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Dear K&L Wine Club Members,

Just as I shake off the rust from our ten-day whirlwind tasting tour in Bordeaux where I sampled 700-plus wines from the 2015 Bordeaux vintage, I am now preparing for a week's trip to Burgundy to sample the rumored-to-be-great 2015 Burgundy vintage. These trips are so packed that they feel almost surreal. We go to appointment after appointment after appointment with just enough time to spare for drives between appointments, and meals. There truly isn't much to complain about. The countryside is gorgeous and the properties usually venerable and awe-inspiring, with gracious hosts and great wine and food. The exciting part is uncovering great deals for the wine clubs and creating stronger bonds with our winery partners.

Pinot Noir comes to the forefront once again this month in the Signature Red Club, in two distinctively different styles. We have the 2013 Domaine Faiveley "Clos Rond" Mercurey, a true Burgundian take on this fickle little grape. Loaded with pretty aromas of cherries and flowers with crunchy red fruits on the palate mingling with hints of graphite, it's a top-notch Mercurey. On the other end of this ying-yang Pinot Noir package, we have the 2012 Alysian Russian River Pinot Noir. This is a packed Pinot Noir. It oozes gorgeous berry fruit nicely coupled with toasty notes and subtle herb notes.

Our Premium Club is a lot of fun this month. Our two selections highlight styles at which their respective countries excel. The 2012 Arnaldo Caprai Montefalco Rosso is unmistakably Italian. Its terroir comes right through, with molten rock and dark exotic spice notes coupled with deep red berry fruit. Right on its heels we have the 2013 Floodgate Russian River Chardonnay, a quintessentially California Chardonnay with beautiful tropical fruits nicely framed with a pinch of rich oak accents.

The Best Buy Club celebrates the return of one of its most successful wines. The 2015 Allram Gruner Veltliner in the 1-litre bottles is back. A great deal in a 750ml bottle becomes an even greater deal when you get an extra 250ml for no upcharge! Crisp, bright, low in alcohol, this is the perfect warm weather white to enjoy as an apéritif or al fresco. Next up is the 2011 Celler del Roure "Les Alcusses" Spanish Red, a heady blend of 40% Monastrell, 20% Garnacha, 20% Cabernet Sauvignon, 10% Syrah and 10% Petit Verdot, combining silky smooth fruit, spices and texture in one incredible package.

This is a month that makes me smile... because it's a Champagne Club month! We begin with a new wine to our club, the 2006 Fallet Dart Brut Champagne, a bright, rich and zesty offering that displays all the best qualities of the 2006 Champagne vintage. We also have the Jean Josselin "Cuvee de Jean" Brut non-vintage Champagne, which will tickle your taste buds and remind us all that multi-vintage Champagnes often offer the best of all worlds.

The Italiano Club keeps on getting better and better. We start off with the 2013 Ronco Blanchis Pinot Grigio Collio, a classic example of Italian Pinot Grigio with lemon accents, subtle stone fruit aromas and zippy acidity. We follow that up with the 2008 Rodano Monna Claudia IGT Toscana, a Super Tuscan blend with a hint of age on it. Too often we drink our wines too young. This wine's bit of age allows the Sangiovese and Cabernet Sauvignon to truly strut their stuff.

Cheers & Go Warriors and SF Giants!!
Alex Pross, Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2013 Domaine Faiveley “Clos Rond” Mercurey

In 1825 Pierre Faiveley founded the firm that now bears the name Domaine Faiveley. At that time, the firm was a négociant: It bought and sold wine. But through the generations, with a strong commitment to the quality of Burgundy's patrimony, the Faiveley family purchased vineyards. Today it is among the largest owners of classified vineyards in the Côte de Nuits, Côte de Beaune and Côte Chalonnaise. The objective of Domaine Faiveley, which today is led by Erwan Faiveley, is to increase its holdings of great vineyards so that they can be in complete control of their entire range of wines from vine to bottle. They are firmly committed to making every best wine possible from their vast holdings. Erwan Faiveley and general manager Bernard Hervet have renovated the cellars, which now boast state-of-the-art presses, custom-designed wooden vats and some of the finest, air-cured oak casks available in the world.



Erwan Faiveley, head of the firm his family founded in 1825.

The 2013 Domaine Faiveley “Clos Rond” Mercurey comes from a specific vineyard in the Côte Chalonnaise that lies merely a stone's throw from numerous Premier Cru vineyards. A classic Mercurey, the 2013 Faiveley “Clos Rond” Mercurey deftly combines crunchy red fruits and spice notes, and a brisk minerality of graphite notes and wet stone. It's perfectly pleasing, a great introduction to classic Red Burgundy that won't break the bank. You could pair this with grilled lamb and pork chops.

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

2012 Alysian Russian River Pinot Noir

The Hambrecht family has been in the California wine business for over 35 years, partnering in esteemed brands like Ridge, Chalone, and Truett Hurst. Bill Hambrecht was among the first visionaries to open a winery on Healdsburg's picturesque Westside Road in 1982. Belvedere Winery marked the beginning of what would become a family tradition. Their commitment to producing wines of the utmost quality led to Alysian Wines. In 2006 the Hambrechts created a partnership with Denise Sanders and veteran winemaker Gary Farrell, who is known in the industry for his uncompromising standards and resolute attention to detail. He sold his own label, Gary Farrell, once it became too large, so he could go back to his small-family winery roots and fashion small-production Pinot Noir and Chardonnay.



