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June 2019

Hello K&L Wine Club Members,

Happy Summer to all! In celebration of this lovely season, we're giving our club members some of the best deals we've had all year. Whichever of our clubs you belong to, you'll want to check out the offerings to our other clubs—quickly, because some of these deals are not going to last. Not only have a few containers arrived carrying some of our great buys from Europe, we also are offering domestic gems that we've run across. All in all, it's a month with plenty on offer for everyone, and you'll want to put in those re-buy orders as soon as you can.

In the Club Français we have an incredible Bordeaux from the famous 2010 vintage. This beautiful claret comes from one of my favorite properties on the Left Bank, and is just starting to come into its own. Our white wine is no less exciting. Hailing from a small producer in the Languedoc, this classic Roussane/Marsanne blend exhibits a beautiful bouquet and a surprising freshness. It's a perfect summer white, striking a lovely balance of weight, depth and fresh fruit.

The Signature Red Club brings us two fantastic wines from Spain and the Rhône Valley. The theme this month is color in wine. The varietal vastly affects this of course, and so do other aspects of a finished wine. We'll compare a light-colored Grenache with a deeply colored Syrah. Both wines are medium bodied with generous palate weight, and they're distinctly different in character and expression.

The Premium Club features a pair of domestic wines that I hope you'll find as compelling as I do. I love discovering new domestic wines, particularly from newer producers or underrated ones. Our red this month is from a young woman whose winemaking talent is unquestionably one of the best I've come across recently. Our white comes from a man who has made his name as one of the greats in Santa Barbara.

The Best Buy Club features two of our best deals from Europe, including a sparkling wine! Summer is always a great time to have bubbles on hand, and I couldn't resist picking one of our most popular Cavas for our Best Buy members. In addition we have a lovely Bordeaux made by one of our favorite properties on the Right Bank.

Italian lovers, Greg has selected a charming Nebbiolo for your June red, and a stunning white wine from Friuli. Both are perfectly suited to the warmer summer weather, and should work well on your table whether you're planning an elaborate summer dinner or simply a weeknight gathering with friends.

June is a Champagne month, and what a month it is for Champagne! The crazy discounts that Gary is offering on this month's wines are hard to fathom. Please note that the stock is limited. He has a beautiful Champagne from the heralded 2006 vintage, and a Champagne from a stellar new producer who has us all enthralled with the quality of his wine.

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

Le Club Français

I'm astounded at the wine we have for this month's Club Français. When Clyde asked, ever so nonchalantly, whether I'd be interested in this Bordeaux for the Club Français, I couldn't believe my ears. A wine from one of my favorite Châteaux, in the 2010 vintage, with quantity enough to offer to the Club Français members at a special price? If you're a Bordeaux fan, this month is for you. But don't wait too long to re-buy; this supply won't last. I'm really getting carried away with this red. Nonetheless the white wine we have picked for this month is also stellar, and also unfortunately limited in quantity. We had not yet mined the possibilities in southern French whites for this club, and this month's Roussanne/Marsanne blend from the Pays d'Oc is the perfect starting place. Tasting this wine on buyer Keith Mabry's recommendation, I was immediately head over heels in love. I acted quickly to secure enough for my fellow French wine lovers.

Since the 18th century, Château de la Negly has been producing classic wines in the Languedoc region, and has come under the direction of a variety of families. The current proprietors, the Paux-Rosset family, are devoted to quality and have reformatted much of the production with this in mind. Several of the vineyards have been replanted with an eye to the best varietal and soil matches, while other old plots have been maintained and reinvigorated. They produce both reds and whites, and it was their Roussanne/Marsanne blend that caught my attention. The **2017 Chateau de la Negly "La Falaise" Pays d'Oc Blanc (\$19.99)** incorporates these two classic varietals with a small percentage of Bourboulenc and Clairette. The wine is partially aged in Stockinger barrels—the work of a famous Austrian cooper—to give a subtle creaminess and sweet spice to the finished product. While it tends toward a fuller body, with lots of texture and richness on the palate, the wine is nicely balanced with crisp acidity. Beautiful clotted cream, papaya and honeysuckle notes mingle with the classic aromas of marzipan and ripe apple. On the palate the wine is all about the texture, which is seemingly endless.

