



3005 El Camino, Redwood City, CA 94061
Phone, to place orders: (800) 247-5987
Wine Club extension: 2766
Fax (650) 364-4687
theclubs@klwines.com

March 2015

Dear K&L Wine Club Members,

Sometimes the best way to recharge is to take a few short vacations rather than one or two longer ones. I'm feeling refreshed after spending four days up in Portland eating at some cool restaurants and checking out the craft cocktail scene. If you are a food and cocktail person like me you owe it to yourself to go up there. The flight is quick and easy, the people there are extremely nice and the food scene is great, and not quite as expensive as the Bay Area. This month in the clubs we have selections from around the globe, allowing you to visit Spain, Italy, France, Sonoma and California's Central Coast—all via a wine glass in the comfort of your own home.

The Signature Red Club has two diverse offerings this month. We begin with the stunning 2009 Poggiarellino Brunello di Montalcino. It comes from a producer that's a perennial staff favorite, and can serve as great introduction to the world of Brunello di Montalcino. This is the perfect showcase for Italy's greatest varietal, Sangiovese! Our other Signature Red wine is a gem we found on last year's buying trip to the Central Coast. The beautiful 2013 Kalinda "Clone 828" Reserve Sta. Rita Hills Pinot Noir is packed with sexy berry fruit, hints of terroir and a kiss of spice that makes it irresistible. This fantastic wine is a great example of the world-class quality Pinot Noir coming out of Santa Rita Hills.

Our Premium Club's two wines offer lots of versatility in pairing with food, thanks to their elegant profiles and complex palates. We start off with the 2013 K&L/Margerum Happy Canyon of Santa Barbara Sauvignon Blanc, a wine we help to fabricate with Doug Margerum at his winery. Our goal was to fashion a well-balanced Sauvignon Blanc with refreshing citrus fruit notes and nice minerality. I think we were very successful. This wine is drinking great right now and at a re-buy price of \$14.99 it easily outdistances many of the name brand, more expensive Sauvignon Blancs on the shelf. Next up, a Spanish wine. It has been a while since we had a Spanish red in the club so I was excited when I tasted the 2012 Cara Nord Negre Conca de Barberà Spain. It's a cool blend of 42% Grenache, 38% Syrah and 20% Garrut that displays luscious red fruit and subtle spice notes.

The Best Buy Club does it again this month with two amazing values. The first is the 2012 Stephen Vincent Sonoma Pinot Noir, a fruit-forward wine that is lush, bright and impeccably balanced. This Stephen Vincent is a fantastic value—it drinks like a wine of double the price! Not to be outdone, the 2011 Ravenswood California Shiraz is a great value in its own right. Loaded with dark berry fruit and spice notes, this wine packs a punch except when it comes to your pocketbook.

The fun never stops in the Italiano Club and our two great wines for you this month illustrate perfectly why the Italiano Club is so popular. We start with the 2013 Ca'Rugate Soave "San Michele" Veneto, a crisp, refreshing white that exemplifies the renaissance of Italian white wines. They have taken a huge leap in quality. The second Italiano selection is the 2009 Il Valentiano "Campo di Marzo" Brunello di Montalcino, a stellar Brunello that screams terroir. It's the perfect red foil to the crisp Soave. These two are a dynamic duo that should bring a smile to the Italian wine enthusiast in all of us.

Don't miss the great special offers for Club members, on pages 11 and 12.

Cheers!

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

Signature Red Collection Wine Club

2009 Poggiarellino Brunello di Montalcino

Anna and Lodovico Ginotti's story is almost as cute as they are. It's a modern day "Green Acres" (if you don't know that old TV show, you can check it out on YouTube). The couple inherited the Poggiarellino property after years of living in Siena, which while beautiful doesn't have much in the way of open fields or dirt. Anna taught school and Lodovico was an insurance agent. Then they retired to their place in the hills, put their toes in the dirt and tried to learn how to make wine and live in the country. The first vintage they produced was a 1997 Brunello. They sold most of the grapes and didn't make much of the wine; they did it mostly just to try out the process. I met them in 2003 when they were ramping up production to 200 cases. They were going slowly, but the wine had a raw purity, a wild marasca cherry character that spoke of their part of Montalcino. It was real, wild and powerful Sangiovese.



Poggiarellino is located in the hills outside of Siena.