Gary Farrell makes the wine for both Alysian and Floodgate.

The 2012 Alysian Russian River Pinot Noir is a blend of multiple vineyard sources spread throughout the Russian River Valley. The Russian River Valley is in my opinion the greatest source of top-notch

Pinot Noir outside of Burgundy. That shows in the quality of this wine. It's packed with ripe strawberry and raspberry flavors. Its aromas have notes of rose petal and fresh sage. This mouthwatering Pinot Noir delivers beautiful fruit and good acidity and balance. A perfect Pinot Noir to be enjoyed with salmon or fresh spinach salad.

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

Premium Wine Club

2013 Floodgate Wine Company Russian River Valley Chardonnay

The Hambrechts and Gary Farrell (see the Alysian wine in the Signature Red Club) have a sister project, Floodgate Wine Company. The wines from Alysian tend to run into premium pricing, and the wines from Floodgate are more affordable, priced to be enjoyed on a daily basis. As I have mentioned countless times before, Russian River Valley produces excellent Pinot Noir and Chardonnay. As with Napa Valley and Cabernet Sauvignon, if you can get a wine with high-quality juice for under \$20, you need to grab it! We have some pretty great stuff here in the 2013 Floodgate Russian River Valley Chardonnay, for a mere \$14.99 on your club re-buy.

The 2013 Floodgate Wine Company Russian River Valley Chardonnay is great! A pretty nose of tropical fruits, white flower and hints of toasty oak quickly lead to a palate awash with pear, apple and tropical fruit flavors. This wine has good balance, with excellent harmony between tannins, sugars and acidity. It feels rich and full bodied without coming off heavy or clumsy. Match this beauty with roast chicken or pasta primavera, or enjoy it as apéritif.

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

2012 Arnaldo Caprai Montefalco Rosso

This family-run winery got its start in 1971 when textile entrepreneur Arnaldo Caprai purchased 12.5 acres of Sagrantino vineyards, located in Montefalco. In 1988 Arnaldo's son Marco Caprai took over the winery. Marco devoted himself to telling the world about the previously unheralded Sagrantino varietal. Marco was so convinced of this grape's quality and potential, he circled the globe promoting the Sagrantino grape and, in the process, the Montefalco region. The Arnaldo Caprai estate now comprises 370 acres, of which 220 are currently in production. The estate surrounds the villages of Montefalco, Gualdo Cattaneo and Bevagna.

The Sagrantino grape is indigenous to Umbria, the region that's smack dab in the middle of Italy. Umbria borders Tuscany, Lazio and Le Marche. The Sagrantino grape has a heritage that can be traced back more than 400 years, but over time it lost its presence in the Italian wine scene, until by the late 1960s it had all but vanished. The revival of the grape began in 1971 with the process of getting Montefalco Sangantino promoted as an appellation; it was granted DOCG status in 1992. It's known for being tannic with brambly black fruit aromas and flavors. Lovers of big, bold age-able reds have flocked to Sangrantino.



Marco Caprai is devoted to Montefalco Sagrantino.

The 2012 Arnaldo Caprai Montefalco Rosso is a blend of 70% Sangiovese, 15% Sangrantino and 15% Merlot aged for 12 months in 70% Slavonian oak barrels and 30% French oak barriques. The wine has dried berry aromas, hints of black licorice and spice notes mingled with chewy tannins and graphite and berry flavors. Long, rich and full-bodied, this is perfect with barbecue, rich stews and chicken molé. James Suckling gave this wine 91points.

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

Best Buy Wine Club

2015 Allram Grüner Veltliner 1L

Located practically smack-dab in the middle of the Kamptal growing region of Austria, the best place for growing Grüner Veltliner, is the Allram estate. Weingut Allram has long been established as one of the region's top vinicultural estates, thanks to its high levels of dedication and work. Michaela Haas-Allram officially took over the estate from her parents in 1992; she and her husband Erich Haas have run it since then. Michaela and Erich have integrated the rich knowledge of generations past while making updates with today's modern techniques. They produce pure, clean and expressive wines that represent the terroir of their land that they work so hard to cultivate.

The 2015 Allram Gruner Veltliner 1L is an overachiever for sure. Sourced from a handful of sites around the Kamptal area, it is absolutely an ideal representative of the region as a whole. Fermented in stainless steel and then also allowed some fine lees contact in tank, this wine delivers some snappy fruit up front with hints of floral spice. It also has a textural middle component. It's light on its feet, while having length and focus. A perfect wine for the bounty of spring-planted vegetables with a side of grilled sausage right off the grill. —*Eric A. Story, K&L Buyer of Austrian wines*

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

2011 Celler del Roure “Les Alcusses” Red Spain

I admit it, I am torn. I am constantly saying that the Languedoc Roussillon is the source of the greatest values in red wine in the world ... but secretly I think it might be Spain. Each time I taste a great, low-priced wine from either of these regions, I can't help but flip-flop on which place has the preponderance of incredible values. Since I am writing about Spain today it will be Spain—until the next time I write about the Languedoc Rousillon.

Celler del Roure is a great microcosm of what's going on in the Spanish wine industry. About 25 years ago Spain was at a serious crossroads. Most vineyards were not well enough tended to, and most winemaking facilities were in serious need of technological and innovative upgrades. With these deficiencies, Spain had developed a reputation for dirty, light, dank and uninteresting wines. But once Spain joined the EU (European Union) and wineries began to receive financial aid, the industry exploded with improvements to vineyard management and facilities. Clean, technologically advanced cellars with new small French barriques dominate the new Spanish winemaking landscape. It's a total departure from the old amphorae-based wineries and large Slavonian oak casks.