And what shall I say of this month's red wine? Many of you who are Bordeaux lovers are probably familiar with Château Poujeaux from the Moulis appellation. Nestled on the Left Bank just north of Margaux, Moulis is a tiny commune with a few key players. Château Poujeaux, with its luscious, dark-fruited wines and aromatic intensity has always been my favorite. I've written enthusiastically about the 2015 and 2016 Poujeaux. But Poujeaux, like most Bordeaux, is a wine that needs time. Hence my excitement when Clyde announced that he'd found a source for a good quantity of 2010—one of the best vintages of the last 20 years. The **2010 Poujeaux, Moulis (\$39.99)** is just beginning to soften and show some exciting development. This wine has a long life ahead of it, and it's already displaying a powerful marriage of intense cassis fruit, savory black olive, graphite, crushed violet, red plum and tobacco. The tannin structure is still firm, but the edges have softened a bit and serve as a clear indication of just how powerfully long lived this wine will be. For those of you with an eye to collecting a few bottles for the cellar, this is the perfect opportunity. You can decant and enjoy this excellent vintage now, and get a good sense of where it is headed down the road. I'd highly recommend pairing this with steak after a good decant, and stashing away a few more bottles for years to come.



The pristine cellars of Château Poujeaux reflect the polished style of the wine.

Signature Red Collection Wine Club

For this month's Signature selections I decided to focus on an aspect of wine that while often overlooked, certainly influences the character of the wine: color. If you were to pour this month's selections into two glasses side by side, you'd quickly note that one is inky purple and opaque, whereas the other is a dusky light red color, and more translucent. Many factors affect a wine's color, from varietal characteristics to winemaking, and often the color informs our opinion of a wine before we even taste. In the winemaking world, color can be a point of contention, with winemakers holding varying viewpoints on its importance to the finished product.

Let's start with the more striking of this month's two wines, the **2017 Daniel Landi "Las Uvas de la Ira" Garnacha Tierra de Castilla y Leon (\$24.99)**. This is a Grenache from the very hot region of central Spain, and by all accounts it should be full bodied, rich and intense—the type of wine we would expect to be inky black in the glass. So why does it look so light, like a German Pinot? Color in wine is derived from the skins of the grape, and in fact Grenache is a very thin-skinned varietal. Most 100% Grenache wines are quite light in color. This varietal is almost always blended with other grapes, even in miniscule proportions, to color the resultant wine. Daniel Landi, by contrast, doesn't care about the color of his wine. He'd rather it be a pure example of the terroir and varietal he's chosen to work with. Speaking of terroir, Daniel farms some of the highest altitude, rockiest, and oldest vineyard sites in Castilla y Leon. His wines are more delicate in style and lean more towards the aromatic side than is typical in his area. Perhaps that's part of the reason why he doesn't mind the light color in his wines. The expectation it lends the drinker isn't entirely off. It creates the opportunity to shake any prejudices regarding the region and the grape he's chosen to work with and introduce a more feminine aspect of Grenache.

Our second wine, the 2016 Domaine des Remizières "Cuvée Christophe" Crozes-Hermitage (\$24.99), inkier in color, is also true to its varietal and region. Syrah is a much thicker skinned grape, with small berries. Syrah and Grenache are often blended together, because they complement each other so well. Here though, we have a straight Syrah, showing all its inky glory. Though Crozes-Hermitage is a much cooler climate than Castilla y Leon, this is the fuller bodied wine. Deep and weighty on the palate, it has incredible, earthy depth and classic smoky pepper notes to round out its deep cassis fruit. Although this varietal can sometimes present a rather tannic front, Domaine des Remizières does an excellent job here, integrating and managing the tannin perfectly. They use a touch of French oak to finish out the wine and add balance to the intensity of the Syrah. This month's Signature Reds offer a great comparison of varietal strengths. Please enjoy this month's intense Syrah next to the more delicate Grenache!



The vineyard sites that Daniel Landi chooses to cultivate and use in his winemaking are often high in elevation and quite rocky. Here's a view from an old Granache plot.



Emilie Desmeures is the winemaker for Domaine des Remizières, while her younger brother, Christophe is the primary viticulturalist.

Premium Wine Club

In the Premium Club we are again focusing on domestic wines. The two I've chosen for this month are more about passion and purity than anything else. Our first wine is from a tiny winery called Blackswift. Named for the migratory bird, this is the project of Carolina Bistué, who like the bird migrates around California; she's always on the hunt for the best vineyards to source her fruit from. This month we feature her G-S-M blend. Our white wine is a Pinot Blanc from wine legend Wes Hagen. It had been a few years since I first had the pleasure to meet Wes, on a trip to the Santa Rita Hills. At the time we were tasting the wines of Clos Pepe, where Wes spent a large part of his career. Since then he's taken up the legend of J. Wilkes, and now makes dynamic wines for this iconic label.

