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May 2017

Dear K&L Wine Club Members,

It's time to write about May already. Time flies. I'm just back from several weeks in the Rhône Valley and Burgundy searching for great wine deals. It is a tough job, but somebody has got to do it! This month our wine clubs are chock full of amazing wines that truly outperform their price points.

For the Signature Red Club, the Rhône Valley takes center stage this month. We start off with an up-and-coming producer from Gigondas. Domaine des Bosquets is fashioning outstanding wines, mainly from Grenache. They're becoming a sought-after producer in Gigondas. Paired up with the Domaine des Bosquets is the 2013 Domaine La Colliere "La Fontaine" Rasteau. Each year, this blend of Grenache and Mourvèdre is typically one of the better Rasteaus produced. These two wines are a good reminder of the wonders of the Rhône Valley other than Châteauneuf-du-Pape.

The Premium Club stays close to home this month, with two Napa Valley wines. We begin with the 2014 Oberon Napa Valley Cabernet Sauvignon, one of the best values out there in Napa Valley Cabernet Sauvignon. Oberon is a project by Michael Mondavi, son of Robert Mondavi. Michael's access to premium vineyard sources shows in the depth and quality of the 2014 Oberon Cabernet Sauvignon. The second half of this dynamic duo is the 2014 Miner Family Napa Valley Chardonnay. This fruit-driven, richly textured masterpiece is quintessential Californian Chardonnay. Together these two wines deliver a great California wine experience.

Our Best Buy Club is having fun with this month's pair of wines. First up is the 2014 Sebastiani Sonoma Zinfandel. This historic producer has been fashioning classic Zinfandel since the early 1900s. Zinfandel remains one of the world's great wine values, and it is as California as it comes. For our next wine we travel far away to Eastern Europe, and look back to the beginnings of winemaking. Macedonia, part of the Balkan states, may very well have been one of the birthplaces of wine. The 2013 Tikves "Special Selection" Vranec is a fun, spicy red wine, a very nice example of the gems waiting to be discovered in Eastern Europe.

Our Italian buyer Greg St. Clair has once again put together a fantastic Italiano Club offering. As usual these two selections not only represent the great wines Italy has to offer, they are smoking-hot values. The 2015 D'Amico "Noe" Orvieto is a classically Italian white that not only showcases the quality of indigenous white Italian varietals, but also demonstrates the amazing jump in quality Italian whites have experienced, thanks in large part to thinning of yields and renewed commitment to quality. With it comes the 2014 Antinori Guado al Tasso "Il Bruciato" Red, a great blend of Cabernet Sauvignon, Merlot and Syrah from the Bolgheri region.

Cheers & Go Golden State Warriors!

Alex Pross

Wine Club Director, K&L Wine Merchants

# Signature Red Collection Wine Club

## 2014 Domaine des Bosquets Gigondas

Travelling through the Rhône Valley for the first time with Keith Mabry, my partner in buying, was eye-opening. Besides realizing the vastness and diversity of the Rhône Valley and its many faceted regions I was struck by the quaintness I encountered. Most of the wineries we visited were small, family-run operations with unimposing tasting rooms where the wine presentations were both humble and friendly. This made a refreshing change to my Napa Valley and Bordeaux trips which feel a bit more corporate. The Rhône is for the most part a place of small wineries where families farm the land and make a living by producing good wines at very affordable prices.



*Julien Brechet, winemaker at his family estate, Domaine des Bosquets.*

Gigondas, like other regions in the Southern Rhône (Vacqueyras, Rasteau, Cairanne) is overshadowed by the vast fame of Châteauneuf-du-Pape. While the greatness of Châteauneuf-du-Pape is unquestioned, these other regions are fashioning terrific wines. Domaine des Bosquets is one of the best producers in Gigondas and its wines are on an upward arc in quality. Domaine des Bosquets was first mentioned as a *lieu-dit* associated with viticulture in a document from 1376. Its association with the vine continued into the 17th century when the Seigneur de Laval, a local aristocrat, established a farm and vineyards on the site of the current Domaine. Some of his buildings survive. In the 19th century the estate passed through the hands of Eugène Raspail, and in 1962 it was added to Gabriel Meffre's constellation of properties. When he died the estate passed to his daughter Sylvette Brechet. Her son Julien now oversees the farming and makes the wines.

Today Domaine des Bosquets consists of 26 hectares of vineyards, not far from Mont Ventoux. Most of the plantings are Grenache with small amounts of Syrah, Mourvèdre and Cinsault. The 2014 Domaine des Bosquets Gigondas is a blockbuster of a wine, loaded with bright red fruits such as cherry, strawberry and raspberry along with spice and peppery notes. This lush, suave offering is irresistible. The fruit and spice along with the fine tannins and hints of rich oak give this wine a long, smooth feel that deftly unfurls on the palate. A great red wine. You can pair this ideally with pork, lamb or veal thanks to its pretty red fruits and spice notes. *Wine Spectator* gave this 90 points; *Vinous Media* gave it 88-90.

