



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

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Hello K&L Wine Club Members,

Now that I'm settling into the role of wine club director, I'm starting to flex my buying muscle a bit with our vendors to put together some very serious deals on interesting wines that not only tell a story while broadening your palates, they pack a serious amount of value into our three core memberships. I was pretty excited about the ten-dollar discount I was able to tack onto the 2015 Buehler Cabernet in February, and I think the even more sizable deal we've negotiated for this month's Signature Red Club Napa selection might be unbeatable. See inside for the specifics. Members from any of our clubs are going to want to take a serious look at that special pricing for the 2013 Antica.

That's not to say we didn't pack serious value into the Best Buy and Premium clubs as well. When was the last time the Best Buy Club offered bottle maturity alongside hand-harvested, organic and bio-dynamic viticulture? Wine drinkers typically pay a premium for those qualities. We've used our direct purchasing power to bring you Best Buy members a stunning and complex expression of Sauvignon Blanc from New Zealand, coupled with a Rhône-style Grenache-Syrah-Mourvèdre blend from the Languedoc that showcases seven years of cellaring. Most people never even consider laying down their daily reds for continued evolution, but you're about to see what happens when you do.

Premium Club members have another outstanding value in the red department that should send them running back to the store for re-orders. Puelles has been championed by our staff since K&L Spanish buyer Joe Manekin originally introduced the label after his initial trips to Rioja. This is one of our direct imports. The middleman gets excluded, we do the legwork, and the customer gets the extreme savings per bottle. Tack on the additional wine club discount and you're really cooking. The 2005 Puelles Gran Reserva Rioja is one of the best red wine values in the store—period. If you've never had the pleasure of savoring Spain's finest and most robust red expression, you're about to get a master class in Old World charm. That wine, alongside the Jax Y3 Rosé, should get your March started off on the right foot. I've always had a thing for dry Rosés that taste more like white wines, and this fresh, crisp Pinot Noir-based Taureau should refresh your minds and your palates after a long winter.

As I mentioned, the Signature Red Club boasts a big Napa superstar this month—but don't sleep on the 2010 Andron from Bordeaux. It caught our entire buying team off guard last spring when we tasted it as part of an importer exposition during the region's *en primeur* event. You've got two outstanding Cabernet values from the world's two most prestigious Cab-producing regions, from two of the most celebrated Cabernet vintages of the last twenty years.

For you Italian Club members, Greg St. Clair has two stunning reds: a fleshy Barbera and a Bordeaux-style blend from Tuscany that should finely accent any robust and hearty meal.

Please see page 7 for a very special club member discount on Bordeaux wines. Also, make sure to check your email for monthly updates on other opportunities. I hope you enjoy!

David Driscoll, K&L Wine Club Director
daviddriscoll@klwines.com

Signature Red Collection Wine Club

One thing I hate is being pigeonholed into any sort of rigid formula when it comes to wine curation, which is why I shook things up in this month's Signature Red Club. Rather than continuing the trend of two elite \$25 bottles, I decided fifty bucks is fifty bucks and there's more than one way to add it up. That's why you're getting one wine—the incredible **2013 Antica Napa Valley Cabernet Sauvignon (\$32.99)**—that generally runs for \$45 on its own, alongside a perfectly aged Bordeaux—the **2010 Andron, Haut-Medoc (\$16.99)**—that we normally sell for \$20. I'm packing \$65 worth of serious Cabernet into your Signature Red subscription for fifty bucks and I believe you're going to be thrilled.

I don't think it's a secret at this point that 2013 was a magical year for California reds. The best wines from Napa have huge scores and great reviews, including the 2013 Antica. Besides the glowing 94-point Parker review where Robert himself describes the wine as “beautifully elegant,” I think you'll all enjoy how approachable this wine is already. Antica is made by Italy's famous Antinori family (the Antica name is a combination of Anti + CA for California). It's from vineyards well above the valley floor, fruit that's generally more complex and flavorful than the stuff that gets roasted all day in the hot Napa sun. The Antinori wines are some of the most celebrated in all of Italy, and they've definitely bestowed the same attention and care onto their Antica project. The wine is rich, but balanced. Structured, yet elegant. Powerful, yet haunting and beautiful. It's a stunning bottle of classic Napa Cabernet from a now-legendary vintage. Let's talk about 2013 while we're at it:

There may never be enough superlatives to describe the heights of 2013 in Napa. It was called a “vintage of a generation” by critic Antonio Galloni. Robert Parker dubbed it the best in his 37-year career, a vintage of across-the-board quality where structure, age-worthiness, complexity and concentration are the names of the game. Top to bottom it is a vintage of absolute classics and the wines can age forever. That's why you should drink your one bottle of Antica Cabernet now, then take advantage of the ridiculous re-buy price I negotiated for you and add a few bottles to your wine cellar. I think it will go down as one of the best deals in the history of the Signature Red Club, and I'm just getting started!

