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Dear K&L Wine Club Members,

That swooshing sound I keep on hearing must be time rushing by. Wow! If it wasn't for baseball season's being in full swing and the Bordeaux futures campaign in session, I could walk around believing it is still only February. It has been an action-packed year so far and the best is yet to come. We have several delayed containers coming soon, with upcoming wine club selections that are outstanding!

The Signature Red Club this month has two fantastic takes on Rhône varietals, from two very different terroirs. Syrah, Grenache and Mourvèdre, the three most widely planted Rhône varietals, are incredibly adaptive to different soils and climate conditions, so they are planted in almost every viticultural region in the world. Our first wine is the 2011 Domaine de Fontbonau Côtes du Rhône, a Grenache-based wine that drinks more like a fine Châteauneuf-du-Pape. Our second selection is the 2009 Baker Lane "Estate" Sonoma Coast Syrah, a brilliant wine that showcases impeccable balance and nuanced flavors.

The diversity of the Premium Club is once again on display this month with two stellar offerings. We start off with the 2013 The Calling "Dutton Ranch" Chardonnay, from quintessential Chardonnay vineyards in California. Dutton Ranch Chardonnays display intense, layered fruit flavors and excellent structure, with oak accents seamlessly melding together. We follow up with the 2008 Château Bolaire Bordeaux Supérieur, a gorgeous Bordeaux that flawlessly combines minerality and delineated fruit into a beautiful package. It comes from Bordeaux négociant Jeffrey Davies, who has made a specialty of importing exceptional values from underappreciated areas.

The Best Buy Club this month has two French offerings that put on display the wide range of wines that country is capable of producing. We begin with the 2012 Château Coupe-Roses "Champ du Roy" Minervois Blanc, a unique and tasty wine. Minervois Blanc is a wine you don't see every day and it's a lot of fun. Paired with it is the 2013 Domaine d'Andezon Côtes du Rhône, a red wine bursting with berry fruit and spice. The old-vine grapes from Andezon vineyards used to get sold to a very famous Côtes du Rhône producer; now they go into this custom wine, an exceptional value.

Our Italiano Club this month has two red wines that will wow your palate. Our first mind-blowing wine is the 2011 Luciano Landi "Gavigliano" Lacrima di Morro d'Alba, an elegant wine that oozes floral scents and spice notes. Next, the 2013 Baracchi O'Lillo IGT Tuscany, a stunning Sangiovese blend that showcases what incredible values these IGT wines can be.

The Champagne Club's two mouthwatering wines are guaranteed to make an ordinary day feel extraordinary. We start off with a club favorite, the 2006 Fluteau "Symbiose" Brut Champagne, a floral, toasty-style Champagne that over-delivers given its modest price. The next fantastic offering is the Drappier Non-Vintage "Carte d'Or" Brut Champagne, which deftly mixes brilliant fruit and spice against a fantastic backbone of acidity.

Cheers & Go Giants!

Alex Pross, Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2011 Domaine Fontbonau Côtes du Rhône

Domaine Fontbonau is a collaboration between childhood friends Jérôme Malet and Frédéric Engerer. Jérôme's family were winemakers; he took over the family domaine at age 30. Stanford-educated Frédéric Engerer, introduced to wine by his wine-merchant grandfather, is Director of Château Latour and of Araujo winery. Frédéric and Jérôme bought the rundown old estate known as Fontbonau in 2008, and immediately began the arduous task of reviving it. Dating back to the 15th century when it was probably part of a monastery, Domaine Fontbonau has a long, rich winemaking history. With 70-year-old Grenache vines and 30-year-old Syrah vines, Fontbonau was a perfect *lieu-dit* for these talented owners.



Jérôme Malet and Frédéric Engerer, childhood friends who revived centuries-old Domaine Fontbonau.

The 2011 Domaine Fontbonau Côtes du Rhône feels and tastes much more like a Châteauneuf-du-Pape. Thanks to the old vines, the wine has intoxicating aromas of violet, dried Provençal herbs and plums, with a palate of black pepper, dark cherry and exotic spice. This wine has tremendous acidity, great balance and smooth tannins. A great match for a pork chop or veal shank, this is the ideal food wine and can be enjoyed now or aged for a few years where it will gain greater complexity.

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

2009 Baker Lane “Estate” Sonoma Coast Syrah

Stephen Singer, owner of Baker Lane Vineyards, has one of those great stories you find in the wine business. A native Oklahoman, he went off to boarding school in Connecticut and then moved to the Bay Area and obtained a BFA in painting from San Francisco Art Institute and a BA in critical theory from UC Berkeley. He married famed restaurateur Alice Waters (Chez Panisse), further fanning the flames of his wine passion. Owning a retail small-bottle shop in San Francisco led Stephen to look for a place to start his own winery. He landed upon a small lot at the end of Baker Lane in Sebastopol. He aptly named his winery Baker Lane, and in this ideal cool-climate environment he planted Syrah, Viognier and Pinot Noir.



Stephen Singer, artist, wine merchant and now winery owner.

You may be familiar with the IPOB (In Pursuit of Balance) movement, which is one of the influences behind this wine. A popular group of wineries is working to fashion lower alcohol, natural-if-possible wines that are more food friendly and palate friendly than the hedonistic California reds we have grown accustomed to. The 2009 Baker Lane “Estate” Sonoma Coast Syrah tips the scales at a modest 13.6% alcohol. It displays notes of black fruits, pepper, game and spice on the nose while the palate is an energetic mix of blackcurrant, plum, licorice, pepper and hints of baker's chocolate. The acidity and elegance of this wine make it a match for lamb, duck or spicy vegetable dishes.