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

## 2013 Domaine La Colliere "La Fontaine" Rasteau

Like Domaine des Bosquets in Gigondas, Domaine La Colliere in Rasteau suffers a bit from being in the shadow of Châteauneuf-du-Pape. Still, this allows us to enjoy the wines for good prices compared to what we'd pay for a comparable wine from Châteauneuf-du-Pape. At Domaine La Colliere, the husband-and-wife team Georges and Delphine Perrot make extraordinary wines from their 30 vineyard plots, which span 25 hectares.

In the early 1990s Georges began working the vineyards that Delphine's family owned, and by 2002 Georges and Delphine decided to make their wines at the former *cave* of famous winemaker André Romero of Rasteau. Georges and Delphine decided to break away from the traditional style of many Rasteau wines: over-extracted and over-the-top. Instead they focus on making aromatic, fresh, bright

and lively wines that have a lifted feel. They achieve this through manual farming, fermentation in mostly old concrete tanks, and reduction of chemical use. And of course the terroir of red clay, gravel, pale limestone clay and blue clay soils. Their wines are terroir-driven and exude freshness, fruit, and harmony between tannins and acidity.

The 2013 Domaine La Colliere “La Fontaine” Rasteau may be one of the best wine values of the entire 2013 Rhône vintage. Made from 80% Grenache grapes and 20% Mourvèdre sourced from 70-year-old vines, the 2013 Domaine La Colliere “La Fontaine” Rasteau is a beautiful wine with aromas of raspberry, spice, herbs and hints of stone. Fruits and pepper accents hit the palate as this lively, fresh offering unfolds. Perfect for pizza, spicy meat dishes or red pasta sauces, this wine will sing with almost all meat-inspired dishes. *Wine Advocate* gave this wine 92 points.

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



*Domaine La Colliere's co-owner and winemaker Georges Perrot.*

## Premium Wine Club

### 2014 Miner Family Napa Valley Chardonnay

Dave Miner began his career working in the software industry, in sales at Oracle. By 1993 Dave had left that job to take over Oakville Ranch Vineyards from his late uncle, Robert Miner. Dave always had a passion for wine and enjoyed being a collector so he was excited to get involved with wine as his everyday work responsibility. In 1996 Dave decided to do a custom crush of grapes and bottle wines under the Miner Family name, and thus the label was born. By 1999 caves were dug and a winery facility was ready, and the Miner Family winery began to grow and add to its stable of offerings. The winery is tucked along the eastern hills of the Oakville appellation in the heart of Napa Valley.

The 2014 Miner Family Napa Valley Chardonnay is sourced from multiple low-yielding vineyards throughout Napa Valley. Winemaking team Gary Brookman and Stacy Vogel blend grapes from Garvey, Genny's, Stagecoach, Hudson and Hyde Vineyards. They age the wine for ten months in 30% new French oak and 40% stainless steel. It undergoes 50% malolactic fermentation. The resulting wine is fruit driven with crisp apple and melon notes and citrus hints. It is richly textured, with soft tannins and hints of toasty oak. This quintessential California Chardonnay is an absolute winner. Pair this wonderful wine with roast chicken or enjoy it as an apéritif.

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



*Dave Miner founded his label in 1996.*

## 2014 Oberon Napa Valley Cabernet Sauvignon

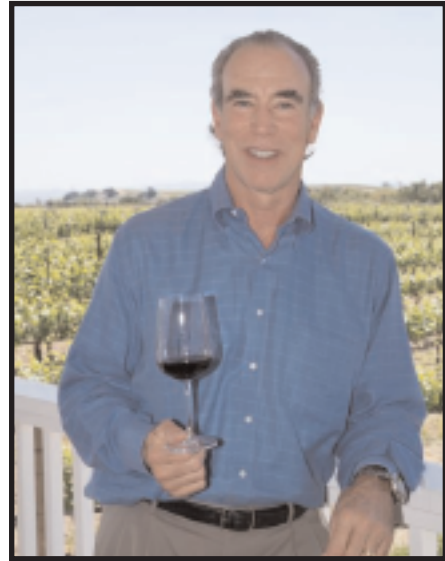
One of my toughest challenges as a wine buyer is finding Napa Valley Cabernet Sauvignon for under \$20. It is even tougher to find good Napa Valley Cabernet Sauvignon for under \$20. That's why I jumped for joy when I tasted the 2014 Oberon Napa Valley Cabernet Sauvignon. This is exactly what I want from an under \$20 Napa Valley Cabernet: good, deep fruit with nice spice, clean oak accents and balance. That's all here and then some.

