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Dear K&L Wine Club Members,

I'm sitting down a bit earlier than usual to write the club newsletter since in a few days I will be boarding a plane to Bordeaux for our annual tasting trip. We'll be tasting the 2015 Bordeaux vintage from barrel at the week-plus event known as "En Primeur." The trip is always enlightening, lots of fun and incredibly busy and hectic. I will miss yet again the opening to the baseball season; my anxious wait to watch my San Francisco Giants will be further postponed by almost two weeks!

The Signature Red Club this month starts out with the newest release of one of the greatest imports we deal with, Chante Cigale. The 2013 Chante Cigale Châteauneuf-du-Pape is a great example of this underrated vintage. It's drinking great with pretty fruit notes and nice spice accents. In vintages where the Rhône sees a bit more precipitation than usual, the wines end up lighter, more approachable and food friendly, and that's what we have in the 2013 Chante Cigale. The second Signature Red wine this month is the 2014 Kalinda Napa Valley Cabernet Sauvignon. Our newest and greatest proprietary wine from the spectacular 2014 vintage in Napa Valley, this wine is big, full and rich—one of the best Kalinda Cabernet Sauvignons we have ever sourced.

Our Premium Club has two California offerings, great examples of varieties that their respective regions do best. We start off with the 2013 Barber Cellars "Mr. Beast" Sonoma Mountain Topolos Vineyard Zinfandel. It's fantastic, a classic example of mountain-grown Zinfandel from Sonoma, briary with wild red fruit and spice. Next we have the 2013 The Calling "Dutton Ranch" Russian River Valley Chardonnay. This wine perfectly displays the quintessential qualities of Russian River Valley Chardonnay. It's loaded with fruit and minerality while displaying impressive richness and depth.

I am excited about the Best Buy Club this month! We have two really cool, fun wines, great examples of the incredible values waiting to be discovered in the wine world. We begin with the 2013 Tikves Rkaciteli White from Macedonia. Here's my nod to the wine geek in all of us. Because of the Cold War, wines from Eastern European countries were for years rarely exported or seen in the US, and they were usually low quality owing to economic hardships. Now, social and economic freedom has brought these wines way up in quality, and we're seeing some exciting wines from countries such as Macedonia. The next wine is the 2014 Château de la Negly "La Côte" Languedoc la Clape. This is a new direct import for us at K&L Wines. It's from one of the top two or three producers in all of the Languedoc. This entry-level offering punches way above its price point, displaying gorgeous fruit and impeccable balance.

Last but not least is our Italiano Club with two awesome wines guaranteed to bring a smile to the Italian wine lover in all of us. Our first wine is the 2011 Fontodi Chianti Classico, a great example of Sangiovese from one of Chianti's premier producers. Loaded with fruit, earth and terroir, this is a stunning example of the heights that can be achieved in Tuscany. We follow up with the 2014 Gianni Gagliardo "Fallegro" Roero, a white wine from Piedmonte that's sporting beautiful melon, peach and floral notes. This gorgeous white wine is the perfect companion to the Chianti Classico.

Cheers & Go Warriors and SF Giants!!  
Alex Pross, Wine Club Director, K&L Wine Merchants

# Signature Red Collection Wine Club

## 2013 Chante Cigale Châteauneuf-du-Pape

One of our longest standing relationships with a producer in the Rhône Valley is with Chante Cigale. We began working with them when they released their 2001 vintage. The domaine was established in 1874 under the name Clos Chante Cigale—vineyard of the singing cicada. The Clos was renamed Domaine Chante Cigale in 1936, the year that Châteauneuf-du-Pape was recognized as its own appellation.

Today, Chante Cigale is headed by Alexandre Favier, a descendant of Hyppolite Jourdan, who founded the Domaine. He oversees 40 hectares of red grapes and five hectares of white grapes (13 grape varieties in all), distributed over 45 separate parcels situated all around the appellation. All vineyard work is done sustainably, and the fruit is hand-harvested. Alexandre assumed the helm at the ripe old age of 20 back in 2006, adding his youthful vigor to the winemaking and to the overall direction of the property.