Poggiarellino has progressed over the years, and we at K&L all have a soft spot in our hearts for it. In fact we are in love with it. After a decade of Poggiarellino wines being sold at K&L, a loyal following looks for every new vintage of their Rosso di Montalcino and Brunello di Montalcino. Their Brunello is aged in *bottes*, large Slavonian oak barrels. One *botte* can hold the juice of more than ten *barriques* (the barrels you see at most California wineries). Sangiovese is a unique grape, difficult to grow and very difficult to make into wine. When Sangiovese is aged for 42 months in these huge barrels the Brunello is allowed to slowly grow into itself. Poggiarellino's Brunello is full of spicy fruit. The intriguing soil character gradually comes forward and then hints of saddle leather, nutmeg and cherry compote. This 2009 Brunello is luscious, broad on the palate with lots of structure behind the richness. I would suggest you try it with grilled rib-eye drizzled with extra virgin olive oil or with a classic Spaghetti Bolognese.
— *Greg St. Clair, K&L Italian wine buyer.*

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

2013 Kalinda "Clone 828" Sta. Rita Hills Reserve Pinot Noir

Last year some of the buying staff of K&L went on a tasting and buying trip down to the Central Coast. We focused mainly on the Santa Ynez, Santa Rita Hills, Santa Maria and Santa Barbara areas, tasting mostly Pinot Noir, Chardonnay, Syrah and Sauvignon Blanc. Our staff members frequently do trips like this to discover new properties, reacquaint ourselves with properties we currently sell, or find new sources for our proprietary-label wines which offer our customers better value. On one of our many stops during this trip we came across an absolute winner that I instantly knew would be our next Reserve Pinot Noir for the Kalinda label.

Sitting at a long table with numerous barrel samples laid out in front of you, with the winemaker staring at you intently, brings a reminder that winemakers are like artists and parents: They want their work to be loved. Every parent thinks their kid is special. Sadly, the truly special usually doesn't emerge in wine, art or people. At this tasting though, we were delighted to discover sample after sample of very good to excellent Pinot Noir and the only issue was to pick one that had enough inventory and the correct cost. We settled on the juice that is known as "Clone 828" Sta. Rita Hills.

The Santa Rita Hills (or Sta. Rita Hills as they're known) have become renowned for producing amazing Pinot Noirs with deep, rich fruit, impressive balance and great complexity. The 2013 Kalinda "Clone 828" Reserve Pinot Noir is a striking wine. Aromas of black cherries, marzipan, spice and clove spring from the glass while the palate is awash in ripe red cherry, licorice, rose hips and strawberry jam flavors. Great length and complexity, refreshing acidity and soft tannins make it the ideal match for salmon, roast chicken or lamb.

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

Premium Wine Club

2013 Margerum/K&L Happy Canyon of Santa Barbara Sauvignon Blanc

The Central Coast is a large wine-producing region that in terms of winemaking is quickly leaving its adolescence and reaching adulthood, where they understand the land and are making world-class wines. Blessed with inexpensive land (it was inexpensive at first anyway), good elevations, cool sea breezes and interesting soil combinations, this area was ideal to experiment with varietals and styles of wine growing and winemaking. Pinot Noir and Chardonnay were the first varietals to catch on and flourish there, but now the region has seen that Sauvignon Blanc and Syrah can also reach incredible heights in quality if planted in the right location.

One of our last stops on our way back from the Central Coast to San Francisco was Margerum Winery, where we met with Doug Margerum and discussed the possibility of doing a proprietary-label Sauvignon Blanc together, since he is one of the foremost growers and winemakers of Sauvignon Blanc in the Central Coast. We stood with Doug in front of tank after tank of Sauvignon Blanc from various parcels and blocks of vineyards he owns, and we mixed and matched the percentages until we found what we thought was the perfect blend. The 2013 Margerum/K&L Happy Canyon of Santa Barbara Sauvignon Blanc was born.

The 2013 Margerum/K&L Happy Canyon of Santa Barbara Sauvignon Blanc is a zippy wine, with aromas of lime zest, iodine, sweet corn and white flowers. The palate unfolds to reveal flavors of lime, green apple, gooseberries, saline and wet stone. This wine has fantastic energy and verve, good acidity and bright fruit. It is super refreshing. This is the perfect apéritif wine, and you can also pair it with grilled prawns, oysters and almost any kind of green salad.