The improved wines were more fruit-forward and clean but in some cases they lacked terroir and felt unremarkable and homogenized. A medium was needed. Many wineries, including Celler del Roure, brought back some of the old-world ways of making wine but in cleaned-up versions. They revived



An amphora at the new Celler del Roure facility.

some indigenous varietals and used old amphorae embedded in the earth. Now Celler del Roure makes some wines in the ancient ways and others, such as this Les Alcusses, in the new-world style.

The 2011 Celler del Roure Les Alcusses is a stunning blend of 40% Monastrell, 20% Garnacha, 20% Cabernet Sauvignon, 10% Syrah and 10% Petit Verdot matured for six months in a combination of 225-liter and 500-liter oak barrels after fermenting in stainless steel vats with indigenous yeasts. Bright red berry fruit, hints of salinity, spice and subtle mocha notes play on the palate as the fine tannins nicely frame the wine's good acidity and structure. This is a perfect Friday night pizza wine, with a bit more pizzazz than the ordinary \$10 wine. *Wine Advocate* gave this 91 points.

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.*

2013 Ronco Blanchis Collio Pinot Grigio

Just yesterday I was in Friuli, an isolated region that's up against the Slovenian border, which earlier was the Yugoslavian border. In 1954 when the post WWII boundaries were drawn, Trieste became Italian after six centuries of Austro-Hungarian rule. The area was a dead end until the fall of the Iron Curtain; I remember how much less traffic there was then! It is a land of industrious people, who rarely make the headlines. They just continue to produce good quality wine and food. There are three main wine regions: Colli Orientali del Friuli (the Eastern Hills of Friuli); Isonzo, named after the river running along the border through Gradisca (and site of some of the most hellacious battles of WWI; 500,000 people lost their lives); and Collio (Hill in Italian), the series of hills starting in Italy and stretching across into Slovenia where it is called Brda.



Sunset over vineyards in Friulia.

It is here in Collio that Giancarlo Palla and his sons Lorenzo and Alberto, with the help of Gianni Menotti (*Gambero Rosso's* 2006 Enologist of the Year), run this estate of 10 hectares. It is in the town of Mossa, scant kilometers from the border town of Gorizia.

Pinot Grigio is not generally a grape variety that fires me up but this is a Pinot Grigio of real quality. The 2013 Ronco Blanchis Pinot Grigio Collio has a nose full of white flowers, with a bit of allspice flowing from the glass. On the palate it is decisively rich and supple, showing lots of weight and presence. A long and persistent finish makes this wine stand out of the crowd. Fermented and aged in stainless steel, this is an ideal food wine, pairing perfectly with full-bodied fish such as halibut or swordfish. I'd add a sautéed vegetable medley to it, and voila! Enjoy!

Your re-order price for this wine as a club member is: \$12.99 per bottle.

2008 Fattoria Rodano Monna Claudia

When I met Enrico Pozzesi, the owner-winemaker of Fattoria Rodano, I saw that he is slow to warm, rather taciturn; you can tell he's a man of the land and he's got grit. It was many years ago when I first tasted his wines and I was immediately shocked by their rustic grittiness. Like their winemaker they were unapologetic, powerful, structured and taciturn. One could see the depth of character, powerful structure and penetrating aromas but they were encased in rock-hard tannins—which were not a descriptor I used for Chianti during that time. The potential was obvious, but a bit of chiseling was necessary. The winery's consulting enologist was Giulio Gambelli, a true legend in Tuscany and one of the gentlest men I've ever

met. He is insightful and direct and has a way of coaxing the learning experience out of you. He didn't pontificate.

I could see that Enrico had learned the quiet method from Gambelli. He wouldn't tell you anything unless he thought you already knew what he was talking about.

Fattoria Rodano is at the southwestern edge of Chianti Classico in the commune of Castellina in Chianti, where the vineyards lie at altitudes of 600 to 1,000 feet. They make a variety of wines. This month's wine, 2008 Fattoria Rodano Monna Claudia, is a Bold Super Tuscan.

Monna Claudia is a Super Tuscan blend of 50% Sangiovese that is aged in traditional large Slavonian oak barrels for two years, and 50% Cabernet Sauvignon aged in French barrique for two years. The result is a powerful, structured wine with lots of earth, spice, plummy fruit and length. I would heartily recommend decanting this wine an hour or two before you wish to drink it, but the results are amazing! Apologies to vegans and vegetarians but I think this wine needs a Bistecca Fiorentina. Enjoy!

Your re-order price for this wine as a club member is: \$26.99 per bottle.



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

From the South to the West in June This month we travel from the far south of Champagne in Gye-sur-Seine, all the way to the far west in Charly-sur-Marne to bring you two wildly different, high-quality-grower Champagnes. Both are entirely estate grown from family-owned estates, but the similarities end there. I hope that you enjoy them both as much as I have.