One of my favorite things about Chante Cigale is the consistent, classic nature of the wines. Always perfumed and classic, even in intensely warm years, this wine always has an air of elegance. The 2013 is composed of 65% Grenache, 20% Syrah, 10% Mourvèdre, and 5% Cinsault, and is one of those rare Châteauneufs that is immediately accessible. Notes of rich berry fruit, confiture of figs, potpourri and Chinese five-spice powder erupt from the glass, while on the palate fresh blackberries and pipe tobacco prevail. This is worthy of the cellar for a few years, but it's also a superb wine to enjoy now with hearty stews, cassoulet, or grilled meats. —*Keith Mabry, K&L Rhône/French Regional Buyer*

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



*Alexandre Favier of Chante Cigale.*

## 2014 Kalinda Napa Valley Cabernet Sauvignon

I get excited about certain things: baseball's Opening Day, Friday afternoons about 4 p.m., new Star Wars films—and new releases of our Kalinda label wines. Here in California we've been blessed with three consecutive strong vintages in a row. The quality and abundance of these vintages has made it a bit easier for us to source premium quality fruit with very attractive pricing. Once again we were able to get some incredible juice from a renowned Napa Valley producer of Cabernet Sauvignon, for what seems like a song! We are happily willing to sell it to you at a fantastic price.

The 2014 Kalinda Napa Valley Cabernet Sauvignon smells terrific in the glass with aromas of black licorice, blackberry kirsch, plums and spice. These intoxicating aromas



*K&L co-founder and co-owner Clyde Beffa. Super dedicated and super focused on great wine, he's the talent behind our Kalinda label.*

give way to a palate loaded with fresh-picked blackberries, crème de cassis, spice and rich chocolate notes. Smooth and harmonious with silky tannins and a complex feel, this wine is big. It needs a hour-plus in the decanter to truly be able to strut its stuff. Pair this beauty with filet mignon and a dab of Béarnaise sauce and you will have a heavenly repast.

**Your re-order price for this wine as a club member is: \$21.99 per bottle.**

## Premium Wine Club

### 2013 Barber Cellars “Mr Beast” Sonoma Mountain Zinfandel

Mike Barber had one of the best educations a winemaker could ask for: working the sales floor of K&L San Francisco for eleven years, tasting all the great wines of the world. Through our store he met winemakers from all over the world and traveled the globe tasting with and learning from international vineyard managers. In his free time he read the UC Davis enology books and made wine with East Bay vintners from Rockwall and Dashe, who taught him commercial winemaking. His experience at K&L had a strong effect on his winemaking style. The wines of Barber Cellars have an elegant, old-world sensibility. Mike’s dedication to organic vineyards and his minimalist style (as little intervention as possible) produces wines that are about spice, terroir, and nuance, rather than alcohol and flair. Mike and Lorraine Barber originally worked with vineyards in Healdsburg’s Dry Creek Valley. They have since settled in Petaluma and produce wines from vineyards around their hometown. Last November they opened the Barber Cellars tasting room in downtown Petaluma, the city’s first.



*Mike Barber specializes in locally sourced Zinfandel with classic style.*

Zinfandel, California’s grape, has always been the main focus of Barber Cellars. Mike fell in love with the organic, dry-farmed Topolos Vineyard on Sonoma Mountain the first time he saw it. Hidden high on the mountain between oaks and Sequoias, this gorgeous vineyard was planted 50 years ago by Michael Topolos of Russian River fame. With a pencil and a notepad on the back of a truck, Topolos and Barber drew out and signed a contract over the whole vineyard the very first day they met. The vineyard is designed for a field blend; it is planted to interspersed vines of Zinfandel, Petite Sirah, and Alicante Bouschet. The grapes are all harvested together, crushed, and co-fermented when the Zinfandel is ripe.

The Zin that Barber Cellars produces from this vineyard has a classic style. The 2013 Barber Cellars “Mr Beast” Sonoma Mountain Zinfandel is a cool-climate, elegant wine with raspberry notes and chili pepper flavors. Racy red fruit spices come from the vineyard’s plethora of volcanic soils. Coastal fog keeps the vineyard cool, the grape sugars low, and the wine focused and lean. Here’s how *Wine Enthusiast* describes the wine: “A field blend with defined amounts of Petite Sirah and Alicante Bouschet, this wine is perfumed and light bodied, exhibiting soft, persistent waves of black pepper and crisp red fruit that give it a cool-climate edge of approachability and intrigue.”

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

## 2014 The Calling “Dutton Ranch” Russian River Valley Chardonnay

The wine business is a crazy blend of artists, businessmen, farmers, chemists, accountants and famous folks, all working side by side to produce and sell fermented grape juice. The Calling “Dutton Ranch” Chardonnay provides an interesting example. Jim Nantz, renowned sports broadcaster, and Peter Deutsch, one of the largest wine importers in the USA, are partners in “The Calling” wine project. The two met while dining separately at a Connecticut restaurant. Through happenstance they were introduced. Jim Nantz’s passion for wine was the perfect match for Peter Deutsch’s wine-business knowledge. They decided to partner together to make top-quality wines from California.



