



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 2017

Dear K&L Wine Club Members,

Wow! I just got back from 10 days in Japan with my wife and five-month old baby, and I will be in France for two weeks in early March so I can taste through wines in both the Rhône Valley and Burgundy. I hope to come back from that trip with some amazing finds for the club. As jetlagged as I feel, I am still enthusiastic when it comes to the selections we have in the clubs this month.

The Signature Red Club this month is all about Italy: We have two 2011 Brunello di Montalcinos for you. If you aren't hip to how amazing Brunello di Montalcino is, get ready for a great experience. Italy is in the midst of a string of good-to-great vintages, and Brunello di Montalcino in my opinion is the greatest vehicle to showcase the quality and depth that the Sangiovese grape can attain. Along with Nebbiolo, the Sangiovese grape is the noblest of varieties planted in Italy, and Brunello gives this grape the greatest stage for strutting its stuff. Both the 2011 Poggiarellino Brunello di Montalcino and 2011 Baccinetti Brunello di Montalcino are great examples of the heights Sangiovese achieved in this vintage in Tuscany.

We have fun in the Premium Club this month with two of my favorite varieties, from two of the top terroirs for these varieties. We start off with the 2015 Pazo de Senorans Albarino from Spain. Albarino is one of Spain's greatest white wines and Pazo de Senorans is one of the top producers of Albarino. So with this selection we give you one of the top examples of Albarino. Paired up with the brilliant Albarino is the 2013 Chalone "Gavilan" Pinot Noir, a fantastic wine from one of the first wineries in California to fashion and champion great Pinot Noir.

The Best Buy Club has two show-stopping values. We start off with the 2013 Three Rivers Red Blend from Columbia Valley, Washington. This wonderful blend of Sangiovese, Malbec, Merlot, Syrah and Cabernet Sauvignon displays great depth and structure, and very pretty fruit notes. Our other ridiculous value this month is the 2014 Jorge Ordóñez Muscatel de Alexandria in Malaga Spain. This is a fantastic dry Muscat, intoxicating on the nose as well as on the palate. These two values rank as one of the best combos we have offered to the Best Buy Club in a while.

The Italiano Club is doubling down on red wines this month with two robust selections. We begin with the 2013 Antinori "Peppoli" Chianti Classico, a great example of a Chianti from one of Italy's most renowned wineries. Paired up with the marvelous Chianti is the 2013 Feudi del Pisciotto "Versace" Nero d'Avola, a deep, rich red from the volcanic soils of Sicily. If you're a fan of Italian reds then this month is going to be a great one for you.

Cheers & Go Golden State Warriors!!

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2011 Poggiarellino Brunello di Montalcino

I first met Anna and Lodovico Ginotti in February of 2003. I was doing research on wineries on the Versante Senese (the slope towards Siena), and on the map I saw a producer called Poggiarellino that I'd never heard of. I had set up my week with five winery visits per day and I had one spot open, so I made an appointment.

Poggiarellino is at the northern edge of the DOCG for Brunello di Montalcino. The road into this property is just across the street from the road to Altesino, one of Montalcino's most famous producers.

Anna and Lodovico both had careers in Siena, Anna as a teacher and Lodovico selling insurance. Then they inherited this estate. They had no relevant experience—it was a Tuscan take on the old TV show Green Acres!

My visit was to evaluate this particular property's character and see how it fit into the regional flavor profile. I had never tasted the wine or seen it in the market. They made a tiny amount of the 1997 vintage, preferring to sell most of their grapes rather than make and try to sell the wines. I tasted a couple of samples, thanked them and moved on. Then a year later they wrote to me asking if K&L wanted to be their importer. I returned the following February and tasted their wines again with a different intention and was really blown away by the intense character in their wines. Every year since, their wines have gotten more expressive and better balanced. The raw quality of the grapes from their property is awesome. You'll see that in this 2011 Poggiarellino Brunello di Montalcino. The nose of the wine is full of wild, marasca cherry notes with hints of leather, plum and earth. On the palate your first impression is of texture; this is a luxurious yet structured wine where the marasca cherry flavors swirl across your tongue. Sangiovese's natural acidity lengthens and balances the finish. All you need is a *Bistecca Fiorentina* and you're in heaven! —*Greg St. Clair, K&L Italian wine buyer*

