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Hello K&L Wine Club Members,

Happy March to you all! As we wait for the lion to turn into a lamb this month, it's time to open and enjoy your new monthly selections. No matter which club you are in, I trust you'll enjoy this month's picks. The wines hail from across the globe: New Zealand, South Africa, Sonoma and Corsica, to name a few places. So whether you're waiting for winter snows to melt or simply dreading the springtime winds and associated allergies, sit back and enjoy some wines with us.

Club Français members, we are extending our reach this month and exploring the wines of Alsace as well as southern Rhône. We've managed to track down a beautiful Grand Cru Riesling from one of the more unique sites in Alsace, and will pair it with a traditional Rhône Valley red. Domaine de Bosquets is one of the best producers in Gigondas, and I was thrilled to bring in one of their wines from a stellar recent vintage to share with you.

In the Signature Club we have two wines, both made in an open and friendly style that doesn't require cellaring patience. Seemingly effortless, in fact they reflect a depth and seriousness to the winemaking that is stunning. One is made by New Zealand producer Duncan Forsyth at Mount Edward Vineyards, and the other by David Jeffrey at Calluna Vineyards in Chalk Hill, Sonoma. Both men are terroir enthusiasts, and produce wines that honestly reflect their vineyard sites and climates.

Our Premium Club wines are made by true small-production enthusiasts. Anna and Jason Flowerday of TWR (Te Whare Ra) vineyards in Marlborough, New Zealand, farm their old-vine plots all organically, and take care to keep production on the low side to maintain the health and quality of their winery. The Sauvignon Blanc that we enjoy this month is an excellent example of their incredible craft. Our second wine is a Syrah from Mendocino Ridge, made by a tiny winery that's challenging to source, but truly delightful.

Best Buy Club members will have the opportunity to enjoy island life this month, with a unique wine from Corsica. This little red blend incorporates a fascinating clone of Sangiovese that has developed on the island over the years and brings quite a bit of character to the blend. Our white wine hails from South Africa, where winemaker Thinus Krüger makes a stunning lineup of "everyday" wines that are thoroughly charming, and seriously well made. The Chenin Blanc selected for this month is fresh and easy drinking, with great layered flavor.

Finally, Club Italiano members can look forward to a unique wine from Mt. Etna, grown on the dynamic volcanic soils of this unique site. Greg has also selected a fun red blend from the Marche, one of his favorite places, to share with you this month.

Cheers to the start of Spring!

Heather Gowen, K&L Wine Club Director  
heathergowen@klwines.com

# Le Club Français

It's always difficult to have patience and wait for the next month to arrive before announcing our Club Français wines. It's really a thrill curating this club, and the wines we have coming down the pipeline are phenomenal. March is no exception. We said we'd explore the wine regions of France and there's one we haven't yet touched: Alsace. This month we have a classic Alsatian Riesling from a Grand Cru site, and alongside this an excellent recent vintage from one of Gigondas' premier producers: Domaine des Bosquets. While the two wines are entirely different in climate, style and flavor profile, they both illustrate the power and majesty of their respective regions.

Domaine de Bosquets is one of the oldest producers in Gigondas, and certainly one of the best respected. From their minuscule Rosé production up to their limited cuvées of old-vine Grenache, the estate makes some of the best wine to be had from this southern Rhône commune. The **2015 Domaine des Bosquets Gigondas (\$29.99)** is their flagship wine, blended to taste from the estate's several parcels. As is classic in this region, the wine is a majority Grenache in composition, with Syrah, Mourvèdre and Cinsault also blended in. With the phenomenal 2015 vintage, Domaine des Bosquets produced a beautiful and powerful estate wine, with perhaps more weight and concentration than in previous years. Most of the vines in production on the estate are nearing the 50-year age mark, and with the region's rocky soils their roots grow deep, bringing up loads of mineral quality to the fruit and providing the power and structure you'd expect in old-vine Rhône wines. On the palate this wine is layered and savory with olive, game, cured meats and dark berry fruit. The tannins have integrated well, and provide texture and shape to the wine, drawing out its long finish. It's already showing beautifully, and you might consider buying another bottle or two to lay down in your cellar for a few years. This wine is made in a classic manner, meant to last.

Our white is a beautiful Riesling from Domaine Schlumberger, from the "Saering" Grand Cru near the town of Guebwiller. Saering is a unique Grand Cru of Alsace in that it extends at a gentler slope into the plain and sits on a calcareous limestone deposit, covered by sandy soils. This location gives the fruit a strong saline and mineral quality. Riesling is the preferred varietal for this site, which produces rounder, softer wines than those of the neighboring Grand Cru site Kitterlé. The **2015 Schlumberger "Saering" Riesling Grand Cru Alsace (\$29.99)** is dry, poised and highly aromatic, while maintaining this beautiful palate weight. Winemaker Alain Freyburger uses ancient oak casks for some of the fruit lots for the Grand Cru Rieslings. These casks are so ancient that they no longer impart any oak flavors, but do allow for



*The term "old vine" takes on a whole new meaning at Domaine des Bosquets. Current proprietor Julien Brechet takes great pride in these ancient Grenache vines, whose powerful fruit lends extra dimension to the wines of Bosquets.*



*Alain Freyburger, the winemaker at Domaine Schlumberger.*

a creamier texture in the wines. Fresh, fruity and perfumed when young, this wine really takes a few years to develop its full potential of beauty and complexity. We are now a bit less than four years from the vintage date, and the wine has a long life ahead of it. And yet, the wine is easy to enjoy right now. The recommended pairing for this wine in its present incarnation would be calamari, sushi, mildly spiced Thai cuisine, or fresh goat's milk cheese. As it ages and gains in weight and intensity, the wine can pair well with heartier dishes, including entrees such as grilled pork. Perhaps the best plan is simply to enjoy a bottle now, and put one away for a few years!

