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Dear K&L Wine Club Members,

Often as I sit down to write the monthly newsletter I recall a line in one of my favorite television shows, Seinfeld, when Newman the mailman says “The mail never stops!” Sometimes I feel like Newman. Didn’t I just finish writing the last newsletter? Luckily we have eight amazing wines this month and I can hardly contain my excitement over the quality of these selections.

We have a great pair of European imports for the Signature Red Club, one from France and one from Spain. We start off with the 2012 Domaine Fontbonau Côtes-du-Rhône, a stellar offering from Frédéric Engerer, the man in charge of famed first-growth Chateau Latour and of Napa Valley’s Araujo winery. Obviously this is a man who settles for nothing less than perfection and it shows in the immense quality of his Côtes-du-Rhône. Not to be outdone, our second selection is the 2011 Finca Villacreces Ribera Dele Duero, a dark, hedonistic red wine that showcases Spain’s most famous wine region.

The Premium Club this month has two offerings from our home, California. First off we have the 2014 Emmolo Sauvignon Blanc Napa Valley. The famed Wagner family, the people behind Caymus wines, made this wine. They sure do have the touch, whether fashioning world-class Cabernet Sauvignon or in this case great Sauvignon Blanc. The second half of our dynamic domestic duo is the 2013 Simi Cabernet Sauvignon Sonoma County, a triumphant value that perfectly encapsulates its excellent Sonoma County terroir.

Sometimes it doesn’t have to be hard. I think in the wine business we sometimes want to be too creative or too esoteric and we lose sight of the goal which is pretty simple: find wines that taste good. Finding two great Best Buy wines felt easy this month and I am happy to report these are some of my favorite choices yet. Our first wine is the 2013 Stephen Vincent Pinot Noir Sonoma County, a smoking value, loaded with pretty berry fruit, cola notes and subtle earth tones this is a delicious Pinot Noir. The best Sauvignon Blanc in the world in my humble opinion comes from Bordeaux and this month we have a great example for you. The 2014 Grand Bateau Bordeaux Blanc comes from an exceptionally strong vintage for white wines and it shows in the crisp acidity, beautiful citrus fruit notes and perfect balance of this great little bargain white wine.

The Italiano Club has two of my favorite indigenous varietals this month. One of the best developments in Italian wine has been the renaissance for white wines. For far too long they were severely over-cropped, resulting in thin, diluted wines. Now, with diligent crop-thinning and new focus on varietals such as Fiano d’Avellino, Greco di Tufo and Fallaghina, the Italian white wine market has reignited. Fiano d’Avellino is a personal favorite thanks to the floral notes and crisp minerality so I am excited to see the 2012 Tenuta Sarno Fiano d’Avellino this month. Partnered with it is the 2013 Silvano Bolmida “Conca del Grillo” Barbera d’Alba Superiore, a fantastic red that matches perfectly with pasta and red sauce and with brick oven thin-crust pizza. Enjoy these two great Italian selections.

We have two new six-pack specials on page 12. Both are amazing deals—check them out!

Cheers!

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

Signature Red Collection Wine Club

2012 Domaine Fontbonau Côtes du Rhône

Domaine Fontbonau is a collaboration between childhood friends Jerome Malet and Frédéric Engerer. In 2008 they bought the rundown estate known as Fontbonau and immediately began the arduous task of reviving it. This old property has a rich and long winemaking history dating back to the 15th century, when it was probably part of a monastery. The revival of the domaine had a perfect leader in Stanford-educated Frédéric Engerer, Director of Château Latour and also of Araujo, the cult Napa Valley Cabernet Sauvignon producer. With 70-year-old Grenache vines and 30-year-old Syrah vines on the perfect little lieu-dit, this place had serious potential.

The 2012 Domaine Fontbonau Côtes du Rhône shows all the promise of the underrated 2012 Rhône vintage. The 2012 vintage is extremely close in quality to other recent high-profile vintages such as 2009 and 2010. But when the 2012s arrived in the marketplace, consumers had purchased so much of those two previous vintages that there was some buying fatigue. That was bad news for the producers and good news for wine buyers. Many 2012s are now down in price and drinking wonderfully well—like this 2012 Domaine Fontbonau Côtes du Rhône.

In many ways the the Domaine Fontbonau Côtes du Rhône is more like a Châteauneuf-du-Pape, thanks to the age of the vines and the vinification process. The wine is full-bodied and rich, with deep fruit flavors such as blackberry and plum with spice and subtle hints of oak and minerals. The wine is layered and complex with a long, smooth finish that lingers on the palate for a long, long time. Pair this lovely wine with grilled pork chops, lamb chops or roast chicken.

