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Dear K&L Wine Club Members,

I am pretty excited about the great deals we can bring you this year! Between the weak Euro and a slight increase in California wine production, this should be the best year ever for wine club offerings. We are in a midst of an incredible worldwide uptick in quality, nicely coupled with good pricing and availability. With so many deals for good quality wine available—and competing with each other—we can make the best deals possible and pass them along to you the customer. It's a great time to be a wine club member.

The Signature Red Club this month has two high-octane offerings that should put a smile on the face of the California Red lover in all of us. We start off with the 2011 Trinchero Meritage Napa Valley, a delicious blend from a somewhat challenging vintage. This wine is outstanding thanks to Trinchero's decision to declassify its single-vineyard fruit and put it into this wine. This is a fantastic bargain, made of the high-quality fruit that often sells for three or four times the price. Not to be outdone, our second offering is the 2013 Vasco Urbano "Brunswick" Petite Sirah Livermore Valley, an intensely fruity red that deftly balances its hedonism with sweet oak accents and velvety smooth tannins. Livermore Valley and Amador Valley are both gaining acclaim for Rhône varietals, which thrive in their unique soil and climates.

The Premium Club is the cool kid, not quite mainstream but having that "it" factor. This is my favorite club just for the sheer amount of variety we are able to offer. This month we start with the 2012 Antech "Cuvée Heritage 1860" Crémant de Limoux, a tremendous sparkling wine from the Languedoc-Roussillon region in France. Limoux is the perfect wine for the Champagne lover who sadly has a beer budget. Great quality for a low price, and perfect as we enter the beautiful spring weather and outdoor entertaining. Next, the 2012 Edge Cabernet Sauvignon California, one of the better California Cabernet Sauvignons I have tasted recently for under \$20. This wine is loaded with dark berry fruit, hints of graphite and sweet, rich oak notes. It's the perfect sidekick to the dry, crisp sparkling Limoux wine.

The Best Buy Wine Club comes in strong with two stellar offerings, beginning with the 2011 von Hövel "Estate" Riesling Kabinett. This perfectly balanced German wine has just enough sweetness to entice but enough acidity to tickle the tongue and pair well with most cuisines. Riesling may be the most food-friendly grape in the world; it can pair marvelously with almost all seafood, fowl and vegetables. Along with this we have the 2011 Hazana Tradicion Rioja, a beautiful Spanish red that just oozes pretty red fruit nicely accented with spice notes and lively acidity. This wine too is incredibly food-friendly and can pair well with pizzas, pastas and almost all backyard fare.

How can you not love Italian wines? The sheer diversity of varietals and terroir guarantees a wine for you. This month our Italiano Club begins with the 2011 Vigne Surrau "Sincaru" Cannonau di Sardinia, Cannonau being the local name for Grenache. Cannonau in my opinion stylistically resembles Bandol with its dark fruit and volcanic earth notes. Next is the 2013 Perticaia Umbria Rosso. Made from mostly Sangiovese, it provides pretty red fruit and good structure, with an approachability that lets it pair handsomely with most Italian foods.

Cheers & Go Giants!

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

# Signature Red Collection Wine Club

## 2013 Vasco Urbano Petite Sirah Livermore Valley

Thanks to California's size, geographical makeup and multitude of micro-climates, our wine industry is vast and diverse. Livermore Valley is a perfect illustration. Two grape varieties seem to thrive there: Cabernet Sauvignon and Petite Sirah. It was Petite Sirah that put Livermore Valley onto the wine map.

Jeff Cranor entered the wine industry in 2005 with a minority share of a small winery making ultra-premium wines. In 2007 that partnership had its first opportunity to buy grapes from Livermore Valley. The Cranor family decided to leave that partnership and focus on Livermore Valley wine; they established Nottingham Cellars and began to make Cabernet Sauvignon, Merlot, Syrah and Viognier. Soon Jeff's son Collin was involved. By 2009 the family became interested in the potential of Rhône varieties in Livermore Valley. A meeting with Julio Covarrubias and a tasting of some Petite Sirah grapes led to the Vasco Urbano Petite Sirah. As the Cranor family tasted through the Petite Sirah grapes from Julio, they were blown away by the quality. They have bought more and more each year.

