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Dear Wine Club Member,

Can you believe we're halfway through 2021? At K&L, it might as well be the new year because we've just hit reset and reopened our stores, which is just one of the ways that life is returning to normal. As we start gathering again with our friends and family this summer, you won't go wrong with any of the bottles in our clubs this month. They're guaranteed crowd-pleasers, perfect for any cookout.

Let me introduce myself. My name is Jin and I'm your new Wine Club Director. I joined the K&L family last year during the pandemic. For the past three months, I've been under the guidance of my predecessor, Heather, who is still with the company in a different capacity. I'd like this monthly newsletter to be an informal guide, so think of me as your sommelier at the table bringing out special bottles from my cellar just for you. Feel free to drop me a line about your favorites and what you'd like to see more of in future selections. We've also shortened the format of this newsletter, taking out the previous club offering section at the end and replacing it with a QR code you can scan to view our most up-to-date offers. With this link, reordering has never been easier. Cheers!

Jin Zhang | Wine Club Director & Head Sommelier | wineclubs@klwines.com



Best Buy Wine Club

2018 Judd's Hill Napa Valley Sauvignon Blanc (\$9.99)

Judd's Hill Winery started with Bunnie and Art Finkelstein making wine in a garage in the 1970s, where their son, Judd took his first steps stomping on grapes. By 1988, Art and Bunnie had purchased a 14-acre hillside vineyard in the eastern part of Napa and this is where Judd's Hill Winery truly came into its own. The 2018 is a classic Napa Sauvignon Blanc, with lots of fruit notes on the nose, including gooseberry, lime, lemongrass, honeydew melon. Try it with some tarragon chicken, assorted cheeses, and other picnic favorites. This lively wine will brighten up any warm-weather day.



2018 Almarada Uco Valley Mendoza Argentina Malbec (\$10.99)

Malbec, the flagship grape of Argentina, hardly needs an introduction. I drank quite a bit of it in my newbie days because you can find good quality Malbec at every price level. Uco Valley, where this wine gets its grapes from, is an important subregion that boasts some of Mendoza's highest altitude vineyards including La Arboleda vineyard, which is about 3100 feet above sea level. You'll find slightly higher acidity due to the

high altitude and diurnal temperature difference. Bold ripe dark plum flavors in the foreground with oak and earth in the background. Of course, you can't go wrong with grilled meats to pair this with, but our South America buyer Kirk recommends hot dog mac 'n' cheese.

Signature Red Collection

2017 Comartin Cellars "Tierra Alta Vineyard" Ballard Canyon Grenache (\$24.99)



Despite its southerly latitude, Santa Barbara is home to the state's coolest wine regions. The coastal mountains run east-west here rather than the usual north-south direction. The county is directly exposed to the ocean, its cold afternoon winds, and chilly night-time fog. This means that grapes can be harvested later, with flavor and phenolic ripeness reaching their maximum. The Ballard Canyon AVA lies east of Highway 101 and specializes in various Rhône varieties. Tierra Alta Vineyard, "The High Land," is perched on top of Ballard Canyon in the Santa Ynez Valley. On the nose and palate, this wine features deep roasted cherries with dried herbs in the background. It is soft, silky, medium-bodied, and has a smooth finish. Perfect for a simple dinner of roasted meats and vegetables.

2016 La Fleur de Boüard, Lalande-de-Pomerol (\$24.99)



This is a perennial favorite of our wine club. La Fleur de Boüard is owned by Hubert de Bouard de La Forest, of the same family that owns the famed Château Angélu. Having heavily invested in state-of-the-art technology, Hubert, with his daughter Coralie, runs the property with the same expertise he applies to his grander properties in St-Emilion. This wine showcases the terroir of this lesser-known appellation

As you'd expect with a red wine from the Right Bank, this bottle is a blend of 85% Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon. The higher percentage of Merlot in the blend will lend a silkier texture to this wine, but it still needs to breathe a bit beforehand to have the strawberry, blackberry, and prune fruit characteristics shine through. You can either pour it into a decanter or into your glass for half an hour before enjoying. Drink now with a lamb or pork roast, otherwise cellar it for up to 15 years.



Premium Wine Club

2019 Provins "L'Alpage" Chasselas Valais Switzerland (\$14.99)

This is the first Swiss wine I've tasted, and more likely than not, yours as well. Because of local demand and the exchange rate, it's just not widely available outside of Switzerland. However, this small country boasts over 250 grape varieties, the most-planted of which is Chasselas, which is a grape that shows white flowers in addition to citrus. Provins is a cooperative that produces sustainably grown, hand harvested wines

and this Chasselas was fermented in stainless steel, and spent six months on lees, which lends some body. Chasselas isn't meant to be a complicated wine, but a rare treat for the price. The appellation of this wine is

Mont-sur-Rolle in Valais, with vineyards facing south toward Lac Lemman, or Lake Geneva. “L’Alpage” refers to the mountain meadows where dairy cows graze, not unlike the first scene from the Sound of Music!