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

2011 Baccinetti Brunello di Montalcino

This month you're getting a dose of K&L's Direct Imports from Montalcino, doubling up on Brunello di Montalcino. Being an importer in an area that has been expanding rapidly, we get a chance at a lot of wineries that are just reaching the market. Not that I claim to know them all. Frequently I get emails from people returning from their Italian vacation telling me that the Agroturismo where they stayed produced wine, and Giuseppe or Luigi (you can insert your own experience here) would love to you to import their wines, and they're really good! Alas, most frequently it turns out the



Anna and Lodovico Ginotti learned winemaking and the wine business from scratch, and have transformed their winery's production.



Baccinetti is just west of Lisini, on the south slope of Montalcino.

wines are not that good. Back in 2009 I received an email from a couple in Texas who had visited the Baccinetti winery and told me the 2004 Brunello was the best they had ever had. Guido Parres and I were on our way to Montalcino the following February and interestingly enough, the unmarked building between Tenuta di Sesta and Sesta di Sopra where we had appointments was Baccinetti. I'd seen the building before. We would have an hour between appointments so I wrote and asked if we could taste. As we arrived I said to Guido, whatever we do don't let us come away with another producer from Montalcino. We already had a bunch.

We met Mieke and Giovanni and tasted their wines from tank and barrel and un-labeled bottles. We were impressed with the depth of fruit and richness. Their vineyards lie just west of Lisini, one of Montalcino's storied producers on the south slope of Montalcino. So the pedigree was promising. When they told us the pricing we jumped at the chance to import the wines. It wasn't until we were on our way out that we saw their label. It has a gigantic cat perched between two Tuscan hill towns. We think you're going to like these wines. I love their incredibly spicy aromatics, lush palate presence, and long finish.

—*Greg St. Clair, K&L Italian wine buyer*

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

Premium Wine Club

2015 Pazo de Senorans Albarino Galicia Spain

Pazo de Senorans traces its beginnings to 1979 when Marisol Bueno and Javier Mareque purchased a 16th century estate that contained kiwi orchards and Albarino vineyards. Located in the town of Meis, within the subzone of Val do Salnes, Pazo de Senorans lies not far from the ocean. Its acidic, sandy soils are created by the natural decomposition of granitic bedrock below. Marisol and Javier have worked assiduously on the promotion of their region and their D.O., Rias Baizas. They also work tirelessly to promote the D.O.'s primary varietal, Albarino.



Pazo de Senorans enjoys the cooling influences of the Atlantic Ocean.

Galicia is considerably cooler and greener than most of Spain, thanks to its proximity to the chilly Atlantic. It doesn't suffer the extreme heat of Spain's central and Mediterranean zones. Pazo de Senorans grows its own grapes and also buys from a myriad of small farmers and growers who dominate the local landscape in Galicia. Grown on sandy and granitic soil, the vines are 15 to 30 years old on average.

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

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

2013 Chalone “Gavilan” Central Coast Pinot Noir

When I think of pioneering wineries, the name Chalone pops up—especially for wineries important to Monterey County. In 1919, Charles Tamm was searching for an agricultural area similar to his native Burgundy and stumbled upon the property that became Chalone. He purchased land and planted a vineyard of Chenin Blanc—now the oldest producing Chenin Blanc vineyard in the county. This was the humble beginning of Chalone winery. The winery survived Prohibition by selling off its grapes for sacramental wines. In 1946, Will Silvear added plantings of Chardonnay, Pinot Noir, Chenin Blanc and Pinot Blanc to an area now known as the “Lower Vineyard.”

The first wines labeled Chalone were released in 1960; they were made by famed Napa winemaker/winery owner Philip Togni. When Dick Graff tasted the Chalone wines in 1964 he was so impressed that he vowed to own the winery one day. By 1966 he did own it, and was ready to release his first vintage. Under Dick Graff, Chalone planted more grapes and added several new winery labels. In the 1970s he formed the Chalone Wine Group, which sells wines from the Monterey/Central Coast area, with a focus on Chardonnay and Pinot Noir.