*The Calling’s Jim Nantz and Peter Deutsch in the Russian River Valley.*

Dutton Ranch is one of Russian River Valley’s best known estates, producing world-class Chardonnay and Pinot Noir. With vineyards located throughout the Russian River Valley, Dutton Ranch is able to grow grapes in their ideal geological situations and microclimates. The 2014 The Calling “Dutton Ranch” Russian River Valley Chardonnay is easily the best wine to date from this producer. Its alluring nose of orange blossom and honeysuckle deftly moves to a palate filled with rich tropical fruit, apple and pear flavors nicely framed by good acidity and mineral notes. A full-throttle Chardonnay from premium fruit source, well made by an up-and-coming winery, equals success. With the bashings Chardonnay receives, it is always a pleasure when we find a good one! Robert Parker gave this 91 points, and so did *Wine Enthusiast*.

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

## Best Buy Wine Club

### 2014 Château de la Negly “La Côte” Languedoc la Clape

Château de la Negly is one of Languedoc’s most prestigious estates. We have carried many of their wines over the years and when they approached us last year about direct-importing, we jumped at the opportunity. This picturesque property is situated between the city of Narbonne and the Mediterranean, and operates under the stewardship of the Paux-Rosset family. The Negly estate stretches over 50 hectares of clay and limestone soils ideal for growing Grenache, Syrah, Carignan and Mourvèdre. Everything is hand-harvested and farmed sustainably. The winemaking falls under the direction of renowned oenologist Claude Gros, who works with several top producers over a broad range from the Languedoc to Bordeaux and even dipping south into Spain. At all price levels, Negly is producing some of the most sought-after wines of the region. We always say, anyone can make a great \$100 bottle of wine. Just lower your yields dramatically to concentrate the fruit, buy expensive oak and hire the best winemakers. But to make a great bottle under \$15 takes not only real skill but great vineyards and a passion to deliver quality at a fair price. That’s where “La Côte” lands.

The 2014 Château de la Negly “La Côte” Languedoc la Clape is a perfect daily drinker, composed of 30% Carignan, 30% Syrah, 30% Grenache and 10% Mourvèdre. The Carignan undergoes carbonic maceration, preserving its freshness, while the Grenache, Syrah and Mourvèdre are fermented in concrete tanks. Everything is aged in a mix of wooden and concrete vats, creating a wine of fine texture and eminent drinkability. Loaded with gorgeous blackberry, currant, spice and garrigue notes, this is a

wine of sumptuous pleasure. Think everything you love about a Côte du Rhône, amplified with more freshness. Serve this classic with steak and *pommes frites* or maybe a braised lamb shank. Go Mediterranean: sprinkle a mélange of fresh herbs over your dish and watch this wine over-deliver.

—Keith Mabry, *K&L Rhône/French Regional Buyer*

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

### **2013 Tikves Rkaciteli Macedonia**

Wine from Eastern Europe is on the cusp of being the next big thing. All the elements are there: an ancient grape-growing tradition, great terroirs, indigenous varieties, new investment, and a youthful generation of farmers and winemakers who came of age after the fall of the Berlin Wall. Before that epic event, wine in Eastern Europe was mainly a bulk product from frightfully high yields. Wine quality was pretty much on par with the quality of the famously awful Eastern European cars, Yugo and Trabant.

Founded in 1885, Tikves Winery in the Republic of Macedonia (formerly part of Yugoslavia) has witnessed the independence of the Balkans, two world wars and one cold war. Through it all they have continued to make wines from grapes native to the region: Rkatsiteli (which they spell Rkaciteli), Kratosija, Vranec and Plavec. With the fall of communism and the independence of Macedonia, this historic estate was privatized and new investments were made to update the practices in the vineyard and cellar. Sustainable farming has replaced industrial farming, yields have been lowered and indigenous varieties have been preserved. With the assistance of Philippe Cambie they have modernized their cellar practices. They now use temperature-controlled stainless steel for fermentation, with concrete and French oak barrels for aging.