2010 was a similarly styled vintage in Bordeaux: a huge and powerful harvest with enormous praise (and press) that coupled ripe fruit with structured and mouth-filling tannins. It's now considered a modern classic by many critics. I worked with my boss Clyde Beffa to put together a hot deal on a rather under-the-radar gem. Andron is a teeny-tiny 28-hectare estate in Bordeaux's Médoc region, planted to Cabernet, Merlot, and Cabernet Franc. Despite



Cabernet vineyards in Napa can extend across the valley floor, then up onto the slopes of the nearby mountain ranges.



Cabernet vines in Bordeaux's Médoc region.

decades of experience working in Bordeaux, neither Clyde nor our veteran expert Ralph Sands had ever heard of the wine until we tasted it on our 2016 trip to France. While none of us could recall having come across Andron in our combined industry experience, we all instantly agreed on one thing: the 2010 was a whole lotta wine for twenty bucks. It showcases all the textbook structure and strength of the vintage, yet with equal amounts of rich fruit and texture. After more than seven years in the bottle, the wine is beginning to soften just a bit, allowing the complexity of the secondary undercurrent to shine through—hints of cedar and spice. Ralph has been handing it out to all his top Bordeaux clients, and the wine has absolutely killed it at our in-store tasting events. It's a stunning value from a now-legendary vintage and with your wine club discount you can deduct further savings should you feel like coming back for more. It's quite the formidable duo this month for you Cabernet lovers. I'm going to be hard-pressed to outdo myself come April.

Premium Wine Club

The K&L direct import program is without a doubt the most exciting reason to shop with us as it gives our customers the ability to sample and enjoy wines that would normally never see the light of the American retail market. We send our buyers out on the road to sniff out and track down interesting wines, and sometimes the K&L staff ends up with most of what's discovered. That's certainly been the case with Puelles, a small Rioja producer in the Alta village of Abalos that our buyer Joe Manekin found a few years back. No other red wine in our history has sold more bottles to employees than customers!

Abalos is a commune long famous for the quality of its vines and wines, as demonstrated by the large number of 14th century stone *lagares*, winery buildings, built right on the vineyard (for the original farm-to-table products!) and the notable number of very old cellars.

The Puelles red wines consist primarily of Tempranillo, with very small splashes of Garnacha, Mazuelo and Graciano. In the case of the **2005 Puelles Gran Reserva Rioja (\$16.99)**, it gets another few years of barrel maturation in both French and American oak. After twelve years in the bottle the fruit begins to fade just a bit, allowing the secondary flavors of spice and leather to begin moving forward into the palate. I think the 2005 Gran Reserva at twenty bucks might even be better than that legendary 1999 vintage we sold case upon case of. Tasting it with Joe, our

Spanish buyer, I was practically jumping up and down. The wine pours over the palate with a soft and silky core of fruit, but not the ripe and juicy red berry fruit you see in a young Rioja. I can't think of a more exciting wine to put into the Premium Club!

While we typically do a red and white combo, I have a very special connection to what I think is currently the most exciting winery in Napa: Jax Vineyards, a small label run by a local Bay Area Peninsula family that offers classic California character with superb quality and pricing. You've probably seen their Y3 Taureau (the best-selling \$20 California red we currently offer) and their outstanding \$50 Cabernet (my favorite Napa Cab from 2015 thus far). For those of you who live near San Francisco, Jax took the bold step of opening its tasting room in the city, South of Market on Brannan Street, rather than at the actual winery. It's only a short walk from our store on Harrison, and you'll find me there on



The Puelles vineyards in Rioja.

the occasional weeknight after work, drinking a glass of their outstanding Rosé with my face buried in a cheese plate. Jax's wines are made by winemaker Kirk Venge, who has become a superstar in California over the last decade after putting his stamp on wines like Hunnicutt, B Cellars, and Bacio Divino. Now let's get to the **2017 Jax Y3 Russian River Pinot Noir Rosé (\$12.99)**. Let me start by telling you this: getting this newly-released wine into the Premium Club is an absolute coup! They made less than 500 cases of it, it's made with top-quality Pinot Noir from Sonoma, and almost all of it goes to their own direct club members and the patrons of the tasting bar. In no way is the Jax Rosé some overly sweet, fat and fruity, pink party wine for college kids. It's a very serious wine, on par with some of the best Provence expressions we carry in the store. It's pale in color, refreshing on the palate, and electric with acidity. I think you're going to be coming back for seconds and thirds, especially with your fantastic discount applied. I can already hear the feedback now; "You know, David, I never thought I liked rosé..."



The K&L team enjoys a bottle of Jax Rosé at the winery's San Francisco tasting bar on Brannan Street.

Best Buy Wine Club

It's another very exciting month for Best Buy Club members because we have two interesting wine styles to talk about, both rarely if ever available for \$9.99 a bottle. The first is an organic and bio-dynamic Sauvignon Blanc from New Zealand, and the second is an "aged" or bottle-matured red from the Languedoc. Generally speaking, most people are just looking for something tasty and well-made for ten bucks. I don't know anyone who expects to get hand-harvested, all-estate quality for that price, just as I don't ever expect seven years of bottle age when I shop for an everyday French red. Let's talk about what both of these characteristics mean as they pertain to a wine's flavor.



Carrick's Sauvignon Blanc vineyard in New Zealand.