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

2011 Finca Villacreces Ribera Del Duero Spain

The estate of Villacreces sits in one of the most highly regarded pieces of land in Ribera del Duero, adjacent to Vega Sicilia along the River Duero and at the center of the “golden mile.” Vines were first planted here in the 13th century. In the 14th century the estate was run by Saint Pedro de Villacreces and, later on, with its perfect conditions for prayer and retreat, it became a monastery. In the 20th century the property belonged to a wealthy aristocratic family from Valladolid, who would spend their holidays and weekends there. In the early 1970s they planted 40 hectares of vines; that planting has now been increased to 60 hectares. Including a 200-year-old forest, the estate comprises a total of 115 hectares.

In 2003, the Anton family—owners of a Rioja bodega and one of Spain’s most famous Michelin-



Frédéric Engerer has headed Château Latour since 1998.



The winery and guest house at Finca Villacreces, Ribera del Duero.

starred restaurants in the Basque country—purchased the estate and invested in its revitalization. Villacreces is situated at 2,300 feet above sea level on poor soils comprised of lime, gravel, sand and quartz which naturally keep yields low (the estate averages 1.6 tons per acre). The proximity to the Duero helps protect the vines, reducing the effects of the frosts that are common in the Ribera del Duero.

The 2011 Finca Villacreces Ribera del Duero is a blend of 86% Tempranillo, 10% Cabernet Sauvignon and 4% Merlot aged for 14 months in French oak barrels of which 60% are new. Exotic notes of blue and black fruits fall from the glass. With a hedonistic palate of cherry-vanilla coke, spice, smoke, mocha and volcanic earth notes, this full-throttle offering is simply irresistible! Pair this wine with spicy, wood-oven pizzas, a rich cut of filet mignon or a gourmet hamburger. *Vinous* gave this wine 92 points, and Robert Parker's *Wine Advocate* gave it 90 points.

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

Premium Wine Club

2014 Emmolo Napa Valley Sauvignon Blanc

The Wagner family can trace back its Napa Valley wine origins for eight generations, spanning 150 years. Three branches of the family (Glos, Stice and Wagner) have 19th century Napa roots; the Stice branch purchased its first land there in 1858. The three families bought multiple vineyard sites scattered throughout the Napa Valley. Like many old-guard Napa Valley families they were able to survive prohibition, thanks in part to their orchards of prune-plum and walnut trees. The three branches were brought together in 1934 when Charlie Wagner married Lorna Belle Glos, who was a Stice descendant. In 1941 they added 73 acres of land in Napa Valley to the family holdings. In 1960 Charlie and Lorna foresaw a bleak future for their prune and walnut orchards; shrewdly, they pulled out the trees and began to replant the land to vineyards of Pinot Noir, Johannisberg Riesling and a special Cabernet Sauvignon clone that Charlie was able to procure from Stag's Leap Wine Cellars owner Nathan Fay. By 1972, Caymus was established and up and running with its own wines, and also selling fruit to various vintners such as Inglenook.

Charlie Wagner died in 2002 at the age of 90. His son Chuck Wagner had worked alongside his father since 1972. Chuck and his three children, Charlie, Joseph and Jenny Wagner, continue to manage and expand the family wine holdings and labels. One of their newer projects is Emmolo, a Napa Valley project devoted to making world-class Sauvignon Blanc and Merlot. Chuck Wagner's youngest child Jenny Wagner is the winemaker at Emmolo, which is named after her mother Cheryl Emmolo. The Emmolos too have a long history in Napa Valley; great-grandfather Salvatore Emmolo started a grape rootstock nursery in Napa in 1923. Salvatore's son Frank took over the nursery and planted Sauvignon Blanc and Merlot on the family property; hence the two grape varieties grown and made by Emmolo.

The 2014 Emmolo Napa Valley Sauvignon Blanc is sourced from two family vineyards, Rutherford and Oak Knoll. The Rutherford vineyard helps to provide fresh citrus characteristics while the Oak Knoll



Jenny Wagner, winemaker at Emmolo, has deep Napa roots.

provides crisp minerality. The grapes are lightly pressed and then fermented in stainless steel tanks and aged in both stainless steel and older French oak barrels. The resulting wine has fresh floral aromas with hints of citrus and a touch of salinity while the palate displays beautiful grapefruit, tangerine, and honeysuckle notes with bright acidity and hints of wet stone. This is a great Sauvignon Blanc. Pair this beauty with sea bass, fresh salmon or a zippy salad.