The 2013 Tikves Rkaciteli is a great example of the leap forward that the wines have undergone at Tikves. This crisp, bright, fruity wine with great mineral hints is flat-out delicious! The Rkatsiteli grape is reminiscent in style to both Torrontes and Grenache Blanc. It was one of the most widely-planted grapes in Russia and by extension Eastern Europe, accounting for as much as 18% of that area's wine production. Thanks to its versatility (it can be made both sweet and dry and in a sherry style) and its ability to cope with cold weather, Rkatsiteli became a staple in the Eastern European wine growing community. Like other indigenous varietals that have recently garnered fame, the Rkatsiteli grape looks to be good fun to follow.

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



*With major updates in all areas, Tikves is making delicious wines.*

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

### **2011 Fontodi Chianti Classico**

The Manetti family has been a great name in Tuscany for generations but only since 1968, when they acquired the Fontodi estate, has the family focused on wine. For the previous generations it was terracotta: roof tiles, patio tiles (my last house had Manetti tile in the backyard!), pots, decorative planters, cookware, fountains, furniture, plates, you name it. In the old days the Tuscans made everything out of terracotta.

The 1970s saw a new wave of interest in Chianti Classico, a rebirth and a move, especially by many new arrivals, toward quality over quantity. The Manettis hired the now famous consulting enologist Franco Bernabei, who brought a more modern concept of winemaking to Fontodi. French oak barrels, a reduction in yield in the vineyards, and so forth. Fontodi has more than 170 acres of vineyards, and has made quality the first priority.

Giovanni Manetti's father and uncle had purchased the property. Giovanni has been at the helm, and the face of the winery, for decades. He is almost always understated, always impeccably dressed, and has quietly changed the culture in Chianti Classico.

Fontodi sits above what the locals call the *Conca d'Oro* (the Golden Conch shell), an amphitheatre of a vineyard, the largest single exposure of vineyards in Chianti Classico. Chianti is a geographic and geologic nightmare, in a way; it doesn't allow for much in the way of homogeneity. The *Conca d'Oro* is as good as it gets.

The Chianti Classico is Fontodi's largest production wine, over 14,000 cases. The 2011 was fermented using indigenous yeasts and then aged in used Tronçais and Allier barrels for 18 months from all-organic vineyards. The wine has wonderful richness but still that classic central structure. Perfect for your next barbecue!

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



*Fontodi lies just south of the town of Panzano, atop the Conca d'Oro.*

## 2014 Gianni Gagliardo Fallegro

Festa d'Allegria! I remember the first time I tried Fallegro. It was all fizzy, had a bit of a head on it and created a "what the hell is that" feeling. Seemed more like a Vinho Verde than an Italian wine! The Gagliardo Family created this wonderful wine in 1974 (this is the 41st edition) and yes in a rather idiomatic translation it means "Makes you Happy"! In Piedmont the Favorita grape was always thought to be unique to Piedmont but with the advent of DNA testing it turned out to be Vermentino (Rolle in France), not to diminish the party. Yes, every year the Gagliardo Family throws the Festa d'Allegria, a "Happiness Party." Actually that DNA work has made it



*The Gagliardo family: Gianni, Stefano, Alberto, and Paolo.*

easier to create new inroads. Nobody knew what Favorita was or is, but Vermentino has really caught on here in America, and that makes everything easier to explain.

The Gagliardo Family is based in La Morra and has vineyards in the Langhe and Roero. They grow Fallegro in the Roero on the north side of the Tanaro River, where the soils are good for white grapes.

Each parcel is vinified separately; the juice is blended later. Everything is done manually, with no machine harvesting. The grapes are harvested vineyard by vineyard so the specific soil and/or ripening characteristics can be sorted out. The grapes then take the next step into the press, with the shortest time possible from picking to pressing, usually under five hours. A natural cold decanting removes solids from the juice and then the wine is fermented in stainless steel between 60 and 64 degrees. Finally a finished bottle, ready to make you happy! This is such an ideal wine for an apéritif, a warm afternoon, with light finger foods. If you've ever been in Italy's Piedmont region in the humid summer you know how perfect it would be!

**Your re-order price for this wine as a club member is: \$14.99 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) 2011 Cal Batllet D'Iatra Priorat @ \$24.99 per bottle

The 2011 Cal Batllet D'Iatra Priorat is a blend of 44% Carignan, 36% Grenache, 16% Cabernet Sauvignon and 4% Syrah aged for 12 months in 225-liter French oak barrels, 20% new. The vineyard is farmed biodynamically. The age of the vines is mostly 10 to 40 years, with some as old as 60 to 80 years. So this wine has great roots. Floral notes, crushed rock and hints of black raspberry kirsch spring from the glass followed by a dense core of raspberry jam, black fruits and sweet oak accents. Full and rich with great purity and delineation, this wine shows subtle grace given its size and weight. Pair this beauty with a pan-grilled pork chop or thin-crust pizza. Robert Parker's *Wine Advocate* gave this wine 93 points, and Stephen Tanzer's *International Wine Cellar* gave it 91.