Carolina Bistué is a young winemaker with experience in both Spain and Argentina. Her passion for perfection led her to create her own label. The **2016 Blackswift Cellars California Rhône Blend (\$14.99)** is one of the best domestic wines I've run across so far this year. Tasting it with K&L owner Clyde Beffa, I was surprised by the freshness and poise of the wine, balanced so well against the boisterous fruit profile. It was a quick shift from mild interest to "let's get this into the club." The joy of discovery is contagious, and what a great opportunity to share a new favorite with our club members. Carolina may not have years to her name or a grand reputation, but she's dead right when it comes to winemaking, and her skill shows in the product. This wine has a nose loaded with berry compote and subtle black olive. On the palate these elements continue and mesh perfectly with fresh acidity and smooth tannin structure. A delicate smattering of spice closes the wine and leaves a long, lingering finish.

Our second wine comes from a no less passionate, and much more experienced figure in the wine world: Wes Hagen. Wes is a prominent character in the wine world of California's Central Coast. As longtime winemaker at Clos Pepe, Wes has also written and lectured widely on the history of wine, winemaking, and wine & food pairing. He was a huge influence in the approval of the three latest AVAs in Santa Barbara, and it's safe to say he knows the area and the vineyards like few others today. Currently working as winemaker for J. Wilkes, Wes has a free hand creating world-class wines from some of his favorite vineyard sites throughout Santa Barbara. Tasting with Wes this spring, we quickly fell in love with his Pinot Blanc—a variety that has far less recognition than it deserves. His **2017 J. Wilkes Pinot Blanc Santa Maria Valley (\$14.99)** has subtle melon aromas combined with fresh white peach and lemon zest. On the palate the wine is tangy with bright, citrus-driven acidity, stone fruits and a nice mineral presence. It finishes quite clean and is in Wes's opinion a great match for BBQ, spicy fried chicken, or white fish sashimi. Both wines featured this month are drinking well now, so don't hesitate to open them and enjoy them with the lovely summer weather!



Carolina Bistué, new to the winemaking scene, produces some incredibly elegant California Rhône wines.



Wes Hagen is a wine legend in Santa Barbara county, and incidentally one of the most genuine and down-to-earth folks you will ever meet.

Best Buy Wine Club

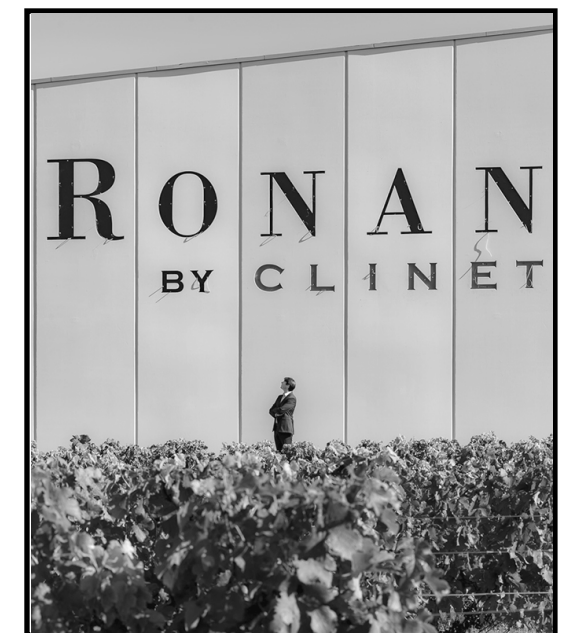
Best Buy members, this month brings two phenomenal deals selected from our direct-import portfolio. We have a gorgeous Bordeaux from a famous producer in the Right Bank, paired with one of our hands-down best sparkling deals: Mas Codina Cava from Penedès, Spain. It's not too often that we see a sparkling wine in the Best Buy Club, but the opportunity arose and I thought it would be a perfect start to the summer. This delicious little wine is crisp, dry and citrus tinged—perfect for a summer evening with friends. Our red this month is also smooth and easy drinking. Made from 100% Merlot grapes, it lacks the aggressive tannin so often seen in young Bordeaux, and is open and accessible right off the bat.