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

2013 Simi Cabernet Sauvignon Alexander Valley Sonoma County

Very few wineries can trace their history back farther than Simi. In 1849 Giuseppe Simi immigrated to California from the rolling hills of Tuscany to chase a fortune in gold in California. By 1876 he and his brother Pietro had started Simi winery and were producing their first wines under that name. Their early plantings in Sonoma Valley were some of the first seen in the area. By 1890 they had created the stone cellars that still house the winery today. In 1904, while Simi was undergoing an expansion of its cellars, both Giuseppe and Pietro died suddenly with no warning, leaving Giuseppe's daughter Isabella at 18 years of age in charge of the winery. Isabella would go on to guide the winery through Prohibition. She continued to run the winery until she retired and sold it to grape grower Russell Green, in 1970.



Simi has modernized its facilities but still uses its 19th century cellars.

The 2013 Simi Cabernet Sauvignon Alexander Valley Sonoma County is a blend of 88% Cabernet Sauvignon, 8% Merlot, 2% Cabernet Franc, 1% Petit Verdot and 1% Malbec aged for 16 months in 100% small oak barrels of which 15% were new French oak and 10% were new American oak. On the nose the wine displays pretty notes of black cherry, cola, mocha, spice and hints of cassis. The palate unfolds seamlessly to flavors of cherries, plums, blackcurrants and spice with fresh acidity, great balance and impressive complexity. The tannins are firm and fine with a soft, lush finish. Pair this winner with strip loin and mushrooms or a nice lamb shank. *Wine & Spirits Magazine* gave this wine 90 points.

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

Best Buy Wine Club

2014 Grand Bateau Bordeaux Blanc

Every year right around April 1st I am lucky enough to travel with the K&L Wine Merchants contingent to Bordeaux for the annual *En Primeur* tastings. This is when the vintage from the year before is showcased from barrel, prior to its being offered on a futures basis. We spend anywhere from seven to twelve days there, zipping around from 7 a.m. to midnight every day as we try to squeeze in as many appointments, tastings and meals as possible. My fiancée thinks this sounds like a fantastic vacation. While the Chateaux are pretty to look at (rather quickly since each château appointment is

around 20 minutes), we are generally running around so frantically that it really is work. Yes, there are some great meals and memorable wines tasted; but there are also some long, disappointing tastings and some very young and tannic wines.

One of our yearly appointments is with Barrière Frères, Bordeaux négociants. We generally enjoy the tasting there and almost always find a few wonderful values. Grand Bateau has quickly become a wine we are always interested in tasting; we have found it to be a wonderful value.

The 2014 Grand Bateau Bordeaux Blanc is a collaboration between Barrière Frères and Château Beychevelle in St. Julien. The Grand Bateau label pays homage to Beychevelle with the dragon boat emblem of that château. Beychevelle provides the facility and the winemaking expertise (technical advice) to this project. Barrière Frères brings their connections to great vineyard sources, which remain secret to keep these great deals in place.

The 2014 Grand Bateau Bordeaux Blanc is 100% Sauvignon Blanc. It is vinified in oak barrels and in vats. A translucent golden color in the glass with aromas of grapefruit, sandalwood and spice, this gorgeous citrus-driven white has subtle mineral, wet stone and spice notes deftly balanced against bright acidity and subtle hints of oak. This will pair wonderfully with oysters, mussels or linguine and clams.

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

2013 Stephen Vincent Sonoma County Pinot Noir

The goal in picking the wine club offerings is to try and find you the best values in the world while keeping the range of selections rotating and interesting. Usually that means different varietals from different producers sourced from the four corners of the globe, but occasionally we will revisit a winery if selections from it are extraordinarily successful and popular. Last year the 2012 Stephen Vincent Sonoma County Pinot Noir was a spectacular success and when we tasted the 2013 vintage of the same wine, we knew we had another winner on our hands. The holy grail of the wine business is an affordable Pinot Noir that is enjoyable. That's exactly what the 2013 Stephen Vincent Sonoma County Pinot Noir is.

Stephen Vincent was founded in 2003 as a joint venture among three men: Bob Goyette, Stephen Vincent Situm, and Hossein Namdar. Winemaker Bob Goyette was one of the original partners in LaCrema winery and also trained at famed Benziger winery in Sonoma. Stephen Vincent Situm is an industry veteran with more than 40 years of experience having worked for Gallo and helped to build such brands as Robert Mondavi, J. Lohr, Louis Roederer and Foppiano. Hossein Namdar has been in the wine business for 20 years and has managed vineyards in Lake County and the Sonoma Coast region. With these three industry veterans in charge, Stephen Vincent winery is fashioning some great values!