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

Premium Wine Club

2013 The Calling “Dutton Ranch” Russian River Valley Chardonnay

The wine business is a crazy blend of artists, businessmen, farmers, chemists, accountants and famous folks all coming together to produce and sell fermented grape juice. This Chardonnay has come from one of the unusual pairings that happen in the business. Renowned sports broadcaster Jim Nantz, and Peter Deutsch, who heads one of the largest wine importers in the United States, met while dining separately at a Connecticut restaurant. Through happenstance they were introduced. They became partners in the wine project “The Calling,” to make top-quality wines from California. Jim Nantz’s passion for wine was the perfect match for Peter Deutsch’s wine-business skills.



The Calling is a California winemaking project by sports broadcaster Jim Nantz and wine importer Peter Deutsch.

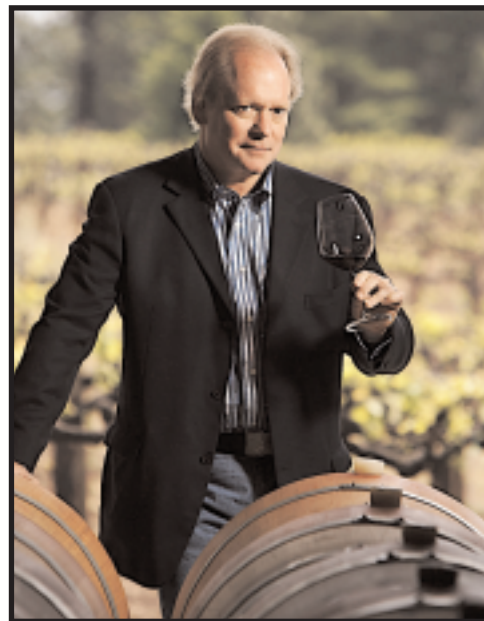
Dutton Ranch is an acclaimed group of vineyards located throughout the Russian River Valley. With its many vineyards, Dutton Ranch is able to grow grapes in their ideal geological conditions and microclimates. Numerous wineries purchase their grapes to produce world-class Chardonnay and Pinot Noir. The 2013 The Calling “Dutton Ranch” Russian River Valley Chardonnay has a rich nose dominated by tropical fruit with hints of honeysuckle and beeswax. The palate is rich, with notes of pear, pineapple and hazelnuts along with fine tannins and rich oak accents flawlessly intertwined. The perfect match for roast chicken or a grilled pork chop, this is the quintessential Chardonnay from an interesting duo.

Your re-order price for this wine as a club member is: Please Inquire.

2008 Chateau BOLAIRE Bordeaux Supérieur, Macau en Médoc

Bordeaux in my estimation makes the best wines in the world. Even a vintage like 2008, which was overshadowed by the fabulous vintages 2009 and 2010, had some excellent wines. We found this one while tasting with the world-famous Bordeaux négociant Jeffrey Davies. As soon as Alex and I tasted it, we bought it for the club. At seven years old, the wine is showing its best and it will continue to age well in your cellar.

Château BOLAIRE borders the Gironde River estuary, east of the Médoc town of Macau and 12 miles north of downtown Bordeaux. The estate was created prior to 1860 and remained in the same family until its purchase in early 2003 by Vincent Mulliez, the owner of Château Belle-Vue, and the Société Civile de la Gironville. Mulliez saw the enormous potential at BOLAIRE as he studied the soils and the vines. The property takes its name from the local hamlet BOLAIRE, a name derived from an old French adjective used to describe reddish, finely grained clay soils, *les terres bolaires*. Well-known neighbors of Château BOLAIRE include the grands crus classés La Lagune and Dautzac, and the cru bourgeois Siran, not to mention Belle-Vue. This was the sixth vintage for the estate, which has become somewhat of a star within its modest



American Jeffrey Davies has become a successful Bordeaux négociant.

appellation. The cépage is quite different from most; it is 39% Petit Verdot, 34% Merlot, and 27% Cabernet Sauvignon. That's one of the highest proportions of Petit Verdot in the Northern Médoc.

2008 Château Bolaire clearly transcends its "modest" appellation. It offers vibrant proof that Bordeaux can still be very much a player, not just in the world of super-premium or ultra-premium wines selling for over \$100 a bottle. It can also go head-to-head with the world's best "value" wines, those that sell for \$15.00 to \$20.00 a bottle. Unfortunately, and no doubt for lack of better communication by the Bordeaux wine producers, this fact has been lost on many of the world's wine consumers. K&L is here to help clear up the picture and bridge the gap between Bordeaux and our customers. The 2008 Château Bolaire Bordeaux Supérieur is a great red wine value from an underrated year. The hardness of the vintage is a perfect match for the fruit forwardness of the property. This wine is spicy and oaky and semi-new wave, but the acidity keeps it in balance. Best with a hearty steak dinner. Decant this wine one hour before serving it. — *Clyde Beffa*

Your re-order price for this wine as a club member is: \$13.99 per bottle.