One of the better Châteaux in Pomerol is Château Clinet. At K&L we've been longtime fans of this property, so when they launched a second label we were all ears. Ronan by Clinet is the pet project of Ronan Laborde, CEO of Clinet, and offers an array of accessible, easy drinking wines with the signature Clinet style. The wines are made by the same winemaking team as the flagship label. For this wine, fruit is sourced from a few vineyard sites throughout Côtes de Castillon, Côtes de Bourg, and Lussac St-Emilion. Using all Merlot, the Clinet team is able to craft a wine that is powerful and full bodied, and also approachable and easy drinking. As the 2015 Bordeaux began to hit the shelves last fall, we did a thorough tasting with the staff, and the **2015 Ronan by Clinet, Bordeaux Superieur (\$9.99)** was by far my favorite wine under \$25. Thankfully, it was available in good quantity and as soon as possible we set about ordering it for the Best Buy Club. That was a good seven months ago, and now we finally have the wine on hand ready to share with you!

The sparkling wine comes from one of our favorite small producers in Penedès, Spain. We featured their Cabernet in the Best Buy Club last summer. They may be most famous for their Cava. Our new Spanish wine buyer, Kirk Walker, proposed this for the club, and it's the perfect selection to toast the start of the summer. The folks at Mas Codina don't take any shortcuts making this wine. The **Mas Codina Cava Brut Reserva Penedès (\$9.99)** is composed of Macabeo, Xarel-lo, Pinot Noir and Chardonnay, hand harvested from 40-year-old vines on the ancient estate. The harvest is all manual. The wine ages on its lees for two years before disgorgement, and it is all hand riddled. Like this month's Bordeaux, this punches far above its weight. It shows gorgeous open aromas of stone fruits, citrus zest and toasted almond. On the palate it is clean and fresh with lively acidity, great minerality and pretty apricot and nectarine fruit notes. It finishes clean with just a touch of toasty autolytic character. This has long been one of my favorite deals at K&L, and I'm excited to share it with you!



Toni Garriga of Mas Codina explains the process of bottling at his winery in Penedès.



Ronan Laborde at the brand new winemaking facility for his pet project Ronan by Client.

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

You're probably aware of Nebbiolo from the Langhe; it's grown there alongside Barolo and Barbaresco, forever attached at the hip. The Langhe is not the only place where Nebbiolo is grown in Piedmont. Alto Piemonte up against the Swiss border hosts a myriad of DOC and DOCG appellations such as Gattinara, Boca, Lessona, Sizzano, Ghemme, Fara, Costa delle Sesia and Colline Novaresi, mostly unknown except to true Italian devotees. This month's Nebbiolo is grown in another place: the Canavese DOC, which is about

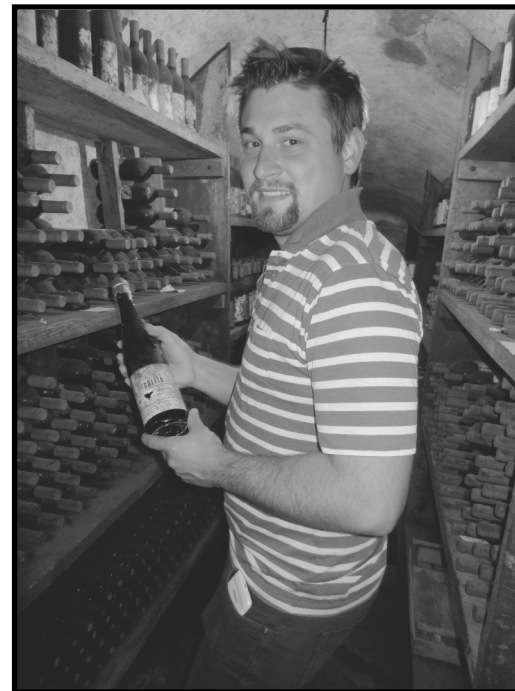


Pergola-trained vines on the Canavese Wine Road overlooking Lake Viverone.

50 miles north east of Turin/Torino. It isn't known for the blockbuster power of Barolo or Barbaresco or the subtle elegance and sneaky power of the wines from Alto Piemonte, yet it is an extraordinarily good value. The **2016 Treves Nebbiolo Canavese (\$14.99)** is aged for three months in oak barrels and then sits in cement vats for another year. It's a blend of varietals, 5% of Freisa and Barbera with the other 95% being Nebbiolo. The grapes are grown ten miles from the city of Ivrea, home to Olivetti, one of Italy's premier manufacturers of computers, fax machines and at one time typewriters. The picturesque beauty of Ivrea's city center makes it hard to think of it as a manufacturing hub. The wine benefits from the startlingly good 2016 vintage. It has classic aromatics for Nebbiolo: earth, leather, smoke and mushrooms with hints of crushed rose hips. On the palate the wine has real focus and a linear character, with a richness in this vintage that's exceptional. The wine and food from this region are generally on the rustic side, polenta, lasagna, grilled sausage and bagna cauda. All hearty foods, as is natural for a region that sits at the foot of the Alps. Enjoy!