The 2013 Stephen Vincent Sonoma County Pinot Noir is sourced 100% from Sonoma County vineyards located along the coastline and in Lakeville. The wine is aged for 14 months in 80% French oak barrels and 20% American oak barrels of which 15% are new and the remainder are two to three years old. The wine has a pretty nose of sun-dried apricots, fresh-picked strawberries and subtle spice notes with a deliciously approachable palate of red raspberries, blood oranges, toffee notes and subtle oak nuances. Medium-bodied and extremely well made, this is a fantastic value. A great apéritif wine, this can also flawlessly pair with salmon, roast chicken or pork roast.

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



The classic gardens at Château Beychevelle, one of the most elegant in St-Julien, feature a sculpture of the boat with dragon's head and lowered sails.

Club Italiano

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

2013 Silvano Bolmida Barbera

When I think of Barolo I am almost always drawn to the commune of Monforte d'Alba. It sits geographically in the center of the array of eleven communes that make up the DOCG of Barolo, and its wines almost always have more power and depth. Bussia, Monforte d'Alba is where Silvano Bolmida's family has grown grapes for decades—and it's one of the most heralded sites in all of Barolo. Since the 1999 vintage, Silvano has made the estate's wines. I feel it would be wrong to call Silvano a winemaker, not because he doesn't have those skills, but because he is a grape grower first. He talks of his vines, and of the soil that he cares for, the way most people talk about their children. His wines are pure, unfiltered, and to me they have a sense of being real: no pretense, no grand statement, just real.



Bolmida is beautifully situated at the heart of the Barolo DOCG.

I was a bit skeptical when I started tasting with him last March and he said he aged his wines in *barrique* and *tonneaux*. Those generally are not my favorite type of wines; but he told me that he gets a new barrel every now and then if he needs one, and has no interest in the toasted vanilla flavors that a lot of new wood could give his wines. In fact you don't see any wood flavors; Silvano likes what the small barrels do for the polymerization of the tannins and flavors. I just love the 2013 Silvano Bolmida "Conca del Grillo" Barbera d'Alba Superiore. This wine smells of its Bussia terroir, earth, spice and raw meat. The wine has real flesh and weight on the palate, and its superb acidic balance lengthens the feel on your tongue. The wine is supple, powerful and capable of aging for another five to eight years.

Your re-order price for this wine as a club member is: \$16.99 per bottle.

2012 Tenuta Sarno Fiano d'Avellino

Campania is fast becoming the hotbed for top-quality white wines from Italy. In the past it was always thought of as a region for red grapes, predominantly Aglianico and the famous DOCG Taurasi. In the last decade the quality of the area's white wines has gone way up, right off the charts. I think you'll find this wine just that—off the charts!

Tenuta Sarno has less than twelve acres of vines, which were planted in 2004 at just over 2,000 feet of elevation in a calcareous clay of marine origin. The first release was in 2009. I rarely find a winery with new vineyards and a recent first release to have a great wine, but Tenuta Sarno is an exception. Maura Sarno, working with Enologist Vincenzo Mercurio, has fashioned an outstanding wine.



The vineyards of Tenuta Sarno in Campania, southern Italy.

The thing that makes Tenuta Sarno so interesting, especially for this zone, is that they work with one grape from one vineyard and make one wine, Fiano d'Avellino. The DOCG allows other grapes, but the greatest expression of Fiano is just Fiano so that's all Maura uses. The Fiano d'Avellino is fermented in stainless steel and spends a long time on the lees. I've always thought Fiano d'Avellino was really good but never great—until I had this wine. The 2012 Tenuta Sarno Fiano d'Avellino is just dazzling, with its depth of aromatics, spicy and powerful, showing white flowers and hints of beeswax. On the palate it shows layers of complexity, alternating between a lees-y, biscuit-like richness and a slightly gritty tannin grip. It shows a real, profoundly long finish while still holding its palate presence. While a delight to drink on its own, this wine is heaven with food. I would love to have this with a big, structured fish like swordfish. I'm sure many of you would head towards lobster. I really think this wine is stunning; you definitely need to try this!