The **2015 Carrick Sauvignon Blanc (\$9.99)** is a direct import to K&L, meaning we purchased the wine directly (our specialty) from Carrick in New Zealand and managed to bring it into the states without paying the importer/distribution middlemen who generally take a cut of the profits. That's why the price is so good. My colleague in the Redwood City store, Stefanie Juelsgaard, is not only a passionate advocate for the wines of the Southern Hemisphere, but also for organic and bio-dynamic winemaking as a whole, so I want to include her thoughts as part of the explanation to our club members. "Biodynamic and organic viticulture is taking over the wineries of New Zealand and one such

estate, Carrick, is helping to lead the movement,” she wrote to me in an email. “Carrick winemaker Francis Hutt is championing this approach to winemaking of crafting wines in the vineyard versus the cellar. Francis Hutt was well equipped to handle the work of bio-dynamically farming a vineyard, having spent a year on the viticulture side of Carrick before being named its winemaker in 2011. Sauvignon Blanc is rarer in Central Otago than its neighbor to the north, the well-known region of Marlborough, making this wine even more special. Even though the effort required is much higher, Carrick performs all vineyard maintenance projects by hand, such as leafing and harvesting, as they believe this produces the finest wine and showcases the exceptional qualities of the region. Fermentation is carried out using only wild yeast and aging takes place in neutral French oak barrels, lending some texture and richness to the palate. The climatic influence of this area results in a stunning wine showcasing tropical fruit, driving acidity, flinty minerality, and bright citrus notes.”

I think you’ll realize in your first sip how the Carrick agricultural practices have added depth, character, and flavor to what on the surface seems like a Tuesday night bottle of wine, just as I think you’ll immediately sense what seven years of bottle age does to the **2011 Domaine de Nizas Languedoc \$9.99**, a blend of Syrah, Mourvèdre, and Grenache from the south of France. It’s similar to a Côtes du Rhône in style and recipe. When you shop for everyday bistro-style French reds you’ll generally find wines from more recent vintages like 2015 and 2016 because they’re priced to drink young and relatively soon after bottling. However, just because you’re not spending \$50 on a bottle doesn’t mean you can’t lay down a few bottles in your cellar. Inexpensive wines can transform and evolve into something greater, every bit as well as pricier selections—as long as they have the necessary acid and tannic structure to promote healthy maturity. It’s just not something that’s commonly done. As a wine ages in the bottle, the tannins will integrate into the wine and the mouthfeel will soften, condensing into a more plush and silky texture. The fruit dissipates and the secondary flavors like savory herbs and spice begin to come forward. Those flavors come from the core of Domaine de Nizas’ terroir, a unique mosaic of three soil types. The limestone and clay soils make more powerful wines. When planted with Syrah, they create wines with red fruit and violet characters. The Basalt soils are volcanic based, unique within the Languedoc region, and rare throughout the world. Syrah planted on basalt soils often results in wines with spice and licorice notes alongside a good tannic structure. Maturing a wine in bottle allows those terroir-driven flavors to come forward with evolution, but it generally comes at a price. In the case of this 2011 Nizas, we managed to pack it in for ten bucks—a rare treat indeed!



Above: A stone storage building sits in the expansive Languedoc vineyards of Domaine de Nizas.

Below: Rolling hills and vineyards of the Rhône Valley, in early spring after pruning.



Club Italiano

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

The Badia di Morrone is an ancient abbey (*Badia* is abbey in Italian). It was originally constructed in 1089 and the structure was rebuilt multiple times, so they have a little bit of history. They are about 25 miles southeast of Pisa in an area of Tuscany that seems a bit forgotten. Much of Tuscany is so well travelled it's hard not to get caught up in a wave of foreign tourists. If you want to get away from the crowd then Terricciola is the place for you. You won't even find many Italians! The Gaslini-Alberti family bought the estate in 1939. It encompasses more than 1500 acres, 280 of which are in vineyards planted to predominantly Sangiovese, plus some Cabernet Sauvignon, Merlot and Syrah. More than 100 acres are devoted to olive trees. The property has multiple different houses across it that the family rents out as Agriturismo. Who doesn't love lying around the pool in the Tuscan countryside in the summer! I met Filippo Gaslini-Alberti in 1998. He had come to Florence to meet me and pour some wines in my hotel lobby. He was keen to get me interested in importing them and we did for quite a few years, until his distribution need outgrew our ability. I've always liked the wines. They show a different side of Tuscany, an area where the climate is more coastal and has its own tweak. The **2011 Badia di Morrone N'Antia (\$24.99)** is a blend of predominantly Cabernet Sauvignon, Cabernet Franc and Merlot, a more Bordeaux-like blend for sure. It is aged for 15 months in barrique. In its youth this wine had a little too much evident barrique but now it has aged into a wonderful expression of the Pisan countryside. I think this is a wine you need to have with bolder food such as leg of lamb or a rich lasagna.