Your re-order price for this wine as a club member is: \$15.99 per bottle.

2012 Cara Nord Negre Conca De Barberà, Spain

Cara Nord winery was created in 2012 by three men—Tomas Cusine, Xavier Cepero and Eric Solomon—who shared a passion for wine and a friendship of over 20 years. The three were intrigued by the possibility of growing wines in a mountainous terroir. The D.O. Conca de Barberà is on the north face of the Sierra de Prades, a mountain range that also includes the D.O.'s of Priorat, Montsant and Costers del Segre. The Sierra de Prades offer high elevation (800 meters above sea level), rocky soil,



Doug Margerum makes wine in Santa Ynez. He also has a tasting room in downtown Santa Barbara.

demanding geography and unpolluted air. Surrounded by untouched biodiversity, it has ideal conditions for growing high-quality grapes.

The 2012 Cara Nord Negre is an interesting blend of 42% Grenache, 38% Syrah and 20% Garrut (a Catalonian black-skinned grape that many believe is directly descended from Mourvèdre/Monastrell). This wine typifies the emergence of the Spanish wine scene. Taking a cue from the Italians, many Spanish wineries are experimenting with indigenous grape varieties and looking to unique terroirs to push the envelope on both quality and taste. The 2012 Cara Nord Negre is a densely packed wine with aromas of licorice, blackcurrant and cherry. The palate is a sexy blend of black and blue fruit, bitter chocolate and savory herbs. This wine is lots of fun. Enjoy it with beef stew, lamb shank or pork where the earthiness and dark fruits become highlighted. Robert Parker gave it 90 points.

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



A peak of the Sierra de Prades. Cara Nord grows its grapes on the north face.

Best Buy Wine Club

2012 Stephen Vincent Sonoma County Pinot Noir

One of the biggest challenges facing us at K&L is finding wines at price points we all want: Cabernet Sauvignon from Napa Valley under \$20 a bottle, and Sonoma/Russian River Valley Pinot Noir for under \$15 a bottle. The marketplace has changed dramatically; almost everything associated with these appellations comes with a premium price. I was delighted to taste the 2012 Stephen Vincent Sonoma County Pinot Noir. I have wanted to have another Pinot Noir in the Best Buy Club for a long time.

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

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

2011 Ravenswood "Vintner's Blend" California Shiraz

Like Rosenblum and Ridge, Ravenswood was one of the wineries to put Zinfandel back on the map and to champion the idea of single-vineyard offerings. When he founded the winery, Ravenswood's owner-winemaker, Joel Peterson, was excited not only about fashioning great Zinfandels; he also wanted to explore Syrah, Cabernet Sauvignon and Merlot. But Ravenswood's identity became tied to Zinfandel. Having been in retail in the early-to-mid 1990s I can vividly remember how excited we always were to get our annual offering of the single-vineyard Zinfandels. Customers knew they were coming and were clamoring for them. Every time I see that distinctive Ravenswood label of the three ravens intertwined I get a nostalgic feel.

While many of the Ravenswood offerings now sell from anywhere from \$20 to \$40, they still have some sub-\$20 wines that offer great value. The 2011 Ravenswood “Vintner’s Blend” California Shiraz is one of those wines, an outstanding value. Sourced from vineyards dotted throughout California and aged in for 18 months in French oak (35% new) the Vintner’s Blend Shiraz is delicious. This wine starts off with seductive aromas of spiced plum cake, clove, tobacco and black plum while the palate displays rich blackberry and black plum fruit with hints of spice, mocha and dark chocolate. Rich and brawny, this wine is a mouthful and should pair marvelously with grilled meats, pizza, pastas and sausage.



Joel Peterson founded Ravenswood in the 1970s.

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.*

2013 Ca' Rugate Soave Classico

I spent five days in Soave in September tasting hundreds of wines and visiting lots of vineyards. Although I thought I knew something about Soave, I learned much, much more—I didn't know enough! The ubiquitous Bolla Soave was once the dominant Italian white wine in America, with a light, delicate, easy-to-drink character. Before California's oak-driven Chardonnay changed the white-wine landscape, that Bolla Soave was the everyday wine. Those were the days of high production; Bolla bought grapes from nearly everyone in the area. Then in the 1970s a few wineries decided to make and bottle wine from their own grapes. Tessari was one.