Your re-order price for this wine as a club member is: \$22.99 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) 2013 Maranet Russian River Valley Pinot Noir @ \$24.99 per bottle

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

____ Bottle(s) 2014 Maryetta Pinot Noir, Mendocino Ridge @ \$24.99 per bottle

A perfect club wine that has a medium light color with intense fruity aromas of strawberries and raspberries. It's an elegant wine that is lush on the palate and has a long, lingering finish. It's absolutely delicious, and it has rounded tannins for a bit of ageing. There is very little of this wine, so get it while you can.

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

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

____ Bottle(s) 2011 Stonestreet “Estate” Alexander Valley Cabernet Sauvignon @ \$29.99 per bottle

This is sourced from a handful of blocks situated on the spine of the primary mountain crest that runs through the estate. The wine conveys aromas and flavors of dried blackberry leaves, juniper, cardamom, wild red berries, black pepper, and wet, black slate. The mouth feel is defined by firm and elegant tannins with distinct concentration, a dark chocolate finish and a sagebrush note common to the wines from this ridge. This wine will pair well with filet mignon, beef cheeks or a hearty stew. *Wine Enthusiast* gave this wine 93 points.

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

The 2012 T-Vine Petite Sirah is delicious, packed with blackberry jam, black plums, crème de cassis, spice notes and baker's chocolate. This is a hedonist's delight, a lot of fun. It's big and bold as Petite Sirah should be, and deftly mixes size and weight without coming off heavy or hot. Pair this puppy with slow-cooked red meats and with rich foods that need an equally rich foil.

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

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

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

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

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

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

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

A stunning value, packed with dense, dark berry fruit, subtle spice notes, baker's chocolate and fine tannins. There's great complexity and integration of oak, and the wine is in an ideal drinking window right now. That has a lot to do with its being a 2010 vintage; most of the Cabernet Sauvignons in the marketplace right now are the young 2012s or 2013s. These are all great vintages, but a 2010 is much more approachable. This ready-to-drink 2010 Cabernet Sauvignon is the perfect match for a perfectly cooked filet mignon or a bold dish of pasta.

____ Bottle(s) 2011 Quinta Sardonía "QS2" Proprietary Red Spain @ \$26.99 per bottle

This is a standout. It is a blend of 80% Tinto Fino (Tempranillo), 13% Cabernet Sauvignon and 7% Petit Verdot aged for 15 months in a combination of French oak and amphorae. This beautiful wine exhibits gorgeous notes of red berry, spice and crushed rock on the nose with a vibrant palate of spicy red berry fruit, floral notes and terrific energy. This is an exciting red wine—it has an electric feel to it. Pair this beauty with a thin-crust pizza, a charcuterie plate or a grilled pork chop. Robert Parker's *Wine Advocate* gave this wine 90 points.

____ Bottle(s) 2011 Seavey "Caravina" Cabernet Sauvignon Napa Valley @ Please Inquire

Robert Parker called this possibly the best second wine in all of Napa. The 2011 Caravina has seductive aromas of plum and blackberry while the palate reveals rose hips, black fruits, hints of chocolate and subtle oak accents. Perfectly balanced with just the right amount of tannins and oak, this wine can be enjoyed now in its youth or cellared for five to ten years to allow it to reveal even more nuance. Antonio Galloni gave this wine 91 points.

____ Bottle(s) 2012 Vila Vinitica "El Hombre Bala" Red Spain @ \$24.99 per bottle

This 100% Grenache wine grown in high-altitude granite soils has great typicity—it's a truly exceptional expression of the character of the grape. Beautiful notes of red berries, spice, cherries and hints of blood orange, framed by just the right amount of acidity and great minerality, make it a gorgeous wine. With its great length and a nice firm palate, this stunner is the perfect match for grilled pork chops or a charcuterie plate of Iberico Jambon (Spanish ham/prosciutto). Robert Parker's *Wine Advocate* gave this wine 92 points.

____ Bottle(s) 2013 Vasco Urbano Petite Sirah Livermore Valley @ \$22.99 per bottle

This wine is exactly what you want from Petite Sirah. It is a dark purple in color. Springing from the glass are aromas of blackberry liqueur, black pepper, hints of graphite and molten rock. The palate has a viscous feel, with dark berry compote, notes of licorice and dark chocolate all seamlessly leading to a smooth, lush finish. This delicious wine feels a bit hedonistic. Pair with pork belly, grilled sausages or a fig and blue cheese salad.