2006 Fallet-Dart Brut Champagne

The Fallet family has been growing grapes since 1610. In that time they have learned to be patient, and their current vintage release is ten years old, the 2006 Fallet-Dart Vintage Brut Champagne (\$54.99/ rebuy). This is one of the most premium bottles ever offered in the club, and I feel very proud to offer it. The wine is composed of 70% Chardonnay and 30% Pinot Noir and has had over seven years on the lees. I was knocked out by the extraordinary texture that the long ageing has given this wine. It has a bead as fine as any big name in the store. The time has not made this wine overly toasty; the vineyard sources are of such top quality that the wine still seems young, with an almost minty, clean white fruit and aroma and flavor. The back end is long, and all chalky class. This will make a fine partner to any high quality fish. Our first bottle will be with *halibut en papillote!*

Your re-order price for this wine as a club member is: \$44.99 per bottle.



The Fallet family labeling the bottles for K&L.

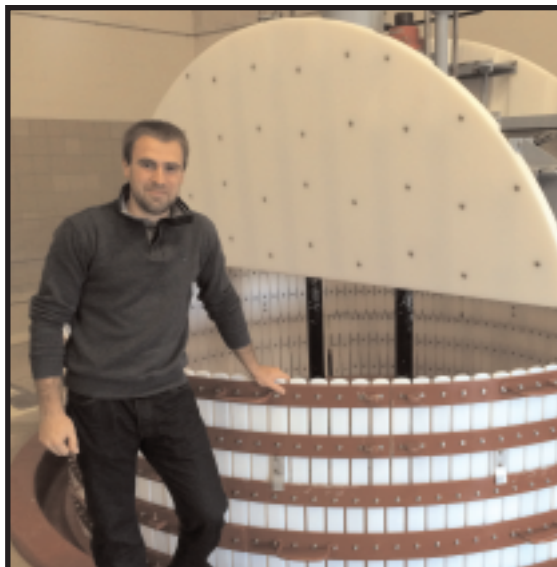
Jean Josselin “Cuvee des Jean” NV Brut

If you like a great deal, the Jean Josselin “Cuvee des Jean” Brut Champagne is the best deal we have ever offered in this club. The wines come from an estate of just under 30 acres that has been producing Champagne since the 1950s. Everything is pressed the old-fashioned way in the gentle but labor-intensive Coquard basket press, shown in the picture here with Jean-Felix Josselin.

This all-Pinot Noir Champagne has an excellent black cherry fruit aroma, balanced by very good acidity on the dry finish. It is one of the best apéritif Champagnes we have offered, with a clean, bracing style that will make you want to come back for more. A toast to you!

—Gary Westby

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



Jean-Felix Josselin with his old Coquard press.

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 Chante Cigale Châteauneuf-du-Pape @ \$27.99 per bottle

Notes of rich berry fruit, confiture of figs, potpourri and Chinese five-spice powder erupt from the glass, while on the palate fresh blackberries and pipe tobacco prevail. This is worthy of the cellar for a few years, but it’s also superb to enjoy now with hearty stews, cassoulet, or grilled meats. —*Keith Mabry, K&L Rhône/French Regional Buyer*

____ Bottle(s) 2014 Kalinda Napa Valley Cabernet Sauvignon @ \$21.99 per bottle

The 2014 Kalinda Napa Valley Cabernet Sauvignon smells terrific in the glass with aromas of black licorice, blackberry kirsch, plums and spice. These intoxicating aromas give way to a palate loaded with fresh-picked blackberries, crème de cassis, spice and rich chocolate notes. Smooth and harmonious with silky tannins and a complex feel, this wine is big. It needs a hour-plus in the decanter to truly be able to strut its stuff. Pair this beauty with filet mignon and a dab of Béarnaise sauce and you will have a heavenly repast.

____ Bottle(s) 2011 Cal Batillet D’Iatra Priorat @ \$24.99 per bottle

Floral notes, crushed rock and hints of black raspberry kirsch spring from the glass followed by a dense core of

raspberry jam, black fruits and sweet oak accents. Full and rich with great purity and delineation, this wine shows subtle grace given its size and weight. Pair this beauty with a pan-grilled pork chop or thin-crust pizza. Robert Parker's *Wine Advocate* gave this wine 93 points, and Stephen Tanzer's *International Wine Cellar* gave it 91.

____ Bottle(s) 2013 Mas Alta Artigas Priorat @ \$24.99 per bottle

The 2012 Mas Alta Artigas Priorat had a 94-point score from Robert Parker's *Wine Advocate* and a 91-point score from Stephen Tanzer's *International Wine Cellar* so not only was it more expensive; it also sold out very, very quickly. With this wine, the 2013 Mas Alta Artigas Priorat, we had the advantage of making the deal before the press had come out. The wine offers gorgeous aromas of licorice, smoke, and black fruits while on the palate it reveals a deep core of blackcurrant, black raspberry and lavender with great purity, sweet tannin and surprising minerality. This wine is an outstanding deal. Pair this stunner with rich red meats or hearty pasta with red sauce.

____ Bottle(s) 2011 Finca Villacreces Ribera Del Duero Spain @ \$24.99 per bottle

Exotic notes of blue and black fruits fall from the glass. With a hedonistic palate of cherry-vanilla coke, spice, smoke, mocha and volcanic earth notes, this full-throttle offering is simply irresistible! Pair this wine with spicy, wood-oven pizzas, a rich cut of filet mignon or a gourmet hamburger. *Vinous* gave this wine 92 points, and Robert Parker's *Wine Advocate* gave it 90 points.

____ Bottle(s) 2013 Maranet Russian River Valley Pinot Noir @ \$24.99 per bottle

Dark berry fruit, notes of cola and strawberry preserves flow across the palate with supple tannins, crisp acidity and a smooth, lush finish. This is a delicious and easy-drinking Pinot Noir. Pair this wine with fresh salmon steaks, pork roast or leg of lamb.