Best Buy Wine Club

2012 Château Coupe-Roses "Champ du Roy" Minervois Blanc

Château Coupe-Roses is located in La Caunette, a village in the Minervois, northeast of Carcassonne and south of the Montagne Noir. This is in the southwest portion of the Languedoc-Roussillon. Françoise Le Calvez, who grew up in the area, and her enologist husband Pascal Frissant have worked the domaine since 1987. *Coupe-Rose* is the local reddish clay, which underlies limestone in the area. They call their conditions "a harmonious synthesis between Mediterranean sun and mountain freshness." Their vineyards are in Le Causse, dry and rocky uplands, the highest appellation growing zones in the Minervois. The limestone outcroppings can only support olives and grapes. Thanks to these conditions the wines of Château Coupe-Roses have excellent acidity and freshness. The Minervois region is known for Rhône blends, with Carignan the dominant grape varietal. White wines are fairly rare in this region, and this 2012 Minervois Blanc is a fun and unique wine to try.



The Coupe-Roses team: consulting enologist Francois Serre, with owners Françoise Le Calvez and her husband, enologist Pascal Frissant.

The 2012 Coupe Roses "Champ du Roy" Minervois Blanc is a blend of Grenache Blanc and Muscat Petit Grain. The grapes were harvested by hand and de-stemmed before being pressed. The wine has a beautiful nose of honeysuckle, melon and jasmine with pretty melon, sweet celery and biscuit notes. Good acidity and an elegant structure make this a great and versatile food wine that should pair well with a cheese course, oysters or summer salads.

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

2013 Domaine d'Andezon Côtes du Rhône

This Domaine d'Andezon wine is the result of a collaboration between Eric Solomon (European Cellars Importers) and the Rhône property Les Vignerons d'Estezargues. Eric met Jean-Francois Nicq, the young, passionate director/winemaker of Vignerons d'Estezargues, and convinced him to do a custom

bottling of wine produced from the best parcels of old-vine Syrah on his property. Previously this amazing juice was sold in bulk to a very famous producer, who charges several times the price of this amazing value custom cuvée.

A blend of 90% Syrah and 10% Grenache, the 2013 Domaine d'Andezon Côtes du Rhône is a violet color in the glass with aromas of blackberries, minced meat, black licorice and hints of mocha. The palate has a vibrant energy with notes of blackcurrant, cranberry, Asian spice and sweet coffee flavors. The wine has a brightness and approachability that makes it perfect to pair with foods. Fruit-driven and with just the right acidity, it will complement your meal and not overwhelm it.



Old vines of Domaine d'Andezon, Côtes du Rhône.

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

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

2011 Luciano Landi "Gavigliano" Lacrima di Morro d'Alba Superiore

I love the Marche. Promise me you'll go there the next time you're in Italy! Every time I'm in this extraordinarily beautiful region I feel I've stepped into Italy thirty years ago. No tourists, so real. The Marche is almost all coast, but the slope from the backside of the Apennines to the Adriatic Sea is host to hundreds of wineries that mostly face the sea. A beneficial climate, fresh breezes and warm days make the zone ideal for growing grapes. In 1167 the Holy Roman Emperor Frederick I known as Barbarossa was laying siege to the region's port capital of Ancona. Holed up at the Castello di Morro d'Alba about ten miles away, he was said to have commented on the quality of the local wines, and especially the red.



Luciano Landi's vineyard, in the beautiful Marches region.

A *lacrima* is a tear, and the Lacrima grape has a teardrop shape. Just a handful of producers make Lacrima di Morro d'Alba DOC and one of the best is Luciano Landi, whose grandfather Sergio started the winery in the 1950s with 2.5 acres of vineyards. Luciano has extended it to ten acres. The winery is located in Belvedere Ostrense, a small commune ten miles from the coast at just over 800 feet in altitude. It's a bit north of the river Jesi in provincia di Ancona. Luciano also makes Verdicchio but for me, his Lacrima di Morro d'Alba is the star. This is such a unique varietal. I remember tasting it for the first time and it seemed so new-world just from the nose, an intense blueberry compote, wild and vibrant. On the palate you can tell this is a serious wine with its structure, depth and richness. It has a focused, intense flavor, powerful texture and long finish. This wine seems ready for some barbecued ribs or some intense meat on the grill! Powerful, rich and drinkable with that undeniable blueberry finish.

Your re-order price for this wine as a club member is: \$21.99 per bottle.

2013 Baracchi O'Lillo Tuscan IGT

I'm sure you all know of the book *Under the Tuscan Sun: At Home in Italy*, published in 1996, or the subsequent movie with Diane Lane. The life in Tuscany that Frances Mayes portrayed in the book thrilled a generation of souls, many of whom



Riccardo and Benedetto Baracchi, who produced this wine, also run a great hotel, Il Falconiere.

wished to repeat her adventure. She and her husband bought a house just a bit north of Cortona in eastern Tuscany and her neighbors were the Baracchi family, owners of Il Falconiere. While Frances became famous as a writer, the Baracchi hotel has become one of the finest in all of Italy. Il Falconiere is truly a little bit of heaven, a Relais Chateau Hotel and 1-star Michelin Restaurant. Owner Riccardo Baracchi and his son Benedetto also produce wine with the help of consulting enologist Stefano Chioccioli. This wine, O'Lillo, is named for their falcon, Lillo.

I am not always the easiest to convince about wines made from indigenous grapes mixed with international grapes, but this wine just floored me. I couldn't say anything other than wow, that's really good, and what's the price, and what were the grapes again? It's 25% Merlot, 25% Sangiovese, 25% Cabernet Sauvignon and 25% Syrah, and it works for me this time. The Merlot's supple warmth makes the entry very friendly, the Sangiovese's freshness and acidity lengthen and balance the wine, the Cabernet offers depth, structure and complexity while the Syrah adds a lot of back-end richness. The wine is fermented in oak and then aged in stainless steel for six months before bottling. I find this wine perfect just to drink on its own or enjoy with a favorite pasta.