\_\_\_\_ Bottle(s) 2013 Mas Alta Artigas Priorat @ \$24.99 per bottle

The 2012 Mas Alta Artigas Priorat had a 94-point score from Robert Parker's *Wine Advocate* and a 91-point score from Stephen Tanzer's *International Wine Cellar* so not only was it more expensive; it also sold out very, very quickly. With this wine, the 2013 Mas Alta Artigas Priorat, we had the advantage of making the deal before the press had come out. The 2013 Mas Alta Artigas Priorat is a blend roughly of 70% Grenache, 25% Carignan and 5% Cabernet Sauvignon aged for 16 months in 100% French oak of which 35% is new. The wine offers gorgeous aromas of licorice, smoke, and black fruits while on the palate it reveals a deep core of blackcurrant, black raspberry and lavender with great purity, sweet tannin and surprising minerality. This wine is an outstanding deal. Pair this stunner with rich red meats or hearty pasta with red sauce.

\_\_\_\_ Bottle(s) 2011 Finca Villacreces Ribera Del Duero Spain @ \$24.99 per bottle

Exotic notes of blue and black fruits fall from the glass. With a hedonistic palate of cherry-vanilla coke, spice, smoke, mocha and volcanic earth notes, this full-throttle offering is simply irresistible! Pair this wine with spicy, wood-oven pizzas, a rich cut of filet mignon or a gourmet hamburger. *Vinous* gave this wine 92 points, and Robert Parker's *Wine Advocate* gave it 90 points.

\_\_\_\_ Bottle(s) 2013 Maranet Russian River Valley Pinot Noir @ \$24.99 per bottle

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

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

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

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

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

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

Delicious, packed with blackberry jam, black plums, crème de cassis, spice notes and baker’s chocolate. This is a hedonist’s delight, a lot of fun. It’s big and bold as Petite Sirah should be, and deftly mixes size and weight without coming off heavy or hot. Pair this puppy with slow-cooked red meats and rich foods that need an equally rich foil.

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

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

\_\_\_\_ Bottle(s) 2013 Seghesio “Rockpile” Sonoma Zinfandel @ \$29.99 per bottle

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

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

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

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

A stunning value, packed with dense, dark berry fruit, subtle spice notes, baker’s chocolate and fine tannins. There’s great complexity and integration of oak, and the wine is in an ideal drinking window right now. This ready-to-drink 2010 Cabernet Sauvignon is the perfect match for a perfectly cooked filet mignon or a bold dish of pasta.

\_\_\_\_ Bottle(s) 2011 Quinta Sardonía “QS2” Proprietary Red Spain @ \$26.99 per bottle

This beautiful wine exhibits gorgeous notes of red berry, spice and crushed rock on the nose with a vibrant palate of spicy red berry fruit, floral notes and terrific energy. This is an exciting red wine—it has an electric feel to it. Pair this beauty with thin-crust pizza, a charcuterie plate or grilled pork chops. Robert Parker’s *Wine Advocate* gave this 90 pts.

## Premium Wine Club Previous Offerings

\_\_\_\_ Bottle(s) 2012 Native Son Napa Valley Red Wine @ \$14.99 per bottle

The 2012 Native Son Napa Valley Red Wine is a blend of 37% Zinfandel, 21% Cabernet Sauvignon, 15% Sangiovese, 14% Syrah, 12% Merlot and 1% Malbec aged for 18 months in a combination of French oak (80%

used, 20% new) and American oak (33% new). The wine has a nose of exotic red fruits, melted licorice and hints of candied red fruits with a palate awash in dark black berry fruits, spice and sweet oak accents. Round, ripe and hedonistic in feel, this full-bodied, full-throttle red is a pop-and-pour delight that can deftly pair with pizza, pasta, and rich red meats fresh from the grill.

\_\_\_\_ Bottle(s) 2014 Emmolo Napa Valley Sauvignon Blanc @ \$14.99 per bottle.