____ Bottle(s) 2013 Myka Cellars "Rebecca's" Santa Cruz Mountains Pinot Noir @ \$19.99 per bottle

A delicious wine, packed with pretty berry flavors and aromas of rose and hibiscus, buffered by racy acidity. This is a top-notch offering. The fruit is pure and delineated with just the right amount of tannin and acid balance, and the finish is long, smooth and supple with hints of dried herbs. Pair this beauty with fresh salmon or a roast chicken.

____ Bottle(s) 2012 T-Vine Napa Valley Petite Sirah @ \$19.99 per bottle

Delicious, packed with blackberry jam, black plums, crème de cassis, spice notes and baker's chocolate. This is a hedonist's delight, a lot of fun. It's big and bold as Petite Sirah should be, and deftly mixes size and weight without coming off heavy or hot. Pair this puppy with slow-cooked red meats and rich foods that need an equally rich foil.

____ Bottle(s) 2012 Girard Napa Valley Cabernet Sauvignon @ \$19.99 per bottle

This wine displays intoxicating aromatics of dark fruits, mocha and vanilla bean with a silky-smooth palate of berry fruit, cassis, a touch of cocoa powder and a hint of leather. The tannins are fine and the balance between oak and acid is impeccable. This wine will pair marvelously with all red meats—and also with a gourmet pizza. You may drink this now or, if you're endowed with incredible patience and impulse control, keep this puppy in the cellar for five to ten years where it will only get better.

____ Bottle(s) 2013 Seghesio "Rockpile" Sonoma Zinfandel @ \$29.99 per bottle

The 2013 Seghesio "Rockpile" Sonoma Zinfandel has amazingly delineated red and black fruits followed up by fantastic spice notes and a focused mid-palate where the tannins, sugars, acid and fruit all meld together harmoniously. This is perfect paired with seared red meat. You can enjoy it now, or cellar it for a good five years and see how well it develops, as classically made Zinfandels are designed to do. *Wine Spectator* gave it 93 points.

____ Bottle(s) 2013 Domaine de Marcoux Côtes du Rhône **Super Special @ \$21.99 per bottle**

The 2013 Domaine de Marcoux Côtes du Rhône has a beautiful nose of savory herbs, red berries and hints of licorice, flowing deftly from the glass. A palate of red berries, cherry kirsch, white pepper, savory herbs and bright acidity. Its great length and tension make it ideal for food pairings such as lamb, veal, pork or duck. The brightness and length remain on your tongue long after you swallow, giving added enjoyment and intrigue. You can cellar this for a few years to let more complexity reveal itself, or drink it now because it tastes so good!

____ Bottle(s) 2010 Foley Johnson Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

A stunning value, packed with dense, dark berry fruit, subtle spice notes, baker's chocolate and fine tannins. There's great complexity and integration of oak, and the wine is in an ideal drinking window right now. This ready-to-drink 2010 Cabernet Sauvignon is the perfect match for a perfectly cooked filet mignon or a bold dish of pasta.

Premium Wine Club Previous Offerings

____ Bottle(s) 2013 Barber Cellars “Mr Beast” Sonoma Mountain Zinfandel @ \$14.99 per bottle
The Zin that Barber Cellars produces from this vineyard has a classic style. The 2013 Barber Cellars “Mr Beast” Sonoma Mountain Zinfandel is a cool-climate, elegant wine with raspberry notes and chili pepper flavors. Racy red fruit spices come from the vineyard’s plethora of volcanic soils. Coastal fog keeps the vineyard cool, the grape sugars low, and the wine focused and lean. Here’s how *Wine Enthusiast* describes the wine: “A field blend with defined amounts of Petite Sirah and Alicante Bouschet, this wine is perfumed and light bodied, exhibiting soft, persistent waves of black pepper and crisp red fruit that give it a cool-climate edge of approachability and intrigue.”

____ Bottle(s) 2014 The Calling “Dutton Ranch” Russian River Valley Chardonnay @ \$14.99 per bottle
The 2014 The Calling “Dutton Ranch” Russian River Valley Chardonnay is easily the best wine to date from this producer. Its alluring nose of orange blossom and honeysuckle deftly moves to a palate filled with rich tropical fruit, apple and pear flavors nicely framed by good acidity and mineral notes. A full-throttle Chardonnay from premium fruit source, well made by an up-and-coming winery, equals success. With the bashings Chardonnay receives, it is always a pleasure when we find a good one! Robert Parker gave this 91 points, and so did *Wine Enthusiast*.

____ Bottle(s) 2012 Native Son Napa Valley Red Wine @ \$14.99 per bottle
This wine has a nose of exotic red fruits, melted licorice and hints of candied red fruits with a palate awash in dark black berry fruits, spice and sweet oak accents. Round, ripe and hedonistic in feel, this full-bodied, full-throttle red is a pop-and-pour delight that can deftly pair with pizza, pasta, and rich red meats fresh from the grill.