The Tessari family wine-grape-growing history goes back to the early 1900s. In the early 1950s, in a far more serious vein, they planted hillside vineyards in the little village of Brognoligo in Soave Classico. Soave Classico? Yes. Multiple DOCs use the name of Soave, but the Classico zone changed my vision of Soave altogether. The Soave Classico zone is on an extinct volcano; the steeply sloping vineyards on basalt rock give the zone a rather dramatic look. Volcanic soils give wines a focus, vibrancy and uplifting mineral presence. I was shocked at the quality I found in the wines of many small Soave Classico producers. They had depth and incredible flavors yet were delicate, fragrant and superbly balanced. Not that the Soave DOC can't produce good wine, but the wines from Soave Classico give you a whole different perspective.

It wasn't until 1986 that the Tessaris decided to launch a “brand” and Ca Rugate was born, named after the Rugate valley. Since 2001 when Michele Tessari joined the company, vineyard purchasing and



Three generations of Tessari family winemakers.

expansion has been the story. They have added vineyards in Valpolicella, but Soave is still the core of their business. I love this wine's verve, freshness and complex mineral character and I think it is the perfect accompaniment to a Pasta Primavera or sautéed Red Snapper. Try it out. I think you'll love it!

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

2009 Il Valentiano "Campo di Marzo" Brunello di Montalcino

Fabiano Ciacci wrote me an e-mail last year wondering if I would be interested in importing their wines. Like many Italian producers they had had a series of bad experiences with people not paying; it is very difficult to collect a debt from Italy. We already had too many producers from Montalcino but we didn't have anything from his area, the western side of the Montalcino slope. This location is not far from Caprili, Gaja and Soldera so I knew the pedigree was good; and the pricing he was offering was too good not to look at it. I met Fabiano and his wife Valentina at Vinitaly and tasted their wines. It is an emotional process sometimes, to have someone come in and pass judgment on your work, your land (Fabiano's family has been there since 1925), so as I patiently spit their wine into a bucket they looked on, careful to be attentive without being anxious. Well the wines were good, enough so that I told them I'd be in Montalcino in a few days and would love to see the winery and taste some other vintages. It's always best when choosing a winery to know a track record past and future. So I met Fabiano at the winery and we looked at his vineyards and tasted some wine. I was especially interested in tasting the 2010 vintage, which is the new gold standard for Brunello. Well, his wines were wonderful. They have a smooth, lustrous feel to them, they're full of a smell of the land, wild herbs and brush, and dosed with a hint of cocoa powder. The wine has a hint of fine-grain tannin and excellent balance. Fabiano suggested we go to lunch so we grabbed a bottle of 2006 Brunello and sat down. The wine confirmed all of my questions and Fabiano then asked, is it okay if we talk about something other than wine? He asked "Do you like the NBA?" The guy's crazy for basketball! So we put the wine talk behind us and went for basketball. This wine is perfect for a grilled rib-eye. Drizzle a little extra virgin olive oil and you'll love it.



Fabiano Ciacci and family.

Your re-order price for this wine as a club member is: \$25.99 per bottle.

Re-order Form

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

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

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

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

Signature Red Club Previous Offerings

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

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

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

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

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

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

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

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

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

The perfect example of a vintage-driven Pinot Noir. While 2011 was an extremely difficult vintage for Bordeaux varietals, both Chardonnay and Pinot Noir flourished. This wine is a delicious, terroir-driven Pinot Noir—exactly the kind of wine that they should be producing. This is a subtle beauty with pretty fruit notes, hints of herb and spice, vibrant acidity and firm tannins. A quintessential example of a Carneros Pinot Noir, this beauty should be paired with grilled salmon, a cheese plate or some grilled lamb. *Wine Spectator* gave this 90 points.