Nottingham Cellars serves as the Cranors' parent wine company. Within it they have created several more labels. The Vasco Urbano label is focused on producing high-quality Rhône varieties. The 2013 Vasco Urbano Petite Sirah Livermore Valley is exactly what you want from Petite Sirah. The wine is a dark purple in color, and springing from the glass are aromas of blackberry liqueur, black pepper, hints of graphite and molten rock. The palate has a viscous feel, with dark berry compote, notes of licorice and dark chocolate all seamlessly leading to a smooth, lush finish. This delicious wine feels a bit hedonistic. I would pair this with pork belly, grilled sausages or a fig and blue cheese salad.

**Your re-order price for this wine as a club member is: \$22.99 per bottle.**

## 2011 Trinchero Napa Valley Meritage

The story of Trinchero winery began in 1948 when Mario and Mary Trinchero and their three children Bob, Roger and Vera moved from New York City to Napa Valley. They bought Sutter Home Winery, which was in distress. By the 1970s the Trincheros had built a reputation for fashioning great single-vineyard Zinfandels from their Amador Valley grapes. But it was a little wine that they first sold in 1974 that really put the Trincheros and Sutter Home on the map: White Zinfandel. Bob Trinchero, with wine consultant Darrell Corti, was one of the first to make this iconoclastic wine, which changed the Rosé business in California and also saved the Zinfandel grape from being pulled out of many vineyards. Zinfandel had fallen out of favor. The next time you're drinking a fantastic old-vine Zinfandel, you should thank Darrell Corti and Bob Trinchero, because that great wine more than likely would not be around if not for White Zinfandel.

By 2000 the Trincheros had begun to buy prime Napa Valley property. Today the Trinchero label is producing numerous high-quality wines, including this Trinchero Meritage.

The 2011 Trinchero Napa Valley Meritage is a blend of hand-selected barrels. The Cabernet Sauvignon from the Central Park West Vineyard in St. Helena, Cloud's Nest Vineyard on Mt. Veeder, and Mario's Vineyard in St. Helena. The Merlot is from the Vista Montone Vineyard in Southern Napa. The Cabernet Franc and Petite Verdot are sourced from the Central Park West Vineyard, and lastly the Malbec from the Haystack Vineyard on Atlas Peaks. These prime vineyard sources all contribute to the fantastic final product in the bottle. The 2011 Trinchero Napa Valley Meritage is a blend of 70% Cabernet Sauvignon, 11% Merlot, 10% Petit Verdot, 5%



*Bob Trinchero now heads the family winery.*

Cabernet Franc and 4% Malbec, aged for 18 months in 100% French oak of which 75% was new. The resulting wine is stunning, big and rich with every element and flavor in perfect balance. The wine has deep berry fruit, with hints of mocha and spice. With great length, fine tannins and a long, full finish, this is a classic claret than can age easily for ten years. If you open it now, let it breathe for a few hours and pair it with a New York steak. *Wine Enthusiast Magazine* gave it 90 points.

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

## Premium Wine Club

### 2012 Edge Cabernet Sauvignon Napa Valley

Back in February when a few of us went to Napa for the Napa Valley Barrel Auction, we met with Ray Signorello Jr. of Signorello wines. One of the wines that blew us away was this 2012 Edge Cabernet Sauvignon Napa Valley. I'm very familiar with this brand and have been selling it for years. This may be the best vintage yet. The idea behind Edge wines, which are made by Ray Signorello Jr., is to provide Napa Valley Cabernet Sauvignon that is affordable and delivers the high level of quality associated with the appellation. To get this kind of quality for less than \$20 is an outstanding opportunity.

