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Dear K&L Wine Club Members,

I am thankful to say that my 8-month-old has begun to sleep through the night. It is amazing how much clearer-headed I feel. And the wine clubs are on a roll. We have an international hit parade of wines this month, plus a couple of new, exciting 6-pack deals. See pages 7 and 12 for those.

The Signature Red Club's two stellar offerings come from Spain. The 2015 Mas Doix "Les Crestes" Priorat is a terrific red wine from Spain's most prestigious wine region. Mas Doix is one of the most renowned wineries in Priorat. Their 2015 "Les Crestes," a blend of Grenache, Syrah and Carignane, highlights the brilliance of Priorat wines and the strength of the 2015 vintage. Next is the 2014 Dominio del Aguila "Pizaro" Ribera del Duero. This is a winery to watch, a relative newcomer that's receiving high praise from consumers and critics. It's a great example of Spain's shift away from over-the-top, bombastic reds in favor of more balanced, food-friendly offerings.

This month's Premium Club offerings are lots of fun. The 2014 Volpaia Chianti Classico is a great rendition of Chianti. Imagine eating a plate of prosciutto in an Italian café with a glass of wine, and remarking how great the wine is. That's the feel of this wine. Wine doesn't have to be complicated, and this Chianti is easy-drinking and super versatile. The second wine in the "fun-pack" is the 2016 Château Gassier "Esprit Gassier" Côtes de Provence Rosé, just in time for your summer enjoyment. Pretty berry fruit coupled with racy acidity and good minerality make this an ideal Rosé for picnics and barbecues.

The Best Buy Club brings some diversity with a Prosecco. Italian Proseccos are great values in under-\$20 sparkling wine. The Bisol Jeio Prosecco is a fresh, bright, exciting wine with green apple accents and zippy minerality. The second part of this dynamic duo is the 2015 Guenoc California Petite Sirah, a classically styled wine reminiscent of days gone by. Petite Sirah was at one time one of the most popular varietals in California and this tasty bargain tells us why this almost forgotten varietal was so adored. Deep red in hue, with rich dark berry fruit and spice accents, this is delicious.

The Italiano Club begins with Italy's most famous white wine: Pinot Grigio. The 2015 Ermacora Pinot Grigio is a zesty, bright, citrusy wine that pairs with almost any kind of cuisine and is wonderful on its own as an apéritif. Next up is the 2009 Terre de Trinci "Ugolino" Sagrantino di Montefalco, a broad-shouldered Italian red. Inky red in color, this bold, volcanic, mineral-laden wine is a great example of an indigenous Italian varietal. It sings when paired with dishes like Osso Bucco and veal chops.

Our Champagne buyer, Gary Westby, has two awe-inspiring choices: vintage Champagnes from two of our better known and loved producers. We start with the 2010 Ariston "Aspasie" Brut. It showcases the immense quality of the 2010 vintage in Champagne with great structure, good minerality and wonderful energy. As great as the 2010 Ariston is, it may be eclipsed by the 2012 Franck Bonville "Millesmie" Brut Blanc de Blancs. Gorgeous fruit, excellent minerality and rich, toasty notes make this an ideal vintage offering. Franck Bonville is a master and his 2012 is no exception to the high quality we have come to associate with his name. Don't forget to check out Gary's great new 6-pack offering too!

Cheers & Go Golden State Warriors!

Alex Pross

Wine Club Director, K&L Wine Merchants

# Signature Red Collection Wine Club

## 2015 Mas Doix “Les Crestes” Priorat

Almost all of the cellars in the Priorat are new creations. Behind many of them are venerable families who can trace back their history in the region for centuries. Few, however, can claim an ancestor who was an early proponent of the region’s wines. In the 19th century, Juan Extrems Doix made wines in Poboleda that won awards in Paris and Barcelona. He was the inspiration for his descendants, who revived the family winemaking tradition in 1998. Mas Doix is the project of two related families, the Doix and the Llagostera. They farm 19 hectares of vines near the village of Poboleda. Three of the six sites they cultivate lend their names to cuvées: Crestes, Salanques and Doix. The “youngest” of these is Crestes, planted to 50-year-old Carinyena and Garnatxa and 20-year-old Garnatxa and Syrah.

The 2015 Mas Doix “Les Crestes” Priorat is a blend of 80% Grenache, 10% Carignan and 10% Syrah aged for eight months in two-year-old French barrels. The wine is unfinned and unfiltered. This is a dark, crimson-red wine with dark berry and licorice aromas and a palate of cherry, cola and dried herbs. The wine has excellent weight and feel, with good acidity and balance and a long, harmonious finish. Pair this wonderful red with meats, cheeses or a gourmet pizza.

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



*Valenti Llagostera, Mas Doix owner-winemaker.*

## 2014 Dominio del Aguila “Picaro” Ribera del Duero

One of the newest estates in Ribera del Duero, Dominio del Águila is located in the village of La Aguilera. It was founded in 2010 by the husband-and-wife team of Jorge Monzón and Isabel Rodero. Jorge farms 30 hectares of vines organically, with ongoing experiments in biodynamics. Like his neighbors, he relies primarily on the Tempranillo grape for his wines. Beyond that, all similarities end.

At Dominio del Águila there is no Cabernet Sauvignon, no Merlot and certainly no Malbec or Petit Verdot. Instead Jorge relies on Bobal, Garnacha, Tempranillo Gris and Albillo to add complexity to his wines. The vineyards are all more than fifty years of age, and located on sandy and rocky clay soils. Jorge has acquired these plots over the last decade while working at Bodegas Arzuaga-Navarro. In 2013, he began to work full time at his own estate. Before 2010 he sold his grapes to several high-profile neighbors. Proving the adage that “it takes a lot of beer to make good wine,” Jorge also operates a microbrewery on the estate, brewing beer entirely from local ingredients.