____ Bottle(s) 2010 Benjamin Romeo “Predicador” Rioja @ \$21.99 per bottle

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

____ Bottle(s) 2011 Sons of Eden “Kennedy” Grenache/Shiraz/Mourvèdre, Barossa Valley @ \$25.99 per bottle

This wine is a classic blend of old-vine Barossa Grenache (39%), Shiraz (37%) and Mourvèdre (24%). The Kennedy name is a tribute to the legendary Barossa vigneron who pioneered the planting of the old, treasured vineyards. The Grenache fruit, the soul of this blend, is from an exceptionally low-yielding, 50-plus-year-old Light Pass vineyard planted by the Kennedy family. The wine is deep crimson in color, with fresh aromas of ripe blackcurrants and plum. It has a rich complex, savory palate, displaying layers of ripe berry flavor and velvety tannins, finishing with roundness and great length. —*Ryan Woodhouse, K&L Australia/New Zealand wine buyer*

____ Bottle(s) 2012 Carpe Diem Anderson Valley Pinot Noir @ \$24.99 per bottle

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

____ Bottle(s) 2011 Seghesio “Old Vines” Sonoma County Zinfandel @ \$24.99 per bottle

The 2011 Old Vines has a spicy nose of red raspberries, black plum, clove and marzipan with a palate of red berries, cinnamon, red licorice and mocha notes. A rush of fruit on the back palate gives the wine a full-bodied and powerful finish. Pair this with pizza, or pasta with red sauce, or anything off the grill.

Premium Wine Club Previous Offerings

____ Bottle(s) 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc @ \$14.99 per bottle
A blend of 80% Grenache Blanc and 20% Marsanne from vines with an average age of 50-plus years, the 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc has an intoxicating nose of candied citrus fruits followed with floral grapefruit aromas. The palate slowly unfolds to reveal citrus, stone fruits, crushed flowers and mineral notes that all lead into a soft, plush finish. This wine will pair well with seafood, roast chicken or Caesar Salad.

____ Bottle(s) 2010 Capcanes Costers del Gravet Montsant @ \$14.99 per bottle
This wine is a dark ruby red in the glass with aromas of mocha, licorice and cranberry. On the palate the wine displays flavors of cherry cola, black cherry, spice and crushed flowers with firm tannins and good acidity. This is a flat-out delicious wine. I would pair this stunner with flatbread pizza, grilled chicken or a nice cut of dry-aged beef. Robert Parker and Stephen Tanzer both gave this wine 91 points.

____ Bottle(s) 2012 Château Saint-Roch “Kerbuccio” Maury Sec Rouge @ \$15.99 per bottle
This starts out with a stunning nose of blackberry preserves, pipe tobacco and baking spice. That leads seamlessly to a palate packed with supple black fruit, black raspberry liqueur, zesty herbs and hints of earth and mineral. The wine has a lively, energetic palate that nicely balances the ample dark fruits with hints of spice. A delicious red wine. I would pair this grilled eggplant, burgers or a flatbread pizza. Robert Parker gave this wine 90 points.

____ Bottle(s) 2012 Back Nine Cellars Napa Valley Chardonnay @ **SPECIAL PRICE \$12.99 per bottle**
Sexy aromas of tropical fruit, sandalwood, buttered popcorn and nutmeg. The palate is diverse with Asian pear, lemon verbena, green figs, hazelnut and oak accents. Nice acidity coupled with fine tannins give a seamless feel and the wine is also full-bodied, with a finish that goes on and on. Pair with roast chicken or Fettuccine Alfredo.

____ Bottle(s) 2011 Happy Canyon Red Margerum @ **SPECIAL PRICE \$12.99 per bottle**
Our 2011 Happy Canyon Red Margerum is made up of 68% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc and 2% Petit Verdot. It drinks well right now but should hold for two to three years. —*Mike Jordan, K&L Domestic Wine Buyer*

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2013 Myka Cellars “Mitzi” Santa Cruz Mountains Chardonnay @ \$9.99 per bottle
The 2013 Myka Cellars “Mitzi” Santa Cruz Mountains Chardonnay has an absolutely beautiful nose of white flowers, nectarine, fig and wet stone. The palate pulsates with energy thanks to the racy acidity and displays citrus, stone fruits and nectarine flavors as well as a slight hint of mineral and iodine. This wine is reminiscent of a fine Chablis, and is a perfect match for cheeses, salads or seafood.

____ Bottle(s) 2012 Myka Cellars “Chloe” Santa Clara Valley Meritage @ \$9.99 per bottle
This is a blend of equal parts Merlot, Cabernet Franc and Cabernet Sauvignon sourced from vineyards in Santa Clara Valley along the Monterey Bay. The wine starts off with an intoxicating nose of cigar box, clove, baking spices and fig while the palate delivers ripe berry fruit framed by lush tannins and chocolate notes. The wine has great length and can pair easily with grilled red meats or be enjoyed on its own. This wine is a stunning value; it can easily compete in quality with wines priced in the \$20 range.