I never cease to be amazed by name changes of regions. This month's producers of the **2016 Edi Keber Collio Bianco (\$24.99)** have a common story for folks in this area of Friuli. Their home and vineyards are right at the edge of Italy's border with Slovenia. Edi Keber's grandfather Pepi was born in the village of Medana under Austro-Hungarian rule, when this region was called "In den ecken" — German for "in the corners." Edi's father was born in the same village of Medana while it was under Italian rule and called Coglio. That place name is now spelled Collio. But if you're speaking Friulan it's called Cuei. Edi was born in Cormons, which is in Friuli. His wife Silvana was born in the village of Medana, under Slovenian rule. Medana is still in Slovenia, and Slovenians call it Brda. It's the same 3700 acres of vineyards, with multiple names and currently in two countries. Their winery is now 1,000 yards from Medana... but they're in Italy.

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



Kristian Keber checking out some older vintages.

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

Terroir Visionaries of the Mountain of Reims I am proud to say that this month in the Champagne Club, we are not only offering two of the best examples of the terroir of the top villages of the Mountain of Reims, we are also offering the deepest discounts in the history of the club. The dollar remains strong against the euro, the French market is soft for Champagne and the UK market is on super shaky ground because of Brexit. That makes your Champagne Club an excellent and enticing venue for the producers. Look forward to some of the best we have ever had over the next months!

Put this newsletter down for a second and put the **2006 Pierre Paillard Grand Cru "La Grand Récolte" Extra Brut Champagne (\$34.99)** into your ice bucket right now. We have been happily recommending this to our customers at \$75.99, and it will go fast at the club price of \$34.99. The last time we had a Champagne from Paillard in the club, it sold out in a week. I don't expect this to last at more than half off. This vintage Champagne is sourced from the two oldest and best plots of the Paillard's Bouzy Grand Cru estate. The Pinot Noir half of the blend comes from the vineyard Les Maillerettes which was planted in 1970, and the Chardonnay half comes from Les Mottelettes, planted in 1961. I think that you will find quality and finesse in this wine that is the equal to any big-house tête de cuvée, and a sense of power and breed that only pure Bouzy Grand Cru can bring. This has super high quality brioche aromas from very long ageing on the lees, and chalky length to equal the very best of Champagne. Serve it as an apéritif or with your best salmon recipe!

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



Brothers Antoine and Quentin Paillard run the operations at Champagne Pierre Paillard.



Nicolas Maillart at his winery in Ecuil.

Re-order Offers

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

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

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

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

Le Club Français Previous Offerings

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

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

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

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

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

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

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

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

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

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

Signature Red Club Previous Offerings

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

This wine is a beautiful expression of one aspect of Oregon Pinot Noir that is often underrated: Power. The 2014 vintage was perfect in the Willamette Valley. No major problems from hail, rain or undue heat. I’ve had many Pinots

from this vintage, and one of the aspects of the wines that most impressed me was their power. I think the Pierre Leon bottling from WillaKenzie is a perfect picture of this. The wine is full bodied, dense and rich for Pinot Noir, and it has perfectly balanced acidity and tannin. The winemaker recommends pairing this with ribeye, roasted duck, or venison, and I couldn’t agree more.

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

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

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

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

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

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

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

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

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

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

2016 Eric Kent “Atoosa’s Vineyard” Syrah Russian River Valley @ \$22.99 per bottle

This Syrah is deep purple, with concentrated cassis aromas and a rich, full-bodied palate that is full and fruity, while remaining crisp and light on its feet. The fruit is youthful and boisterous, with plenty of bright berry notes, and also betrays a mild pepper spice and an intriguing layer of savory meaty notes. This is a more polished version of Syrah, and highlights the concentration and depth that this varietal is capable of.

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

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

Premium Wine Club Previous Offerings

2016 Kalinda Sonoma County Cabernet Sauvignon @ \$16.99 per bottle

Bottled under its normal label, this wine would retail for about \$75. Thanks to our “Kalinda” project, the club price is \$17. This Cabernet displays gorgeous aromatics of plum, huckleberry and graphite shavings, with a medium-bodied palate bursting with blackberry, eucalyptus and menthol. On the close the wine displays a kiss of oak influence with gentle spices rounding out the rich fruit profile. This would be an excellent choice for a go-to Cabernet to stock your cellar with—while it lasts!