The 2012 Edge Cabernet Sauvignon Napa Valley is a blend of 75% Cabernet Sauvignon and 14.5% Merlot with the balance being Cabernet Franc, Petite Verdot and Malbec. It was aged for 16 months in French oak barrels, of which 35% are new. Loaded with dark berry fruits with notes of cassia, licorice, spice, dried herbs and plum, this wine is rich and full bodied. It's the perfect foil for grilled red meats such as a rib-eye or filet mignon. The 2012 Edge Cabernet Sauvignon is a fine choice when you want to enjoy a great Cabernet Sauvignon but do not want to break the bank.

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



*Edge wines are made at Signorello Estate winery.*

### 2012 Antech "Cuvée Heritage 1860" Crémant de Limoux

The appellation of Limoux is located in the Languedoc region near the city of Carcassonne. It is ideally situated in the foothills of the Pyrenees with a climate influenced by the mountains and also by the Mediterranean Sea and Atlantic Ocean. This confluence creates a terroir that's ideal for the production of sparkling wine. In fact, Limoux was making sparkling wine over 100 years earlier than Champagne, though Limoux cannot take credit for developing a secondary fermentation in the bottle.

Antech has been making sparkling wines for six generations and is currently run by Françoise Antech-Gazeau, who joined her father Georges and uncle Roger in 1996. Now, under her watchful eye, the winery makes several cuvées that have become K&L



*Françoise Antech-Gazeau, winemaker and head of Antech, with her father Georges and uncle Roger.*

favorites, including the Cuvée Eugenie Brut, Blanquette de Limoux Brut Nature and the Cuvée Emotion Rosé. This month it is our distinct pleasure to introduce our club members to the “Heritage 1860.” This is the first time we have carried this wine, and it is one of their top cuvées. The “Heritage” is a blend of 60% Chardonnay, 20% Chenin Blanc, 10% Mauzac and 10% Pinot Noir. It has a pale lemon color with flecks of gold, a creamy mousse and tight bubbles. There are aromas of white flowers, ginger, yellow apples and honey. It is lively on the palate with a touch of spice and a little note of brioche on the finish. Clyde and I were recently in Limoux with Françoise, and we drank this at dinner with a lovely gnocchi carbonara. It played well with the richness of the dish, cutting through the creaminess of the sauce and standing up to the weight of the gnocchi and the saltiness of the pancetta. It would also make a great apéritif. You could pair it with buttery or creamy cheeses, or with flaky or meaty fish with a little brown butter sauce, or chicken or pork grilled and served with some great veggies. This is the kind of bubbly you can drink throughout any meal. —Keith Mabry, K&L buyer of Rhône and French Regional wines

**Your re-order price for this wine as a club member is: \$12.99 per bottle.**

## Best Buy Wine Club

### 2011 Hazana “Tradicion” Rioja Spain

In the last 15 years or so Spanish wines have skyrocketed in popularity thanks to Spain’s renewed effort to offer clean, well-made wines that are affordable. Consumers have embraced Grenache, Syrah and Mourvèdre-based wines. The region that has traditionally been the mainstay of the Spanish wine industry is Rioja, where the wines are known for their pretty red fruit, good structure and food-friendly leanings.

Rioja has one of the oldest winemaking histories in the world, dating back to the Phoenicians and Celitiberians who cultivated grapes in this area. Located in the north of Spain, slightly southwest of Spain’s border with France, Rioja lies just south of the Cantabrian Mountain Range. Thanks to this location the climate is moderate and is protected from the fierce winds associated with Northern Spain. Located primarily on a large plateau about 1500 feet above sea level, the Rioja appellation lends itself to growing Tempranillo in almost the ideal situation.