Premium Wine Club Previous Offerings

____ Bottle(s) 2013 Oberon Napa Valley Cabernet Sauvignon @ \$14.99 per bottle

The 2013 Oberon Napa Valley Cabernet Sauvignon is outstanding! Loaded with dark berry fruit, crème de cassis, graphite, spice and sweet oak accents, this is a flat-out delicious offering and a marvelous bargain. The blending of multiple vineyard sights gives a layered feel to the fruit, with the noticeable traits of both Napa's volcanic hillside fruit and the alluvial soil of the Valley's floor. The wine is aged for 12 months in French oak (45% new). You can pair this wine with all red meats, grilled chicken or pasta with red sauce. *Wine Enthusiast* gave this wine 90 points.

____ Bottle(s) 2014 Marc Brédif Vouvray @ \$14.99 per bottle

This wine is pale gold in color with an aromatic nose of white flowers, stone fruits and fresh pears. On the palate, fruit flavors of grapefruit, Asian pear, spice and hints of talc and wet stone shine through. The wine has great acidity and verve with excellent delineation of fruit and terroir. Pair this with spicy cuisines and green leafy vegetables— notoriously difficult for wine pairing—and you will be amazed at this wine's versatility.

____ Bottle(s) 2012 Domaine La Colliere "Rasteau" Côtes du Rhône-Villages @ \$14.99 per bottle

This Côtes du Rhône-Villages is a ruby-red hue in the glass with sexy aromatics of red and black candied fruits, smoke, roasted meats and licorice notes. On the palate the abundant berry fruit deftly mixes against flavors of wild game, smoke, licorice and herbs. The perfect match for roast duck, pork chop or lamb, this red is perfect for enjoying tonight! Robert Parker's *Wine Advocate* gave this wine 90 to 92 points.

____ Bottle(s) 2011 Château Juvenal "La Petit Homme" Côtes du Ventoux @ \$14.99 per bottle

The 2011 Château Juvenal "La Petit Homme" Côtes du Ventoux is a stunning red, packed with bright red fruit, subtle spice notes of white pepper, vine-ripened tomatoes and black licorice. This complex, expressive wine is an outright stunner. The combination of balance, complexity and subtle power gives it something of a Burgundian feel but its birthright comes forth as the finish pushes through loud and clear. *Wine Advocate* gave this wine 91 points.

____ Bottle(s) 2012 Mas de Volques Volcae "Cuvée Speciale" Languedoc @ \$14.99 per bottle

A blend of 40% Syrah, 40% Grenache and 20% Carignan that spent 12 months in barrel (the Grenache spent it in stainless steel tanks). It's a red with a seductive nose of blackberries, pain grillé, black licorice, melted chocolate and subtle spice notes. The palate is a rush of dark berries, black plums, spice, bitter chocolate and mocha notes. With seamless tannins and surprising acidity, this wine is irresistible. Pair it with a fig and blue cheese salad, charcuterie or your favorite meat dishes and you will not be disappointed! Robert Parker's *Wine Advocate* gave this 91 points.

____ Bottle(s) 2012 Mas de Volques "Alba Dolia" Languedoc @ \$14.99 per bottle

A blend of 65% Viognier and 35% Roussane, which results in a Condrieu-like wine at a fraction of the price! A beautiful nose of candied peach, white flowers, lychee and apricot notes seduces you immediately. Then the palate reveals an intoxicating wine that has good acidity, peach, minerality, notes of honey and tropical fruits in a seamless and approachable package. I would pair this with grilled prawns, roast chicken or a cheese plate.

____ Bottle(s) 2013 Kingston Vineyards (K&L Cuvee) Pinot Noir,

Casablanca Valley, Chile @ **SPECIAL \$12.99** per bottle

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

____ Bottle(s) 2012 Domaine de la Noblaie "Chiens-Chiens" Chinon @ \$14.99 per bottle

Aromas of blackberry, licorice and tobacco rise from the glass with just a hint of green vegetables. The wine turns dark and brooding with Asian spice, pipe tobacco and blackberry and cherry fruit. Subtle tannins and a touch of chalky limestone add nuance. This red wine is a lot of fun. Pair this with racier dishes such as grilled duck, stuffed green bell peppers or steak salad.

____ Bottle(s) 2011 Celler del Roure "Cullerot" Blanco Valencia Spain @ \$14.99 per bottle

The 2011 Celler del Roure "Cullerot" Blanco is the culmination of Pablo Calatayuid's vision, a blend of Verdil, Pedro Ximenez, Macabeo and Chardonnay aged for six months in amphorae. This wine embodies the idea of

returning to ancient winemaking ways. The 2011 Celler del Roure Cullerot Blanco was flat-out delicious when I tasted it earlier this year, loaded with notes of fennel, white flower and minerals on the nose with a smooth and succulent palate of stone fruits, licorice and citrus. This unique wine feels like a cross between an Albarino and a Chardonnay. Pair it with seafood, shellfish, fowl or salad.