Your re-order price for this wine as a club member is: \$17.99 per bottle.

Champagne Club *Notes by Gary Westby, K&L's Champagne buyer.*

The Aube for June! This month, I have for you two Champagnes from the southernmost part of the region. One is from a small négociant, and the other from a small grower with whom longtime club members will be familiar.

2006 Fluteau "Symbiose" Brut Champagne

Champagne Fluteau in Guy-sur-Seine has become a staple in the club. It's back by popular demand. The 2006 Fluteau "Symbiose" Brut Champagne is the third vintage of this wine we have featured, and is a deft balance of even parts Chardonnay and Pinot Noir from their 22 acres of estate vineyards. This elegant, easy-to-drink Champagne has impressed me every time I have had it. Nothing sticks out here; the wine is perfectly integrated and balanced. If you enjoy it now, make sure to take advantage of the great deal on re-buy for Club members. It should age very nicely for a decade or more.

Your re-order price for this wine as a club member is: \$34.99 per bottle.

Drappier Carte d'Or Brut Champagne

Champagne Drappier is THE high quality négociant in the Aube, but has struggled to find good representation in the USA. Recently, they started working with a very good importer, Dreyfus Ashby, and I am proud to have them in the Champagne Club. Drappier was founded in 1808 in Urville, in the center of the Aube department. It was Drappier who brought Pinot Noir to the Aube in the 1930s. That choice was mocked at the time, but now Pinot Noir is by far the most planted grape in the Aube.

A little more than half of Drappier's production comes from their over 130 acres of estate vineyards. The other part comes from long-term contracts. The wines go through malolactic, with very little sulfur; Drappier claims to have the lowest sulfur counts of any major négociant. Like Billecart-Salmon, they pride themselves on low-temperature fermentation. The wines share the clean precision that cold fermentations are known for.

The Drappier Carte d'Or Brut Champagne is composed of 75% Pinot Noir, 15% Chardonnay and 10% Meunier, with about 5% barrel-aged reserve wines in the blend. The fruit comes almost exclusively from the Aube department. I found the wine to have an explosive nose, with clean aromas of baguette and nectarine. This is an extraordinary négociant bottling, on the level of Louis Roederer or Bollinger in quality, but with a style all its own. In the mouth the Carte d'Or has red maraschino cherry from the generous use of Pinot, and an almost Chablis-like minerality on the finish. It balances richness, detail and freshness, perfectly.

Your re-order price for this wine as a club member is: \$34.99 per bottle.



Charline Drappier pouring her elegant Champagne.

Re-order Form

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

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

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

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

Signature Red Club Previous Offerings

____ Bottle(s) 2013 Vasco Urbano Petite Sirah Livermore Valley @ \$22.99 per bottle

Nottingham Cellars is the parent wine company of the Cranor family. Within it they have created several more labels. The Vasco Urbano label is focused on producing high-quality Rhône varietals. The 2013 Vasco Urbano Petite Sirah Livermore Valley is exactly what you want from Petite Sirah. The wine is a dark purple in color, and springing from the glass are aromas of blackberry liqueur, black pepper, hints of graphite and molten rock. The palate has a

viscous feel, with dark berry compote, notes of licorice and dark chocolate all seamlessly leading to a smooth, lush finish. This delicious wine feels a bit hedonistic. Pair with pork belly, grilled sausages or a fig and blue cheese salad.

____ Bottle(s) 2011 Trinchero Napa Valley Meritage @ Please Inquire

This wine is stunning, big and rich with every element and flavor in perfect balance. The wine has deep berry fruit, with hints of mocha and spice. With great length, fine tannins and a long, full finish, this is a classic claret than can age easily for ten years. If you open it now, let it breathe for a few hours and pair it with a New York steak. *Wine Enthusiast Magazine* gave it 90 points.

____ Bottle(s) 2012 Mount Veeder Napa Valley Cabernet Sauvignon @ \$29.99 per bottle

This is a big, bold Cabernet Sauvignon. This dark, luminous red wine almost stains the sides of the glass with its intensity. Aromas of blackberry kirsch, mocha, spice and chocolate rise from the glass while the palate is a dense mixture of blackberry, clove, mocha, chocolate, graphite and rich oak flavors. The tannins are fine with ample grip, nicely balancing the acidity and oak components. This large-scale offering is a behemoth, a big Cali Cab meant to be paired with a rich cut of red meat or a charcuterie plate of rich cheeses and meats.

____ Bottle(s) 2012 Simi Alexander Valley Cabernet Sauvignon @ \$19.99 per bottle

The 2012 Simi Alexander Valley Cabernet Sauvignon is a blend of 90% Cabernet Sauvignon, 7% Merlot, 1% Petit Verdot, 1% Cabernet Franc and 1% Malbec. Beautiful on the nose, it is brimming with sexy aromas of spicy red berry fruit, strawberries, fresh sage and licorice while the palate is a sumptuous display of fresh red berries, strawberry compote, red licorice, sage and rosemary with hints of mocha and spice. A beautiful wine with a lively body and long, energetic finish, this can pair with a host of meats such as lamb, veal, roast chicken and even salmon.