The 2011 Hazana “Tradicion” Rioja is a flat-out delicious wine, packed with beautiful red fruits. This wine gives a great introduction to Rioja without breaking the bank. A blend of 85% Tempranillo and 15% Graciano from 20- to 40-year-old vines, aged in a combination of American and French oak, this is a sexy wine that oozes bright red berry fruit, sandalwood and spice notes. Great balance and harmony, fine tannins, good acidity and subtle spice notes on the energetic finish. I would pair this wine with pork chops, charcuterie or grilled salmon. Robert Parker’s *Wine Advocate* gave this 90 points.

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

### 2011 von Hövel Riesling

Max von Kunow began running von Hövel, his family’s estate, in 2010, and is the seventh-generation winemaker there. As a founding member of the influential VDP (Verband Deutscher Prädikats, a century-old association of top German wine estates), the von Hövel estate has long been recognized as a leader and inspiration to others in the industry. Today, the estate is in the middle of its official



*Vineyards of Hazana, in the region of Rioja, northeastern Spain.*

conversion to organic farming. The von Hövel vineyard holdings have long been regarded as some of the best in all of the land, and Max and family continue to push and strive for nothing but top-notch quality.

The 2011 von Hövel “Estate” Riesling Kabinett is a little sneaker of a wine. Up front it shows its softer side with elegant fruit texture and a lusher middle. Then, as the middle starts its approach, you realize that there is quite a bit more going on than just fruit. You begin to feel the drive and focus of the edgy, earthy mineral structure being balanced out with its ripe tropical acidity, which coats the palate in a wash of lingering flavors and textures. Try this wine with a smoked trout and farmer’s cheese crostini topped with just a speck of pickled beet. Or, sashimi with a light drizzle of citrus vinaigrette and a paper-thin slice of spicy chili. —*Eric Story, K&L Buyer of German wines*

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

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

### **2013 Perticaia Umbria Rosso IGT**

Nestled in the middle of Umbria, Italy’s only region that is landlocked and lacks a foreign border, the Perticaia winery is situated almost equidistant between Spoleto, Todi and Foligno. It is just outside of the famous town of Montefalco, famous for the grape Sagrantino. Owner and winemaker Guido Guardigli chose the name Perticaia with an admirable philosophical intent. *Perticaia* is an ancient Umbrian word for “plow.” The plow was the tool that transformed the Umbrian sheep-grazing lands into productive farmland. Sig. Guardigli envisions the *perticaia* opening the earth to bring forth the richness of the land—right into his wines. Guido Guardigli believes in “Penso Positivo” (Positive Thinking) for his “Progetto Perticaia” (Perticaia Project) and evidently he believes in alliteration as well. He has 35 acres of vineyards. Seventeen acres are planted to Sagrantino, ten to Sangiovese, and the rest to Colorino, Merlot, Trebbiano and Grechetto.



*At the Perticaia estate in Umbria, a plow has pride of place.*

I was attracted to this winery initially because of its consulting enologist, Emiliano Falsini. I’ve had many wines from wineries that Emiliano consults with and his delicate hand with winemaking shows in the wines he’s involved with. They have always made me sit up and take notice. This wine, the 2013 Perticaia Umbria Rosso IGT, is made from 80% Sangiovese, 10% Colorino and 10% Merlot. This fresh Rosso is fermented on the skins in stainless steel for one week and does not see any wood. The result is a vibrant freshness that shows Sangiovese’s typical cherry-like aromatics coupled with the lushness of the Colorino and Merlot. The wine’s natural acidity is balanced and it has a broad, appealing palate presence. Wondrous with charcuterie, light pastas or roasted chicken.