I remember the day that Mario Roagna walked me over the top of the ridge where his Carolina Barbera is planted. It's a vineyard in a natural amphitheatre with a spectacular southern exposure. Bartolomeo Roagna and his wife Carolina bought this estate in the Val del Prete back in 1977. The name Val del Prete refers to the exiled Bishop of Asti who lived in the valley in the 1850s and must have known something. The priests always knew where the best wine was. As we walked over the top of the vineyards, which Mario and his father Bartolomeo had planted, Mario began to glow as if he were introducing me to a new child—and that's how it sort of was. He had recently acquired an adjoining parcel of Barbera, a vineyard called La Serra de Gatti. La Serra de Gatti has a southeastern exposure at just over 800 feet. That's the source of the grapes for this **2015 Cascina Val del Prete Barbera (\$14.99)**. The soil is a calcareous mix of sand and marl that gives the wine boisterous fruit while still retaining good acidity. The wine is fermented in stainless steel and then aged in neutral barrels for about six months, until the wine goes



The Tuscan abbey Badia di Morrone, above. Below are its vineyards, which slope to the southwest.



The natural amphitheatre at Cascina Val del Prete.

through the malolactic fermentation. Mario, while being very Piemontese in a reticent, shy way always seems to want to break out of that mold. He's just dying to laugh and rejoice. There's so much joy in him when he speaks about his land and his wine, he's just fun to be around. And I love this wine. There's just a fun-loving nature about it and you can't not like it. There's so much fruit and freshness it's fabulous. Barbera's fresh and vibrant acidity always makes it a great match for dishes that have more richness. One of my favorite matches is sausage and cream pasta with red chili flakes or black pepper. The acidic zip in the Barbera is the perfect foil for the richness of the cream. Try it, you'll love it!

To further your engagement and education with France's finest claret, we have three new Bordeaux wines to tell you about:

Third Time's A Charm

In the Bordeaux business, some people think the experience begins and ends with the grand vins—the marquee expressions from each of the major châteaux. There are the first growths like Lafite and Latour, and the second growths like Pichon-Baron and Montrose. But in addition to those classified rankings there are these things called second and third wines. These are the cuvées made with the additional fruit from each property—from young vines not quite ready for the spotlight, and from parcels that remain after the grand vin reached its max potential. Sometimes a portion of grand vin actually goes into the second and third wines. That phenomenon occurs when the harvest is abundant and there's plenty of great fruit left over. There are no rules when it comes to these added expressions, only options and opportunities—both for the property itself and for consumers.

Each vintage we comb through not only the best grand vins, but also the very best of the second and third wines, and wines from other holdings (see for example the Beychevelle below), looking for the chateaux that have bestowed their textbook DNA into their less hallowed labels. We thought exploring some of these wines might be exciting for our wine club customers, especially if we offer an additional discount as an incentive for you to venture on this experience. That's why for March we've pulled out three fantastic wines that should stimulate both your mouth and your mind!

2014 Médoc de Beychevelle, Haut-Médoc

Club Price \$19.99 Here are Clyde's notes: The great Saint-Julien property Beychevelle has some land just south of Saint-Julien in the Haut-Médoc. If not for the position of the southern boundary of the Saint-Julien appellation, this wine would make up part of Beychevelle's first wine and part of their second, Amiral de Beychevelle. This pretty wine has all the characteristics of Saint-Julien: cola aromas, silky texture, etc. Cassis aromas and just all crushed berry sweetness on the palate. Very close to Beychevelle in style. A must try. This is the first time we have bought this label. Tasted 12/9/17—very lively with a fine minerality on the palate.

2014 Le St-Estèphe de Montrose, St-Estèphe

Club Price \$23.99 The third wine of Château Montrose from a great vintage in the Northern Médoc. Originally available only to employees of the winery, this lively wine is perfect for drinking early and often. With great structure and trademark Montrose power, this is the expression you can drink today while your Château Montrose sits in your cellar.

2014 La Reserve de Malartic, Pessac-Léognan

Club Price \$17.99 The second wine of Malartic-Lagravière in the Graves, this is one of our favorite bargains year in and year out. Ebullient notes of blackberry and raspberry *confiture* lead the way here, backed by a black licorice accent and a light brambly edge for contrast.

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

2016 Kalinda Anderson Valley Pinot Noir @ \$24.99 per bottle

The first producer to plant Pinot Noir in Anderson Valley was Husch. They harvested their first vintage in 1971 (and later purchased the Nash Mill Vineyard site from our own Anderson Valley veteran, longtime K&L Redwood City sales associate and winemaker Jim Barr). During the mid-1990s, after more growers had jumped in with tremendous results, top wineries from around the state began purchasing Anderson Valley Pinot Noir for their blends, charmed by the high quality of the fruit and the incredibly affordable prices. Today, numerous wineries from outside the appellation have purchased Pinot Noir vineyards there. As morning and evening fogs cool down the grapes, helping them retain their acidity after sun-soaked summer days, more and more serious Pinot Noir lovers—including us—are discovering the quality of Anderson Valley wines. For our most recent Kalinda Pinot Noir, we went to Mendocino County in search of classic character and top value. The 2016 Kalinda Anderson Valley Pinot Noir has California character with a nice little zip of acidity, bringing bramble fruit rather than soft cherry and soft, savory herbs rather than sweet baking spices.