Jorge comes from a family with a long tradition of growing grapes and making wines. He has studied in Bordeaux and Burgundy and before joining Arzuaga he worked at both Domaine Romanée-Conti



*Dominio del Aguila owners Isabel Rodero and Jorge Monzon.*

and Vega Sicilia. His studies and travels taught him several important things: the importance of organic farming, an appreciation of old vines, a desire for elegance and transparency, and all the skills necessary to combine these ideas and make remarkable wines.

Jorge and his wife Isabel, who is an architect, have renovated a 15th century cellar in the village of La Aguilera. They installed concrete tanks for fermentation, and placed a barrel room in the coldest part of the subterranean cellar. Natural yeast co-fermentations are the first step in the process, with *pigeage* done by foot. After primary fermentation the wines are placed in French oak for malo and aging. With such cold temperatures in the barrel room the evolution of the finished wines is gradual, allowing for development of greater complexity.

The 2014 Dominio del Aguila “Picaro” Riber del Duero is a stunning red wine. It has beautiful aromas of red fruit, spice, dried herbs and subtle notes of crushed rocks. On the palate the wine displays gorgeous red fruits that are perfectly balanced against racy acidity and mineral notes. Hints of oak and vanilla finish out this impressive red wine. James Suckling gave this 93 points and *Wine Advocate* gave it 92.

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

## Premium Wine Club

### 2014 Castello di Volpaia Chianti Classico

The village of Volpaia, shown at right, sits in the heart of the Chianti Classico region, on a hilltop just north of the town of Radda. The medieval layout and buildings are still intact, making Volpaia one of the best preserved villages of its period. Volpaia’s winemaking history dates back to 1172, and in 1250, Volpaia was a founding



member of the *Lega del Chianti* (Chianti League). The Castello di Volpaia winery’s logo features the coat of arms from the illustrious della Volpaia family, who lived in the village. Lorenzo della Volpaia (1446-1512), an architect, goldsmith, mathematician and clockmaker, founded a Florentine dynasty of clockmakers and scientific-instrument makers. He gained fame and honor with the construction of the *Orologio dei Pianeti* (Planetary Clock) in 1510, and also built the clock at the Palazzo Vecchio in Florence. He was a friend of Leonardo da Vinci and often gave him advice on technical problems.

Raffaello Stianti, one of Italy’s preeminent printers and bookbinders, began to purchase land in and around Volpaia in the 1960s. When his daughter Giovannella married Carlo Mascheroni in 1972, Raffaello gave his Volpaia estate to the young couple as a wedding gift. Carlo and Giovannella decided to modernize the winery and produce world-class wines—without altering the external structure of the 11th-century village. They converted several historic sites to cellars, offices and apartments. Within the castle, whole floors were removed; roofs were raised and carefully re-laid with their original tiles. Abandoned churches were fitted with the latest stainless-steel equipment. Giovannella and Carlo were the first in the region to use temperature-controlled fermentation techniques.

The 2014 Castello di Volpaia Chianti Classico is a blend of 90% Sangiovese and 10% Merlot aged for 12 months in large oak casks. The wine is fresh and berry-driven with pretty floral notes. On the palate cherry, cola, strawberry and dried herb flavors mix with firm tannins and ample acidity. A well-balanced wine, this will pair marvelously with pastas, pizza and grilled meats. James Suckling gave this 92 points.

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

## 2016 Château Gassier “Esprit Gassier” Provence Rosé

I am a huge Rosé fan, and my favorite region for it is Provence. Rosés from Provence have that perfect balance of fruit, earth, terroir and minerality, along with a beautiful rose color. Rosé is juicy enough and light enough to be enjoyed on its own and satisfy the white wine drinker but has enough fruit and body to please the red wine drinker who wants something chilled on a hot day.

In 1982, Anthony Gassier, a fourth-generation vine grower, purchased the 40 hectares and winery that became today's Château Gassier. The family's passion, hard work and experience have

revealed this estate's potential for excellence. The Château Gassier team concentrates on growing and vinifying Rosés from the Côtes de Provence and Côtes de Provence Sainte-Victoire. Today, the vineyard is managed by Baron Georges Gassier, working with his father and representing the fifth winegrowing generation of the family. The estate vineyards of Château Gassier, located at an altitude of 330 meters, benefit from an ideal location in the heart of the Arc Valley, protected by Mont Sainte-Victoire immediately to the north, the Regagnas hills in the south and Mont Aurélien to the east. The vineyard area of Sainte-Victoire is a “Grand Site de France,” conserved and managed sustainably. With the 2016 harvest Château Gassier has its first organically certified wines.

The 2016 Chateau Gassier “Esprit Gassiere” Rosé Cotes de Provence is a delicious wine with cherry, watermelon, peach and ever so slight citrus (orange) notes. Good minerality and a slight herbal note give this racy, fresh Rosé the perfect balance between terroir and fruit. Pair this with summer salads, barbecued meats or any other summertime fare.

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



*Château Gassier lies in one of the most unspoiled vineyard areas of France.*

## Best Buy Wine Club

### Jeio (by Bisol) Prosecco Brut

Jeio is a second wine made by the Bisol family, whose ancestors are known to have begun cultivating grapes in 1542. Today the family cultivates more than 20 vineyards located in their region's best suited areas for wine production, including the renowned Cartizze Hill. The Bisol winery is run today by the brother team of Gianluca, president and CEO, and Desiderio, chief enologist and technical director. The name Jeio is Desiderio's wife's affectionate nickname for him.