**Your re-order price for this wine as a club member is: \$12.99 per bottle.**

### **2011 Vigne Surrau “Sincaru” Cannonau di Sardegna D.O.C.**

Vigne Surrau winery is in the region of Gallura, at the northeast corner of the island of Sardinia. The winery is just a few kilometers from Porto Cervo, along the Costa Smeralda (Emerald Coast). For most of the year the Costa Smeralda is a destination for the international Jet Set—you can see enormous yachts parked alongside trendy hotels. Gallura is a rugged region, with vineyards at 150 to 450 feet above sea

level. Vigne Surrau's vineyards are in the center of Gallura, where the soil is crushed granite. This soil is very difficult to grow grapes in, but once every other year they apply a layer of manure to add a bit of nutrient to the ground. The lack of fertile soil naturally restricts growth, allowing the vines to produce fewer but more concentrated grapes on their own. No need for a severe green harvest.



*The cellars at Vigne Surrau, Gallura, Sardinia.*

Last month we had another wine from Vigne Surrau, their lovely, rich and complex Vermentino. This month we are introducing their Cannonau Sincaru. Cannonau is actually the Grenache grape; this is its name in Sardinia.

*Sincaru* means "sincere" in Sardo, the Sardinian dialect. I was really taken with this wine's purity, richness and authentic character. The wine is fermented in stainless steel and then spends several months in cement tanks lined with epoxy. Cement tanks are the rage in winemaking now. At one time they were replaced by the supposed ease of stainless steel, but those seem to be more susceptible to electrostatic charge and vibration. So cement is back in vogue. The wine is really rich but has excellent balance and persistent freshness to go with its very complex aromatics and supple mouth feel. The flavors are full of the Mediterranean *maquis*, that wild, gamey herbal wind that is so enticing. I really feel this wine is perfect for grilled lamb kebab, marguez sausage or just plain ol' Italian sausage.

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**Your re-order price for this wine as a club member is: \$27.99 per bottle.**

## Re-order Form

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

## Signature Red Club Previous Offerings

\_\_\_\_ Bottle(s) 2012 Mount Veeder Napa Valley Cabernet Sauvignon @ \$29.99 per bottle

This is a big, bold Cabernet Sauvignon. This dark, luminous red wine almost stains the sides of the glass with its intensity. Aromas of blackberry kirsch, mocha, spice and chocolate rise from the glass while the palate is a dense mixture of blackberry, clove, mocha, chocolate, graphite and rich oak flavors. The tannins are fine with ample grip, nicely balancing the acidity and oak components. This large-scale offering is a behemoth, a big Cali Cab meant to be paired with a rich cut of red meat or a charcuterie plate of rich cheeses and meats.

\_\_\_\_ Bottle(s) 2012 Simi Alexander Valley Cabernet Sauvignon @ \$19.99 per bottle

The 2012 Simi Alexander Valley Cabernet Sauvignon is a blend of 90% Cabernet Sauvignon, 7% Merlot, 1% Petit Verdot, 1% Cabernet Franc and 1% Malbec. The grapes are sourced 90% from Alexander Valley, 6% Sonoma

Valley and 4% Dry Creek Valley. The wine is aged for 16 months in 100% small oak barrels of which 24% are new French oak and 10% new American oak. Beautiful on the nose, the 2012 Simi Alexander Valley Cabernet Sauvignon is brimming with sexy aromas of spicy red berry fruit, strawberries, fresh sage and licorice while the palate is a sumptuous display of fresh red berries, strawberry compote, red licorice, sage and rosemary with hints of mocha and spice. A beautiful wine with a lively body and long, energetic finish, this can pair with a host of meats such as lamb, veal, roast chicken and even salmon.