The 2014 Emmolo Napa Valley Sauvignon Blanc is sourced from two family vineyards, Rutherford and Oak Knoll. The fruit from Rutherford vineyard helps to provide fresh citrus characteristics while the Oak Knoll provides crisp minerality. The grapes are lightly pressed and then fermented in stainless steel tanks and aged in both stainless steel and older French oak barrels. The resulting wine has fresh floral aromas with hints of citrus and a touch of salinity while the palate displays beautiful grapefruit, tangerine, and honeysuckle notes with bright acidity and hints of wet stone. This is a great Sauvignon Blanc. Pair this beauty with sea bass, fresh salmon or a zippy salad.

\_\_\_\_ Bottle(s) 2013 Simi Cabernet Sauvignon Alexander Valley Sonoma County @ \$14.99 per bottle

On the nose the wine displays pretty notes of black cherry, cola, mocha, spice and hints of cassis. The palate unfolds seamlessly to flavors of cherries, plums, blackcurrants and spice with fresh acidity, great balance and impressive complexity. The tannins are firm and fine with a soft, lush finish. Pair this winner with strip loin and mushrooms or a nice lamb shank. *Wine & Spirits* gave this wine 90 points.

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

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

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

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

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

A red with a seductive nose of blackberries, pain grillé, black licorice, melted chocolate and subtle spice notes. The palate is a rush of dark berries, black plums, spice, bitter chocolate and mocha notes. With seamless tannins and surprising acidity, this wine is irresistible. Pair it with a fig and blue cheese salad, charcuterie or your favorite meat dishes and you will not be disappointed! Robert Parker's *Wine Advocate* gave this 91 points.

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

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

\_\_\_\_ Bottle(s) 2013 Kingston Vineyards (K&L Cuvee) Pinot Noir, Casablanca Valley, Chile  
@ **SPECIAL \$12.99** per bottle

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

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

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

## Best Buy Wine Club Previous Offerings

\_\_\_\_ Bottle(s) 2014 Domaine Lafage “Novellum” Chardonnay Languedoc-Roussillon @ \$9.99 per bottle  
This is 100% Chardonnay. About one-third of is aged for three months in Burgundian barrels, the rest in stainless-steel tanks. An interesting twist is that 70% of the wine aged in tank was aged on Viognier lees, to add floral characteristics. A bright, crisp and beautiful offering, it has gorgeous floral notes with tropical fruit flavors, peach, honeysuckle, apricot and pineapple. Impressive balance. A great Chardonnay that competes with California offerings that are double and triple its price!

\_\_\_\_ Bottle(s) 2009 Bodegas Sierra Salinas Puerto Salinas Spain @ \$9.99 per bottle  
The 2009 Bodegas Sierra Salinas Puerto Salinas is a blend of 66% Monastrell (Mourvèdre), 19% Grenache (Grenache) and 15% Cabernet Sauvignon aged for one year in both new and two-year-old French oak barrels. The wine begins with complex aromas of blackberry kirsch, melted volcanic rock and slight hints of black licorice. The palate is a seamless combination of red and black fruit, graphite, camphor and forest floor. The finish is long, layered and complex with a multitude of flavors all announcing their presence. Pair this bad boy with a fig and goat cheese salad, plate of charcuterie or any dish that needs a smooth, ripe red. Robert Parker gave this wine 92 points.

\_\_\_\_ Bottle(s) 2014 Grand Bateau Bordeaux Blanc @ \$8.99 per bottle  
100% Sauvignon Blanc, vinified in oak barrels and in vats. A translucent golden color with aromas of grapefruit, sandalwood and spice, this gorgeous citrus-driven white has subtle mineral, wet stone and spice notes deftly balanced against bright acidity and subtle hints of oak. It will pair wonderfully with oysters, mussels or linguine and clams.

\_\_\_\_ Bottle(s) 2013 Villa Maria “Private Bin” Red Blend Hawke’s Bay New Zealand @ \$9.99 per bottle  
This is packed full of deep plum and berry fruits, blackcurrant, leather, graphite and toasted spices. It has a classic Bordeaux profile, combining dark fruit with brooding minerals and savory nuances. The wine is medium-plus bodied with good concentration and broad flavors. The tannins are very refined and supple for a wine of this price point. Subtle French oak tones round out the finish, which is long and satisfying. It’s hard to believe you are drinking a \$10 bottle of wine! Enjoy, and Cheers! —*Ryan Woodhouse, K&L New Zealand Wine Buyer*

\_\_\_\_ Bottle(s) 2014 Delas Freres “St. Esprit” Côtes-du-Rhône Blanc @ \$9.99 per bottle  
The 2014 Delas Freres “St-Esprit” Côtes-du-Rhône Blanc is a light golden hue in the glass with aromas of white flowers, melon and yellow fruits. Bright, crisp and medium-bodied, this wine displays ample fruit flavors of melon, yellow fruits with a waxy quality and exotic fruits. Pair this baby with winter salads, roast chicken and fish dishes.