As much as I love French Champagne there really isn't a good quality option under \$20 a bottle. For this reason if I am looking for good sparkling wine on a budget I gravitate towards either Spanish Cava or Italian Prosecco. When you try the Jeio Prosecco Brut it is easy to see and taste what a great bargain this wine is.

The Jeio (by Bisol) Prosecco Brut is a non-vintage offering, 100% Glera grapes from mostly estate-owned vineyards. The grapes come from 35 plots around Valdobbiadene, generally on



*The Bisol family, at one of their vineyard sites.*

steeper slopes scattered across the Prosecco hills. After they are harvested the grapes undergo a cold maceration for 12 hours and then spend 15 days in stainless steel tanks. The resulting wine is straw yellow in color with aromas of citrus and a hint of iodine. On the palate the wine is fresh and bright with flavors of lemon, peach and wet stone. The perfect wine for brunch on a Sunday or as apéritif before your next great meal. *Vinous Media* gave this 90 points.

**Your re-order price for this wine as a club member is: \$10.99 per bottle.**

## **2015 Guenoc California Petite Sirah**

Petite Sirah can trace back its history in California to the early 1880s where it was relatively widely planted in Sonoma, Redwood Valley, Monterey and Mendocino. Thanks to its dark, tannic structure it was an ideal blending grape, giving blended wines a darker appearance and more body and structure. Petite Sirah is linked genealogically to the grape varietal Duriff. In the 1960s and 1970s many California wineries (including Foppiano, Louis Martini, Parducci, Ridge and Stag's Leap Wine Cellars) made impressive wines almost exclusively from Petite Sirah. Today not nearly as many Petite Sirah plantings remain, but there are some, and still a handful of well-crafted, interesting wines being made from them.

Guenoc winery lies about 60 miles north of San Francisco, in Lake County. Some of its vineyards are within the Langtry Estate, which at 21,349 acres is one of the largest in the state. The Langtry Estate goes back to 1888 when it was founded by Lillie Langtry, who was way ahead of her time. Lillie bought this large parcel of land and had stables and housing built, and eventually vineyards planted. Today many of the buildings remain and this large parcel of land is home to both Langtry Estates and Guenoc wineries.

The 2015 Guenoc California Petite Sirah is a rich, almost midnight red in the glass. Aromas of blackberry compote and clove rise from the glass while the palate is a dark, brooding mix of minced meat, marzipan, dark chocolate and blackberry fruit. Easy to drink, filled with richly textured flavors, this wine is ideal with slow-cooked red meats.

**Your re-order price for this wine as a club member is: \$8.99 per bottle.**

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

## **2015 Ermacora Pinot Grigio Colli Orientali del Friuli**

The eastern hills of Friuli, where this wine comes from, is right up against the Slovenian border, Italy's easternmost portion. Dario Ermacora, who made this wine, is a very engaging person. When I first met him he was President of the Consorzio of Colli Orientali del Friuli. I was looking for a Pinot Grigio and Dario's was great. After tasting the wines we engaged in a little business talk, and I said let's do business! Not so fast... although his Pinot Grigio was excellent for the price he wasn't interested only in selling his Pinot Grigio. He wanted to sell it to someone who could understand more about all the varietals available. But Dario wasn't interested in my simply tasting the other wines. He wanted me to understand them, from a Friulian point of view. If I was to be the guardian of his children in a foreign country I needed to know their roots, the history of the region.

That was 18 vintages ago, and we at K&L have been foster parents for Dario's wines ever since. There can be slight bumps in the road. The second year I was buying the wines, Dario said "Greg, if you're going to sell my wines you have to be able to pronounce my name correctly." Oy, it took me a year to get it right. It's pronounced *er-MA-ko-ra*.

The 2015 vintage is glorious. The nose of the Pinot Grigio is full of pear, white flower, and honeydew melon with hints of herb. On the palate you can



*Dario Ermacora.*

sense the wine has weight. The layers of fruit flavors develop as the wine's acidity pushes to the back of your tongue. The finish is bright and vibrant and shows hints of ripe pear.

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

## **2009 Terre de' Trinci "Ugolino" Sagrantino di Montefalco**

Umbria, Italy's only land-locked region, has always played second fiddle to Tuscany. The countryside is very similar but because it's less crowded with tourists one might even say it's better. For years the region's most famous wine was Orvieto, a white blend sometimes made half-sweet that was present across America during the 1960s to mid 1990s. It was about that time when America made the great switch. On November 17th 1991, Morley Safer on 60 Minutes told Americans about the French Paradox: The French, drinking more red wine and eating more fat, still had lower rates of heart disease. Before that we used to sell two bottles of white wine for every one bottle of red. We now sell three to four bottles of red for every bottle of white. Needless to say the sales of Orvieto have decreased dramatically, and Umbria was left looking for a red wine to export.

Umbria had never really been known for their red wines, but in the mid 1980s, Sagrantino di Montefalco, a wine traditionally made sweet, had been revised into a dry red. Alvaro Palini, trained as a fashion designer, revolutionized the production of Sagrantino at the Adanti winery. A tremendous amount of the credit should also go to the Arnaldo Caprai Winery. They brought the idea to America in a big way. Most Sagrantino is massively tannic—one needs a good dentist to drink it regularly. Terre de Trinci winery, which made this wine, started in 1992, the year Sagrantino gained DOCG status. I find their Sagrantino more supple, milder and unforced. It still shows the classic structure but it is much better balanced than most. Enjoy it with a grilled T-bone or a cheese-laced lasagna.