____ Bottle(s) 2014 Emmolo Napa Valley Sauvignon Blanc @ \$14.99 per bottle.
The 2014 Emmolo Napa Valley Sauvignon Blanc is sourced from two family vineyards, Rutherford and Oak Knoll. The fruit from Rutherford vineyard helps to provide fresh citrus characteristics while the Oak Knoll provides crisp minerality. The grapes are lightly pressed and then fermented in stainless steel tanks and aged in both stainless steel and older French oak barrels. The resulting wine has fresh floral aromas with hints of citrus and a touch of salinity while the palate displays beautiful grapefruit, tangerine, and honeysuckle notes with bright acidity and hints of wet stone. This is a great Sauvignon Blanc. Pair this beauty with sea bass, fresh salmon or a zippy salad.

____ Bottle(s) 2013 Simi Cabernet Sauvignon Alexander Valley Sonoma County @ \$14.99 per bottle
On the nose the wine displays pretty notes of black cherry, cola, mocha, spice and hints of cassis. The palate unfolds seamlessly to flavors of cherries, plums, blackcurrants and spice with fresh acidity, great balance and impressive complexity. The tannins are firm and fine with a soft, lush finish. Pair this winner with strip loin and mushrooms or a nice lamb shank. *Wine & Spirits* gave this wine 90 points.

____ Bottle(s) 2012 Mas de Volques Volcae “Cuvée Speciale” Languedoc @ \$14.99 per bottle
A red with a seductive nose of blackberries, pain grillé, black licorice, melted chocolate and subtle spice notes. The palate is a rush of dark berries, black plums, spice, bitter chocolate and mocha notes. With seamless tannins and surprising acidity, this wine is irresistible. Pair it with a fig and blue cheese salad, charcuterie or your favorite meat dishes and you will not be disappointed! Robert Parker’s *Wine Advocate* gave this 91 points.

____ Bottle(s) 2012 Mas de Volques “Alba Dolia” Languedoc @ \$14.99 per bottle
A white blend of 65% Viognier and 35% Roussane, which results in a Condrieu-like wine at a fraction of the price! A beautiful nose of candied peach, white flowers, lychee and apricot notes seduces you immediately. Then the palate reveals an intoxicating wine that has good acidity, peach, minerality, notes of honey and tropical fruits in a seamless and approachable package. I would pair this with grilled prawns, roast chicken or a cheese plate.

____ Bottle(s) 2013 Kingston Vineyards (K&L Cuvee) Pinot Noir, Casablanca Valley, Chile
@ **SPECIAL \$12.99** per bottle
The history of this wine is that when our Chilean buyer visited the winery outside Casablanca, he stumbled across a lone, small stainless steel tank, which he was told contained press wine for the folks who work at Kingston. After tasting it, he knew that we would have to offer it for sale. It’s so expressive of Pinot Noir, so much fun and so easy to drink. Bright, juicy, crisply red-fruited Pinot Noir such as this, without excessive oak or fruit sweetness to weigh it down, is a rarity at this price, but our friends at Kingston Family Vineyards managed to make it happen for us.

____ Bottle(s) 2012 Domaine de la Noblaie “Chiens-Chiens” Chinon @ \$14.99 per bottle
Aromas of blackberry, licorice and tobacco rise from the glass with just a hint of green vegetables. The wine turns

dark and brooding with Asian spice, pipe tobacco and blackberry and cherry fruit. Subtle tannins and a touch of chalky limestone add nuance. This red wine is a lot of fun. Pair this with racier dishes such as grilled duck, stuffed green bell peppers or steak salad.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2014 Château de la Negly “La Côte” Languedoc la Clape @ \$9.99 per bottle

Loaded with gorgeous blackberry, currant, spice and garrigue notes, this is a wine of sumptuous pleasure. Think everything you love about a Côtes du Rhône, amplified with more freshness. Serve this classic with steak and pommes frites or maybe a braised lamb shank. Go Mediterranean: sprinkle a mélange of fresh herbs over your dish and watch this wine over-deliver. —*Keith Mabry, K&L Rhône/French Regional Buyer*

____ Bottle(s) 2013 Tikves Rkaciteli Macedonia @ \$9.99 per bottle

This crisp, bright, fruity wine with great mineral hints is flat-out delicious! The Rkatsiteli grape is reminiscent in style to both Torrontes and Grenache Blanc. It was one of the most widely-planted grapes in Russia and by extension Eastern Europe, accounting for as much as 18% of that area’s wine production. Thanks to its versatility (it can be made both sweet and dry and in a sherry style) and its ability to cope with cold weather, Rkatsiteli became a staple in the Eastern European wine growing community. Like other indigenous varietals that have recently garnered fame, the Rkatsiteli grape looks to be good fun to follow.

____ Bottle(s) 2014 Domaine Lafage “Novellum” Chardonnay Languedoc-Roussillon @ \$9.99 per bottle

This is 100% Chardonnay. About one-third of is aged for three months in Burgundian barrels, the rest in stainless-steel tanks. An interesting twist is that 70% of the wine aged in tank was aged on Viognier lees, to add floral characteristics. A bright, crisp and beautiful offering, it has gorgeous floral notes with tropical fruit flavors, peach, honeysuckle, apricot and pineapple. Impressive balance. A great Chardonnay that competes with California offerings that are double and triple its price!

____ Bottle(s) 2009 Bodegas Sierra Salinas Puerto Salinas Spain @ \$9.99 per bottle

The wine begins with complex aromas of blackberry kirsch, melted volcanic rock and slight hints of black licorice. The palate is a seamless combination of red and black fruit, graphite, camphor and forest floor. The finish is long, layered and complex with a multitude of flavors all announcing their presence. Pair this bad boy with a fig and goat cheese salad, plate of charcuterie or any dish that needs a smooth, ripe red. Robert Parker gave this wine 92 points.