The 2013 Chalone “Gavilan” Pinot Noir is a great return to glory for Chalone. Loaded with fresh aromas of strawberries, red licorice and hints of spice, this medium-bodied, fruit-driven Pinot Noir displays ample fruit, great balance, admirable complexity, finesse and good acidity. A perfect match for roast chicken or grilled salmon, this will surely be enjoyed by any Pinot Noir enthusiast. *Wine Spectator* and *Wine Enthusiast* both gave it 90 points.

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



Dick Graff, Chalone's owner since 1966.

Best Buy Wine Club

2013 Three Rivers Red Blend Columbia Valley Washington

If you haven't yet caught on to the fact that the state of Washington is fashioning some of the best values in domestic red wines, you're in for a treat. The 2013 Three Rivers Red Blend, from the Columbia Valley, is a great example of the quality of Washington red wines. Washington has some areas with a great natural advantage for grapes. The Columbia Valley and the Walla Walla Valley are both pretty arid and receive very little rainfall. Besides heat, the amount of water grapes receive determines the quality of the grapes more than almost any other factor. If you can control the amount of water the grapes receive, you're able to control growth, sugars and to some extent the phenolic ripening. Growers in these two valleys are able to control the amount of water the grapes receive most of the time.

Founded in 1999, Three Rivers Winery takes its name from Eastern Washington's three most prominent rivers: the Columbia, Snake and Walla Walla rivers. These three rivers help to make up the terroir that contributes to the unique



Holly Turner, winemaker at Three Rivers.

depth, power, structure and fruit intensity of Washington wines. The 2013 Three Rivers Red Blend is a blend of Sangiovese, Malbec, Merlot, Syrah and Cabernet Sauvignon, sourced from multiple vineyards throughout Eastern Washington. The resulting wine is a ruby red in the glass with aromas of cherry, cranberry, spice and crushed rocks. The palate is rich and inviting with red fruits, black licorice and hints of cocoa. This medium-bodied red can pair marvelously with pizza, pasta or any fare requiring a supple red wine. 90 points, *Wine Spectator*.

Your re-order price for this wine as a club member is: \$9.99 per bottle.

2014 Jorge Ordóñez & Co. “Botani” Moscatel de Alexandria, Málaga Spain

The name Jorge Ordóñez might sound familiar. He is probably the person most responsible for the explosion in the popularity of Spanish wine in the United States. Starting in 1987, Jorge Ordóñez championed Spanish wines and almost single-handedly brought areas such as Jumilla, Calatayud and Montsant to the attention of the American public. He publicized how well specific varietals, including Grenache, Syrah and Mourvèdre, can grow in Spain. Jorge worked tirelessly to import, promote and cultivate Spanish wines, and helped producers in Spain modernize their wineries to produce better wines. Jorge recognized that these family-run operations with their dry-farmed vineyards with old vines (many 100-plus years old) were ideally suited to the American obsession with Rhône varietals and richly fruited wines. He helped to introduce Americans to exotic varietals such as Albarino, Txakoli and Godello.

Jorge Ordóñez now has his own winery. Starting or purchasing a winery is a natural progression for a large importer; since they are giving input to so many winery partners, why not have their own project? Jorge established his winery in 2004 in Almachar. It is nestled in the heart of the Axarquía region of Málaga, and was the first of its kind in this area. This mountainous region of steep slopes and slate soil near the Mediterranean is believed to be one of the oldest viticultural areas in Europe. With its steady increase in production, in 2008 the winery began to move its installations to its present location in Vélez-Málaga.

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

Your re-order price for this wine as a club member is: \$9.99 per bottle.



Jorge Ordóñez, champion of Spanish wine.

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

2013 Antinori "Pèppoli" Chianti Classico

I have been mightily impressed by what I perceive as a huge jump in quality from what Antinori was releasing a decade ago to what they are releasing now. I think it's attributable to the work they are putting into their vineyards. That's where everything begins and truthfully ends for producing great wine. Cosmetic winemaking, adding a dash of oak, that hint of vanilla, doesn't seem to be Antinori's direction these days. I find the wines less "international" than before. They are immensely drinkable for a vast array of the public while not betraying their roots. I applaud them.