____ Bottle(s) 2009 Poggiarellino Brunello di Montalcino @ \$24.99 per bottle

Poggiarellino has progressed over the years, and we at K&L all have a soft spot in our hearts for it. In fact we are in love with it. After a decade of Poggiarellino wines being sold at K&L, a loyal following looks for every new vintage of their Rosso di Montalcino and Brunello di Montalcino. The intriguing soil character gradually comes forward and then hints of saddle leather, nutmeg and cherry compote. This 2009 Brunello is luscious, broad on the palate with lots of structure behind the richness. I would suggest you try it with grilled rib-eye drizzled with extra virgin olive oil or with a classic Spaghetti Bolognese.— *Greg St. Clair, K&L Italian wine buyer.*

____ Bottle(s) 2012 Domaine Faiveley Mercurey “Clos Rond” (Monopole) @ \$24.99 per bottle

This wine comes from a single vineyard in Mercurey, in the Côte Chalonnaise. It lies on a gentle slope with rich red-brown soil, with fairly high clay content and buried limestone beneath. The result is a Pinot Noir displaying rich, round fruit, both red and black, and just a hint of the earthiness for which Mercurey is known. When you combine this character with the rich and ripe phenolics that are the hallmark of the 2012 vintage, it's delicious.

____ Bottle(s) 2012 Hall Napa Valley Merlot @ Please Inquire

This wine is simply stunning with intoxicating aromas of raspberry kirsch, baker's chocolate, spice and floral notes. The palate is a beautiful blend of racy red fruits, milk chocolate and spice with a racy acid spine along with firm, dusty tannins. The finish is bright and long with both fruit and sweet oak slowly receding from the palate. Pair this delicious wine with grilled meats, hearty vegetable dishes or your favorite cheese plate.

____ Bottle(s) 2010 Alysian “Russian River Selection” Pinot Noir @ \$24.99 per bottle

This is an exciting wine with an expressive nose of cola, rose hips, nutmeg and cranberry. The palate brings it all together with bright, crunchy red fruit that includes cranberry, cherry and raspberry notes, hints of sage and bitter chocolate. This is an energetic wine. I would pair it with grilled lamb or pork chops.

____ Bottle(s) 2010 Summerland “Bien Nacido Vineyard” Santa Maria Valley Pinot Noir @ \$24.99/bottle

Summerland Winery has vineyards all around the Central Coast, allowing them to take advantage of each unique micro-climate and terroir and produce only the best wines, Chardonnay and Syrah as well as Pinot Noir. This wine's palate is a gorgeous blend of cherry kirsch, cherry cola, sage and mocha. The finish is long, lush and smooth with great energy throughout. The perfect foil for roast chicken, pork roast or oxtail stew, this versatile wine can pair wonderfully with rich foods or be enjoyed on its own.

____ Bottle(s) 2011 Robert Stemmler “Estate” Carneros Pinot Noir @ \$27.99 per bottle

The perfect example of a vintage-driven Pinot Noir. While 2011 was an extremely difficult vintage for Bordeaux varietals, both Chardonnay and Pinot Noir flourished. This wine is a delicious, terroir-driven Pinot Noir—exactly

the kind of wine that they should be producing. This is a subtle beauty with pretty fruit notes, hints of herb and spice, vibrant acidity and firm tannins. A quintessential example of a Carneros Pinot Noir, this beauty should be paired with grilled salmon, a cheese plate or some grilled lamb. *Wine Spectator* gave this 90 points.

____ Bottle(s) 2010 Benjamin Romeo “Predicador” Rioja @ **Special Price \$19.99 per bottle**

This wine starts off with an intoxicating nose of cherry liqueur, dried herbs and spice notes. On the palate the wine has a densely spun core of red berry fruit, cocoa powder, sage, cherry cola and licorice. The wine has a layered palate and a dense core of fruit, and zippy acidity which holds it together. You can pair this wine with lamb or veal and with richer red meats such as short rib or oxtail. The wine can be enjoyed now or held for five to ten years. Robert Parker’s *Wine Advocate* gave this 92 points, and Stephen Tanzer gave it 91.

____ Bottle(s) 2012 Carpe Diem Anderson Valley Pinot Noir @ **Special Price \$19.99 per bottle**

The 2012 Carpe Diem Anderson Valley Pinot Noir displays admirable power, depth and density with deep aromas of black cherry and cola. The wine has excellent delineation, with layer after layer of cherry and berry fruit mixed with notes of herbs and subtle spices. This is a perfect wine for grilled chicken or lamb shank, and with its pretty fruit and racy acidity it is incredibly versatile. *Wine Spectator* gave this wine 90 points.

Premium Wine Club Previous Offerings

____ Bottle(s) 2012 Edge Cabernet Sauvignon Napa Valley @ please inquire

The 2012 Edge Cabernet Sauvignon Napa Valley is a blend of 75% Cabernet Sauvignon and 14.5% Merlot with the balance being Cabernet Franc, Petite Verdot and Malbec. It was aged for 16 months in French oak barrels, of which 35% are new. Loaded with dark berry fruits with notes of cassis, licorice, spice, dried herbs and plum, this wine is rich and full bodied. It’s the perfect foil for grilled red meats such as a rib-eye or filet mignon. A great Cabernet Sauvignon that doesn’t break the bank.