____ Bottle(s) 2012 Domaine Carobelle Vin de Pays Méditerranée Rouge @ \$8.99 per bottle
Domaine Carobelle is a five-hectare vineyard owned by the Vautour family, whose winemaking history goes back several generations. The vineyard is on limestone with a mix of large pebbles and sand. This wine is a mix of Grenache, Syrah, Merlot and Alicante. The aromatics are immediately appealing, with notes of blackberry, black currants, fresh herbs and Asian spices. The wine has a medium-full palate, supple and with polished tannins. This 2012 Domaine Carobelle should drink exceptionally well with herb-roasted birds, pork roasts or country patés and charcuterie. —*Keith Mabry, K&L Rhône and French Regional buyer*

____ Bottle(s) 2012 Hoopla California Chardonnay @ \$10.99 per bottle
The brilliance of an unoaked Chardonnay is that it allows all of the grape's innate flavors to show themselves without being obscured by oak influences. I was blown away when I tasted the 2012 Hoopla California

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

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

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

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

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

____ Bottle(s) 2012 Domaine des Deux Puits Syrah Languedoc Roussillon @ \$9.99 per bottle

The 2012 Domaine des Deux Puits Syrah Languedoc-Roussillon can now be called a Côtes Catalanes, since this is now a recognized region. The wine comes from 20-year-old to 40-year-old vines, which are hand-harvested. The wine is fermented with indigenous yeast in stainless steel, then aged in concrete tanks, and then bottled unfiltered and unfiltered. The resulting wine is a sexy powerhouse that displays aromas of blackberry, camphor and hints of spice while the palate is a silken combination of smooth tannins, dark fruits and notes of licorice and incense. This wine totally over-delivers given its meager price. Pair it with pizza, fig and blue cheese salad or a nice cut of red meat.

____ Bottle(s) 2011 Château Bellevue La Randée Bordeaux @ \$8.99 per bottle

A fantastic value from Bordeaux. From the very first sniff Clyde and I knew this wine had it going on. Aromas of milk chocolate, black plum and cherry, spice and tobacco spring from the glass. On the palate is a seductive blend of chocolate, dark berries, spice, menthol, black tobacco and mocha, giving way to a long, sexy and smooth finish. A great value, this is a delicious wine and a perfect example of the amazing values you can still find from Bordeaux.

____ Bottle(s) 2012 Château Grand Bateau, Bordeaux @ \$9.99 per bottle

Medium- to full-bodied, this wine has luscious ripe blackberry fruit flavors, spice and a touch of new oak. Superb value. Though this is a fruit-forward wine, I still recommend opening the bottle and decanting the wine one hour before serving it. After all, it is a very young vintage. I served it with a juicy, rare hamburger off the barbie. A great match! I urge you to try this wine soon and stock up for the year. This is a party-time Bordeaux for under \$10. The label has a picture of the mythical galleon of the famous Château Beychevelle. — *Clyde Belfà*

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

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

____ Bottle(s) 2013 Bodegas Castaño Monastrell, Yecla, Spain @ \$9.99 per bottle

This 100% Monastrell (Mourvèdre) is explosive from the glass. Aromas of white pepper, tomatoes, red cherry and some saline absolutely jump out. The palate is packed with red raspberry, red licorice, beef jerky and pepper. With tons of energy and verve, this wine is alive on the palate with an energetic finish. This red is a lot of fun to drink. It can pair with hamburgers, beet salad or marinated tri-tip but can also be quite lovely on its own.

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

Don't miss the great 6-pack of Italian wines on page 12.

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

This wine's nose is filled with jasmine, elderflower and lime blossoms. You'd guess that there would be some correlating sweetness on the palate, but this one from Blason is absolutely dry. On the palate Malvasia Istriana has an unctuousness coupled with a savory, almost gritty feel. Throw in some spiciness and that's this wine. I love

drinking this by itself but it goes exceedingly well with seafood risotto or rich fish dishes such as sea bass or halibut. The pure enjoyment of this wine with a plate of Montasio cheese, or San Daniele prosciutto is enough for me!