\_\_\_\_ Bottle(s) 2009 Poggiarellino Brunello di Montalcino @ \$24.99 per bottle

Poggiarellino has progressed over the years, and we at K&L all have a soft spot in our hearts for it. In fact we are in love with it. After a decade of Poggiarellino wines being sold at K&L, a loyal following looks for every new vintage of their Rosso di Montalcino and Brunello di Montalcino. The intriguing soil character gradually comes forward and then hints of saddle leather, nutmeg and cherry compote. This 2009 Brunello is luscious, broad on the palate with lots of structure behind the richness. I would suggest you try it with grilled rib-eye drizzled with extra virgin olive oil or with a classic Spaghetti Bolognese.— *Greg St. Clair, K&L Italian wine buyer.*

\_\_\_\_ Bottle(s) 2013 Kalinda “Clone 828” Sta. Rita Hills Reserve Pinot Noir @ \$24.99 per bottle

The 2013 Kalinda “Clone 828” Reserve Pinot Noir is a striking wine. Aromas of black cherries, marzipan, spice and clove spring from the glass while the palate is awash in ripe red cherry, licorice, rose hips and strawberry jam flavors. Great length and complexity, refreshing acidity and soft tannins make it ideal with salmon, roast chicken or lamb.

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

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

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

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

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

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

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

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

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

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

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

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

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

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

## **Premium Wine Club Previous Offerings**

\_\_\_\_ Bottle(s) 2010 Two Angels Cabernet Sauvignon Sonoma @ \$14.99/bottle

The 2010 Two Angels Cabernet Sauvignon Sonoma comes from vineyards at and near the top of the Mayacamas mountain range, which lies half in Sonoma County and half in Napa Valley. A blend of 77% Cabernet Sauvignon and 23% Merlot, this wine has a unique flavor profile. The nose reveals notes of chocolate, vanilla, cherry and spice notes while the palate is all dark berry fruit with a strong root-beer-float taste that is oddly seductive. A rich wine that showcases the quality of mountain fruit, this is a fun, tasty Cabernet Sauvignon with the right amount of age on it. Pair this wine with chicken molé, barbecued ribs or any smoked meat that wants a full-bodied red wine.

\_\_\_\_ Bottle(s) 2013 Frescobaldi “Castello di Pomino” Chardonnay @ \$14.99/bottle

The 2013 Frescobaldi “Castello di Pomino” Chardonnay is a blend of mostly Chardonnay with some Pinot Bianco blended in. The wine has a greenish-yellow hue with aromas of lemon crème, white peach and jasmine. The palate is an intoxicating mix of fresh cut flowers, white peaches, wet stone and fruit flavors that mingle with the lively acidity and tannins. The wine has great energy and verve which make it the ideal apéritif wine and also the perfect match for fish or fowl. *Wine Spectator*, Stephen Tanzer’s *International Wine Cellar* and Antonio Galloni’s *Vinous* all gave this wine 90 points.

\_\_\_\_ Bottle(s) 2012 Château Saint-Roch “Kerbuccio” Maury Sec Rouge @ \$15.99 per bottle

This starts out with a stunning nose of blackberry preserves, pipe tobacco and baking spice. That leads seamlessly to a palate packed with supple black fruit, black raspberry liqueur, zesty herbs and hints of earth and mineral. The wine has a lively, energetic palate that nicely balances the ample dark fruits with hints of spice. A delicious red wine. I would pair this grilled eggplant, burgers or a flatbread pizza. Robert Parker gave this wine 90 points.

## **Best Buy Wine Club Previous Offerings**

\_\_\_\_ Bottle(s) 2011 Quinta do Vallado Douro Red Portugal @ \$9.99 per bottle

The 2011 Quinta do Vallado Douro Red is 25% Touriga Franca, 25% Touriga Nacional, 15% Tinta Roriz, 10% a blend of Tinta Amarela, Tinta Barroca and Tinta Cao, 5% Sousa and the remaining 20% a blend of grapes from the oldest vineyard plots of Quinta do Vallado. Eighty percent of the grapes come from vineyards that are eight to twelve years old, with the remainder sourced from 70-plus-year-old vineyards. The wine is fermented in large tanks with juice pressed originally from traditional basket presses. The wine is aged 75% in stainless steel tanks and 25% in French oak barriques for 14 months. The resulting wine is a crimson red in the glass with striking aromas of red plum, berry and spice notes nicely buffered by a palate of plum, berry, clove, flint and spice. A firm structure and nice acidity create a food-friendly wine that pairs well with most meat and spicy vegetable dishes.

