \$26.99 per bottle

Stylistically, this is a fuller bodied Pinot Noir with rich, dark fruits and ripe, luxurious aromatics. In keeping with a modern style, it's not a wine that has to be aged before its components come into harmony. It's open and proportionate now—completely ready to drink. The founders of Sojourn Cellars, Erich Bradley and Craig Haserot, see life as a sojourn, which should be enjoyed with little moments such as a perfect glass of wine.

2016 Trinity Hill “Gimblett Gravels” Syrah Hawke's Bay @ \$22.99 per bottle

The Gimblett Gravels region in Hawke's Bay is a rocky old riverbed, nutrient poor and with excellent drainage. These elements, together with the cool nights and long growing season, spell world-class Syrah. Right away you can tell from the nose that this is a serious wine—it's loaded with blackberry, blueberry and bramble, fine ground black pepper and something savory that reminds me of black olive. On the palate the depth of flavors persists, and the full body is balanced and lifted by crisp, bright acidity. For such a rich and full wine, it's surprisingly light on its feet.

2018 Stolpman Ballard Canyon Grenache @ \$24.99 per bottle

The unusual terroir of Ballard Canyon is surprisingly well suited to Grenache, a somewhat finicky varietal. One of the most inland AVAs of Santa Barbara, Ballard Canyon is a hotter, drier climate than most, but still enjoys the cooling influence of the ocean, funneled down the Santa Ynez Valley. This influx of cool air keeps the acidity in the ripening fruit and makes for a beautiful expression of Grenache with full, rich palate weight and stunning aromatics. Although it's a bit youthful, this Grenache displays boisterous berry notes both in the nose and on the palate. It's vibrant with plenty of fresh acidity to bolster the softer texture of the tannin. It's a wine that's lovely to sip on its own and would also accompany poultry very well.

## Premium Wine Club Previous Offerings

2016 Amici Sonoma Coast Chardonnay @ \$14.99 per bottle

Considering the caliber of talent going into this Chardonnay and the superb fruit sources (Amici works with top growers throughout Napa and Sonoma), it's difficult not to fall in love with this wine. This is classic California Coastal Chardonnay at its best: creamy, nutty, with fresh orchard fruits and a pleasant round weight on the palate. If you are looking for a great deal in California Chardonnay, look no further.

2018 Te Mata “Estate” Cabernets/Merlot Hawke's Bay (\$14.99)

Blended from three different sites throughout Hawke's Bay, this wine is a thoroughly elegant Bordeaux-style blend with bright, boisterous blackberry and plum fruit, elegant structure, and a beautiful balance of elements, speaking to the unique climate and situation of these vineyards. Matured in a mixture of new and used French oak barrels, the wine has the perfect structure to age gracefully for a decade or more, however beautifully it is drinking at present.

2018 Te Mata “Estate” Chardonnay Hawke's Bay \$14.99 per bottle

This estate Chardonnay is a marriage of two styles, both old-school and modern. Some of the fruit is aged in barrel with traditional bâtonnage and malolactic fermentation, and another portion of the fruit is aged in stainless steel for a clean, light, pure-fruited expression. The two wines are then blended to form the final cuvée. A somewhat daring enterprise, the result is fantastic. The wine has the richness and nutty depth of a classic oak-aged Chardonnay, with the vibrancy and light, crisp body of a stainless steel-matured wine, all while reflecting the gorgeous fruit character of the best of Hawke's Bay. It's a perfect pairing with scallops in a simple butter sauce.

2017 Kalinda Napa Valley Cabernet Sauvignon @ \$14.99 per bottle

This is a richer style Cabernet with plush black olive and ripe, rounded plum and mocha notes. You can feel the glycerin on the palate, but everything is in balance here—the boldness of the fruit synthesizes with the weight of the fruit and the powerful underlying structure. The wine closes with lingering sweet fruit. Although it should develop nicely over the next couple of years, it is designed more to drink in the near term.