____ Bottle(s) 2013 Villa Maria “Private Bin” Red Blend Hawke’s Bay New Zealand @ \$9.99 per bottle

This is packed full of deep plum and berry fruits, blackcurrant, leather, graphite and toasted spices. It has a classic Bordeaux profile, combining dark fruit with brooding minerals and savory nuances. The wine is medium-plus bodied with good concentration and broad flavors. The tannins are very refined and supple for a wine of this price point. Subtle French oak tones round out the finish, which is long and satisfying. It’s hard to believe you are drinking a \$10 bottle of wine! Enjoy, and Cheers! —*Ryan Woodhouse, K&L New Zealand Wine Buyer*

____ Bottle(s) 2014 Espelt Old Vines Garnacha Blanca @ \$9.99 per bottle

This bright crisp white comes from 50-year-old vines planted in sandy granite and slate soil. 100% Garnacha Blanca, it spends only three months aging in French oak barrels before bottling so the wine is incredibly fresh, bright and clean with notes of peach, citrus and white flowers, racy mineral and wet stone. The perfect wine for fish, roast chicken or oysters, this versatile white can pair well with most foods thanks to its clean palate and good acidity.

____ Bottle(s) 2011 Domaine de la Janasse Terre de Bussiere IDP @ \$9.99 per bottle

A rich, stylish red with gorgeous red fruit, licorice and spice notes, fine tannins and good acidity. This is an incredibly versatile red. You can pair it with pizza, barbecue, pasta, and anything that has spiciness or bold flavors.

____ Bottle(s) 2013 Comte Louis de Clermont-Tonnerre (Alain Corcia) Ventoux Vieilles Vignes
@ **SPECIAL \$7.99 per bottle**

The wine has a nice medium-bodied mouthfeel, with red cherry fruit and notes of pipe tobacco and burnished leather. With a fleshy finish, this is one terrific value. You can serve this wine with a whole host of meats. Herb-rubbed pork chops or lamb would be terrific, especially off the grill. Make sure to include some roasted vegetables such as peppers and squash. Stuff some sage and tarragon under the skin of a chicken, season liberally

with salt and pepper and roast it. — *Keith Mabry, K&L buyer of Rhône & French Regional wines*

___ Bottle(s) 2014 Jean Luc Colombo “Cape Bleue” Provence Rosé @ \$9.99 per bottle

A fantastic Rosé with a pale salmon color, this displays gorgeous notes of peach, rose petal and hints of pepper. On the palate is a beautiful symphony of raspberries, cherries, black olive, fennel and the slightest hint of white chocolate. Match this with seafood, salads or grilled foods, or enjoy it as an apéritif.

___ Bottle(s) 2012 Oakridge Estate “Over The Shoulder” Shiraz Yarra Valley Victoria @ SPECIAL \$8.99 bottle

The wine shows lovely perfumed notes of red currant, raspberry and toasted spices. The palate is medium bodied with great vibrant energy and fine soft tannins. Flavors of ripe red berries and exotic spice have a little lick of oak, and some warm earth notes in the finish. Great balance, completeness and great persistence on the palate. —*Ryan Woodhouse, K&L Aussie Wine Buyer*

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

___ Bottle(s) 2011 Fontodi Chianti Classico @ \$24.99 per bottle

Fontodi sits above what the locals call the Conca d'Oro (the Golden Conch shell), an amphitheatre of a vineyard, the largest single exposure of vineyards in Chianti Classico. Chianti is a geographic and geologic nightmare, in a way; it doesn't allow for much in the way of homogeneity. The Conca d'Oro is as good as it gets. The Chianti Classico is Fontodi's largest production wine, over 14,000 cases. The 2011 was fermented using indigenous yeasts and then aged in used Tronçais and Allier barrels for 18 months from all-organic vineyards. The wine has wonderful richness but still that classic central structure. Perfect for your next barbecue!

___ Bottle(s) 2014 Gianni Gagliardo Fallegro @ \$14.99 per bottle

The Gagliardo Family is based in La Morra and has vineyards in the Langhe and Roero. They grow Fallegro in the Roero on the north side of the Tanaro River, where the soils are good for white grapes. Each parcel is vinified separately; the juice is blended later. Everything is done manually, with no machine harvesting. The grapes are harvested vineyard by vineyard so the specific soil and/or ripening characteristics can be sorted out. The grapes then take the next step into the press, with the shortest time possible from picking to pressing, usually under five hours. A natural cold decanting removes solids from the juice and then the wine is fermented in stainless steel between 60 and 64 degrees. Finally a finished bottle, ready to make you happy! This is such an ideal wine for an apéritif, a warm afternoon, with light finger foods. If you've ever been in Italy's Piedmont region in the humid summer you know how perfect it would be!

___ Bottle(s) 2012 Vignalta Agno Casto @ \$19.99 per bottle

The wine is fermented in a pneumatic press at 64 degrees for 8 to 15 days depending on the year, then spends ten months on the lees before release. When I tasted this wine last year at Vinitaly I was stunned at the aromatic purity, the palate depth, the full-bodied nature and overall drinkability. This isn't a simple wine; it has power, depth and real aging possibility. I find it a perfect pairing for full-bodied fish such as swordfish, or halibut risotto with asparagus, or mixed seafood grill. Or, just enjoy it on its own on a sunny spring day.