\_\_\_\_ Bottle(s) 2014 Espelt Old Vines Garnacha Blanca @ \$9.99 per bottle  
This bright crisp white comes from 50-year-old vines planted in sandy granite and slate soil. 100% Garnacha Blanca, it spends only three months aging in French oak barrels before bottling so the wine is incredibly fresh, bright and clean with notes of peach, citrus and white flowers, racy mineral and wet stone. The perfect wine for fish, roast chicken or oysters, this versatile white can pair well with most foods thanks to its clean palate and good acidity.

\_\_\_\_ Bottle(s) 2011 Domaine de la Janasse Terre de Bussiere IDP @ \$9.99 per bottle  
A rich, stylish red with gorgeous red fruit, licorice and spice notes, fine tannins and good acidity. This is an incredibly versatile red. You can pair it with pizza, barbecue, pasta, and anything that has spiciness or bold flavors.

\_\_\_\_ Bottle(s) 2013 Comte Louis de Clermont-Tonnerre (Alain Corcia) Ventoux Vieilles Vignes @ \$9.99 per bottle  
The wine has a nice medium-bodied mouthfeel, with red cherry fruit and notes of pipe tobacco and burnished leather. With a fleshy finish, this is one terrific value. You can serve this wine with a whole host of meats. Herb-rubbed pork chops or lamb would be terrific, especially off the grill. Make sure to include some roasted vegetables such as peppers and squash. Stuff some sage and tarragon under the skin of a chicken, season liberally with salt and pepper and roast it. —*Keith Mabry, K&L buyer of Rhône & French Regional wines*

\_\_\_\_ Bottle(s) 2014 Jean Luc Colombo “Cape Bleue” Provence Rosé @ \$9.99 per bottle  
A fantastic Rosé with a pale salmon color, this displays gorgeous notes of peach, rose petal and hints of pepper. On the palate is a beautiful symphony of raspberries, cherries, black olive, fennel and the slightest hint of white chocolate. Match this with seafood, salads or grilled foods, or enjoy it as an apéritif.

\_\_\_\_ Bottle(s) 2012 Oakridge Estate “Over The Shoulder” Shiraz Yarra Valley Victoria @ SPECIAL \$8.99 bottle  
The wine shows lovely perfumed notes of red currant, raspberry and toasted spices. The palate is medium bodied with great vibrant energy and fine soft tannins. Flavors of ripe red berries and exotic spice have a little lick of oak, and some warm earth notes in the finish. Great balance, completeness and great persistence on the palate. —*Ryan Woodhouse, K&L Aussie Wine Buyer*

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

\_\_\_\_ Bottle(s) 2012 Vignalta Agno Casto @ \$19.99 per bottle  
The wine is fermented in a pneumatic press at 64 degrees for 8 to 15 days depending on the year, then spends ten months on the lees before release. When I tasted this wine last year at Vinitaly I was stunned at the aromatic purity, the palate depth, the full-bodied nature and overall drinkability. This isn't a simple wine; it has power, depth and real aging possibility. I find it a perfect pairing for full-bodied fish such as swordfish, or halibut risotto with asparagus, or mixed seafood grill. Or, just enjoy it on its own on a sunny spring day.

\_\_\_\_ Bottle(s) 2013 Sergio Barale “La Preda” Barbera d’Alba Superiore @ \$19.99 per bottle  
The 2013 La Preda was fermented in 50hl (1321 gallons: BIG) barrels for eight days. Then it spent one year in 500-liter tonneaux. The vineyard is just a little northeast of the village of Barolo. Its base of calcareous fossils and clay gives this Barbera an elegant lift to its finish. The wine is full of richly textured fruit, with supple richness and density and also an inherent elegance that lengthens its finish. I'd suggest grilled meats or a cheese plate. The wine is also really beautiful just by itself.

\_\_\_\_ Bottle(s) 2010 Il Valentiano “Campo do Marzo” Brunello di Montalcino @ \$22.99 per bottle  
This is a beautiful, supple and expressive wine. Listen up! A couple of hours before you drink this wine, decant it. It doesn't seem as if it would need the air time as it's so well balanced, but trust me, it does!