**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.*

***Two Vintages and a Summer Six Pack*** This month I am very happy to offer not one, but two vintage Champagnes for your enjoyment, both from producers who are longtime favorites in the club. We will be introducing a lot of brand new producers in 2017 in the Champagne Club, and I didn't want to neglect a couple of blue chips, especially since they had two great vintages to offer! Also, since our six-bottle Club Packs have been such a hit, we are offering a very limited summer pack. Just 36 of those half cases will be available. As usual, savings are big, and I trust that you will find the Champagne top quality!

## **2010 Ariston Aspasie Brut Champagne**

No Champagne producer is better loved by K&L customers than Paul-Vincent Ariston of Champagne Aspasie, and he has delivered another great vintage with his 2010 Ariston Aspasie Brut Champagne. This is a blend of one-third each Chardonnay, Pinot Noir and Meunier from his estate in Brouillet, and is in a drier, more focused style in 2010. I love this Champagne for the apéritif, and it also goes very well with summer vegetable quiche or paté.



*Paul-Vincent Ariston explains the fossil-rich soil of Champagne Aspasie in his museum.*

## 2012 Franck Bonville “Millesime” Brut Blanc de Blancs Champagne

From the Grand Cru of Avize we have the 2012 Franck Bonville “Millesime” Brut Blanc de Blancs Champagne, one of our first from this “miracle” vintage. As with 2000 in Bordeaux, the Champenois had many problems during the 2012 growing season. After a golden autumn, the wines turned out to be fantastic. I have never seen so many smiling facings in the region as when I visited to taste the 2012s as *vin-clair*. This is a very rich blanc de blancs, with more body and substance than even the quite broad 2006 wines. That being said, it’s loaded with Avize chalk, and focuses very nicely on the finish. If you like this, stash some for the future, I have never tasted a tired Bonville, and I have tasted back to the 1959!

**Your re-order price for each of these two wines as a club member is: \$34.99 per bottle.**

### ***Champagne Six-pack — Act now, only 36 are available!***

This summer we have a limited run of a very special six-pack. Inside are two bottles each of the following: **A.D. Coutelas “Cuvée Louis Victor” Brut Champagne, Boulard-Bauquaire “Trepail” Brut Blanc de Blancs Vieilles Vignes Champagne, and Charles Ellner “Premier Cru” Brut Champagne.** On the shelf at K&L we sell these at the already great price of \$239.94, total. At any other retailer you could expect to pay over \$300. **Our wine club members will pay just \$159.99 for these six bottles!** Don’t miss this one-- place your order soon!

## 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](mailto:theclubs@klwines.com).

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

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

***For a complete, up-to-date inventory listing visit us online at: [www.klwines.com](http://www.klwines.com)***

### Signature Red Club Previous Offerings

\_\_\_ Bottle(s) 2014 Domaine des Bosquets Gigondas @ \$24.99 per bottle

The 2014 Domaine des Bosquets Gigondas is a blockbuster of a wine, loaded with bright red fruits such as cherry, strawberry and raspberry along with spice and peppery notes. This lush, suave offering is irresistible. The fruit and spice along with the fine tannins and hints of rich oak give this wine a long, smooth feel that deftly unfurls on the palate. A great red wine. You can pair this ideally with pork, lamb or veal thanks to its pretty red fruits and spice notes. *Wine Spectator* gave this 90 points; *Vinous Media* gave it 88-90.

\_\_\_ Bottle(s) 2013 Domaine La Colliere “La Fontaine” Rasteau @ \$24.99 per bottle

This wine may be one of the best wine values of the entire 2013 Rhône vintage. Made from 80% Grenache grapes and 20% Mourvèdre sourced from 70-year-old vines, the 2013 Domaine La Colliere “La Fontaine” Rasteau is a beautiful wine with aromas of raspberry, spice, herbs and hints of stone. Fruits and pepper accents hit the palate as this lively, fresh offering unfolds. Perfect for pizza, spicy meat dishes or red pasta sauces, this wine will sing with almost all meat-inspired dishes. *Wine Advocate* gave this wine 92 points.

\_\_\_ Bottle(s) 2013 Stonestreet “Estate” Alexander Valley Cabernet Sauvignon @ \$29.99 per bottle

A lush, seductive offering, hard to resist. The palate is a seamless blend of dark berry fruit, spice, mocha notes and

supple tannins. Full-bodied and layered, this complex, harmonious Cabernet Sauvignon is the perfect match for filet mignon or a New York steak. *Vinous Media* gave this 91 points and Robert Parker's *Wine Advocate* gave it 90.

\_\_\_\_ Bottle(s) 2012 Provenance Napa Valley Merlot @ \$19.99 per bottle

This has intoxicating aromas of black and red fruits with subtle mocha notes and spice accents. Flavors rush across the palate, with a cascade of bright red currant, black cherry and plum, and subtle notes of Earl Grey tea, lavender and chocolate notes slowly weaving their way from the mid-to-back palate. The finish is long and smooth with spice and soft vanilla notes which add to the length and immense pleasure this wine delivers. A perfect match for red meats and more basic fare such as pizza and burgers. This is a wine that really can pair with almost any cuisine.

\_\_\_\_ Bottle(s) 2011 Baccinetti Brunello di Montalcino @ \$24.99 per bottle

We first met Mieke and Giovanni and tasted their wines from tank and barrel and un-labeled bottles back in 2009. We were impressed with the depth of fruit and richness. Their vineyards lie just west of Lisini, one of Montalcino's storied producers on the south slope of Montalcino. So the pedigree was promising. When they told us the pricing we jumped at the chance to import the wines. I love their incredibly spicy aromatics, lush palate presence, and long finish. And check out their label — it has a gigantic cat perched between two Tuscan hill towns.