# Signature Red Collection Wine Club

It may be true to say that some of the best fun we have at K&L is when a producer from New Zealand visits. We've met a variety of charming New Zealanders over the years, and are amazed time and again by the quality of wines coming from this unique country. In particular, I'm blown away by the Pinots of Central Otago in the South Island. With a container landing from New Zealand recently, now's the perfect time to share one of my favorites with you!

As I mentioned "fun" above, I mostly had in mind Duncan Forsyth of Mount Edward winery. The word may be a little bland given his dynamic personality and the good-humored ribbings he offers when he walks into a room. Undeniable is the quality of his Pinot Noir. Duncan has been in Central Otago since the 1990s and planted some of the best vineyard sites in the area. Today the fruit from these vineyards goes into the **2016 Mount Edward Estate Pinot Noir (\$24.99)**. Duncan teamed up with winemaker Anna Riederer, who cut her winemaking chops at none other than Domaine Roulot in Meursault, Burgundy. Anna's approach to winemaking is balanced and careful, not intervening overly much in the natural process. She aims to achieve a finished wine that is complex in character, and is textural, nuanced, and expressive of its terroir. Terroir is Duncan's department. Having planted many of the vineyards in the area, he knows the soils and vines like few others. In Central Otago it's easy to get ripe fruit. It's more challenging to produce wine that marries this ripe fruit with a sense of place and layers of complexity. I believe Duncan achieves precisely this in his estate Pinot Noir.

Our second wine this month comes from another terroir enthusiast. David Jeffrey founded Calluna winery in the Chalk Hill district of Sonoma after a mid-life career shift, driven by a deep passion for wine. With a love of old-world wine and a stint making wine in Bordeaux with Dr. Alain Raynaud, David set out to find the perfect site to plant his vineyards and establish a winery. He chose a cooler climate area on a hilltop in Chalk Hill, with a vision of a more restrained style of Cabernet. Years later, the wines of Calluna are in the top tier of Sonoma Cabernets, one of the



*Above: Duncan Forsyth of Mount Edward in one of his iconic T-shirts. Others include "A Momentary Lapse of Riesling" and artwork by artist friend The Gas Project.*

*Below: David Jeffrey, owner /winemaker at Calluna Vineyards. His love of good Bordeaux is an influence that's never left him.*



consistent highlights of Chalk Hill district. I chose the **2015 Calluna “CVC” Bordeaux Blend Chalk Hill (\$24.99)** as this month’s club wine because this cuvée is at the heart of David’s vision at Calluna. Elegant and restrained claret, showcasing the gorgeous fruit of Sonoma County alongside the poised structure and balance of a classically trained winemaker’s technique, this wine is exactly what I’m looking for with a Friday night steak. The wine opens with elegant aromatics showcasing black cherry, eucalyptus and cigar notes, while the palate develops a medium body with classical structure, red currant and plum fruits. It finishes with a long close, lingering on the palate.

Both of this month’s Signature wines are versatile in terms of pairings, and neither needs to be cellared. What I love about these two wines is that both are very seriously made, with much attention to detail, and yet both come across as effortless. Better yet, they are effortless to drink, so please enjoy!

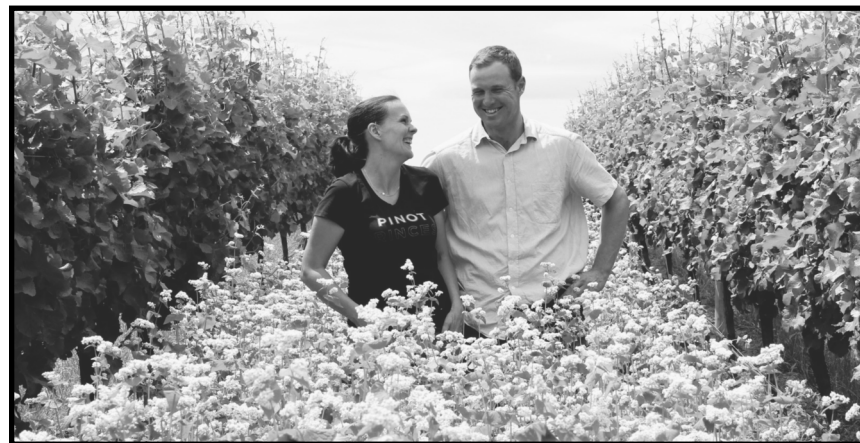
## Premium Wine Club

A lot of great wines come my way for the Premium Club, so when I pick a wine, I think more about the wine itself and how beautifully it drinks than I do about which boxes it checks. We all know that Cabernet and Pinot Noir are popular varietals, not to mention Chardonnay, but this month the winners in my book were a lovely Syrah from Mendocino, and a Sauvignon Blanc from Marlborough.