Antinori's Peppoli vineyard, source of this classic Chianti.

The Chianti name has a troubled past; in the minds of many it is not a very good wine, and for many examples that would be correct.

Yet in the recent past, Chianti, especially Chianti Classico, has seen strong increases in quality. A few changes in the laws over the years helped. The big one was in 1984 when the required 30% of Trebbiano (a white grape) was dropped. It was rather unfair to judge that Chianti Classico as "red wine." Starting in 1995 you were allowed to make Chianti Classico from 100% Sangiovese. Chianti Classico has been allowed to bloom into a real wine.

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

Your re-order price for this wine as a club member is: \$17.99 per bottle.

2013 Feudi del Pisciotto Nero d'Avola "Versace"

Paolo Panerai is a man who knows what he wants. One of Chianti Classico's best known producers, he has been making wine at his estate, Castellare di Castellina, for more than 25 years. His wines have always been known for their elegance and purity, and for being exceptionally well balanced and long-lived. Paolo is not a man who rests on his laurels. He purchased a winery in the Maremma, along the Tuscan coast, called Rocca di



The estate of Feudi del Pisciotto is not far from the town of Avola in Sicily.

Frassinello. It too is lauded for its wine quality and has received many high scores from famed wine reviewers. Paolo is not a man wanting for a challenge either, so, looking to make wines entirely different from those of his other two Tuscan properties, he purchased Feudi del Pisciotto.

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

Your re-order price for this wine as a club member is: \$21.99 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) 2015 Powell & Son Shiraz Barossa Valley @ \$24.99 per bottle.

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

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

The 2014 Domaine Faiveley "Clos Rond" Mercurey comes from a specific vineyard in the Côte Chalonnaise that lies a stone's throw from numerous Premier Cru vineyards. A classic Mercurey, this wine deftly combines crunchy red fruits, spice notes and brisk minerality in the form of graphite notes and wet stone. A great introduction to a classic Red Burgundy. It won't break the bank but is perfectly pleasing. You can pair this with grilled lamb and pork chops.

____ Bottle(s) 2014 Moulin de la Gardette "Cuvée Ventabren" Gigondas @ \$24.99 per bottle.

The Cuvée Ventabren is a blend of 70% Grenache, 20% Syrah and 10% Mourvèdre from the property's oldest vines—they range from 80 to 100 years of age. All fermentation is done in cement tanks and the wine is aged for 18 months in large oak foudres. The wine is loaded with brambly black fruit, spice notes and that ever present garrigue.

Possessing a beautiful full body texture and an ample finish, this wine resonates beautifully and has all the hallmarks of a great southern Rhône wine. It is approachable now but has plenty of stuffing for short-term or long-term cellaring. Serve it with roast meats, braises and stews. You'll see why we keep coming back for JB's wines.

____ Bottle(s) 2014 Loring Wine Company "Clos Pepe" Sta Rita Hills Pinot Noir @ \$24.99 per bottle. From one of the Central Coast's most renowned vineyards for world-class Pinot Noir, this is a beautiful red wine with aromas of strawberries, spice and darker berry fruits. The palate is balanced and nuanced, with berry fruit and spice throughout. The wine has crisp minerality and good structure. This is a serious Pinot Noir that echoes its Burgundian forebears as much as its California roots. 92 points *Wine Spectator*, 92 points Robert Parker, 92 points *Wine Enthusiast*.

____ Bottle(s) 2014 Loring Wine Company "Kessler-Haak" Sta Rita Hills Pinot Noir @ \$24.99 per bottle. The inaugural release of this wine. Rich, deeply fruited, full-bodied, high-octane California Pinot Noir. Hard to resist, from the first sip. Loaded with dark blackberry, deep raspberry and strawberry notes, this supple, seamless wine is a sexy Pinot Noir that oozes hedonism in all the right ways. If you crave deep, rich Pinot Noir, here it is.