Oberon winery is part of Folio wine partners, a company founded by Michael Mondavi. Michael handled marketing for Robert Mondavi winery for years, then decided to create his own company. Oberon is one of his brands. In typical Mondavi fashion it totally over-delivers in quality relative to price. The wine is made by Tony Coltrin, who brings 40 years of winemaking experience. Oberon sources fruit from some of Napa Valley's best vineyards for classic Bordeaux varietals (Cabernet Sauvignon, Merlot, Cabernet France, Malbec and Petit Verdot). Thanks to Mr. Coltrin's longstanding relationships in Napa Valley, Oberon is able to secure consistent, high-quality grapes from some of the premier growers.

The grapes for this wine come from Rutherford, Oakville, Yountville, Chiles Valley and Capell Valley.

The 2014 Oberon Napa Valley Cabernet Sauvignon is outstanding! Loaded with dark berry fruit, crème de cassis, graphite, spice and sweet oak accents, this is delicious. The blending of multiple vineyard sites gives a layered feel to the fruit, with noticeable traits of both Napa's volcanic hillside fruit and the alluvial soil of Napa Valley's floor. The 2014 Oberon Cabernet Sauvignon is comprised of 86% Cabernet Sauvignon with the remaining 14% a combination of Merlot, Petite Verdot and Syrah. The wine was aged for twelve months in French Oak (45% new). This is a marvelous bargain. You can pair this wine with all red meats, grilled chicken or pasta with red sauce.

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



*Michael Mondavi, son of Robert Mondavi.*

## Best Buy Wine Club

### 2014 Sebastiani Sonoma Zinfandel

Sebastiani winery traces its roots in Sonoma to 1895. Samuele Sebastiani (shown in the photo at right) emigrated from Tuscany. A stonemason by trade, he quarry-mined the hillsides of Sonoma for cobblestones that were used to build the streets of San Francisco. As Samuele worked and saved he envisioned buying land in Sonoma where he could grow grapes and sell wines to the Sonoma and San Francisco communities. After eight years in the country, he was able to found Sebastiani winery. Sebastiani was the only winery to continue to operate in Sonoma during Prohibition. They made wines for sacramental and medicinal purposes only (wink, wink).

Samuele died in 1944. His son August bought the winery from the family trust and set out to expand the operations. August soon became one of the best and most innovative winemakers around, and was instrumental in the growth of the California wine industry. When August died in 1980 his wife Sylvia along with their three children Don, Sam and MaryAnn assumed control of the winery



operations. The winery once again had a huge growth spurt, then was sold in 2008 to Bill Foley. On assuming control Bill Foley lowered production, restricted yields, acquired more new barrels and winemaking equipment, and revamped the farming practices. He also acquired new vineyard sources so that he could count on superior fruit for better wines and single-vineyard offerings.

The work that Bill Foley dedicated to updating Sebastiani winery shows in the quality of this entry-level offering 2014 Sebastiani Sonoma Zinfandel. It's a classic Zinfandel blended from 76% Zinfandel, 11% Syrah, 8% Malbec, 3% Barbera and 2% Petit Verdot. The wine springs from the glass with aromas of red fruits, spice, licorice, minerals and hints of oak. This hearty red is reminiscent of early vintages of Zinfandel from years gone by. A perfect foil for pizza, pastas or barbecue, this red is ready to enjoy.

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

## **2013 Tikves “Special Selection” Vranec 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, resulting in quality on par with the Yugo and Trabant\*.

Founded in 1885, Tikves Winery in the Republic of Macedonia (formerly Yugoslavia) has witnessed the independence of the Balkans, two world wars and one cold one. Through it all they have continued to make wines from grapes native to the region: Rkaticeli, Kratosija, Vranec and Plavec. With the fall of communism and independence of Macedonia, this historic estate was privatized. New investments helped 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 “Special Selection” Vranec Macedonian Red is 100% Vranec, a grape varietal native to Macedonia. Loaded with lots of jammy, sappy fruit, this easy-drinking wine sports hints of smoke, minerals, spice and oak. This great little fruit-driven, spicy beast is a great value. Match it with burgers or sausages—it will be the hit of your next backyard bash. Robert Parker's *Wine Advocate* gave this 90 points.

\*Yugo was an incredibly cheap and crummy car made in Yugoslavia, even worse than the better known Trabant of East Germany.