2019 Field Recordings “Wonderwall” Edna Valley Pinot Noir (\$14.99)

Edna Valley is only 35 square miles, but though small, it is prime Pinot Noir territory. 40 miles south of Paso Robles, it is highly influenced by the cool, damp, breezes that swirl in from Morro Bay, giving it the longest growing seasons in California. Under the watch of winemaker Andrew Jones, the Wonderwall house winemaking style features limited stem inclusion to add spice and bring out the fruit. The grapes are picked right before the peak of ripeness, not allowing the fruit to get overripe, achieving a tart cherry characteristic with hints of fig and cola. The result is light-bodied, medium acid, with smooth, soft tannins. At 12.9% ABV, feel free to chill it down slightly (55-60F). This is a perfect wine to have on hand while mingling and snacking. Alternatively, order a Peking duck and some Chinese BBQ.



Le Club Francais

2018 Philippe Leclerc Bourgogne Rouge “Les Bons Batons” (\$29.99)

Philippe grew up in the vineyards and learned to tend vines from his father. He produced his first vintage in 1979 and has since garnered a loyal following. The fruit for this wine comes from Les Bons Bâtons, a small vineyard located across the main road from Chambolle-Musigny. The vineyard is one of the few Bourgogne level designations allowed to carry the vineyard name and the quality is closer to that of a 1er Cru than village level. This bottle will also benefit from some breathing time. The nose was quiet at first but after an hour, wild strawberries and red cherries were jumping out of the glass. This is a great food wine—try it with carnitas or mushroom tacos.



2019 Dominique & Janine Crochet “Le Chene Marchand” Sancerre (\$29.99)



This is another favorite of our wine club from the Crochet family. A classic Sancerre that features a little more body than you might expect. It’s got all the telltale signs of a great Sauvignon Blanc—prominent lime zest, gooseberry and honey dew notes—but it’s also got weight. The grapes are from an old vineyard plot, dubbed “Le Chêne Marchand.” It faces south where the grapes ripen effortlessly to produce a wine that’s bolder and richer. At 14.5% ABV, you’ll be surprised to find that there’s still a good amount of acidity. Another source for the body in this wine is the use of large neutral oak barrels during the aging process. I recommend a chicken or fish pairing that’s got a rich sauce.

Club Italiano

2018 Bolgheri Rosso The Geologist (\$24.99)

It is not often that I start out to write about a wine and say Irish Geologist, Dr. Neil McMahon. The label does not say hey I’m Irish, but I still find it a bit unique, although this isn’t the first Irishman to make a Tuscan splash. McMahon and his family made the move to Bolgheri for a few reasons, one of them was that Bolgheri does

not have the history that many other Tuscan DOC's have so he is not bound by tradition in winemaking. His second reason was he wanted to make wine from non-indigenous varieties that have flourished around the world and have far more scientific research done on them. Finally, the coastal location gives him a more even and consistent growing climate. His enologist is Sean O'Callahan, who worked for years in Chianti Classico at Riecine and made superb wines and now has his own winery called Tenuta di Carleone. This wine is a classic Bolgheri blend of 20% Merlot, 40% Cabernet Franc and 10% Cabernet Sauvignon that shows lots of dark fruit and a bit of tannin.



2019 Sesta di Sopra Sangiovese Toscana (\$14.99)

Serendipity, kismet...I'm not sure what it was, but that day in 2004 when I met Ettore Spina was a special one. Ettore is the owner/winemaker at Sesta di Sopra, a small—let me rephrase that—TINY winery. Ettore was an



banker for more than 40 years, and instead of heading for an easy retirement, he decided to become a winemaker. The winery's first release was the 1999 Brunello di Montalcino and garnered 95 points from *Wine Spectator*. I contacted them after tasting the wine to find out who their importer was. Ettore responded saying he didn't have one, and would K&L like to be their importer? Well 17 years later here we are! The winery and vineyards sit on the southern slope of Montalcino overlooking the Orcia river facing Mount Amiata. The vineyards are on an outcropping of Galestro, a marine schist that is one of the best soils for Sangiovese because it severely limits the vine's natural vigor. This wine is fresh and bright with crunchy, cranberry-like fruit. It's beautiful, and you'll love it!

Champagne Club

Gobillard Brut Rosé Champagne (\$34.99)

The Gobillard Brut Rosé Champagne is composed of 35% Pinot Noir, 35% Meunier and 30% Chardonnay, all sourced from estate grown fruit in the 1er cru village of Hautvillers, the village where Dom Perignon made Champagne famous with his talent for managing and blending vineyards, and one can still visit his tomb here. This Champagne gets its color from 10% of red wine that is added to the blend before bottling. The care with which the red wine is made is what makes this rosé special. I love the fresh devon cream and frais du bois strawberry character of this wine, as well as the pastry crust like toast quality. While this round Champagne will be great on its own, it will pair well with early summer salmon on the grill and has enough chalky refreshment to pair with most finger foods.



Le Brun de Neuville "Côte Blanche" Blanc de Blancs Champagne (\$34.99)



From the little village of Bethon, the Le Brun de Neuville "Côte Blanche" Blanc de Blancs Champagne is one of the better deals we have had lately in the Champagne Club. Normally priced at \$49.99, this all Chardonnay Champagne is based on 2014 with 30% reserves from older vintages. The Sézanne sub region is a valley bordered by chalky hillsides covered in vines in the middle of a high plain of windfarms and wheat. This is the first place in Champagne to harvest, and the riper style of the region comes through in this Meursault like cuvée. The pear fruit is framed by baguette toast from the five years on the lees and this makes a great partner for shellfish or sushi.