____ Bottle(s) 2012 Antech “Cuvée Heritage 1860” Crémant de Limoux @12.99 per bottle

A blend of 60% Chardonnay, 20% Chenin Blanc, 10% Mauzac and 10% Pinot Noir. It has a pale lemon color with flecks of gold, a creamy mousse and tight bubbles. Aromas of white flowers, ginger, yellow apples and honey. It is lively on the palate with a touch of spice and a little note of brioche on the finish. Clyde and I were recently in Limoux with Françoise, and we drank this at dinner with a lovely gnocchi carbonara. It played well with the richness of the dish, cutting through the creaminess of the sauce and standing up to the weight of the gnocchi and the saltiness of the pancetta. You could pair it with buttery or creamy cheeses, or with flaky or meaty fish with brown butter sauce, or chicken or pork grilled and served with some great veggies. This is a bubbly you can drink throughout any meal. It would also make a great apéritif. —*Keith Mabry, K&L buyer of Rhône & French Regional wines*

____ Bottle(s) 2013 Frescobaldi “Castello di Pomino” Chardonnay @ \$14.99/bottle

This is a blend of mostly Chardonnay with some Pinot Bianco blended in. The wine has a greenish-yellow hue with aromas of lemon crème, white peach and jasmine. The palate is an intoxicating mix of fresh cut flowers, white peaches, wet stone and fruit flavors that mingle with the lively acidity and tannins. The wine has great energy and verve which make it the ideal apéritif wine and also the perfect match for fish or fowl. *Wine Spectator*, Stephen Tanzer’s *International Wine Cellar* and Antonio Galloni’s *Vinous* all gave this wine 90 points.

____ Bottle(s) 2012 Château Saint-Roch “Kerbuccio” Maury Sec Rouge @ \$15.99 per bottle

This starts out with a stunning nose of blackberry preserves, pipe tobacco and baking spice. That leads seamlessly to a palate packed with supple black fruit, black raspberry liqueur, zesty herbs and hints of earth and mineral. The wine has a lively, energetic palate that nicely balances the ample dark fruits with hints of spice. A delicious red wine. I would pair this grilled eggplant, burgers or a flatbread pizza. Robert Parker gave this wine 90 points.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2011 Hazana “Tradicion” Rioja Spain @ \$8.99 per bottle

This is a delicious wine, packed with beautiful red fruits. This wine gives a great introduction to Rioja without breaking the bank. A blend of 85% Tempranillo and 15% Graciano from 20- to 40-year-old vines, aged in a

combination of American and French oak, this is a sexy wine that oozes bright red berry fruit, sandalwood and spice notes. Great balance and harmony, fine tannins, good acidity and subtle spice notes on the energetic finish. I would pair this wine with pork chops, charcuterie or grilled salmon. Robert Parker's *Wine Advocate* gave this 90 points.

____ Bottle(s) 2011 von Hövel Riesling @ \$10.99 per bottle

The 2011 von Hövel "Estate" Riesling Kabinett is a little sneaker of a wine. Up front it shows its softer side with elegant fruit texture and a lusher middle. Then, as the middle starts its approach, you realize that there is quite a bit more going on than just fruit. You begin to feel the drive and focus of the edgy, earthy mineral structure being balanced out with its ripe tropical acidity, which coats the palate in a wash of lingering flavors and textures. Try this wine with a smoked trout and farmer's cheese crostini topped with just a speck of pickled beet. Or, sashimi with a light drizzle of citrus vinaigrette and a paper-thin slice of spicy chili. —*Eric Story, K&L Buyer of German wines*

____ Bottle(s) 2011 Quinta do Vallado Douro Red Portugal @ \$9.99 per bottle

The 2011 Quinta do Vallado Douro Red is 25% Touriga Franca, 25% Touriga Nacional, 15% Tinta Roriz, 10% a blend of Tinta Amarela, Tinta Barroca and Tinta Cao, 5% Sousa and the remaining 20% a blend of grapes from the oldest vineyard plots of Quinta do Vallado. Eighty percent of the grapes come from vineyards that are eight to twelve years old, with the remainder sourced from 70-plus-year-old vineyards. The wine is fermented in large tanks with juice pressed originally from traditional basket presses. The wine is aged 75% in stainless steel tanks and 25% in French oak barriques for 14 months. The resulting wine is a crimson red in the glass with striking aromas of red plum, berry and spice notes nicely buffered by a palate of plum, berry, clove, flint and spice. A firm structure and nice acidity create a food-friendly wine that pairs well with most meat and spicy vegetable dishes.

____ Bottle(s) 2012 Trim Cabernet Sauvignon California @ Please Inquire

The 2012 Trim Cabernet Sauvignon California is dark red, almost purple in the glass with seductive aromas of blackberry kirsch, crème de cassis and spice notes. The palate is a sumptuous blend of black cherry, blackberry, mocha and spice notes with a full-bodied palate and a long, smooth finish. A great little value, this wine will pair well with rich grilled meats, spicy pasta dishes and roast chicken.

____ Bottle(s) 2012 Stephen Vincent Sonoma County Pinot Noir @ Please Inquire

The 2012 Stephen Vincent Sonoma County Pinot Noir is a revelation, a well-balanced Pinot Noir that deftly mixes fruit, tannins and acid. It starts off with a nose of red cherry, rosemary and hints of mocha which give way to a palate of red cherry, cinnamon, red licorice and subtle herb and spice notes. Nicely balanced with firm tannins and good acidity, this is a great everyday Pinot Noir. It's flexible enough to be an apéritif and easily transition to a dinner wine where it will match flawlessly with salmon, pork or roast chicken. We can't put our low price in print.