2016 Kalinda Médoc Bordeaux @ \$14.99 per bottle

This classic Médoc bottling is a lovely blend of dark fruits with black plum, boysenberry and cassis complemented by hints of sweet tobacco, vanilla, cocoa and baking spice. Certainly a decent amount of oak is employed, but it's nicely integrated with the fruit character. All the components of the wine are already in harmony and it has a pleasant round weight on the palate. It also displays a serious backbone of structure that ensures a long life ahead.

2018 Domaine de Fondrèche Ventoux Rouge @ \$12.99 per bottle

Deeply mineral at its core, this lovely fresh young red is still singing with bright cherry and blueberry primary notes on the palate, with layered spice and soft but resilient structure. With 50% Grenache, 30% Syrah and 20% Mourvèdre, the wine is compositionally as classic a Southern Rhône as you could wish.

## Best Buy Wine Club Previous Offerings

2018 Château de l'Ou Côtes de Roussillon Rouge @ \$9.99 per bottle

This wine is composed of 60% Syrah and 40% Grenache. Aromas of blueberry, black cherry and smoked meats jump out of the glass followed by a full-bodied palate with ripe fruit, fresh acidity and well-integrated tannin. The wine finishes with lingering fruit and an undercurrent of black olive and smoked meat. I can easily see this standing up to lamb or steak, and at the same time it is so friendly that it makes a good choice for a weeknight grill out.

2018 Kalinda Central Coast Chardonnay @ \$9.99 per bottle

This 2018 vintage is a classic rendition of the varietal, with notes of honeycrisp apple, yellow pear, peach and a creamy texture underscored by just a touch of sweet baking spice and a subtle nuttiness. If you were looking for your new house Chardonnay, look no further.

NV Los Dos Cava Brut @ \$9.99 per bottle

This lovely Cava is made of the classic grapes of the region: Xarel-lo, Parellada and Macabeo. Blending vintages and vinifying the wine in the “Champagne” style with a secondary fermentation in bottle produces the complexity, nutty flavor and fine bead in this wine. The fresh fruit and spice elements from the grapes themselves further round out the profile and make for a truly divine bottle of bubbles.

2018 Antucura Malbec Mendoza @ \$9.99 per bottle

Grown in the high-elevation region of Vista Flores in Argentina's Uco Valley, this versatile Malbec is both hearty and bold with a fuller body and bright, ripe fruit flavors. It's not at all tannic or overpowered by oak. The little kick of peppery spice on the finish makes it very food-friendly. It's big enough to stand up to a steak, and yet smooth enough to serve cocktail style with light appetizers or all on its own.

2015 Plateau des Chênes Lirac Blanc @ \$9.99 per bottle

A blend of Grenache Blanc, Roussanne and Clairette, this lovely little wine is at once floral, delicate and rich with a surprisingly weighty palate and a round quality on the tongue that enhances its depth. You might think a white from 2015 is a bit on the old side, but this little gem is just hitting its stride. With its couple of added years of age it has mellowed out, creating an almost honeyed quality in the glass that intensifies the complexity and lengthens the finish.

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

2017 Lazzeretti Rosso di Montalcino @ \$19.99 per bottle

Lazzeretti's story began with 18-year-old Montalcino resident Marco Lazzeretti dreaming of having his own wine estate. He and his sister Lucia eventually joined forces and acquired land once owned by their grandfather. Marco and Lucia produced their first wine in the 2001 vintage. Their Brunello is made in 35-40hl Slavonian oak barrels, the traditional method, whereas the Rosso is aged in French barrique for 8 months. That choice is less about method and more about the small amount and the space available. I'd have this with grilled pork chops.

2018 Castello di Banfi Rosso di Montalcino @ \$19.99 per bottle

Made by one of the largest and best producers in Montalcino, this wine comes from the southern side of the region. Banfi brought fame and money to Montalcino and improved the region in many ways. This Rosso di Montalcino is aged in a combination of barrique and large Slavonian oak barrels. Try it with your favorite tomato-based pasta.

2015 La Fiorita Rosso di Montalcino @ \$24.99 per bottle

This lovely Rosso, made by famed winemaker Roberto Cipresso, is a powerful wine from a powerful vintage. It is fermented in Slavonian oak barrels for ten days and then aged in used 5-hl French oak barrels for ten months. I

suggest you decant this wine an hour or two ahead of time and have it with rich pasta dishes or a grilled T-bone.