\_\_\_\_ Bottle(s) 2015 Powell & Son Shiraz Barossa Valley @ \$24.99 per bottle.

This has powerful, saturated dark fruit intertwined with scorched earth and a wild smoked meat note. The wine is richly textured and satisfying, but not an overdone fruit bomb. Whilst the wine has yet to be issued scores, Lisa Perrotti-Brown MW, Editor-In-Chief of Robert Parker's *Wine Advocate*, wrote of a recent barrel tasting at the winery in Barossa: "His 2015s revealed some incredibly exciting wines in the pipeline. David Powell is back."

\_\_\_\_ Bottle(s) 2014 Domaine Faiveley "Clos Rond" Mercurey @ \$24.99 per bottle.

This comes from a specific vineyard in the Côte Chalonnaise that lies a stone's throw from numerous Premier Cru vineyards. A classic Mercurey, this wine deftly combines crunchy red fruits, spice notes and brisk minerality in the form of graphite notes and wet stone. A great introduction to a classic Red Burgundy. It won't break the bank but is perfectly pleasing. You can pair this with grilled lamb and pork chops.

\_\_\_\_ Bottle(s) 2014 Loring Wine Company "Kessler-Haak" Sta Rita Hills Pinot Noir @ \$24.99 per bottle.

The inaugural release of this wine. Rich, deeply fruited, full-bodied, high-octane California Pinot Noir. Hard to resist, from the first sip. Loaded with dark blackberry, deep raspberry and strawberry notes, this supple, seamless wine is a sexy Pinot Noir that oozes hedonism in all the right ways. If you crave deep, rich Pinot Noir, here it is.

\_\_\_\_ Bottle(s) 2014 Donkey & Goat "Five Thirteen" El Dorado County Red Wine Blend @ \$24.99/bottle

A lovely ruby red color, this slowly unfurls and displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes all nicely framed by racy acidity and soft tannins. The quintessential food wine, this could be paired with lamb, pork, veal or grilled eggplant. It is very elegant and delicate, with a nose and complexity that bring all components together in a very enjoyable package. Serve at or a bit below cellar temperature. 92 points, *Vinous*

## **Premium Wine Club Previous Offerings**

\_\_\_\_ Bottle(s) 2014 Miner Family Napa Valley Chardonnay @ \$14.99 per bottle

The 2014 Miner Family Napa Valley Chardonnay is sourced from multiple low-yielding vineyards throughout Napa Valley. Winemaking team Gary Brookman and Stacy Vogel blend grapes from Garvey, Genny's, Stagecoach, Hudson and Hyde Vineyards. This wine is fruit driven with crisp apple and melon notes and citrus hints. It is richly textured, with soft tannins and hints of toasty oak. This quintessential California Chardonnay is an absolute winner. Pair this wonderful wine with roast chicken or enjoy it as an apéritif.

\_\_\_\_ Bottle(s) 2014 Oberon Napa Valley Cabernet Sauvignon @ \$14.99 per bottle

The 2014 Oberon Napa Valley Cabernet Sauvignon is outstanding! Loaded with dark berry fruit, crème de cassis, graphite, spice and sweet oak accents, this is delicious. The blending of multiple vineyard sights gives a layered feel to the fruit, with noticeable traits of both Napa's volcanic hillside fruit and the alluvial soil of Napa Valley's floor. This wine is a marvelous bargain. You can pair it with all red meats, grilled chicken or pasta with red sauce.

\_\_\_\_ Bottle(s) 2016 Kalinda North Coast Reserve Sauvignon Blanc @ \$14.99 per bottle

K&L's owners started our Kalinda brand in the mid-1980s so there have been at least 30 Kalinda Sauvignon Blancs, with many great successes from top-notch estates. This new release may be my all-time favorite. Super clean and shining SB with striking aromatics of light apricot, lime and white flowers. Fresh, crisp and delicious; a fantastic warm weather sipper! Buy it early and heavy. —*Ralph Sands*. (Note from Clyde: Ralph started with K&L in the summer of 1978!)

\_\_\_\_ Bottle(s) 2014 Cara Nord Negre Conca De Barbaera, Spain @ \$14.99 per bottle

The 2012 Cara Nord Rouge is a densely packed wine. It has aromas of licorice, blackcurrant and cherry while the palate is a sexy blend of black and blue fruit, bitter chocolate and savory herbs. This wine is a lot of fun. Enjoy this with beef stew, lamb shank or pork, letting its earthiness and dark fruits become highlighted. *Vinous Media* gave this 91 points.

\_\_\_\_ Bottle(s) 2015 Pazo de Senorans Albarino Galicia Spain @ \$14.99 per bottle

The grapes for the 2015 Pazo de Senorans Albarino were hand harvested into small crates and brought quickly back to the winery to be crushed and pressed. The winemakers do separate vinifications by vineyard plot, in temperature-controlled stainless steel tanks. To retain freshness, they block maloactic fermentation. The wine ages on its lees for at least four months with frequent batonnage. The resulting wine is bright and crisp with apricot, honeysuckle and a touch of peach on the nose. The palate is filled with flavors of mango, tropical fruits and notes of pear, wet stone and mineral. Perfect with fish or fowl, this white has enough body to stand up to most exotic cuisines.