2016 Achaval Ferrer Cabernet Sauvignon @ \$24.99 per bottle

Where can one find mountain-grown Cabernet for a great price? The answer is Mendoza, Argentina, where Achaval Ferrer sources its fruit from mineral-rich mountain soils, resulting in nuanced and beautifully balanced flavors. Bordeaux estates have their eyes on Mendoza. The conditions and Cabernet-friendly climate have shown tremendous and cost-effective results, as evident here in this 2016 Achaval Ferrer Cabernet Sauvignon, with juicy black fruits, hints of earth and tobacco, and a full-bodied finish. We'd be hard pressed to find a Cabernet this polished and profound at this price locally. Ferrer is a widely respected red wine producer, known for its old-school approach to new-world winemaking. Their wines are textbook in style and varietally correct, as is clear from the first sip of the 2016 Cabernet.

2015 Bravium Pinot Noir Anderson Valley @ \$24.99 per bottle

The 2015 Bravium Anderson Valley Pinot Noir from vineyards in the far reaches of Mendocino Valley. The wine is 100% Pinot Noir aged for 11 months in a combination of French and Hungarian oak of which 33% was new. The resulting wine is delicious. It's loaded with bright strawberry and raspberry aromas along with mineral and a cool rush of mint on the nose. The palate is bright and lively with strawberry and raspberries cascading throughout and a crunchy mineral and spice note on the end. This delightful red should pair well with roast chicken, poached salmon or lamb chops. *Wine Enthusiast* gave it 92 points.

2013 Von Strasser Diamond Mountain District Cabernet Sauvignon @ \$29.99 per bottle

The 2013 Von Strasser Diamond Mountain District Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon, 19% Malbec, 5% Petit Verdot and 1% Merlot aged in 100% French Oak of which 30% is new. It is blended from six vineyard sites within the Diamond Mountain District, and designed to be more approachable than your typical Diamond Mountain Cabernet Sauvignon. The wine begins with a nose of dark berry fruit, blueberry, blackberry and leather notes. The palate is a delightful mix of black licorice, coffee, pomegranate and subtle earth tones. The finish is long and lingering with supple tannins which will allow the wine to age gracefully. Pair this with a perfectly seared Filet Mignon, or put it in your cellar and allow it to sleep for 10 to 15 years and be amazed at its evolution.

2013 Domaine Fontbonau Côtes du Rhône @ \$22.99 per bottle

In 2008 this property was run down, but had 70-year-old Grenache and 30-year-old Syrah vineyards. The soils consist of sand, silt and fine clay, all ideal for growing classic Grenache. This wine drinks more like a fine Châteauneuf-du-Pape than a Côtes-du-Rhône. Thanks to the old vines and soil composition it has impressive structure and depth. It's loaded with dark berry fruit, silky tannins and complex structure. It drinks like a wine easily double the price. Enjoy this succulent red with lighter red meats and earthier fare. It's a great match for lamb or veal.

2014 Domaine de Bila Haut "Occultum Lapidem" Côtes-du-Roussillon Villages Latour de France

@ \$24.99 per bottle

The vintage 2014 was a little cooler in the region, providing a great thread of freshness and bright blackberry fruit notes to this wine. Notes of violets, currants and peppery spices also abound. Since Roussillon is so close to the Spanish border, there is a large Catalan population throughout the region. The beautiful food there is a great hybrid of savory roasted meats, cured hams and salumi, beautiful seafood and creamy sauces. My own favorite dish was a chickpea salad tossed with Spanish chorizo, roasted peppers and a light vinaigrette laced with a little cumin. That and maybe a grilled veal chop and you've got a pretty perfect pairing for this wine. —*Keith Mabry, K&L*

Rhône/Loire Valley/French Regional Buyer

2015 Mas Doix "Les Crestes" Priorat @ \$24.99 per bottle

A blend of 80% Grenache, 10% Carignan and 10% Syrah aged for eight months in two-year-old French barrels. The wine is unfinned and unfiltered. The result is a dark, crimson red wine with dark berry and licorice aromas and a palate of cherry, cola and dried herbs. The wine has excellent weight and feel, with good acidity and balance and a long, harmonious finish. You can pair this wonderful red with meats, cheeses or a gourmet pizza.

2014 Dominio del Aguila "Picaro" Ribera del Duero @ \$24.99 per bottle

A stunning red wine. The wine has beautiful aromas of red fruit, spice, dried herbs and subtle notes of crushed rocks. On the palate the wine displays gorgeous red fruits that are perfectly balanced against racy acidity and mineral notes. Hints of oak and vanilla finish out this impressive red wine.