2016 Peter Zemmer “Furggl” Lagrein Alto Adige @ \$23.99 per bottle

No one is sure of the origin of Lagrein. It is grown almost exclusively in the Alto Adige/Süd Tirol, and the lineage of the grape seems to be lost in the fog of genetic history and undiscovered ancestral grapes. Most tasters will notice that it has, and I take a lot of liberty saying this, a bit of Syrah-like character. See what you find as you taste it. The wine has a lot of black pepper and wild herbs and I think it goes best with a hearty stew or cassoulet. This is a powerful wine; I suggest you decant it an hour ahead of time.

2015 La Monacesca Syrah Marche IGT @ \$26.99 per bottle

This unique Syrah comes from the Marche’s Matelica Valley. It’s a perfect climate for Verdicchio, but Aldo Cifola decided 25 years ago to plant a tiny amount of Syrah and he has waited until now to finally release one. This 2015 wine is 100% Syrah and spent 20 months in used barrique. Released in April of this year, it’s a powerful and structured wine, and could use an hour or three in a decanter before current drinking. 400 cases were made.

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

2013 Franck Bonville “Millesime” Brut Blanc de Blancs Champagne @ \$34.99 per bottle

This late vintage is under the radar, but I believe this wine is better than Bonville’s excellent 2012. For me, this is the most elegant Champagne that has ever been in the club, with saline minerality, focused, crisp acidity and understated white flower aromas and flavors. The grace notes, the restraint and the super long, expansive finish all make this wine special. This is drinking great right now, but given how good the 1977 showed on my birthday last November, it’s worth setting down cases to drink over the next few decades if you end up loving it as much I do!

Franck Bonville “Prestige” Brut Blanc de Blancs Champagne @ \$34.99 per bottle

This Champagne is always a blend of two vintages and aged four years on the lees. With fresh baguette aromas and very nice white stone fruit, this is one of the Champagne world’s most perfect apéritifs. I love the creamy texture of this Champagne—this is generous blanc de blancs for sure, but it always finishes dry, chalky and refreshing.

Thiénot Brut Champagne @ \$34.99 per bottle

This Champagne is composed of 45% Chardonnay, 35% Pinot Noir and 20% Meunier. The light gold color and big brioche, cream and baked-apple nose gives way to a wine that’s packed with power and complexity on the palate. This full-bodied Champagne has a luscious finish that is very impressive. This Champagne is great on its own, but will also go very well with any number of tasty patés.

Palmer & Co. “Brut Réserve” Brut Champagne @ \$34.99 per bottle

This is a relatively new Champagne house, a cooperative in fact, established in 1947 by seven families of growers. Their focus is on fruit from the mountain of Reims, and this Champagne is composed of 50% Chardonnay, 40% Pinot Noir and 10% Meunier and aged for a minimum of four years on the lees. This one of the toastiest, richest Champagnes the club has featured, and I loved the brioche, beure d’Issigny and Meyer Lemon curd in this Champagne. I find that the hazelnut-like fruit of Verzenay stands out in this bottle. I loved this as an apéritif, and I think it would also do very well with an equally decadent meal such as lobster.

Bernard Lonclas Blanc de Blancs Brut Champagne @ \$34.99 per bottle

This shows off the famous Turonian limestone soil of the village of Bassuet, on the eastern frontier of Champagne. When I tasted it I was shocked at how much Chassagne-Montrachet-like weight and minerality it had. The nose is full of the creamy, baguette toast that one would expect from a top-quality Champagne, and it also has intriguing notes of coconut and Meyer lemon. This makes a great apéritif, and also pairs very well with oysters or lobster.

Courtois Brut Blanc de Blancs Champagne @ \$34.99 per bottle

This wine is grown in soil that is a mixture of limestone, clay and chalk, and gives rich wines with plenty of weight. This wine is very full bodied, even grassouillette, making it perfect as an end-of-winter apéritif. It will also go very well with all manner of savory pastries and pâté. The wine itself is loaded with buttery brioche and comes across decadently loaded with toast. The best thing about the wine is how focused and fresh it is on the finish. This is dry and long wine with class.