Some wine regions are famous throughout the world, with vineyard and wine prices to match. Other regions, often the more exciting, are lesser known gems where many wine professionals are turning for quality and fresh value. Mendocino Ridge is one such area. The prices aren’t quite so high as Napa Valley or Bordeaux, and a small group of dynamic winemakers have clustered there, drawn to the fantastic vineyard sites and the fruit quality. Aldrich Browne is one such winery. Its production is purposefully kept very small, and is hardly sold outside the winery. Ryan Woodhouse, our domestic buyer, found this Syrah through his interest in the vineyard they use, Perli Vineyard, which is also used by several other top-tier producers in this small region, including Drew and Donkey & Goat. Upon tasting the wine, I was very excited to bring it in for the club. The **2014 Aldrich Browne “Perli Vineyard” Mendocino Ridge Syrah (\$14.99)** is grown in a cool climate,



*The Perli Vineyard on Mendocino Ridge has great exposure to cooling winds, preserving acidity in the Syrah fruit and keeping it in balance.*



*Since purchasing the Te Whare Ra vineyards in 2003, Anna and Jason Flowerday have worked tirelessly to re-invigorate the old vines and convert the estate to organic and biodynamic practices.*

and has open, perfumed aromatics with black berry fruit, cassis, and sage on the nose. On the palate it transitions to a medium body with fresh acidity, mild tannin and a long follow through. Loads of concentrated blueberry fruit complement the slightly earthy notes that come into play on the close. I would highly recommend this with roasted lamb dishes and smoked game.

Our second Premium Club wine is an old favorite here at K&L. Anna and Jason Flowerday of Te Whare Ra (TWR) Vineyards are a winemaking couple born into the industry. While Jason is a Marlborough native, Anna grew up in the winemaking region of McClaren Vale, Australia. The vineyards they own in Marlborough are some of the oldest in the region, planted in the early 1970s. Te Whare Ra (pronounced *Tea Far-ee Ra*) comes from the Maori and means “house in the sun.” Certified Organic, Anna and Jason’s wines are made to represent the fantastic heritage of their old-vine site. The winemaking is very careful and hands on, and all in keeping with organic and biodynamic principles. They make Pinot Noir and Syrah and an array of aromatic varietals, but perhaps their most iconic wine is their Sauvignon Blanc. The **2018 TWR (Te Whare Ra) Sauvignon Blanc Marlborough (\$14.99)** is aromatically stunning with quince and gooseberry, transitioning into lemon curd, grapefruit and honeydew on the palate. The texture is round and smooth, without being too oppressive or weighty. This wine is an excellent accompaniment to white fish and tapas-style finger foods.

## Best Buy Wine Club

In the Best Buy Club we continue our tour of the world in search of phenomenal value wines. This month I’m excited to share with you one of my favorite Chenin Blancs from South Africa, alongside a rather unexpected red from Corsica. While Corsica has quietly been producing intriguing and elegant wines in their own style for centuries, South Africa has been hit a bit harder over the years by trends, mass-production farmers, and cash crops. Only more recently has there been a resurgence of great quality, led by a few winemakers seeking to represent the best of their native terroir. Among these is Thinus Krüger, who founded the label FRAM, and later Radley & Finch.

This month’s white, the **2018 Radley & Finch Chenin Blanc Western Cape (\$9.99)** is made by two of the country’s top wine gurus: Thinus Krüger and Pascal Schildt. These two men have a passion for making the everyday great. The motto of Radley and Finch is “Enjoyism: kicks the pants off pessimism.” The idea behind this label is that simple joys are the best, and wine doesn’t have to cost an arm and a leg to achieve this. While it had been a few years since I first tasted Radley & Finch wines, the great impression they left with me was indelible, so when South Africa buyer Stefanie Juelsgaard mentioned she had a bottle of the new Chenin Blanc release, I was thrilled to taste it. It doesn’t disappoint. Thinus makes Chenin Blanc in a style that is light, fresh, and zesty, while maintaining enough weight on the palate to make it substantial. The result is a delicious wine that has complexity and depth, and is at the same time all too easily quaffable.

We’ve been attracted to Corsican wines for a while at K&L, and have come across a handful of



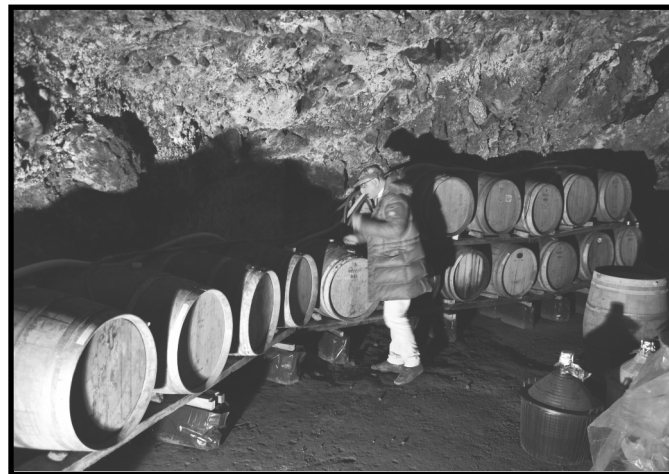
*Chenin Blanc, while best known in its French expression, Vouvray from the Loire Valley, is one of South Africa’s most planted varietals. Thinus likes to use the rich powerful fruit from older Chenin Blanc vines whenever possible.*

producers who we believe are doing an incredible job showcasing the rugged beauty of these island wines. One of our favorites is Domaine Petroni, a small family estate making their wines at the local co-op facility. They make Rosé and white wine, but I was particularly intrigued by the **2016 Domaine Petroni Corse Rouge (\$9.99)**, as it is made with the local varietal Niellucciu, blended with Syrah and Grenache. Niellucciu is a clone of Sangiovese that has long been cultivated on Corsican shores, and has taken on some characteristics unique to its island home. More rugged and earthy in style, it still sports the bright, red cherry notes characteristic of its heritage. The sandy and clay soils of the vineyard heighten the aromatic qualities of this unique grape, and ensure a solid structure. The Syrah lends weight and black fruit to the blend, while the Grenache fills out the body nicely. As you enjoy this unique Corsican wine, don't be afraid to pair it with hearty winter dishes, particularly smoked meats.