Premium Wine Club Previous Offerings

2014 Terres Secrètes, St. Veran @ \$14.99 per bottle

This wine comes from a vineyard called "Les Cras," known in French as a *lieu dit*—a vineyard plot that has a name, but no ranking or classification such as premier or grand cru. Terres Secrètes means "secret lands" and it's the name of the winemaker collective that put together this wine. It's a band of growers in Burgundy's Mâcon region that team up to work as a cooperative with their fruit. Having spent time in the Mâcon this past spring, I can tell you that the wines from this region of France are humble, high in quality, made by hand with pride. They're some of the best white wine values from anywhere in the world—Chardonnay or not. Just about all of the whites from the Mâcon are Chardonnay, and this particular wine is made from fruit that borders the more prestigious St. Veran neighbor of Pouilly-Fuissé. In this part of the Mâcon the soils are very stony and calcium-rich, helping the grapes retain their acidity and preserve their freshness. Unlike California Chardonnays, St. Veran wines see little to no oak, so the wines speak to the quality of the grapes themselves. I think you'll understand what I'm talking about when you take your first sip of this wine. A pure and clean-flavored Chardonnay, it refreshes the palate with lively acidity while tempting your taste buds with stone fruit flavors and accents of white flowers. It's Chardonnay in its truest form.

2014 The Seventy Five Wine Co. "The Sum" California Red Wine @ \$15.99 per bottle

The 2014 Seventy Five Wine Co. "The Sum" California Red Wine is a mouthful both to say and to taste! A blend of 85% Cabernet Sauvignon, 10% Petite Sirah and 5% Syrah, this full-throttle red blend has an intoxicating nose of macerated blackberry, dark cherry kirsch and creamy mocha notes. The palate is a seamless parade of layer after layer of dark fruits, spice, dark chocolate and molten rock flavors. This is a rich red wine that begs to be drunk alongside a rich cut of filet mignon, or Beef Wellington. It is ready to be enjoyed now in all of its hedonistic youth.

2016 Arnaldo Caprai Grechetto @ \$14.99 per bottle

The 2016 Arnaldo Caprai Grechetto comes from the Colli Martani DOC in Umbria. This 100% Grechetto-based wine is aged for just three months in stainless steel and then an additional three months in bottle, to produce a bright and zippy white that's ready for immediate consumption. An intense perfume of exotic fruits, yellow peach and floral notes greets the nose and the lively, acid-based palate displays yellow fruits and peach notes with chalky notes and mineral tones. Perfect with seafood, salads or a cheese plate, this refreshing white is incredibly versatile

and pleasing. It's a perfect example of the white wine renaissance going on in Italy. These wines used to be somewhat boring but thanks to lower yields and renewed commitment to excellence they are now interesting, bold interpretations of indigenous grape varieties. James Suckling gave this 91 points.

2013 Château de Montfaucon "Baron Louis" Lirac @ \$14.99 per bottle

The "Baron Louis" is the flagship wine of Montfaucon and represents the beauty of the Lirac region. Always a blend, it is mostly Grenache with the sum of the parts made up of Syrah, Mourvèdre, Carignan and Cinsault. The 2013 vintage was great but problems with the yields of Grenache made it difficult to rely as heavily on this most esteemed grape. Winemakers relied more on the other partner varieties like Syrah and Mourvèdre to round out the blends, and that led to more savory and intriguing characteristics in the wines. The "Baron Louis" is loaded with black fruit and smoky spices. It is a generous wine but not too heavy, with a sultry perfume of currants and potpourri leading to a ripe palate and in turn a long supple finish. The "Baron" would reveal even more savory notes if laid down a couple of years but it is highly enjoyable now. It makes a perfect foil for roasted lamb or pork. You'll find this the perfect complement to the winter season's heartier fare.

2015 Buehler Russian River Chardonnay @ \$14.99 per bottle

This comes from the Wood Vineyard, known for adding peach and apricot flavors and aromas and giving a fleshier feel to the wine, and the River Vineyard which adds a floral quality, mineral and lime notes and a steely quality. Some French oak is used on this wine. This quintessential California Chardonnay has exotic fruit notes, stone fruit and zesty mineral notes. Citrus and peach aromas emerge with a rich palate buffered by nice acidity and graham-cracker notes. The mouth feel is creamy and rich with a long, lush finish. The perfect foil for roast chicken.

2014 Seven Hills Columbia Valley Cabernet Sauvignon @ \$14.99 per bottle

Washington State is fashioning some amazing wines. The arid climate helps control how much water the grapes see, giving the winemaker/growers a huge advantage. The 2014 Seven Hills Columbia Valley Cabernet Sauvignon has a dark red color in the glass with brimming aromas of black cherry kirsch, mocha and baker's chocolate. The palate seamlessly unfolds to reveal blackberry and milk chocolate notes with silky tannins and a long, lush finish. The perfect foil for red meats and hearty dishes, this is a fantastic Cabernet Sauvignon for the price.

2015 Stéphane Aviron "Vieilles Vignes Chenas" Cru Beaujolais @ \$14.99 per bottle

The 2015 Stéphane Aviron "Vieilles Vignes Chenas" Cru Beaujolais is a stunning example of what Beaujolais can and should be. Beautifully fruited with racy notes of wet earth, herbs and spices, this delightful red wine can be slightly chilled and enjoyed with a multitude of cuisines. It is light enough to pair with fish courses such as salmon and sea bass, and it can also pair with pork, veal and some lighter beef dishes. Fresh and fruity but in no way insipid, this complex red is incredibly versatile.