____ Bottle(s) 2009 La Velona Brunello di Montalcino @ \$29.99 per bottle

The wine's aromatics are a mixture of ripe plum and wild cherry with lots of earth and Tuscan brush. On the palate is a certain richness that isn't an over ripeness, just a textural density giving a supple, pleasant feel. The flavors echo the nose showing lots of plummy richness accented by wild cherry and the hints of underbrush. The finish lengthens and brings the wine's acidity into balance. The wine is young and will benefit from five to seven years of aging but it is delicious now so it's hard to convince yourself to wait! When you are in Montalcino, almost every restaurant has the local classic, pinci pasta (if you are in Montepulciano it's pici). These are hand-rolled noodles that have a little extra oomph to them. They are a perfect accompaniment to this wine with a pork or wild boar-based sauce.

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

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

____ Bottle(s) 2011 Le Marsure Altajo IGT delle Venezie @ \$9.99 per bottle

The wine is aged in tank for two years and then for two months in French oak barriques. The wine has a nose full of smoke, spice and brush, and on the palate you sense the Refosco's vibrant structure and dynamic flavors, which are softened by the Merlot's plush mouth feel and given a bit of backbone by the force of the Cabernet. It's a fairly full-bodied wine for only 12.5% alcohol— you feel like you're drinking something very substantial. Paolo says it goes best with grilled meats.

____ Bottle(s) 2012 La Monacesca "Ecclesia" Chardonnay @ \$19.99 per bottle

La Monacesca's idea for this wine is for a crisp white, fresh and vibrant and the perfect accompaniment to the Marche's seafood bounty, especially shellfish. The grapes are harvested in the early part of September and then aged for a year in stainless before the wine is bottled. The wine has a super focus, bright and clean with an underlying mineral presence and a long finish. I would decant this wine an hour or so before you drink it, to allow it to open up a bit. Enjoy with your favorite seafood!

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

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

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

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

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

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

The Alexandre Le Brun "Tradition" Brut Champagne is composed of a third each Chardonnay, Pinot Noir and Meunier from Mr. Le Brun's estate, and nearly every wine in this blend has gone through malolactic. This

Champagne has a rich, bready nose from the over 20 months it has aged on the lees, and some very nice savory qualities as well. In the mouth the high quality Meunier gives this wine great roundness and some tasty baked-apple flavors. The cool-climate Chardonnay and Pinot Noir show their stuff on the dry, long finish. It is dosed at 6g/l. Again, this Champagne is perfect to welcome guests, but will pair particularly well with patés and other charcuterie.

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

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

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

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

____ Bottle(s) Amaury Coutelas “Cuvée Louis Victor” @ \$29.99 per bottle

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

Signature Red Club Special Buy

I was lucky enough last year to go on a visit to Stonestreet winery, high up in the Alexander Mountain region. Stonestreet took us on a helicopter tour of their various hillside vineyards, giving us a feel for the elevation, terroir, micro-climate and unique exposures of each of their vineyards. The trip and tour was invaluable in respect to gaining an understanding of their philosophy on terroir, single-vineyards and blending. This trip led to our being offered a fabulous deal on the **2010 Stonestreet Alexander Valley Estate Cabernet Sauvignon (formally Monument Ridge)**. This wine sells at the winery for \$45 and usually at retail for about the same but **we are offering it to wine club members for only \$29.99**. I recently opened a bottle of this and it blew me away. This wine has amazing depth and structure with fine tannins, abundant fruit, hints of mocha and chocolate nicely nestled against a structure supported by good acidity and fine, almost silky tannins. If you're a believer like I am in mountain fruit then this is a must buy. This wine has a 93-point score from *Wine Enthusiast*.

Signature Red “Pinot Appellation Series” 6-pack

The Pinot Noir craze in California has led to explosive growth. Our newest six-pack allows you to sample wines from Bien Nacido (Central Coast), Carneros and Anderson Valley, California's three major hotbeds of Pinot Noir production. You get 2 bottles each of: **2010 Summerland Bien Nacido**, **2011 Robert Stemmler Carneros Estate** and **2012 Carpe Diem Anderson Valley**. An amazing introduction to the variety of styles across the many Pinot Noir appellations in California.

All six bottles for just \$119.94—you save an additional \$40 off the Club Member price!