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

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

2016 Vignerons de Terres Secrètes Macon Verzé “Croix Jarrier” @ \$14.99 per bottle

Made by a small co-operative, this white Burgundy is full bodied with rich, creamy texture. It’s loaded with yellow pear, honeycrisp apple and white peach fruit. A beautiful, chalky minerality underlies, and the whole is seamless. Best enjoyed in the next year or so. Great with roast chicken, grilled scallops and risotto, or mildly spiced pork dishes.

2015 Cap de Faugères, Côtes de Castillon @ \$14.99 per bottle

This wine is a bright spot on the right bank, with buoyant cassis, huckleberry and silky texture, complemented by an underpinning of classic structure and elegant eucalyptus and graphite notes. Owned now by perfume designer and oenophile Silvio Denz, Cap de Faugères is one of a few Châteaux in the Côtes de Castillon that can trace its lineage back into the 18th century. As is the case with most Bordeaux wines, this is best either cellared for a few years longer, or drunk after decanting for a good hour or two.

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

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

2018 TWR (Te Whare Ra) Sauvignon Blanc Marlborough @ \$14.99 per bottle

Made by Jason and Anna Flowerday, this lovely wine is aromatically stunning, with quince and gooseberry, transitioning into lemon curd, grapefruit and honeydew on the palate. The texture is round and smooth, without being too oppressive or weighty. This wine is an excellent accompaniment to white fish and tapas-style finger foods.

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

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

Best Buy Wine Club Previous Offerings

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

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

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

The heady nose of this wine is loaded with mango, papaya and pineapple fruits, while the body is crisp and light,

with zesty acidity and continued tropical fruits. The finish is clean, and the overall impression is light and easy drinking. One of the best choices for an afternoon outside, it will I hope continue as a favorite throughout the summer.

2016 Amalaya Malbec Salta @ \$10.99 per bottle

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

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

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

2016 Domaine Petroni Corse Rouge @ \$9.99 per bottle

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

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

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

2016 Allram Grüner Veltliner Kamptal @ \$9.99 per 1L bottle

This Grüner is light in body, with exuberant aromatics of lemongrass, quince, gooseberry and lime zest. On the palate it is clean and focused with pretty white pear and gooseberry fruit, crisp acidity and a lingering finish. One of the great strengths of Grüner Veltliner as a varietal is its unparalleled ability to pair well with the difficult dish. In particular it can work with vegetables that have a bitter characteristic like artichoke or asparagus, and is also friendly to umami-rich foods. I’d recommend pairing this with sushi, grilled vegetables, pork or tapas.

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

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

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

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

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

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

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

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

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

2014 Giovi “Akatron” Etna Rosso @ \$23.99 per bottle

Giovanni “Giovi” La Fauci started making fruit distillates in 1987, gathering cherries, apples, peaches, plums and prickly pear from the slopes of Mt. Etna to make fruit eaux de vie, and eventually getting grape skins and making grappa. Giovanni then became interested in wine, bought some 40-year-old vineyards on Etna’s north face at over 2200 feet, and started to make wine. That brings us to the 2014 vintage; it was a sensational vintage for Etna Rosso and the perfect one to introduce you to Giovi. I find this wine full of wild, marasca cherry aromatics, while on the richly textured palate it is expansive, showing its power and giving a luxurious feel while the finish has lots of earthy, spicy notes that show more soil than fruit. Perfect for rich and spicy pasta dishes or grilled meats.

2015 Tenuta Santori Rosso Piceno @ \$15.99 per bottle

This bold and fruit-filled wine is a blend of 65% Montepulciano and 35% Sangiovese and in order to preserve more of its fruit character the wine is fermented in 80% stainless steel and 20% barrique for 4-6 months. This is a wine that cries out for grilled meat.

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

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

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

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

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

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

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

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

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

Marcel Vezien Secret d’Eclaires Brut Blanc de Blancs Champagne @ \$34.99 per bottle

The Vezien family have a very small plot of Pinot Blanc on their property, and use 5% in this fascinating Champagne. The other 95% is composed of Chardonnay, making this an exotic blanc de blancs. This Champagne is extroverted, rich and exotic, with hints of mandarin along with white flowers and subtle toast. This is ideal on its own as your apéritif, as it is soft, elegant and full of flavor. I think a little truffle-salt popcorn makes it even better.