2009 Bodega Poesia "Cuvée Hélène" Argentina @ \$14.99 per bottle

This wine is one step down from their flagship wine, which is named Poesia. The "Cuvée Hélène" is a stunning wine that, like a fine Bordeaux, benefits by spending a little extra time in the bottle. Not a pop-and-pour wine, the 2009 Bodega Poesia "Cuvée Hélène" is dark and brooding, with graphite and cassis aromas. The palate is a dense collage of dark berries, baker's chocolate, menthol, licorice and spice. It has great length, with fine tannins. This Argentinian beast should be paired with tri-tip, meat-lover's pizza or other rich dishes that call for a bold red wine.

Best Buy Wine Club Previous Offerings

2016 Alamos Torrontés @ \$9.99 per bottle

The 2016 Alamos Torrontés was harvested from mountainous vineyards at elevations of 5,000 to 10,000 feet, in Argentina's Salta region in the shadow of the Andes. Salta is a region of extremes. Its extremely warm temperatures in the day help the grapes achieve optimum ripeness, and its cold conditions in the night allow them to retain their acidity. The ancient Rieslings and Gewürztraminers of Alsace are grown in similar mountainous conditions; those high elevations help maintain the freshness and flavor of aromatic white varieties. When you taste the 2016 Alamos Torrontés, you'll find that fruity, floral character bolstered by a zippy acidity, and also tremendous texture. It's a perfect combination of richness and refreshment, the result of the extreme conditions in which the grapes fluctuate. Not only is the wine of an extremely high quality, it's also incredibly affordable.

2015 La Posta “Fazio” Malbec @ \$9.99 per bottle

The 2015 La Posta Malbec is named for grower Domingo Fazio, whose Malbec is grown at 3,500 feet elevation in the Tupungato region of Mendoza. Besides all of the calling-card flavors of cassis and soft red fruits, the wine has freshness and grace. It's of a quality that I typically associate with \$20-\$25 Malbecs—those that display elegance and finesse as well as texture.

2011 Navazos-Niepoort Palomino Vino Blanco Spain @ \$9.99 per bottle

The Palomino grape's low sugar and acidity levels, and the way it oxidizes, make it ideal for fortified wines. Vin Jaune lends itself to certain flavor profiles, including nuttiness and petrol notes. The 2011 Navazos-Niepoort Palomino Vin Blanco Spain is a great example of a Vin Jaune-styled wine. It has inviting aromas of walnut, smoke and poached apricot. The palate is lively and dry with slight oxidative notes that give the wine a light and airy feel. Pair this wine with Marcona almonds, cheeses or shellfish. Robert Parker's *Wine Advocate* gave this 90 points.

2014 Area Code Wine Co. Edna Valley Chardonnay @ \$9.99 per bottle

A great entry-level offering. When you're looking for that affordable everyday drinking Chardonnay, a few things need to be present: good fruit, nice balance, a hint of oak, and harmony between alcohol and tannins. The 2014 Area Code Wine Co. Edna Valley Chardonnay has all these qualities in spades. It is a great little bargain that can pair with roast chicken, a salad or cheese plate.

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

2016 Silvano Follador Valdobbiadene Prosecco Superiore @ \$16.99 per bottle

Silvano and Alberta Follador started with a tiny parcel of land that they had inherited from their paternal grandfather; a few years later they received a slightly larger plot from their maternal grandmother. In all they have four plots for a total of just over eight acres of vineyards. That is small, and for a Prosecco producer it's micro tiny. When I first met Silvano and Alberta they made an array of wines but since the 2014 vintage they have made just one, a blend from all four vineyards. They make 2275 cases a year of their Valdobbiadene Prosecco Superiore Brut Nature. The grapes are all indigenous: Prosecco (now called Glera), Verdiso, Perera, and Bianchetta. In this 2016 bottling the residual sugar was 0.0%, which is bone dry. You won't find many bottles of Prosecco like this! Last year Ian d'Agata, who writes for the website Vinous, wrote “Silvano Follador is in my opinion the single best producer of Prosecco today.” I'd agree with him.

2010 Vigneti Massa Barbera “Monleale” @ \$22.99 per bottle

If you're really an Italian wine geek you'll know of Walter Massa, producer of this wine. There are lots of versions of Barbera that are fresh, crisp and bright and many that are aged in new barriques giving them a toasty and more tannic character; but this Barbera “Monleale” is neither. It is sourced from three old-vine vineyards in the hills around the small town of Monleale. The vineyards are mostly marine clays, which offer high-toned aromatics. The wine is aged in used barriques, and I mean used. This isn't a wine that's affected by lots of new oak. It spends just short of two years in barrel. The wine is unfiltered, and fermented using only indigenous yeasts. It is held back until Walter feels that it's right, and that's why the 2010 is just coming to us now. I find this wine extraordinary. The nose is so complex, with layers of fruit, earth, and spice intertwining in a symphonic effect of aromatics. On the palate the wine has verve. After all it is Barbera so the acidic structure dominates, but the wine has a supple richness that is mouth-filling. The flavors are complex, dynamic and stunning. Try this with a risotto or a filled pasta, it's incredible!