____ Bottle(s) 2013 Clos de l'Anhel "Les Terrassettes" Corbières @ \$14.99 per bottle

The wine is lively and medium full, fresh and expressive. It catches what can be done in the region with a fine hand behind the winemaking. You can pair this lovely wine with grilled game birds such as quail or squab. Duck would be great too, or lamb if you feel up for it. —*Keith Mabry, K&L buyer of Rhône and French Regional wines*

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2013 La Posta "Pizzella" Malbec Argentina @ \$9.99 per bottle

The 2013 La Posta "Pizzella" Malbec Argentina is a fantastic value, deep ruby red in the glass with seductive aromas of red berry, spice and mocha. The palate is a sexy blend of dark berry fruit, spice, minerals and just the right hint of rich oak. This all marries incredibly well thanks to the gripping acidity and balance of tannins and fruit. Pair this beauty with filet mignon or a simple pizza. Either way you'll have a smile on your face.

____ Bottle(s) 2013 Château de Montfaucon Côtes du Rhône @ \$9.99 per bottle

This Côtes du Rhône is all about freshness and spice. Pure red fruit notes of raspberry coulis and strawberry are surrounded by notes of crushed peppercorn and Provençal herbs. This is one of the most complete Rhône's on the market, always over-delivering for its price. Serve this wine with some grilled lamb chops or perhaps a hearty stew. —*Keith Mabry, K&L buyer of Rhône and French Regional wines*

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

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

____ Bottle(s) 2014 Delas Freres "St. Esprit" Côtes-du-Rhône Blanc @ \$9.99 per bottle

The 2014 Delas Freres "St-Esprit" Côtes-du-Rhône Blanc is a light golden hue in the glass with aromas of white flowers, melon and yellow fruits. Bright, crisp and medium-bodied, this wine displays ample fruit flavors of melon, yellow fruits with a waxy quality and exotic fruits. Pair this baby with winter salads, roast chicken and fish dishes.

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

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

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

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

____ Bottle(s) 2014 Jean Louis Denois "Les Garrigues" @ \$8.99 per bottle

This is a truly versatile wine with its soft tannins and good acidity. The wine itself is fleshy and ripe, not too rich but still medium-to-full-bodied. Just pure pleasure in a glass. It goes with anything from heartier fowl dishes such as roasted chicken or seared duck breast to pork tenderloin and lamb chops. Just have lots of roasted vegetables to go with your protein. —*Keith Mabry, K&L buyer of Rhône & French Regional wines*

____ Bottle(s) 2013 Comte Louis de Clermont-Tonnerre (Alain Corcia) Ventoux Vieilles Vignes @ \$9.99 per bottle

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

vegetables such as peppers and squash. Stuff some sage and tarragon under the skin of a chicken, season liberally with salt and pepper and roast it. — *Keith Mabry, K&L buyer of Rhône & French Regional wines*

____ Bottle(s) 2014 Kalinda Paso Robles Viognier @ **SPECIAL \$6.99** per bottle

The 2014 Kalinda Paso Robles Viognier has a stunning nose of fresh lychee, orchard peach, kiwi and wet stone with a mouthwatering palate of peach, apricot, honeyed ginger, fig, kiwi and hints of smoke and stone. It's full bodied, with a persistent finish. Here's a perfect wine to pair with scallop risotto or Fettuccine Alfredo. This wine got over 90 points from a noted rater. We can't divulge the winery name.

____ Bottle(s) 2014 Jean Luc Colombo "Cape Bleue" Provence Rosé @ \$9.99 per bottle

This is a blend of 67% Syrah and 33% Mourvèdre from hilly vineyards located around the city of Salon de Provence, above the bay of Marseilles. A fantastic Rosé with a pale salmon color, it displays gorgeous notes of peach, rose petal and hints of pepper. On the palate is a beautiful symphony of raspberries, cherries, black olive, fennel and the slightest hint of white chocolate. Match this with seafood, salads or grilled foods, or enjoy it as an apéritif.