____ Bottle(s) 2014 Donkey & Goat "Five Thirteen" El Dorado County Red Wine Blend @ \$24.99/bottle. The 2014 Donkey & Goat is a lovely ruby red color in the glass. The wine slowly unfurls and displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes all nicely framed by racy acidity and soft tannins. This is the quintessential food wine and could be paired with lamb, pork, veal or grilled eggplant. It is very elegant and delicate, with a nose and complexity that bring all components together in a very enjoyable package. I would suggest serving this wine with the slightest chill, at or a bit below cellar temperature. *Vinous* gave this 92 points.

____ Bottle(s) 2013 Silver Ghost Cellars Napa Valley Cabernet Sauvignon @ \$24.99 per bottle. This is a blend of 75% Cabernet Sauvignon with the remaining 25% a mix of Petit Verdot and Merlot. The grapes are sourced from vineyards in Rutherford, Pope Valley and Calistoga from vines averaging 20 years of age. The wine is aged for 24 months in French oak of which 50% is new. The wine is dark red in color with aromas of black cherry, blueberry and cassis. Flavors include black cherry, blackberry, smoked herbs and coffee notes. The wine has phenomenal purity and an opulent texture, with well-integrated tannins and oak accents. This is a sleek, lush wine, hard to resist. Pair this marvel with a New York steak and you will not be disappointed!

____ Bottle(s) 2013 Carpe Diem Anderson Valley Pinot Noir @ \$24.99 per bottle. The 2013 Carpe Diem Anderson Valley Pinot Noir comes entirely from vineyards in Anderson Valley and is aged for nine months in barrel. The wine has a relatively low alcohol level of 13.7% which plays into the bright, zippy palate of cherries, strawberries and exotic spice notes. The beautiful fruit shows great delineation and complexity while the wine feels energetic and lively on the palate. This wine will pair well with roast chicken and fresh salmon.

____ Bottle(s) 2013 Elvio Cogno Barbera "Bricco Merli" d'Alba @ \$24.99 per bottle. A fascinating red wine. Spice, leather and scorched-earth aromas with fresh berry notes. The palate is loaded with black cherry, plum and roasted meat flavors. The acidity is there as are tannins which give energy and body. All contribute to making this a great food wine. Because of their relatively high acidity, most Italian red wines (this included) magically open up and soften when paired with food. Enjoy with grilled meats, flatbread pizza or pasta with red sauce. *Wine Enthusiast* and Robert Parker's *Wine Advocate* both gave this 90 points, and James Suckling gave it 91 points.

____ Bottle(s) 2013 Mas d'En Compte Red Priorat, Spain @ \$24.99 per bottle. A blend of Garnatxa Negra, Carinyena and Cabernet Sauvignon aged for 14 months in 30% new French oak and 70% in foudres. Packed with dark berry and dark cherry fruit and chocolate notes, this rich, full-bodied red gives California Cabernet Sauvignon a run for its money. Pair this beauty with rich red meats or charcuterie, or just enjoy it on its own.

Premium Wine Club Previous Offerings

____ Bottle(s) 2015 Domaine Lafage "Cuvée Centenaire" Côtes du Roussillon Blanc @ \$14.99 per bottle. The 2015 Domaine Lafage "Cuvée Centenaire" Côtes du Roussillon Blanc is a blend of Grenache Blanc, Grenache Gris and Roussanne from vines as old as 100-plus years, aged for four months in 70% stainless steel tanks and

30% French oak barrels. The wine feels more like a Châteauneuf-du-Pape Blanc than an everyday Rhône Blanc. It has aromas of candied citrus, white flowers and a touch of caramel while the palate has bright flavors of lime, mint and crushed stone. Great acidity and impeccable balance round out this outstanding offering, which highlights the amazing happenings in the Roussillon. Pair this wine with almost any dish that needs a white wine. The wine's acidity and fruit makes it the ideal match for fish, fowl, pork or vegetable dishes. Robert Parker's *Wine Advocate* gave this wine 90-92 points.