\_\_\_\_ Bottle(s) Sean Thackrey “La Pleiade II” California White Blend @ \$14.99 per bottle

The Sean Thackrey “La Pleiade II” California White Blend is a blend of multiple vintages and multiple varietals which are not disclosed. The wine feels a bit like a White Rhône blend, crossed with a Spanish Albarino. It has notes of apple and pear and green fruits, with pithy notes and nutty hints. There's a great texture to the wine, making it an ideal match with cheese and nuts and with classical, traditional dishes such as roast chicken. If you want a wine from off the beaten path, or just a delicious and interesting wine, this is for you! Stephen Tanzer gave this 90 points.

\_\_\_\_ Bottle(s) 2014 La Chablisienne “La Sereine” Chablis @ \$14.99 per bottle

This 2014 La Chablisienne “La Sereine” Chablis represented the greatest value of all the wines we tasted on our visit to this excellent co-operative. Loaded with pretty melon notes along with citrus and wet stone accents, this energetic and bright offering showcases the beautiful 2014 White Burgundy vintage where everything seems to be in perfect harmony. Fruit, acid, oak, tannins and sugars all meld together to create a seamless and perfectly balanced Chablis that can pair perfectly with fish, green salads or cheeses, or be enjoyed as an apéritif.

\_\_\_\_ Bottle(s) 2015 Benoit Badoz Chardonnay Côtes Jura @ \$15.99 per bottle

The 2015 Benoit Badoz Chardonnay is similar to a Mâcon-Villages with notes of Anjou pear, Meyer lemon rind and jasmine petals. It is sleek and inviting, with supple and mineral-driven undertones. This wine would be great with assorted seafood dishes. My own preference leans toward smoked salmon or herb-crusted grilled shrimp. Even better, serve it with a hunk of Comté cheese. I would choose a Comté that's been aged for 12 to 15 months. Whatever you do, delight in the fact that you are tasting a beautiful Chardonnay from one of the most interesting emerging regions of France. —*Keith Mabry, K&L buyer of Rhône and French Regional wines*

## Best Buy Wine Club Previous Offerings

\_\_\_\_ Bottle(s) 2014 Sebastiani Sonoma Zinfandel @ 9.99 per bottle

The work that Bill Foley dedicated to updating Sebastiani winery shows in the quality of this entry-level offering. It's a classic Zinfandel blended from 76% Zinfandel, 11% Syrah, 8% Malbec, 3% Barbera and 2% Petit Verdot. The wine springs from the glass with aromas of red fruits, spice, licorice, minerals and hints of oak. This hearty red is reminiscent of early vintages of Zinfandel from years gone by. A perfect foil for pizza, pastas or barbecue, and ready to enjoy.

\_\_\_\_ Bottle(s) 2013 Tikves “Special Selection” Vranec Macedonia @ \$9.99 per bottle

The 2013 Tikves “Special Selection” Vranec Macedonian Red is 100% Vranec, a grape varietal native to Macedonia. Loaded with lots of jammy, sappy fruit, this easy-drinking wine sports hints of smoke, minerals, spice and oak. This great little fruit-driven, spicy beast is a great value. Match it with burgers or sausages—it will be the hit of your next backyard bash. Robert Parker's *Wine Advocate* gave this 90 points.

\_\_\_\_ Bottle(s) 2013 Simi Sonoma County Merlot @ \$8.99 per bottle

The 2013 Simi Sonoma County Merlot is a blend of 85% Merlot, 14% Cabernet Sauvignon and 1% Malbec aged for 14 months in a combination of French and American oak barrels of which 24% was new. Deep garnet with touches of ruby on the edges, this wine has an explosive nose of blackberry, plum, nutmeg, cocoa and hints of earth and cedar. The wine has flavors of smoky bacon, berry fruit with exotic spice and toasty notes. A brilliant wine for a meager price. If all Merlot was this good for the cost, people would be purchasing a lot more Merlot.

\_\_\_\_ Bottle(s) 2015 Four Graces Willamette Valley Pinot Gris @ \$10.99 per bottle

This wine has wonderful aromas of white flowers, mandarin, melon and grapefruit zest notes. On the palate the wine displays Meyer lemon, orange blossom, honeydew and cantaloupe flavors with zippy acidity and soft tannins. This energetic white is wonderful.

\_\_\_\_ Bottle(s) 2014 Jorge Ordóñez & Co. "Botani" Muscatel de Alexandría, Málaga Spain @ \$9.99 per bottle

The 2014 Jorge Ordóñez & Co. "Botani" Muscatel de Alexandría is a dry Muscat. (The bulk of the Muscat wines made at the winery are made in a sweet style rather than bone dry.) The 2014 Botani has an incredibly floral nose of white flowers, jasmine and wet stone with a palate bursting with orange blossoms, candied citrus and ginger notes. Good acidity and a vibrant fruit core make this a great apéritif wine, and the perfect foil for salads and seafood. Robert Parker's *Wine Advocate* and *Vinous Media* both gave this 90 points.

\_\_\_\_ Bottle(s) 2014 La Posta "Pizzella" Malbec Argentina @ \$9.99 per bottle

A fantastic value, deep ruby red in the glass with seductive aromas of red berry, spice and mocha. The palate is a sexy blend of dark berry fruit, spice, minerals and just the right hint of rich oak. This all marries incredibly well thanks to the gripping acidity and balance of tannins and fruit. Pair this beauty with filet mignon or a simple pizza. Either way you'll have a smile on your face. Robert Parker's *Wine Advocate* gave this 90 points.