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

I took my first trip to Etna in 2008, and I was totally blown away by the region. The mountain itself is one of the most interesting geologic places I've ever visited. It's literally alive, rumbling, smoking, erupting on a constant basis. My first night there I was dining with a wine producer and when I remarked that I thought I heard some thunder from a dark, cloudless sky, he tilted his head back, sniffed loudly a couple of times and said, no that's the volcano. We were excited to see this brilliant orange/red flow of lava streaming down the mountain in the darkness. An incredible welcome to Etna and an evening I'll never forget. This month I'm glad to be able to show you a new entrant on the Etna scene and that is the **2014 Giovi "Akraton" Etna Rosso (\$23.99)**. This is an interesting story because owner Giovanni "Giovi" La Fauci started making fruit distillates in 1987, gathering cherries, apples, peaches, plums and prickly pear from the slopes of Mt. Etna to make fruit *eaux de vie*, and eventually getting grape skins and making grappa. Giovanni then got interested in wine, bought some 40-year-old vineyards at an altitude of 2200+ feet on Etna's north face, and started to make wine. That brings us to the 2014 vintage: a sensational vintage for Etna Rosso and the perfect one to introduce you to Giovi. I find this wine full of wild, marasca cherry aromatics, while on the richly textured palate the wine gets expansive, shows its power and gives a luxurious feel while the finish has lots of earthy, spicy notes that show more soil than fruit. Perfect for rich and spicy pasta dishes or grilled meats.

Every time I hear the words Rosso Piceno I get excited because I know I'm going to get a wonderful wine! OK, that's not really the case and as a retailer I have the opposite reaction because it's almost impossible to sell a wine that no one has ever heard of. I wouldn't call the Marche a forgotten region—because it was not ever known! You may think that I'm a Marche basher for starting out this way, but



*Giovanni La Fauci in the Giovi cave.*



*The Piazza del Popolo in the southern Marche city of Ascoli Piceno.*

it's the opposite. The Marche is one of my favorite places in Italy. It reminds me of what Italy was like 40 years ago, unspoiled. You won't meet your neighbors there by chance, or for that matter any non-Italian tourists. The Marche is roughly the other side of the Apennine Mountains from Tuscany, and has a narrow coastal slope that gives it a smallish feel. There are two important red wines from the Marche. One is Rosso Conero, coming from just outside of the port city of Ancona and named after the Conero National Park. Its blend is 85% Montepulciano and 15% Sangiovese. The other, Rosso Piceno, takes its name from a beautiful city in southern Marche called Ascoli Piceno. Its blend is more flexible: 35% to 70% Montepulciano and 30% to 50% Sangiovese. A couple of months back we had the Tenuta Santori Passerina, an intriguing indigenous white variety. We're coming back this month with the **2015 Tenuta Santori Rosso Piceno (\$15.99)**. This bold and fruit-filled wine is a blend of 65% Montepulciano and 35% Sangiovese. To preserve more of its fruit character the wine is fermented in 80% stainless steel and 20% barrique for four to six months. This is a wine that cries out for grilled meat.

## Re-order Offers

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 special club prices for each wine. You can make re-order purchases via phone, email or your online account. Our order desk is open 9:00 a.m. to 6:00 p.m. seven days a week. If you have any wine club-related issues, or wish to place an order, please call us at 800-247-5987. In addition, you can email us at [theclubs@klwines.com](mailto: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](http://www.klwines.com)*

## Le Club Français Previous Offerings

2014 Domaine J. Roty Marsannay @ \$36.99 per bottle

The first thing to say about this wine is that it needs not only to be understood in a traditional sense, but also enjoyed in a traditional manner. And by that I mean it needs a couple of hours in the decanter, and an accompanying meal throughout which to savor the wine as it opens and evolves in the glass. The wine is a bit secretive, just like the family who makes it, and requires a little patience. Once it opens up, it is thoroughly thrilling. This delicate Marsannay is restrained in character and extremely elegant with beautiful layers of wild mushroom, crunchy red cherry, bright cassis and subtle anise, clove and earth notes.

2016 Aurore Dezat "Les Chasseignes" Sancerre @ \$22.99 per bottle

The "Les Chasseignes" bottling is Aurore's top cuvée, vinified from the older vines on her property and what she feels to be the best fruit on the estate. It is at once lean, crisp and mineral, while also displaying a richness of texture and weight that is surprising in this region. Perhaps most stunning, though, are the aromatics. My co-worker John Majeski mentioned the classic pairing of goat's cheese, and I couldn't agree more. If you have a favorite local goat farm, I'd highly recommend sipping this with their best expression.