____ Bottle(s) 2014 Château d'Arce, Côtes de Castillon @ \$14.99 per bottle

This wine is vivid, bright and lively. It has firm tannins and a blueberry flavor, fine density and a nice lingering finish. It has a toasty impression, from 30% new oak. It can be enjoyed now with a nice chicken dish or pork roast. I would decant it at least an hour ahead of time. It will cellar well for five to ten years. Our good friend James Suckling loved this and scored it 90-91. Neil Martin gave it 90-92 and wrote: "This is a strong debut wine from the owners of Clos Eglise and Barde Haut—in fact it may actually rank alongside the former..." —*Clyde Beffa*

____ Bottle(s) 2014 Les Terrasses de Tour Saint Christophe St. Emilion @ \$14.99 per bottle

The 2014 Les Terrasses de Tour Saint Christophe St. Emilion is a great little value, made by Château Tour Saint Christophe. It is a wonderful Merlot-based wine with a sexy nose of dark black fruit, spice and oak nuances. This rich and complex wine drinks like a \$50+ Bordeaux. When you think of Merlot and the heights it can reach, you must invariably think St. Emilion and their rolling hills where Merlot flourishes. I would pair this with a rich cut of red meat such as a tomahawk steak or filet mignon.

____ Bottle(s) Sean Thackrey "La Pleiade II" California White Blend @ \$14.99 per bottle

Sean Thackrey has been making interesting wines for decades. His unique winemaking has broken ground and influenced many practices. At his small Bolinas winery, he tinkers and incorporates practices he has learned. Sean prides himself on touching every grape that goes into his wines personally. He relies on his intuition and senses to craft his exciting wines. The Sean Thackrey "La Pleiade II" California White Blend is a blend of multiple vintages and multiple varietals which are not disclosed. The wine feels a bit like a White Rhône blend, crossed with a Spanish Albarino. It has notes of apple and pear and green fruits, with pithy notes and nutty hints. There's a great texture to the wine, making it an ideal match with cheese and nuts and with classical, traditional dishes such as roast chicken. If you want a wine from off the beaten path, or just a delicious and interesting wine, this is for you! Stephen Tanzer gave this 90 points.

____ Bottle(s) 2014 La Chablisienne "La Sereine" Chablis @ \$14.99 per bottle

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

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

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

____ Bottle(s) 2014 Conundrum "25th Anniversary" California White @ \$14.99 per bottle

This is a blend of Chardonnay, Sauvignon Blanc, Semillon, Muscat Canelli and Viognier sourced from Napa, Monterey, Santa Barbara, San Benito and Tulare counties. Yes, a fascinating wine! Wild aromas of peach, jasmine and lemon curd spring from the glass while on the palate the wine displays flavors of apricot, pear, citrus and lemon meringue pie. A touch of oak adds spice and structure while the pretty acidity and racy minerality nicely mingle with a tinge of sweetness. A perfect foil for spicy Asian cuisine and sushi, this pleasing white can be enjoyed with roast chicken as well. *Wine Spectator* gave it 90 points.

____ Bottle(s) 2013 Capcanes "Costers del Gravet" Montsant Spain @ \$14.99 per bottle

The 2013 Capcanes "Costers del Gravet" Montsant is a blend of 50% Cabernet Sauvignon, 30% Garnacha and

20% Carignan aged for 12 months in French oak barrels. The 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 delicious wine. I would pair this stunner with flatbread pizza, grilled chicken or a nice cut of dry-aged beef.

_____ Bottle(s) 2014 Herencia Altes “Benufet” Garnacha Blanca Spain @ \$14.99 per bottle

The Spanish wine industry has a lot going for it right now. The wines are very affordable for the quality you get—that’s obviously the most important thing. But along with incredible value there’s an amazing amount of diversity across white, red and sparkling wine varieties. Wineries have incredibly old vines planted as well as young vines, and make wines at every price level. So as you drink more Spanish wines at the affordable level, if you’re intrigued you can then trade up to pricier, higher quality wines. A great mid-tier offering is this 2014 Herencia Altes “Benufet” Granacha Blanca, a step up from the entry-level offerings of Garnacha Blanca. This is 95% Garnacha Blanca (the Catalonian name for the grape) with 5% Viognier. The wine has aromas of white flower and honeysuckle with a fresh, bright and zippy palate of honeydew melon, Asian pear, white flowers and jasmine. Great with fresh fruit, salads or seafood, this offers a delightful alternative for anyone who’s feeling bored with Chardonnay and Sauvignon Blanc.