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

\_\_\_\_ Bottle(s) 2015 Paolo e Noemia D'Amico NOE Orvieto @ \$14.99 per bottle

The 2015 D'Amico NOE Orvieto is based on the indigenous Grechetto blended with Trebbiano and a bit of Pinot Grigio. You can tell from the start that the wine is special. The nose smells a bit like an apple pie, those sweet apple aromatics with cinnamon and toasted crust. Yet once the wine is on your palate you'll stop thinking of dessert because the wine has a savory character with hints of sage and a bit of saltiness to go along with concentrated pear and zesty citrus. The finish leaves you with the sense that you've just had a real wine; it's alive and lifts at the end. I like this wine so much that I started thinking about making some Chicken Schnitzel to go with it. You should too!

\_\_\_\_ Bottle(s) 2014 Guado al Tasso Il Bruciato @ \$24.99 per bottle

The 2014 Guado al Tasso Il Bruciato is a blend of 55% Cabernet Sauvignon, 30% Merlot and 15% Syrah. To increase the fruit aromatics, part of the Merlot and Syrah is fermented separately at lower temperatures. The wine doesn't have the sweetness that I find in California wines. With this vintage there is more earth and leather. Try this wine with a Tuscan T-Bone and live like an Italian.

\_\_\_\_ Bottle(s) 2012 Malaspina Il Palizzi Calabria IGT @ \$23.99 per bottle

This month's wine, the 2012 Malaspina Il Palizzi Calabria IGT, is a blend of two indigenous grapes. It is 50% Calabrese Nero and 50% Nocera. The wine is fermented in stainless steel and then aged in French Allier Barriques. I feel this wine reflects the character of their neighboring Sicilian wines from Etna and the Faro DOC, with a little bit of tannic grip and a very complex aromatic nose. Like most Italian wines this wine is made for food. The Malaspinas suggest pasta with a pork ragu sauce, or roasted leg of lamb, or sausage. Let yourself be creative and dive in!

\_\_\_\_ Bottle(s) 2015 Caravaglio Malvasia Bianco Secca Salina Sicily @ \$15.99 per bottle

The 2015 Caravaglio Malvasia Bianco Secca Salina, Sicily is actually DRY, yes; it is dry Malvasia and you are going to fall in love with it just as I did. The wine is fermented dry in stainless steel tanks and then bottled. On the palate the wine has a supple, richness, a weight that shows presence but not heaviness or fat, just a level of importance. Once there on your tongue it just takes over your palate, driving, intense, and linear and begging for a plate of Spaghetti con Vongole (clams). This wine is really unusual in the fact that it is sourced from 20 different small vineyards all over Salina that are planted with the Malvasia delle Lipari grape.

\_\_\_\_\_ Bottle(s) 2013 Antinori “Pèppoli” Chianti Classico @ \$17.99 per bottle

The Peppoli estate (not the famous restaurant of the same name at Pebble Beach) is located a bit south of Florence in the heart of Chianti Classico. Antinori is one of Chianti Classico's larger producers, but they treat this estate as something unique. They use it to create a vineyard-designated wine, to express a specific interpretation of the site. This wine is truly classic Chianti. The wine has a linear axis, long and elegant. The fruit and soil characteristics wrap themselves around the interior structure. This for me is what Chianti is about. The nose is full of wild cherry aromatics with hints of leather and earth, while the body is supple and easy on the palate. This wine is a perfect choice for your classic spaghetti and ragu with a gentle dusting of Parmigiano.

\_\_\_\_\_ Bottle(s) 2013 Feudi del Pisciotto Nero d'Avola “Versace” @ \$21.99 per bottle

Feudi del Pisciotto is in Sicily, just a little north of Vittoria on Sicily's south coast and not too far from Avola, a town on the eastern coast. This is where the grape called Nero d'Avola comes from. In the mid-1990s an explosion of Nero d'Avola started coming from newly planted vineyards. It was Italy's answer to the easy drinkability and fresh fruitiness of California's Pinot Noir. Unfortunately this included lots of very low-priced wine from very young vines and a whole lot of “winemaking.” Predictably the craze faded rapidly because the grape wasn't being grown properly and was being forced to be something it wasn't. Winemaker Paolo Panerai had an idea about how to let Nero d'Avola express itself, and do it at a price point that wouldn't be super low end but wouldn't break the bank either. The wines at Feudi del Pisciotto offer the aromatics I look for in Nero d'Avola. They reflect the abundance of Sicilian sun, a kiss of salt from the nearby sea and a soft and inviting richness.

\_\_\_\_\_ Bottle(s) 2011 Masi Campofiorin Brolo d'Oro @ \$24.99 per bottle

Campofiorin is made using classic Valpolicella grapes, 70% Corvina, 25% Rondinella and 5% Molinara. When that juice is totally fermented and has become a wine already, they add partially dried grapes (dried for about six weeks), 25% of the total volume. The wine then undergoes a complete, second alcoholic fermentation. The resulting wine has more body, depth, color and aromatics. It is truly the midpoint between Valpolicella and Amarone. This wine, the Campofiorin Brolo d'Oro, has a couple of additional differences. “Brolo” means it's from an enclosed vineyard (similar to the French *Clos*). Also, they add another grape called Oseleta, which they more or less discovered. Two thirds of the wine is aged in enormous barrels, 90hl (each holds the volume of 1,000 cases of wine), and the other third is aged in a mix of new Allier and Slavonian barriques.

\_\_\_\_\_ Bottle(s) 2013 Illuminati Montepulciano d'Abruzzo “Illico” Riserva @ \$14.99 per bottle

The nose of this wine is full of earth, spice, leather and a brambly fruit making you think it's a bit rustic, yet on the palate the wine has an elegance, balance and length that pushes aside rusticity and says character. On the palate the wine is medium bodied. The bright, cherry-like nose opens on your tongue with a long, central core, and gradually bits of earth, spice, leather and a bit of stemmy fruit. It cries out for food! The finish is long and pulls the same flavors through. I would have a rich, classic Italian Bolognese pasta with this wine. A perfect match.