2016 Chante Cigale, Châteauneuf-du-Pape @ \$29.99 per bottle

This wine is a blend of 65% Grenache, 20% Syrah, 10% Mourvèdre, and 5% Cinsault. It boasts elevated and spice-laden aromas with luscious berry compote on the palate, accented by silky tannin and precise acidity. Poised and well balanced, this wine already betrays its depth and complexity with a little decanting time. I'd highly recommend pairing this with lamb, smoked meats or dishes cooked with wild mushroom.

## Signature Red Club Previous Offerings

2016 Domaine de la Garrigue Vacqueras “La Cantarelle” @ \$26.99 per bottle

This cuvée “La Cantarelle” comes from some of the oldest vines on the property (70+ years), and both the Grenache and Syrah used in the blend display the concentration and power of an older vine. In particular the Syrah shows a tenacious peppery note, combined with a savory cured-meat aspect that nicely complements the deep black fruit of the Grenache. With savory elements showing beautifully, this would be an ideal candidate for wild game such as boar or venison and would also play well with smoked meats.

2016 Eric Kent “Atoosa’s Vineyard” Syrah Russian River Valley @ \$22.99 per bottle

This Syrah is deep purple, with concentrated cassis aromas and a rich, full-bodied palate that is full and fruity, while remaining crisp and light on its feet. The fruit is youthful and boisterous, with plenty of bright berry notes, and also betrays a mild pepper spice and an intriguing layer of savory meaty notes. This is a more polished version of Syrah, and highlights the concentration and depth that this varietal is capable of.

2013 Poggiarellino Brunello di Montalcino @ \$29.99 per bottle

As classic a Brunello as you can find in Montalcino. I’ll bow to the expert and include Greg’s tasting notes: “The nose is full with layers of wild cherry and dense dark fruit while porcini, saddle leather adds to the complexity. On the palate this wine is a blockbuster, powerful, structured yet the fruit richness is still the dominant character as once again the wild cherry and porcini emerge. A long, powerful finish, balance and structure gives this wine a superb life ahead.” While this isn’t the best bottle to open now (unless you have several hours to decant it), if you can bury it away for a couple of years in your cellar or wine fridge, it will absolutely blossom in your glass upon opening.

2015 Domaine L’Ostal Cazes “Grand Vin” Minervois La Livinière @ \$19.99 per bottle

Owned and operated by Jean-Michel Cazes of Château Lynch-Bages fame, this property produces full-bodied Minervois wines that punch far above their modest price point. The wine is full of heady aromas of cassis, black plum and savory olive. On the palate the dark fruit is complemented by a light menthol note and a stunning balance of tannin and acidity. The savory component develops throughout and lingers after the finish, with a trace of game, forest floor and mushroom.

2015 Puy Blanquet, St-Emilion @ \$23.99 per bottle

This St-Emilion is not only classic and food friendly, it also appeals to a variety of palates. With a definite concentration of black and red berry fruit, the wine maintains elegant tannin and acidity structure to give it definition. The aromatics are stunning—full and expressive violet, cassis, plum and anise dominate, and the layers of fruit, spice and earth notes are endless. The beauty of the 2015 vintage is that the wines are open, balanced and drinkable now. If this does make its way to your cellar, it will go the long haul with aging.

2015 Pellegrini Russian River Pinot Noir @ \$25.99 per bottle

Pellegrini is one of the oldest names in the California wine business, and the wines are still incredible. Not only does this Pinot show the best qualities of the Russian River appellation—silky tannin and luscious dark fruit—but it also has an elegance and surprisingly delicate aromatic quality that completely caught me off guard. Wherever you fall on the Pinot spectrum, I think this wine will win your favor with its perfect poise and balance.

2016 Stolpman “Originals” Ballard Canyon Syrah @ \$26.99 per bottle

Five years from vintage date, this wine is showing incredible development and complexity, with aromas of leather, cigar box, cured meat and olive transitioning seamlessly into rounded red fruit and silky tannin with an undercurrent of game and forest floor. The finish is persistent, with lingering notes of wild herb, mushroom and game. While I’m not always one to judge a wine by its points, it’s worth noting that the critics agree. Robert Parker gave this wine 93 points and *Wine Enthusiast* gave it 92 points.

2014 Comartin Cellars “Cuvee Cassidy” Santa Ynez Valley G-S-M @ \$24.99 per bottle

Aromatically full of bramble fruit, cassis, sage, thyme and plum, it transitions on the palate into a medium-bodied wine with smooth tannin and a slight gamey undertone. The finish is long and savory with continued notes of cassis and sage. It’s in a perfect drinking window right now, and would be a great pairing for lamb.

2014 St. Jean du Barroux “l’Argile” Ventoux @ \$25.99 per bottle

This is a blend of Grenache, Syrah, Carignan, and Cinsault. Philippe Gimmel, the proprietor and winemaker, uses all native yeasts in his winemaking, and the wine is aged in neutral concrete vats before bottling. You may have noticed that this wine is a bit older than most on the market currently. That is because Philippe never releases a wine until he feels that it has begun to drink well. That is not to say that the wine needs to be drunk now. It certainly could be (perhaps paired with roast lamb), but it is made with such careful precision that it could easily age another decade or so, like its more renowned counterparts from Châteauneuf-du-Pape.