_____ Bottle(s) 2015 Rafael Palacios “Bolo” Galicia Spain @ \$14.99 per bottle

A beautiful white wine. The vines are 10 to 40 years of age and the vineyard is farmed organically. Aromas are of white flowers, wet stone and hints of citrus while the palate is a complex unfolding tapestry of citrus, lychee, spice, minerals and hints of iodine. This layered wine has great energy and verve, and a depth rarely seen from a Godello-based wine. Pair this with shellfish, seafood or a burrata and tomato salad.

Best Buy Wine Club Previous Offerings

_____ Bottle(s) 2013 Villa Antinori Toscana Red @ \$9.99 per bottle

The 2013 Villa Antinori Toscana Red is a blend of primarily Sangiovese with smaller percentages of Cabernet Sauvignon, Merlot and Syrah. It was aged for twelve months in a combination of French, Hungarian and American oak. The resulting wine is gorgeous, loaded with aromas of cherries, spice and volcanic rock on the nose. The palate displays wonderful red cherry, black licorice, roasted meats and bitter chocolate flavors. I am not sure it is possible to find a better bang for your buck than this! I would pair this wine with any and all Italian cuisines and most red meat dishes. Robert Parker’s *Wine Advocate* gave this wine 90 points, and James Suckling gave it 91.

_____ Bottle(s) 2014 La Posta “Pizzella” Malbec Argentina @ \$9.99 per bottle

The 2014 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. Robert Parker’s *Wine Advocate* gave this 90 points.

_____ Bottle(s) 2015 Herdade de Rocim Touriga Nacional Alentejano @ \$9.99 per bottle

Catarina Viera and her team strive to create wines that are elegant, complex and strong. She is inspired by her love and respect for her grandparents, her father and her family, her connection with nature, and a true and unwavering passion for wine. Catarina continues to push the limits in what was believed to be possible in Alentejo. The 2015 Herdade de Rocim Touriga Nacional Alentejano shows everything the Viera family is working towards, coming together. An insane value, it’s made from the Touriga Nacional grape (often used to make Port). It has alluring aromas of blackberry kirsch, white pepper and licorice notes while the palate is dry with dark fruits and spice throughout. You can pair this delicious wine with any food you would pair with a Zinfandel or Cabernet Sauvignon.

_____ Bottle(s) 2015 Lafage Côté Est Côtes Catalanes @ \$9.99 per bottle

The 2015 Domaine Lafage Côté Est Côtes Catalanes is a blend of 50% Grenache Blanc, 30% Chardonnay and 20% Roussane that spent four months in stainless steel tanks on the lees. The resulting wine has pretty floral aromas with a bright, energetic palate that displays citrus, peach and honeyed notes. It has great balance as well as complexity. It is hard to believe this wine is only \$9.99! Robert Parker’s *Wine Advocate* gave it 90 points.

_____ Bottle(s) 2014 Comte Louis de Clermont-Tonnerre (Alain Corcia) Ventoux Vieilles Vignes @ \$9.99 per bottle
Négociant Alain Corcia is very hands-on. He makes each wine in its home region and chooses not to blend across

appellations, the better to reflect each wine's terroir. Ventoux has much in common with Côtes du Rhône but isn't as famous, so the prices are mostly much lower. This new 2014 is loaded with zesty red fruit flavors of strawberry and cherry. The Ventoux has a medium-plus body with zesty acidity that makes it an ideal wine for food pairing. The complex nose is loaded with tons of spice notes and great aromas of pipe tobacco and garrigue. In cooler weather, nice hearty dishes of braised beef, Texas chili or pork en verde would pair really well. Or, throw some burgers on the grill and go to town.—*Keith Mabry, K&L Rhône & Regional French wine buyer*

____ Bottle(s) 2014 La Chablisienne Bourgogne Chardonnay @ \$9.99 per bottle

This blew me away. It was all there: minerality, fruit and acidity, in perfect harmony and balance. It starts off with a subtle whiff of wet stone and iodine, then slowly opens up to lemon curd and hints of zesty green fruits. Zippy acidity and subtle tannin notes lead to a fresh, bright finish. A classic white with pretty citrus notes and minerality, this drinks so easily. You can pair it with almost all type of food requiring a crisp, clean white wine.