\_\_\_\_\_ Bottle(s) 2012 Tormaresca Masseria Maime Negroamaro Salento @ \$24.99 per bottle

An excellent introduction to the Negroamaro grape. It takes you right to the top! The Antinori Family created the Tormaresca label in 1998. It has two main wineries: Bocca di Lupo in the Castel del Monte and the Masseria Maime along the Adriatic coast in Salento about 20 kilometers south of Brindisi. When I first tasted this wine I was shocked at its elegance. Negroamaro can be powerfully tannic; it frequently gets called “rustic.” Negroamaro grown in Salento's limestone soils can produce wines of elegance if you manage the fermentation properly. The Tormaresca winemaking team fermented the grapes for 18 days using very delicate pump-overs looking for gentle extraction. Then they put the wine into a mix of French and Hungarian oak to age for one year. The nose is full of wild cherry, sage, earth and leather while on the palate you notice it is a structured wine, but elegantly balanced long and spicy.

2013 Prunotto Barbera d'Alba “Pian Romualdo” @ \$21.99 per bottle

From the commune Monforte d'Alba, which is littered with the most famous of Barolo vineyards. The wine is 100% Barbera and aged in traditional Slavonian oak barrels of 77 hectoliters. (You could fit the contents of over 34 standard barriques into one 77-hectoliter barrel.) The Pian Romualdo is aged for one year in wood and is then bottled. The results are a classic expression of Barbera. The nose has hints of woody aromatics, dried flowers and bits of spice. On the palate the wine is long and elegant, with a good rich center showing layers of dark fruit. A persistent and vibrant finish makes this wine an ideal accompaniment to hearty pasta dishes or hard cheeses.

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

\_\_\_\_ Bottle(s) Jean-Jacques Lamoureux “Trilogie” Brut Champagne @ \$34.99 per bottle

This Champagne is made in a unique way, with the Chardonnay and Pinot Noir co-fermented in the large foudre in the picture at right. The Meunier is fermented in tank. All of the base wine was aged for a year before being blended for bottling. The wine is aged more than seven years on the lees before bottling. This is an outstanding Champagne to enjoy with savory starters such as paté, and is certainly worthy of your finest foie gras.

\_\_\_\_ Bottle(s) 2006 Charles de Cazanove “Millésimé” Brut Champagne @ \$34.99 per bottle

We have been selling this wine for a long time now at \$44.99. This Champagne is 60% Pinot Noir and 40% Chardonnay and has the decadent brioche toast character that we call the “English” style. This makes a fantastic apéritif for folks who like the richer, broader style of Champagne, and also pairs very well with saucy fish and poultry dishes. A toast to you!

\_\_\_\_ Bottle(s) Fleury Blanc de Noirs Brut Champagne @ \$34.99 per bottle

We at K&L have been working with Champagne Fleury for nearly 20 years. Though this has the original 1930s label art, the wine is hardly old fashioned. Fleury is the granddaddy of all biodynamic producers in the region, and they push the envelope not just in the vineyard, but also in the winery. This wine is based on 2010 and composed of over one third reserves (from the years 2009, 2008, 2007), blended in giant, 3000-liter foudre. It is surprisingly light for an all-Pinot Champagne, especially one aged for more than five years on the lees, and has subtle cherry fruit and excellent acidity. I love this wine as an apéritif.

\_\_\_\_ Bottle(s) AD Coutelas “Cuvée Eloge” Blanc de Blancs Brut Champagne @ \$34.99 per bottle

From the east-facing slope of the Mountain of Reims in the village of Trepail we have the AD Coutelas “Cuvée Eloge” Blanc de Blancs Brut Champagne. This single-vineyard offering comes from vines over 50 years old, and is all 2011. It has been aged over four years on the lees after being fermented in stainless steel. This has great creaminess and clean earthy flavors as well as some nice sourdough bread aromas. I love this wine with shrimp and other shellfish.

\_\_\_\_ Bottle(s) Charles Ellner “Premier Cru” Brut Champagne @ \$34.99 per bottle

From Epernay, this Champagne is sourced exclusively from estate vineyards in the 1er Cru villages of Dizy, Rilly le Montagne, Serriers and Champillon. All of these sites are between Epernay and Reims, in the grand valley of the Marne or the petite mountain of Reims. This Champagne is composed of 70% Chardonnay and 25% Pinot Noir, does not go through malolactic fermentation and is aged for six long years on the lees in the Ellner property's two miles of cellars. The base wine is 2008, and about 20% reserve wines are added to the blend. This has the toasty quality and fine bead that one would expect for a Champagne aged for this long, but is also very vivacious and fresh.

\_\_\_\_ Bottle(s) Drappier “Carte Blanche” Brut Champagne \$34.99 per bottle

From the tiny village of Urville, in the middle of the Aube department. The Drappier family have been growing grapes in the Aube since 1808, and are the most influential and important house in this large sub-region of Champagne. Our team tasted this wine blind in a lineup of potential candidates for K&L purchase. This cuvee won out handily against its competition. This Champagne is 75% Pinot Noir, 20% Chardonnay and 5% Meunier and is aged in their 12th century cellars in Urville for over three years on the lees. This has the dark fruit power that one would expect from such a large percentage of Pinot Noir, but it was its elegant texture and effortless, detailed finish that made it shine above all the rest in our blind tasting. An ideal apéritif Champagne.

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