2016 Comando G “La Bruja de Rozas” Garnacha @ \$23.99 per bottle

This is composed entirely of Grenache from vines in the 50- to 70-year age range, from a few organically farmed vineyards surrounding the little town of Las Rozas de Puerto Real. Grenache is one of the varieties most suited to the area, given the hot and arid climate. This example is a bit lighter and more aromatic in tone than what you might expect. Garcia and Landi are very particular with their winemaking, hand-harvesting all the fruit, and only using native yeasts to ferment the must. Use of neutral oak adds a subtle texture, and balances the soft tannin nicely.

## Premium Wine Club Previous Offerings

2016 Haut Musset, Lalande-de-Pomerol @ \$14.99 per bottle

This is one of the earlier 2016s to hit our shores, and the wine is gorgeous and expressive right off the bat. With a higher percentage of Merlot, this wine is softer than you would expect of a young Bordeaux, and displays a perfect marriage of deep black berry fruit, currant leaf, mint and anise spice, combined with an elegantly poised structure of silky tannin and bright acidity. The resultant wine is young, certainly, but can be drunk now, preferably as an accompaniment to hard cheeses, Sunday roast, or savory poultry dishes.

2017 Tilth Napa Valley Sauvignon Blanc @ \$14.99 per bottle

This wine immediately caught my attention when tasting for the Premium Club, and I quickly sealed the deal. Learning a little more about James and Hilary, owners and winemakers at Tilth, I could see why the wine attracted me. The fruit comes from the Burkett Vineyard in Napa, and it’s crafted in a style that is at once bright, crisp, and bursting with soft tropical fruit notes. The aromatics are stunning, with grapefruit peel, quince, lemongrass and honeydew melon. It’s actually a rather versatile wine in terms of pairing, though perhaps it is best enjoyed simply on its own or with finger foods.

2016 La Monacesca Verdicchio di Matelica @ \$14.99 per bottle

Hailing from the tiny DOC of Verdicchio di Matelica, La Monacesca produces excellent high-elevation white wines—complex, precise, crisp and layered. This Verdicchio is bursting with lemongrass, nectarine and honeysuckle aromas, followed by a palate of cool passionfruit, nectarine and citrus rind. The weight is pleasantly round, with a dry, grassy finish. It’s a little weightier and more complex than many a Verdicchio. Pair with cured meats, hard cheeses and olives.

2015 Domaine l’Oiselet Vacqueras @ \$14.99 per bottle

From an all-organic estate in the southern Rhône, this wine has clean aromas of cassis, blueberry, clove and licorice followed by a soft palate full of bright berry fruit with defined tannin and clean acidity. A light oak spice comes into play and nicely complements the boisterous fruit and clean mineral aspects of the wine.

2016 Les Vignerons d’Estezargues “La Granacha Signargues” Côtes du Rhône Villages @ \$14.99 per bottle

This wine is made from an old Grenache vineyard in the small town of Signargues, not far from Avignon. This little vineyard boasts an average vine age of 80 years, and produces some of the most spectacular fruit in the region. You may be wondering why the label sports the Spanish version of the word, “Granacha”; this is the name of the grape in local dialect. The old-vine fruit expresses itself beautifully in both the stunning aromatics of this wine, and the layers of spice that support a complex fruit profile.

2015 Pomeys, Moulis @ \$14.99 per bottle

Lusciously fruited aromas of blueberry, blackberry, plum and cedar shavings transition into a medium bodied wine with lighter tannin and very well integrated structure. On the finish, lingering berry and baking spice notes play on. There is nothing closed about this wine. It’s ready to pour and enjoy now: an excellent Bordeaux for the skeptics.

2017 Franck Millet Pouilly Fumé @ \$14.99 per bottle

A beautiful new addition to the Millet portfolio. We are excited to feature this Pouilly Fumé from our dear friends Franck & Betty Millet, some of the best winemakers in Sancerre. Lean, crisp and focused, this wine has an excellent balance of chalky minerality, citrus, lemongrass, and orchard fruits. It's a beautiful apéritif wine, and also pairs well with a variety of seafood.

2014 Clos Chanteduc, Côtes du Rhône @ \$13.99 per bottle

Food critic and writer Patricia Wells owns the Clos Chanteduc and refers to the wine as the perfect “everyday red,” speaking of it in terms of a bistro wine. It's a classic Grenache-Syrah-Mourvèdre blend, with a little more Syrah than is typical in the area. The winemaker is Yves Gras of the famous Domaine Santa Duc in Gigondas. He also manages the Clos Chanteduc and pursues a fastidious attention to detail both in the vineyard and the cellar. So what makes this particular Côtes du Rhône the perfect food wine? Rhône blends already tend to be food friendly, and this one has a touch more Syrah, increasing the black pepper note, and a lighter bodied style with good acidity that plays perfectly with savory and salty elements. Patricia Wells recommends this with Black Truffle Spaghetti.

2014 Buglioni Valpolicella Classico Superiore @ \$14.99 per bottle

While the Buglioni family produce many wines, from Amarone to Ripasso and even a rosé, the Valpolicella Classico Superiore, jokingly dubbed “l'Imperfetto,” is where they really shine. It's traditional in this area to use some Slavonian oak casks for aging, and that was done here. It adds a pungent sweet spice but doesn't overwhelm the wine, which is so vibrant and charming on its own, the result is stunning. The nose is loaded with black cherry, plum, and baking spice. On the palate a sweet berry fruit emerges, contrasted beautifully with light tannin and soft velvety texture. The finish is dry and laden with perfumed clove and nutmeg notes. I recommend pairing this with red sauce dishes, which are somewhat difficult due to the natural acidity of tomato, or with roasted beef or lamb.