\_\_\_\_ Bottle(s) 2012 Terre di Giurfo “Nardalici” Etna Rosso @ \$24.99 per bottle  
I was really blown away by the density and richness of this wine. It has a broad, powerful finish and shows some tannic grip. A lot of other Etna wines are far more ethereal and don't pack as much depth and power. Perhaps Achilles's ideas for Etna are different because he is used to flavors and structure from a different region. This wine would be great with the eggplant-based Sicilian classic Pasta alla Norma. The grapes used in Etna Rosso (Nerello Mascalese with a much smaller percentage of Nerello Cappuccio), especially when grown on Etna, have a unique, very special character. I characterize them as a cross between Burgundy and Barolo... please allow me a bit of poetic leeway here.

\_\_\_\_ Bottle(s) 2014 Terre del Principe Roseto del Volturno @ **SPECIAL \$19.99** per bottle  
Peppe Mancini and Manuela Piancastelli have just over 25 acres of land in Valle del Volturno, about an hour northeast of Naples. The soils are ancient sea beds mixed with volcanic debris, marl and clays; it's 18 miles from Vesuvius. I so enjoyed this 2014 Terre del Principe Roseto del Volturno, and I thought it would make an ideal introduction to Manuela and Peppe's estate. This Rosé is drained off of the skins of Pallagrello Nero and Casavecchia grapes destined for their Castello delle Femmine. That's a whole other story!

\_\_\_\_ Bottle(s) 2013 Antichi Vinai Neromosso @ \$17.99 per bottle  
I always look forward to tasting Marco Gangemi's wines. This year he had something different, this Neromosso. Nerello Mascalese is the most important wine grape on Etna and it produces red wines that to me seem like a stylistic hybrid of Burgundy and Barolo. The Neromosso is a blanc de noir made exclusively from Nerello Mascalese grapes. It finishes its fermentation in an autoclave, a closed tank that keeps the carbon dioxide from escaping. I just love the delicate mousse on my palate, the refreshing vibrancy and perfect palate weight. Perfect with almost any appetizers!

\_\_\_\_ Bottle(s) 2012 Casanova di Neri Rosso di Montalcino @ \$21.99 per bottle  
This isn't a “second” wine; this is Rosso di Montalcino, its own appellation, 100% Sangiovese. Giacomo's Sangiovese is harvested in October, and fermented with native yeast in open-topped wooden fermentation tanks. The wine is aged in wood for 15 months before bottling. I really enjoy this wine's aromatic purity and supple balance. It's a pleasure to drink. Giacomo would suggest that you have it with your favorite pasta and meat sugo or with braised meats. Enjoy!

\_\_\_\_ Bottle(s) 2013 Tua Rita Rosso dei Notri @ \$17.99 per bottle  
The 2013 Tua Rita Rosso dei Notri is 50% Sangiovese and 50% a blend of Cabernet Sauvignon, Merlot and Syrah,

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

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

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

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

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

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

\_\_\_\_ Bottle(s) 2008 Michel Lorient Apollonis Vintage Extra Brut @ \$34.99 per bottle

Don't be fooled by the Extra Brut labeling. Even though this is only dosed at six grams per liter of sugar, the fantastic 2008 harvest has plenty of richness! The wine is composed of 60% Meunier and 40% Chardonnay and aged for over six years on the lees. The nutty, subtle toast and shimmering minerality of this great bottle made a perfect pairing with sashimi. Having tasted the Lorient wines back to 1959, I highly recommend cellaring as many bottles of this as you can for the future, if you like it today!

\_\_\_\_ Bottle(s) Arthur Marc Grand Cuvée Brut Champagne @ \$34.99 per bottle

This estate is tiny, with just four hectares of vineyard, the father-and-son team of Gregory and Patrice Marc make exclusively Champagne without malolactic fermentation. Their estate is almost entirely in the gorgeous village of Fleury-la-Rivière, and includes even a few rows of ungrafted vines that have so far escaped phylloxera. The Arthur Marc Grand Cuvée Brut Champagne is even parts Chardonnay and Pinot Noir, aged for over five years on the lees. It includes 20% reserves from older vintages. This makes a spectacular apéritif Champagne, with clean sourdough-toast aromas and flavors. It is old fashioned in all the right ways and has excellent pinpoint bubbles, a creamy texture from long ageing and a high quality long finish.

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

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

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

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