____ Bottle(s) 2012 Oakridge Estate "Over The Shoulder" Shiraz Yarra Valley Victoria @ \$10.99 per bottle

Featuring this wine in the Best Buy Club is absolutely astounding value! The wine shows lovely perfumed notes of red currant, raspberry and toasted spices. The palate is medium bodied with great vibrant energy and fine soft tannins. Flavors of ripe red berries and exotic spice have a little lick of oak, and some warm earth notes in the finish. Great balance, completeness and great persistence on the palate. This drinks well above its price point and will continue to do so for three to five years at least. —*Ryan Woodhouse, K&L Aussie Wine Buyer*

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

____ Bottle(s) 2010 Il Valentiano "Campo do Marzo" Brunello di Montalcino @ \$22.99 per bottle

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

____ Bottle(s) 2012 Terre di Giurfo "Nardalici" Etna Rosso @ \$24.99 per bottle

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

____ Bottle(s) 2013 Antichi Vinai "Alke" Nero d'Avola @ \$14.99 per bottle

I like what Nero d'Avola does for food, and I love Sicilian food! Most Nero d'Avola can also go with some seafood. If you're having a Cioppino or grilled salmon this wine is a wonderful match—that indicates the grape's diversity. But for me Sicily is about eggplant, tomatoes and capers.

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

Peppe Mancini and Manuela Piancastelli have just over 25 acres of land in Valle del Volturno, about an hour northeast of Naples. The soils are ancient sea beds mixed with volcanic debris, marl and clays; it's 18 miles from Vesuvius. I so enjoyed this 2014 Terre del Principe Roseto del Volturno, and I thought it would make an ideal introduction to Manuela and Peppe's estate. This Rosé is drained off of the skins of Pallagrello Nero and Casavecchia grapes destined for their Castello delle Femmine. That's a whole other story!

____ Bottle(s) 2013 Antichi Vinai Neromosso @ \$17.99 per bottle

I always look forward to tasting Marco Gangemi's wines. This year he had something different, this Neromosso. Nerello Mascalese is the most important wine grape on Etna and it produces red wines that to me seem like a stylistic hybrid of Burgundy and Barolo. The Neromosso is a blanc de noir made exclusively from Nerello Mascalese grapes. It finishes its fermentation in an autoclave, a closed tank that keeps the carbon dioxide from escaping. I just love the delicate mousse on my palate, the refreshing vibrancy and perfect palate weight. Perfect with almost any appetizers!

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

This isn't a "second" wine; this is Rosso di Montalcino, its own appellation, 100% Sangiovese. Giacomo's Sangiovese is harvested in October, and fermented with native yeast in open-topped wooden fermentation tanks. The wine is aged in

wood for 15 months before bottling. I really enjoy this wine's aromatic purity and supple balance. It's a pleasure to drink. Giacomo would suggest that you have it with your favorite pasta and meat sugo or with braised meats. Enjoy!

___ Bottle(s) 2013 Tua Rita Rosso dei Notri @ \$17.99 per bottle

The 2013 Tua Rita Rosso dei Notri is 50% Sangiovese and 50% a blend of Cabernet Sauvignon, Merlot and Syrah, fermented in stainless steel and then aged in French barriques. The nose is very forward, like fruit compote, dark and ebullient. On the palate the 50% Sangiovese comes through forcefully and is evident as it balances the Cabernet Sauvignon, Merlot and Syrah. The wine is richly textured, lush on the tongue with New World flavors.

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

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

2013 Paolo Cali "Mandragola" Frappato Vittoria @ \$15.99 per bottle

Most people have had a Nero d'Avola, but very few have had the supple, mysterious Frappato on its own, with its haunting aromas. Paolo's Frappato is fermented and aged in stainless steel to retain its aromatic freshness, yet it is its location that gives it its soul. From the moment you put your nose in this glass you'll understand the name.

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

___ Bottle(s) Jean Josselin Cordon Royal @ \$34.99 per bottle

The Cordon Royal is the most Chablis-like of the Jean Josselin line. I was shocked when Jean-Felix told me that it is in fact 100% Pinot Noir! This wine is almost all reserves from 2010, with just 30% of the 2011 juice added for freshness. This crisp Champagne has a fine bead, and is an ideal for oysters, crab or any shellfish.

___ Bottle(s) 2009 Ariston "Aspasie" Brut Champagne @ \$34.99 per bottle

The 2009 Ariston Aspasie Brut Champagne is the same blend as all their vintage wines: one third each Chardonnay, Pinot Noir and Meunier from vines on the property that average about 25 years old. It could be called an extra-brut, but because of the broad, toasty nature of the wine underneath, it tastes just like a normal brut... but an extra good one! This makes a great apéritif, or a partner with paté.

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

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

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

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