\_\_\_\_ Bottle(s) 2012 Trim Cabernet Sauvignon California @ Please Inquire

The 2012 Trim Cabernet Sauvignon California is dark red, almost purple in the glass with seductive aromas of blackberry kirsch, crème de cassis and spice notes. The palate is a sumptuous blend of black cherry, blackberry, mocha and spice notes with a full-bodied palate and a long, smooth finish. A great little value, this wine will pair well with rich grilled meats, spicy pasta dishes and roast chicken.

\_\_\_\_ Bottle(s) 2012 Stephen Vincent Sonoma County Pinot Noir @ Please Inquire

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

\_\_\_\_ Bottle(s) 2011 Ravenswood “Vintner’s Blend” California Shiraz @ \$8.99 per bottle

The 2011 Ravenswood “Vintner’s Blend” California Shiraz is one of those wines, an outstanding value. Sourced from vineyards dotted throughout California and aged in for 18 months in French oak (35% new) the Vintner’s Blend Shiraz is delicious. This wine starts off with seductive aromas of spiced plum cake, clove, tobacco and black plum while the palate displays rich blackberry and black plum fruit with hints of spice, mocha and dark chocolate. Rich and brawny, this wine is a mouthful and should pair marvelously with grilled meats, pizza, pastas and sausage.

\_\_\_\_ Bottle(s) 2013 Myka Cellars “Mitzi” Santa Cruz Mountains Chardonnay @ \$9.99 per bottle

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

\_\_\_\_ Bottle(s) 2012 Myka Cellars “Chloe” Santa Clara Valley Meritage @ \$9.99 per bottle

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

\_\_\_\_ Bottle(s) 2012 Hoopla California Chardonnay @ \$10.99 per bottle

The brilliance of an unoaked Chardonnay is that it allows all of the grape’s innate flavors to show themselves without being obscured by oak influences. I was blown away when I tasted the 2012 Hoopla California Chardonnay Unoaked. This wine was absolutely packed with beautiful fruit flavors and aromas such as pear, pineapple, stone fruit and citrus notes. The wine had such balance, elegance and purity it literally had my mouth watering between sips. The wine feels very fresh and light on the palate and it will pair perfectly with seafood, salads and cheese plates. You can also serve it on its own as the perfect apéritif wine.

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

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

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

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

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

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

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

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

\_\_\_\_ Bottle(s) 2010 Amantis Birbanera Montecucco Rosso @ \$18.99 per bottle

This is slightly more than 60% Sangiovese, blended with a combination of Canaiolo, Colorino, Merlot and Petit Verdot. The wine is fermented in stainless steel and then aged for a few months in 2nd and 3rd passage French barriques. The result is a wine full of rich fruit, soft and supple on the palate but still with excellent acidity to balance it out. It is easy to drink by itself, or with grilled meats, I like it with grilled Italian sausage.

\_\_\_\_ Bottle(s) 2013 Vigne Surrau “Sciala” Vermentino di Gallura @ \$20.99 per bottle

This winery is located in the northeast corner of Sardinia just behind the Costa Smeralda (emerald coast). This incredibly beautiful, rugged land is called Gallura. Here Vermentino produces wines that have a breath of salt from the sea, a hint of the dried Mediterranean brush and luscious fruit. The 2013 Vigne Surrau “Sciala” Vermentino di Gallura is fermented in stainless steel and has extended aging on the lees with regular batonage. This lees contact adds dimension to the wine, giving it body, depth and richness while the wine still retains its freshness and acidity. This wine is perfect as an aperitivo by itself but I liked it with barbecued scampi. The combination of grilling with the richness of the wine makes me salivate now as I write about it!