____ Bottle(s) 2011 Ravenswood "Vintner's Blend" California Shiraz @ \$8.99 per bottle

The 2011 Ravenswood "Vintner's Blend" California Shiraz is one of those wines, an outstanding value. Sourced from vineyards dotted throughout California and aged in for 18 months in French oak (35% new) the Vintner's Blend Shiraz is delicious. This wine starts off with seductive aromas of spiced plum cake, clove, tobacco and black plum while the palate displays rich blackberry and black plum fruit with hints of spice, mocha and dark chocolate. Rich and brawny, this wine is a mouthful and should pair marvelously with grilled meats, pizza, pastas and sausage.

____ Bottle(s) 2013 Myka Cellars "Mitzi" Santa Cruz Mountains Chardonnay @ \$9.99 per bottle

This has an absolutely beautiful nose of white flowers, nectarine, fig and wet stone. The palate pulsates with energy thanks to the racy acidity and displays citrus, stone fruits and nectarine flavors as well as a slight hint of mineral and iodine. This wine is reminiscent of a fine Chablis, and is a perfect match for cheeses, salads or seafood.

____ Bottle(s) 2012 Myka Cellars "Chloe" Santa Clara Valley Meritage @ \$9.99 per bottle

This is a blend of equal parts Merlot, Cabernet Franc and Cabernet Sauvignon sourced from vineyards in Santa Clara Valley along the Monterey Bay. The wine starts off with an intoxicating nose of cigar box, clove, baking spices and fig while the palate delivers ripe berry fruit framed by lush tannins and chocolate notes. The wine has great length and can pair easily with grilled red meats or be enjoyed on its own. This wine is a stunning value; it can easily compete in quality with wines priced in the \$20 range.

____ Bottle(s) 2012 Hoopla California Chardonnay @ \$10.99 per bottle

The brilliance of an unoaked Chardonnay is that it allows all of the grape's innate flavors to show themselves without being obscured by oak influences. I was blown away when I tasted the 2012 Hoopla California Chardonnay

Unoaked. This wine was absolutely packed with beautiful fruit flavors and aromas such as pear, pineapple, stone fruit and citrus notes. The wine had such balance, elegance and purity it literally had my mouth watering between sips. The wine feels very fresh and light on the palate and it will pair perfectly with seafood, salads and cheese plates. You can also serve it on its own as the perfect apéritif wine.

____ Bottle(s) 2013 Capcanes Mas Picoso Montsant @ \$9.99 per bottle

The wine is a ruby red in the glass with aromas of boysenberry, pepper, hibiscus and vine-ripened tomatoes. The palate is a bright display of cranberry, Rainier cherry, raspberry gelatin and subtle spice notes. With its nice energy and grippy tannins, this wine is lively on the palate and feels refreshing and invigorating. It will go nicely with fig salad, prosciutto or any kind of dish that requires a lively red wine.

____ Bottle(s) 2012 Château Pesquié “Le Paradou Blanc” Côtes du Ventoux @ \$9.99 per bottle

The 2012 Château Pesquié “Le Paradou Blanc” Côtes du Ventoux is 100% Viognier that spends five months in tank before bottling. Aromas of lychee nut, white peach and white flowers dominate the nose while bright notes of pear, peach, green plum and mineral notes flow across the palate. A beautiful wine that drinks extremely well.

____ Bottle(s) 2012 Bodegas Castaño Macabeo/Chardonnay, Yecla, Spain @ \$9.99 per bottle

50% Chardonnay and 50% Macabeo, this has a distinctly different feel. A rich yellow hue in the glass, it kicks off with aromas of white flowers, pineapple, honey and hazelnuts. A viscous palate reveals stone fruit, pear, honeycomb and citrus fruits. Rich, bright and zesty, this wine can be served as an apéritif or paired with seafood or a salad. Its many layers of complexity and zippy acidity make it versatile. Enjoy this unique, different spin on the white blend.

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

____ Bottle(s) 2013 Perticaia Umbria Rosso IGT @ \$12.99 per bottle

I was attracted to this winery initially because of its consulting enologist, Emiliano Falsini. I've had many wines from wineries that Emiliano consults with and his delicate hand with winemaking shows in the wines he's involved with. They have always made me sit up and take notice. This wine, the 2013 Perticaia Umbria Rosso IGT, is made from 80% Sangiovese, 10% Colorino and 10% Merlot. This fresh Rosso is fermented on the skins in stainless steel for one week and does not see any wood. The result is a vibrant freshness that shows Sangiovese's typical cherry-like aromatics coupled with the lushness of the Colorino and Merlot. The wine's natural acidity is balanced and it has a broad, appealing palate presence. Wondrous with charcuterie, light pastas or roasted chicken.

____ Bottle(s) 2011 Vigne Surrau “Sincaru” Cannonau di Sardegna D.O.C. @ \$27.99 per bottle

Cannonau is actually a Grenache grape; this is its name in Sardinia. Sincaru means “sincere” in the Sardinian dialect. I was really taken with this wine's purity, richness and authentic character. The wine is really rich but has excellent balance and persistent freshness to go with its very complex aromatics and supple mouth feel. The flavors are full of the Mediterranean maquis, that wild, gamey herbal wind that is so enticing. I really feel this wine is perfect for grilled lamb kebab, marguez sausage or just plain ol' Italian sausage.

____ Bottle(s) 2013 Vigne Surrau “Sciala” Vermentino di Gallura @ \$20.99 per bottle

This winery is located in the northeast corner of Sardinia just behind the Costa Smeralda (emerald coast). This incredibly beautiful, rugged land is called Gallura. Here Vermentino produces wines that have a breath of salt from the sea, a hint of the dried Mediterranean brush and luscious fruit. The 2013 Vigne Surrau “Sciala” Vermentino di Gallura is fermented in stainless steel and has extended aging on the lees with regular batonage. This lees contact adds dimension to the wine, giving it body, depth and richness while the wine still retains its freshness and acidity. This wine is perfect as an aperitivo by itself but I liked it with barbecued scampi. The combination of grilling with the richness of the wine makes me salivate now as I write about it!