2016 Kumeu River “Kumeu Village” Chardonnay @ \$14.99 per bottle

This is one of the best examples of serious New Zealand Chardonnay on the market. While showcasing plenty of ripe, tropical fruit notes, and a creamy texture from the malolactic fermentation that it undergoes, it still maintains a crisp acidity and stays light on its feet. Michael primarily ages this wine in stainless steel, with 25% used French barriques to add texture and a subtle sweet oak spice. What I love in this wine is the combination of traditional Burgundian techniques married to vibrant, ripe, yet balanced New Zealand fruit.

## Best Buy Wine Club Previous Offerings

2016 Mas de Sainte Croix “Doceur de Fruit” Côtes du Rhône Rouge @ \$9.99 per bottle

This is a lighter style “bistro” wine with pretty floral notes and red plum on the nose, and fresh cherry and strawberry fruit on the palate. It finishes dry with a lingering trace of baking spice. Delightful as a cocktail wine, this would also work perfectly with roast chicken and vegetables for a mid-week dinner.

2016 Allram Grüner Veltliner Kamptal @ \$9.99 per 1L bottle

This Grüner is light in body, with exuberant aromatics of lemongrass, quince, gooseberry and lime zest. On the palate it is clean and focused with pretty white pear and gooseberry fruit, crisp acidity and a lingering finish. One of the great strengths of Grüner Veltliner as a varietal is its unparalleled ability to pair well with the difficult dish. In particular it can work with vegetables that have a bitter characteristic like artichoke or asparagus, and is also friendly to umami-rich foods. I'd recommend pairing this with sushi, grilled vegetables, pork or tapas.

2016 Momo (Seresin) Sauvignon Blanc, Marlborough @ \$9.99 per bottle

This organic Sauvignon Blanc is fresh and snappy as you'd expect, but with an added complexity and texture from the native yeast used in fermentation. Alongside the lemongrass and citrus notes, this wine abounds with white peach, nectarine and a slight nutty lees quality. I'd highly recommend this as an apéritif or cocktail wine, though it would also work well with salads and lighter vegetarian fare.

2017 Grand Bateau Blanc, Bordeaux @ \$9.99 per bottle

The Grand Bateau Blanc is made entirely from Sauvignon Blanc, and is stunning. For this price I'd take it over almost any other Sauvignon Blanc in the store. It has expressive aromatics of gooseberry and lemongrass, with

surprisingly soft stone fruit on the palate, accented by lime zest and lemon pith. It's crisp and refreshing while maintaining a great fruit presence and effortless balance.

2016 Grand Bateau Rouge, Bordeaux @ \$9.99 per bottle

This red Bordeaux is bursting with bright black cherry, cedar and graphite on the nose. It transitions on the palate to cool blueberry and dark cherry fruit with an elegant integration of oak spice and gentle tannin. It's absolutely begging for something hearty such as meat or savory, umami-laden dishes. It's also a great pairing for hard cheeses.

2016 Joostenberg “Little j” Red Rhône Blend Paarl @ \$10.99 per bottle

This Syrah dominated Rhône blend is from old, head trained bush vines dry farmed in the Paarl region of South Africa. It has bright, boisterous aromas of blackberry, cherry, blueberry and licorice, with a medium body and soft, mild tannins. On the finish cranberry and baking spice notes dominate.

2015 Grand Moulin, Cotes de Blaye Rouge @ \$9.99 per bottle

The Grand Moulin is dominated by Merlot, planted in sandy soils that give the wine beautiful aromatics. Atypically for Bordeaux, this wine is aged in concrete, an inert vessel, in order to highlight the beauty and effortless elegance of the wine. Bright berry fruit dominates the palate with just a hint of underlying herbal notes, and the texture is silky and full. Although it is classically structured, it's not a wine to lay down in your cellar for decades. Rather, it's designed to drink well right off the bat. Jean-François recommends pairing it with the simple, ever-delicious French classic, chicken and herbs.

2017 Flor de Vetus Verdejo @ \$9.99 per bottle

This wine hails from Rueda, and is both traditional and edgy in character. Verdejo has long been farmed in this area, and there are some high quality traditional barrel-aged styles. This one is aged in stainless steel, aiming for a lighter, crisper style with elegance and character. A lovely match to seafood, it would make a great substitute for Chablis with crab.

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

2015 Blason Bruma Rosso Friuli @ \$14.99 per bottle

This wine is a 70% Cabernet Sauvignon and 30% Merlot blend, and its grapes are harvested in the first weeks of October and fermented in barrique. Fermenting white wines in barrique isn't a difficult task; you just pour in the juice. For red wines you need to ferment on the grape skins, and if you've ever seen the bung hole on a barrique you know it would take a lot of effort to stuff all the skins in through that opening. Solution: stand the barrique on its end and take the top off. It works perfectly other than it adds up to an immense amount of work because you can't fit a lot into a barrique! Patient winemaking and a glorious 2015 vintage has made the Bruma Rosso.

2016 Tenuta di Trinoro “Le Cupole” Toscana @ \$24.99 per bottle

The blend of the Le Cupole is 42% Cabernet Franc, 40% Merlot, 14% Cabernet Sauvignon and 4% Petit Verdot. It isn't exactly a red Bordeaux, nor does it have much resemblance to a Napa Cabernet blend. I find that there's far more central acid focus: that part that lines up right down the middle of your tongue and gives the wine lift and balance. The nose is complex and saturated: full of cassis and blackberry but with hints of pencil shavings, cigar box and a hint of smoke. The finish is long, powerful yet not overpowering. It's best to decant this wine for an hour or so if you have the time and I feel it will age well for another decade plus.