\_\_\_\_ Bottle(s) 2009 Il Valentiano “Campo di Marzo” Brunello di Montalcino @ \$25.99 per bottle

The Il Valentiano wines are wonderful. They have a smooth, lustrous feel to them, they're full of a smell of the land, wild herbs and brush, and dosed with a hint of cocoa powder. The wine has a hint of fine-grain tannin and excellent balance. Perfect for a grilled rib-eye. Drizzle a little extra virgin olive oil and you'll love it.

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

This wine's nose is filled with jasmine, elderflower and lime blossoms. You'd guess that there would be some correlating sweetness on the palate, but this one from Blason is absolutely dry. On the palate Malvasia Istriana has an unctuousness coupled with a savory, almost gritty feel. Throw in some spiciness and that's this wine. I love drinking this by itself but it goes exceedingly well with seafood risotto or rich fish dishes such as sea bass or halibut. The pure enjoyment of this wine with a plate of Montasio cheese, or San Daniele prosciutto is enough for me!

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

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

\_\_\_\_ Bottle(s) 2012 La Monacesca “Ecclesia” Chardonnay @ \$19.99 per bottle

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

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

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

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

\_\_\_\_ Bottle(s) Lamoureux Cuvée Reserve Brut Champagne @ \$29.99 per bottle

Last spring, Scott Beckerley and I met Vivien Lamoureux in San Francisco, at a French Embassy tasting. We loved the Lamoureux wines, and now, almost a full year later they have arrived. The Lamoureux wines are entirely estate grown from their 30-acre property in Les Riceys. The family never switched to clones, and uses exclusively massal selections which they have been cultivating since 1947. This Champagne is selling for \$39.99 at K&L, and is well worth that price. As a Club member you can get it for \$29.99. This pure-Pinot-Noir Champagne is unlike any other that we have had in the club, as it has the generosity, baguette toast and cool cherry fruit of a big wine while staying understated, elegant and refreshing. It is based on 2011 and composed of over 50% reserve wines, and I think this combination of old and new gives it both vinous size and bracing drinkability. I love this Champagne with *gougères*.

\_\_\_\_ Bottle(s) JM Sélèque Brut Tradition Champagne @ \$39.99 per bottle

Almost all of our Champagne Club selections come to you direct, but this month, we lucked out and were able to partner with Vintage 59 selections (importer of Champagne Jacquesson) to introduce a brand new producer, Sélèque. This producer is a neighbor of former Champagne Club producer Bruno Michel in the village of Pierry, just south of Epernay. The JM Sélèque Brut Tradition Champagne is on our shelf at \$49.99 but your Club price is just \$39.99. The wine is 50% Meunier, 40% Chardonnay and 10% Pinot Noir, mostly from sud-Epernay, but also including some of their holdings in the valley of the Marne. The estate is small at just under 18 acres, but spread out with plots as far away as Boursault (next to Tarlant). Try this bottle with just one other person so you each get a good share. It has a lot of complexity beneath its subtle, even shy exterior. I love the pure white fruit and precise minerality of this wine, and look forward to having it with a Chirashi bowl or just some sushi to go.

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

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

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

The Alexandre Le Brun "Tradition" Brut Champagne is composed of a third each Chardonnay, Pinot Noir and Meunier from Mr. Le Brun's estate, and nearly every wine in this blend has gone through malolactic. This Champagne has a rich, bready nose from the over 20 months it has aged on the lees, and some very nice savory qualities as well. In the mouth the high quality Meunier gives this wine great roundness and some tasty baked-apple flavors. The cool-climate Chardonnay and Pinot Noir show their stuff on the dry, long finish. It is dosed at 6g/l. Again, this Champagne is perfect to welcome guests, but will pair particularly well with patés and other charcuterie.

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

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

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

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

\_\_\_\_ Bottle(s) Amaury Coutelas "Cuvée Louis Victor" @ \$29.99 per bottle

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

### ***Signature Red Club Special Buy***

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

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

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

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

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

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

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

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

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