___ Bottle(s) 2010 Il Valentiano “Campo do Marzo” Brunello di Montalcino @ \$22.99 per bottle

This is a beautiful, supple and expressive wine. Listen up! A couple of hours before you drink this wine, decant it. It doesn't seem as if it would need the air time as it's so well balanced, but trust me, it does!

___ Bottle(s) 2012 Terre di Giurfo “Nardalici” Etna Rosso @ \$24.99 per bottle

I was really blown away by the density and richness of this wine. It has a broad, powerful finish and shows some tannic grip. A lot of other Etna wines are far more ethereal and don't pack as much depth and power. Perhaps Achille's ideas for Etna are different because he is used to flavors and structure from a different region. This wine would be great with the eggplant-based Sicilian classic Pasta alla Norma. The grapes used in Etna Rosso (Nerello Mascalese with a much smaller percentage of Nerello Cappuccio), especially when grown on Etna, have a unique, very special character. I characterize them as a cross between Burgundy and Barolo... please allow me a bit of poetic leeway here.

___ Bottle(s) 2014 Terre del Principe Roseto del Volturno @ **SPECIAL \$19.99** per bottle

Peppe Mancini and Manuela Piancastelli have just over 25 acres of land in Valle del Volturno, about an hour northeast of Naples. The soils are ancient sea beds mixed with volcanic debris, marl and clays; it's 18 miles from

Vesuvius. I so enjoyed this 2014 Terre del Principe Roseto del Volturno, and I thought it would make an ideal introduction to Manuela and Peppe's estate. This Rosé is drained off of the skins of Pallagrello Nero and Casavecchia grapes destined for their Castello delle Femmine. That's a whole other story!

____ Bottle(s) 2012 Casanova di Neri Rosso di Montalcino @ \$21.99 per bottle

This isn't a "second" wine; this is Rosso di Montalcino, its own appellation, 100% Sangiovese. Giacomo's Sangiovese is harvested in October, and fermented with native yeast in open-topped wooden fermentation tanks. The wine is aged in wood for 15 months before bottling. I really enjoy this wine's aromatic purity and supple balance. It's a pleasure to drink. Giacomo would suggest that you have it with your favorite pasta and meat sugo or with braised meats. Enjoy!

____ Bottle(s) 2011 Santoleri "Vignaladra" Montepulciano d'Abruzzo @ \$17.99 per bottle

This wine is not fined or filtered; it is the pure expression of Santoleri's vineyards and soil. I love the wild, gamey flavors and find the luxuriating texture fascinating. This wine needs a bold food pairing. If you could get your hands on some wild boar that would be great! But not all of us can do that, and a bone-in Rib Eye would do fine.

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

____ Bottle(s) 2008 Michel Lorient Apollonis Vintage Extra Brut @ \$34.99 per bottle

Composed of 60% Meunier and 40% Chardonnay and aged for over six years on the lees. The nutty, subtle toast and shimmering minerality of this great bottle made a perfect pairing with sashimi. Having tasted the Lorient wines back to 1959, I highly recommend cellaring as many bottles of this as you can for the future, if you like it today!

____ Bottle(s) Arthur Marc Grand Cuvée Brut Champagne @ \$34.99 per bottle

This estate is tiny, with just four hectares of vineyard, the father-and-son team of Gregory and Patrice Marc make exclusively Champagne without malolactic fermentation. Their estate is almost entirely in the gorgeous village of Fleury-la-Rivière, and includes even a few rows of ungrafted vines that have so far escaped phylloxera. The Arthur Marc Grand Cuvée Brut Champagne is even parts Chardonnay and Pinot Noir, aged for over five years on the lees. It includes 20% reserves from older vintages. This makes a spectacular apéritif Champagne, with clean sourdough-toast aromas and flavors. It is old fashioned in all the right ways and has excellent pinpoint bubbles, a creamy texture from long ageing and a high quality long finish.

Signature Red Six-Pack #1 (Crazy Cali Cab Deal)

This is such a great deal I might just buy a few for myself! This six-pack contains only California Cabernet Sauvignon with 2 bottles each of **2010 Foley Johnson Napa Valley Cabernet Sauvignon**, 2 bottles **2011 Stonestreet Alexander Valley Cabernet Sauvignon** (93pts *Wine Enthusiast*) and 2 bottles of **2012 Girard Napa Valley Cabernet Sauvignon**. K&L's regular retail price for these six bottles would be \$189.94 and with your special club pricing you would save \$40 and pay \$149.94. But with our incredible six-pack deal you save an additional \$30. **Pay only \$119.94 for six incredible bottles of California Cabernet Sauvignon!** This deal is almost too crazy to be real!

Signature Red Six-pack #2 (The All Mixed-Up Pack)

If variety is the spice of life then this All Mixed-Up Pack is the sriracha sauce of wine sampler packs! In this great deal you get 2 bottles of **2011 Seavey "Caravina" Napa Valley Cabernet Sauvignon**, 2 bottles of **2013 Seghesio "Rockpile" Zinfandel** (93pts *Wine Spectator*) and 2 bottles of the **2013 Myka Cellars "Rebecca's" Santa Cruz Mountains Pinot Noir**. The six wines in this fantastic pack retail at K&L for \$225.94 and with your wine club discount you would save an additional \$46 and pay \$179.94. **But with the special six-pack deal we have for you, you'll save an additional \$60 and pay only \$119.94.** This is almost 50% off the regular retail price. I almost think there was a mixup with the pricing, it is such an amazing deal!