2011 Porta del Vento “MaQue” Perricone Sicilia @ \$21.99 per bottle

The wine is a blend of Nero d'Avola and Perricone, fermented in glass-lined cement tanks and aged in large wooden barrels. At first sniff you can sense the power and complexity, but it isn't until you get the wine into your mouth that you can feel the intensity. I would call it dense but that's not in the California sense of thickness or obvious fruit. This wine has completeness to it. The flavor, structure and balance resonate in a symphonic flourish. The backbone of this wine is the Perricone; you can feel its structure and edges but it is perfectly matched with the supple texture of the Nero d'Avola. I'm thinking veal shank for this wine!

2016 Quartomoro Di Sardegna Orriu @ \$17.99 per bottle

The wine is classically Sardinian, without the over-ripe flavors one can find in Cannoanu. It's produced from a vineyard in granitic/sandy soil at about 2.3 tons per acre. The wine is super clean, full of fruit and with layers of

complexity that add spice and earth. Every time I think of Sardinian food the name Bottarga comes into my head, but for this wine I'm thinking grilled leg of lamb!

____ Bottle(s) 2014 Ferrero Toscana IGT @ \$13.99 per bottle

When Pablo and Claudia purchased their property just south of the Orcia River, across Montalcino's southern boundary, they planted Cabernet Sauvignon, Merlot, Montepulciano and Alicante Bouschet. Pablo was interested in making something besides Sangiovese, which was nearly the only grape in Montalcino. Initially he decided to vinify them separately into individual wines labeled as CA, ME, MO, AL. The wines were good but monstrously difficult to sell. One day while San Francisco's Mike "Guido" Parres and I were tasting at the winery I said give me another glass and I poured amounts of the wines into one glass to see what it would be like and wow, it was better than any of the individual wines. When I looked at Pablo he said, yes, I know—we were waiting to see if you liked the idea! By the way, with the 2015 version of this wine the family changed the name from IGT to the name of their youngest daughter Pepita. It's a powerful, full-bodied wine and you should try it too!

2015 Schiavenza Langhe Nebbiolo @ \$25.99 per bottle

Barolo is one of Italy's most famous wines and perhaps the most difficult to understand. The best way to learn about Barolo is to start with Nebbiolo, especially from a producer who makes wine without the affectations of "winemaking." This Nebbiolo exhibits all you need. The Schiavenza winery has been making wine at this small estate since 1956. The Serralunga commune is famous for giving the most structured and powerful wines of the Barolo DOCG. This is a powerful wine. Make sure to use a Burgundy glass. And if you can, have this with a plate of Brasato al Barolo (Italian pot roast) with polenta, an ideal seasonal dish with this wine!

2015 Casale della Toria Cesanese del Piglio @ \$21.99 per bottle

Casale della Ioria, owned by Paolo Perinelli and his family, is about 45 miles southeast of Rome. This is one of those talented producers who could always coax character out of this tricky grape variety. Their vineyards are about 1000 feet above sea level, in the area that starts heading into the foothills of the Apennines. The 2015 Casale della Ioria Cesanese del Piglio is an exceptional example of the varietal. It is fermented in stainless steel, then aged in French barriques. 2015 was an exceptional year for late-ripening varieties such as Cesanese. The nose is full of vibrant wild cherry and lilac, and on the palate it broadens into a plummy ripeness, never fat just more viscous.

2007 Teresa Raiz Friuli Decano Red Blend @ \$16.99 per bottle

The 2007 Teresa Raiz Decano Rosso is a blend of 60% Merlot, 30% Cabernet Sauvignon and 10% Cabernet Franc. The grapes were grown on Friuli's classic soils, a mix of glacial morainic and rocky flat. They were harvested in early October, fermented in stainless steel and then aged in French Allier barriques for 14 months. This wine is now ten years old. Time has allowed it to soften and its flavors have evolved into a complex blend of earth, fruit and spice. Paolo suggests you try it with braised meat.

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

2011 Egrot Brut Grand Cru Champagne @ \$34.99 per bottle

Many of you in the Champagne Club have visited Elisabeth Goutorbe and Jean-Marie Egrot at their home in Aÿ, and even more of you have met her at tent events. A few years ago, they changed the name of the house from Elisabeth Goutorbe to Egrot et Filles, to avoid confusion with the many other members of the Goutorbe family in Aÿ. This Champagne is composed of two thirds Pinot Noir and one third Chardonnay from some of the chalkiest soil in all of Champagne. While this vintage proved challenging for many, some of the best plots in the grand crus did exceptionally well, producing wines of both power and finesse. This is one of those wines, and has plenty of richness for drinking on its own, but also the backbone of minerality to pair with the best salmon or tuna fillets.

Charles Ellner "Qualité Extra" Brut Champagne @ \$34.99 per bottle

This Champagne is composed of 50% Pinot Noir, 30% Chardonnay and 20% Meunier. It is aged for almost five years on the lees and is treated to an addition of one-third reserve wines. This wine has great red cherry Pinot Noir fruit framed by baguette toast from the long ageing, and it also has surprising snap and length. This is an ideal aperitif, and will go fantastically well with gougères, parmesan crisps and all manner of finger foods. A toast to you!