____ Bottle(s) 2014 Firestone Vineyards Santa Ynez Riesling @ \$9.99 per bottle

This is 85% Riesling with 15% Gewürztraminer blended in. It has a low alcohol level, 12.5%. This juicy, tasty white has aromas of jasmine and honey with flavors of citrus, peach, mandarin orange and wet stone. Zippy and bright with ever so slight a tinge of sweetness, this white is perfect for enjoying on the deck, with a plate of cheeses and meats or on its own when you just want an easy, quaffable white wine.

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

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

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

____ Bottle(s) 2013 Illuminati Montepulciano d'Abruzzo "Illico" Riserva @ \$14.99 per bottle

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

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

The Antinori Family created the Tormaresca label in 1998. It has two main wineries: Bocca di Lupo in the Castel del Monte and the Masseria Maime (think of it as the Maime Manor) along the Adriatic coast in Salento about 20 kilometers south of Brindisi. When I first tasted the 2012 Tormaresca Masseria Maime Negroamaro I was shocked at its elegance. Negroamaro can be a powerfully tannic variety at times; it frequently gets called "rustic." Negroamaro grown in Salento's limestone soils can produce wines of elegance if you manage the fermentation properly. The Tormaresca winemaking team fermented the grapes for 18 days using very delicate pump-overs looking for gentle extraction. Then they put the wine into a mix of French and Hungarian oak to age for one year. The nose is full of wild cherry, sage, earth and leather while on the palate you notice it is a structured wine, but elegantly balanced long and spicy. I think this wine is an excellent introduction to the Negroamaro grape. It takes you right to the top!

____ Bottle(s) 2013 Garluder Gruner Veltliner @ \$17.99 per bottle

Christian Kerschbaumer's Garluder Estate is in Feldthurns, in the Isarco river valley. He is a "Biologic" producer. It is a natural process and he wants the vines and the soil to do the talking. In his wines you really can feel the sun shining on the vines, and the stones giving a distinct character. This Grüner Veltliner is amazing. The aromas burst from the glass, full of white pepper and hints of alpine flowers. On the palate the wine has a density and weight, and supple richness that warms your mouth. The finish is stunning, powerful and long. This wine can easily age another

six to eight years but it is so tasty now it's hard to imagine waiting. Grüner Veltliner is one of the most versatile wines. It can accompany fish, poultry, pasta, pork or veal. This wine has a vino-lock, a glass plug in the end, my favorite closure. Don't use a corkscrew!

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

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

____ Bottle(s) 2009 Vie Cave Malbec @ \$24.99 per bottle

This is one of the few examples of Malbec in Italy, and is perhaps more reflective of Argentinian Malbec than French. Its full, fruit-driven aromas burst from your glass. On the palate the tannin structure is completely balanced, and the wine shows a long finish. A perfect accompaniment to grilled meats, or pasta with meat-laden sauce.

____ Bottle(s) 2008 Fattoria Rodano Monna Claudia @ \$26.99 per bottle

A Super Tuscan blend of 50% Sangiovese aged in traditional large Slavonian oak barrels for two years, and 50% Cabernet Sauvignon aged in French barrique for two years. The result is a powerful, structured wine with lots of earth, spice, plummy fruit and length. I would heartily recommend decanting this wine an hour or two before you wish to drink it. The results are amazing!

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

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

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

____ Bottle(s) AD Coutelas "Cuvée Eloge" Blanc de Blancs Brut Champagne @ \$34.99 per bottle

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

____ Bottle(s) Charles Ellner "Premier Cru" Brut Champagne @ \$34.99 per bottle

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

____ Bottle(s) Drappier "Carte Blanche" Brut Champagne \$34.99 per bottle

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