2013 Tenuta Sant'Antonio Scaia Paradiso Veneto @ \$16.99 per bottle

This is a blend of 40% Corvina, 20% Corvinone, and 20% Rondinella, all local Veronese grapes with, to make it unique, 20% Cabernet Sauvignon. They call it a Super Veneto—take that Tuscans! When I tasted this wine I was impressed first by the bold, wild cherry nose that pulls you in. It was the palate texture that lured me in further. The grape vines are cut and the bunches left to wither on the vine for a couple of weeks, giving it a bit of an Amarone touch, yet it's still well balanced and lively. Aged for ten months in French tonneaux, this is the perfect kind of wine for cold nights in front of the fireplace.

2012 Terre de Trinci Sagrantino di Montefalco @ \$27.99 per bottle

Terre de Trinci's Sagrantino spends one year in barrique and then is held to allow it to develop in the bottle. The

2012 vintage is the current release. The late release gives the wine time to come together and develop secondary and tertiary flavors rather than relying on primary fruit character. The results are a powerful yet graceful wine. The tannins are more directional than forceful and they frame the powerful fruit richness. This is a big wine, best perhaps as an accompaniment to aged hard cheeses.

2015 Giovanni Manzone “Il Crutin” Langhe Nebbiolo @ \$16.99 per bottle

This wine reminds me a bit of its maker, Giovanni: it’s placid, deep and real. The wine is aged in 700-liter barrels for about six months before bottling, and it is gorgeous. It’s true that 2015 is a sensational vintage, but this wine thrills me every year with its aromatics. You’re going to love this wine’s supple character, which it expresses without giving up any Nebbiolo-ness. I’d recommend drinking it with *Agnolotti dal Plin*.

2013 Tenuta Rovaglia Merlot @ \$11.99 per bottle

This wine won’t remind you of any New World Merlot. It’s more like a Bordeaux in structure and flavor. The grapes are harvested early in October, the normal period for the region. It is fermented and aged in stainless steel and released a few years later. The nose immediately shows a wine with earth, leather, iron and spice; nothing simple-fruity here. On the palate the wine shows a bit of tannic grip, followed by cherry and licorice flavors. This would be perfect for savory Italian style pasta Bolognese, rather than the tomato-driven American version. Enjoy!

2013 Alfio Mozzi “Grisone” Sassella @ \$27.99 per bottle

I’ve long been a fan of the Nebbiolo-based wines from this region. Alfio Mozzi is a newcomer. Alfio farms about 8.5 acres in Sassella. He ferments his wines using just indigenous yeast, then ages the wine for 18 months in 25hl and 30hl French oak barrels. In this small valley, Nebbiolo shows a different character from what you’d find in the Langhe. The wines have more earth and grit, and to me seem more aromatic than their cousins to the west. This wine is beautiful. It has more weight and richness than most Valtellina wines but it never loses its sense of place. To fully appreciate it, try it with Pizzoccheri, the classic buckwheat pasta dish of the region. Google that to find a recipe. It has chard, cheese and potatoes and it’s a truly hearty dish!

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

Pascal Lallement “Brut Reserve” Champagne @ \$29.99 per bottle

This wine shows off the pretty side of red-fruited Champagne. It is composed of 40% Pinot Noir, 40% Pinot Meunier and 20% Chardonnay, and is aged for nearly five years on the lees before being disgorged. With just the right amount of toast, cool dark Pinot fruit and a very compact group of streamers, this drinks well by itself, but really comes alive with caviar.

Sollemme “Terre Sollemme” 1er Cru Brut Champagne @ \$34.99 per bottle

From a small organic vineyard in Villers-aux-Noeuds, this Champagne is a blend of 55% Meunier 25% Pinot Noir and 20% Chardonnay that is aged three years on the lees. The name Sollemme is a combination of *sol* for *soliel* or sun, and *emme* for *femme* or woman. Winemaker Olivier’s goal is to make feminine, delicate Champagne that have are bright like the sun. I think that he has succeeded with this gentle, light Champagne that has subtle toast and restrained apple fruit. This is a great apéritif Champagne, and is at home by itself as it is with a plate of cheeses.

Gilbert Jacquesson “cuvée Prestige” Brut Champagne @ 34.99 per bottle

This is a creamy, deep, brioche-laden Champagne with a truly unusual amount of complexity and depth. It is entirely barrel fermented and aged for six years on the lees. Composed of 40% Meunier from the 2010 harvest that spends a year in barrel before bottling, and 30% Chardonnay and Pinot Noir from 2011. An ideal partner for pâté or charcuterie. Fewer than 3000 bottles were made, and the Champagne Club took a third of the entire production!

Marcel Vezien Secret d’Eclaires Brut Blanc de Blancs Champagne @ \$34.99 per bottle

The Vezien family have a very small plot of Pinot Blanc on their property, and use 5% in this fascinating Champagne. The other 95% is composed of Chardonnay, making this an exotic blanc de blancs. This Champagne is extroverted, rich and exotic, with hints of mandarin along with white flowers and subtle toast. This is ideal on its own as your apéritif, as it is soft, elegant and full of flavor. I think a little truffle-salt popcorn makes it even better.