____ Bottle(s) 2013 Blason Malvasia Istriana @ \$9.99 per bottle

This wine's nose is filled with jasmine, elderflower and lime blossoms. You'd guess that there would be some correlating sweetness on the palate, but this one from Blason is absolutely dry. On the palate Malvasia Istriana has an unctuousness coupled with a savory, almost gritty feel. Throw in some spiciness and that's this wine. I love drinking this by itself but it goes exceedingly well with seafood risotto or rich fish dishes such as sea bass or halibut. The pure enjoyment of this wine with a plate of Montasio cheese, or San Daniele prosciutto is enough for me!

____ Bottle(s) 2012 Castello di Buttrio Refosco Colli Orientali Friuli @ \$17.99 per bottle

The wine has a lustrously dark color. Its aromatic is somewhere between fruity and earthy, balancing intriguing highlights from both. It flows across your palate with density, lushness and a supple grace but is followed by excellent acidity that balances the wine all the way to the back of your palate. A long, lingering finish heightens the experience. Upon tasting this I immediately started looking for a forkful of food to enjoy it with. It's perfect for those savory Eastern European dishes of pork, onion, bacon, cabbage and spices that are cooked in a pastry shell or are the filling in ravioli. That hint of wildness, nutmeg, sage and pepper makes for incredibly satisfying winter meals.

____ Bottle(s) 2013 Muri Gries Pinot Nero @ \$19.99 per bottle

The Muri-Gries vineyards are on an ideal southeast-facing slope that ranges from 650 feet to 1300 feet above sea level. The soils are calcareous, ideal for racy Pinot Noir. The wine is fermented in stainless steel and then put into large Slavonian oak casks of 30hl to 50hl. In just one 30hl barrel, you could fit the juice from 13 of California's standard wine barrels (barriques). That means this Pinot doesn't take a lot of flavor from its barrels. You get a wine that is more a reflection of its terroir, and this one shows its origins! The nose is a mix of red fruit and earth. It has a bit of tannin yet is still supple enough to drink now.

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

____ Bottle(s) JM Sélèque Brut Tradition Champagne @ \$39.99 per bottle

This producer is a neighbor of former Champagne Club producer Bruno Michel in the village of Pierry, just south of Epernay. The JM Sélèque Brut Tradition Champagne is on our shelf at \$49.99 but your Club price is just \$39.99. The wine is 50% Meunier, 40% Chardonnay and 10% Pinot Noir, mostly from sud-Epernay, but also including some of their holdings in the valley of the Marne. The estate is small at just under 18 acres, but spread out with plots as far away as Boursault (next to Tarlant). Try this bottle with just one other person so you each get a good share. It has a lot of complexity beneath its subtle, even shy exterior. I love the pure white fruit and precise minerality of this wine, and look forward to having it with a Chirashi bowl or just some sushi to go.

____ Bottle(s) Boulard-Bauquaire Trépail Vieilles Vignes Brut Blanc de Blancs Champagne @ \$34.99 per bottle

This Champagne comes from one plot of 70-year-old Chardonnay vines in the Mountain of Reims village of Trépail. This wine is aged for three years on the lees and composed of half 2011 and half 2010. It has a chalky, creamy, bready nose and a concentrated impression on the palate. As one would expect from such ancient vines, it delivers the goods on the finish with plenty of chalk as well as a bit of honey and white fruit. This makes a perfect apéritif, but will also pair well with seafood such as seared scallops or raw oysters.

____ Bottle(s) Alexandre Le Brun "Tradition" Brut Champagne @ \$34.99 per bottle

The Alexandre Le Brun "Tradition" Brut Champagne is composed of a third each Chardonnay, Pinot Noir and Meunier from Mr. Le Brun's estate, and nearly every wine in this blend has gone through malolactic. This Champagne has a rich, bready nose from the over 20 months it has aged on the lees, and some very nice savory qualities as well. In the mouth the high quality Meunier gives this wine great roundness and some tasty baked-apple flavors. The cool-climate Chardonnay and Pinot Noir show their stuff on the dry, long finish. It is dosed at 6g/l. Again, this Champagne is perfect to welcome guests, but will pair particularly well with patés and other charcuterie.

____ Bottle(s) Thienot Brut Champagne @ \$34.99 per bottle

The Thienot Brut Champagne is composed of 45% Chardonnay, 35% Pinot Noir and 20% Meunier. It has a big brioche, cream and baked-apple nose that gives way to a wine that is packed with power and complexity on the palate. This full-bodied Champagne has a luscious finish that is very impressive. It will make a great apéritif.

____ Bottle(s) Paul Louis Martin Brut Blanc de Blancs Champagne @ \$34.99 per bottle

This is based on the 2010 harvest, and is all-stainless-steel fermented with full malolactic. This Champagne has gorgeous, Chablis-like aromatics and flavors, with plenty of clean earth, cream, and subtle toast. I love the rich texture and long finish.

____ Bottle(s) Amaury Coutelas "Cuvée Louis Victor" @ **Special Price \$29.99 per bottle**

This beauty is full of spice and richness. It has a big sourdough-toast nose with some vanilla notes and a complex, layered and entirely original flavor. It is super long finishing. I love this with charcuterie.