2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc

A blend of 80% Grenache Blanc and 20% Marsanne from vines with an average age of 50-plus years, the 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc starts out with an intoxicating nose of candied citrus fruits followed with floral grapefruit aromas. The palate slowly unfolds to reveal citrus, stone fruits, crushed flowers and mineral notes that all lead into a soft, plush finish. This wine will pair well with seafood, roast chicken or Caesar Salad.

Special price for Club members: \$14.99 per bottle.

Club Italiano “Greats of 2014” 6-pack for just \$89.99

I've put some of my favorite wines from 2014's Club Italiano into a 6-pack at the incredibly low price of \$89.99. The regular prices of these wines would add up to over \$140.

We start off with a supple and drinkable Nero d'Avola from Sicily, the **2012 Masseria del Feudo “Il Giglio” Nero d'Avola**. Its nose is dark fruit and has hints of spice and leather. The texture has just enough grip in it to keep your attention without becoming tannic. The wine's acidity stretches out its finish and balances its palate presence. I always think of Sicilian eggplant dishes to go with Nero d'Avola, but this wine is so versatile you can have it with just about anything.

A complex, smooth and full-bodied blend of Pinot Bianco and Pinot Grigio from Italy's Alpine north, the **2012 Abtei Muri Südtirol “Weiss”** is sensational. This vineyard faces southeast, and its predominantly gravelly limestone soils run from 1500 feet up past 2000 feet in elevation. The vines are 20 to 30 years old. The wines from this area have a saltiness to go along with the excellent acidic balance. The winery recommends veal, rabbit, pheasant, grilled octopus and lobster as accompaniments.

From Calabria, the toe of the Italian peninsula, is the **2011 Cantine Viola Rosso**. This exotic red wine sees no wood aging at all, just fermentation in stainless steel and then bottle aging. The wine's aromatics are untamed; it smells of wild brush and roasted meats and while those aromatics are profound they seem to drift side to side at the rim of the glass rather than bursting forth. On the palate the wine's luscious texture is highlighted with spikes of smoky intrigue guided by a gently caressing tannic border. I recently made a lamb stew based on a caponata (eggplant, zucchini, tomatoes, red peppers, onion, capers and kalamata olives) to enjoy with this wine. I highly recommend the pairing!

The pack includes a pair of wines from the Marche's most intriguing viticultural area, wedged high up in the Apennines. First the **2012 La Monacesca “Ecclesia” Chardonnay**. The vineyard is planted with eight different clones of Chardonnay to allow for a more complex flavor since the wine sees no oak. The variety of grapes helps the winemakers balance the climate-related variations of each vintage as well. La Monacesca's idea for this wine is for a crisp white, fresh and vibrant and the perfect accompaniment to the Marche's seafood bounty, especially shellfish. The wine has a super focus, bright and clean with an underlying mineral presence and a long finish. I would decant this wine an hour or so before you drink it, to allow it to open up a bit. Enjoy it with your favorite seafood!

The **2010 La Monacesca “Camerte” Marche Rosso** is a blend of 30% Merlot that is harvested in the middle of September and 70% Sangiovese which is a later ripening variety; they don't start that harvest until the middle of October. The 2010 vintage was outstanding for Marche reds. The core of Sangiovese gives this wine great length and the Merlot gives a supple, up-front richness. The nose shows a lot of complex plum and spice box and then segues into a bit of leather. On the palate the wine's richness is immediately evident, and as it lengthens it shows lots of earth and iron. This wine is perfect with any grilled meats or hard cheeses. The winery suggests having it with a boneless leg of lamb stuffed with prosciutto, pecorino cheese and black truffle.

Tuscany is the last-but-not-least entrant in this 6-pack with a powerhouse Chianti Classico from the superb 2010 vintage. This **2010 Casaloste Chianti Classico** shows a deeper character of complex fruit. It isn't a reflection of ripe sunshine; these are flavors that come from the earth, brooding, intertwined with stones and mineral deposits, a bit gritty at times. The wines at Casaloste are aged in a mixture of French oak barrels. Smaller barrels soften the wine and accelerate the aging process. While they use a few barriques (2.5hl barrels) the majority of wine goes into 25hl and 35hl barrels where it ages more slowly. So, after you decant this wine and let it sit for a couple of hours, have it with a grilled T-Bone, cooked rare. Drizzle some Tuscan Extra Virgin Olive Oil onto it and add a bit of sel gris.

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