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

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

## **2015 Paolo e Noemia D'Amico NOE Orvieto**

Paolo and Noemia D'Amico's winery is situated on the edge of a region tentatively scheduled to be a Unesco World Heritage Site. When you see it you know why. The region's landscape is otherworldly; the area is covered by a giant layer of volcanic tufa that has been dramatically sliced open, leaving the white “calanchi” which give the area a Badlands look. The D'Amico family are shipping magnates and they purchased this land and winery as much for a getaway from nearby Rome as to produce wine. Once they got started, they were committed to making really good wine. They chose their site well. In this stunning landscape, a limestone-filled soil allows for wines of great finesse. With that in mind they hired Alsatian winemaker Guillaume Gelly. Guillaume uses biodynamic farming for the property's 50 acres of vines. His

light touch with winemaking brings forth vibrant, spice-filled wines.

The town of Orvieto is a short drive away from the north end of the D'Amico property as it reaches briefly into Umbria's DOC of Orvieto. The 2015 D'Amico NOE Orvieto is based on the indigenous Grechetto blended with Trebbiano and a bit of Pinot Grigio. You can tell from the start that the wine is special. The nose smells a bit like an apple pie, those sweet apple aromatics with cinnamon and toasted crust. Yet once the wine is on your palate you'll stop thinking of dessert because the wine has a savory character with hints of sage and a bit of saltiness to go along with concentrated pear and zesty citrus. The finish leaves you with the sense that you've just had a real wine; it's alive and lifts at the end. I like this wine so much that I started thinking about making some Chicken Schnitzel to go with it. You should too!



*D'Amico winery has a dramatic setting near the town of Orvieto.*

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

## **2014 Guado al Tasso Il Bruciato**

Translated into English, “Guado al Tasso” means “Badger Ford”—sounds like an Australian winery! Perhaps it would have been better to just leave it mysterious. Anyway, the “Ford” is located in Bolgheri (pronounced BOWL-ga-ree), a Tuscan coastal village that has become famous as the home of renowned wineries such as Sassicaia and Ornellaia. The Guado al Tasso estate, run by Piero Antinori, has been in his mother's family for centuries and was once more than 10,000 acres. Today it is 2500 acres that spread from the seashore up into the hills. Piero's mother's sister married Mario Incisa della Rocchetta; the couple received the Sassicaia estate as part of the dowry. In classic Italian fashion, the Guado al Tasso estate is not just wine. Wheat, barley and oats are planted, along with olive groves and forest where they raise free-range pigs. Bolgheri was known for rosé wines until the 1970s, when Sassicaia became world famous as part of the Super Tuscan phenomenon.



*In the cellar at Guado al Tasso, you can't miss the Antinori name.*

Guado al Tasso first produced wines of the 1990 vintage and soon became one of the big names in the region. As if the Antinori name wasn't big enough there already, Piero's brother Lodovico started Ornellaia, and his cousin is over at Sassicaia. In 1994 the area was given its own DOC based on Bordeaux varietals, in an effort to standardize the concept of Super Tuscan.

The 2014 Guado al Tasso Il Bruciato is a blend of 55% Cabernet Sauvignon, 30% Merlot and 15% Syrah. To increase the fruit aromatics, part of the Merlot and Syrah is fermented separately at lower

temperatures. The wine doesn't have the sweetness that I find in California wines. With this vintage there is more earth and leather. Try this wine with a Tuscan T-Bone and live like an Italian.

**Your re-order price for this wine as a club member is: \$24.99 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) 2013 Stonestreet "Estate" Alexander Valley Cabernet Sauvignon @ \$29.99 per bottle

This is a lush, seductive offering, hard to resist. The palate is a seamless blend of dark berry fruit, spice, mocha notes and supple tannins. Full-bodied and layered, this complex, harmonious Cabernet Sauvignon is the perfect match for filet mignon or a New York steak. *Vinous Media* gave this 91 points and Robert Parker's *Wine Advocate* gave it 90.

\_\_\_\_\_ Bottle(s) 2012 Provenance Napa Valley Merlot @ \$19.99 per bottle

This wine has intoxicating aromas of black and red fruits with subtle mocha notes and spice accents. Flavors rush across the palate, with a cascade of bright red currant, black cherry and plum, and subtle notes of Earl Grey tea, lavender and chocolate notes slowly weaving their way from the mid-to-back palate. The finish is long and smooth with spice and soft vanilla notes which add to the length and immense pleasure this wine delivers. A perfect match for red meats and more basic fare such as pizza and burgers. This is a wine that really can pair with almost any cuisine.

\_\_\_\_\_ Bottle(s) 2011 Poggiarellino Brunello di Montalcino @ \$24.99 per bottle

Every year the Poggiarellino wines have gotten more expressive and better balanced. The raw quality of the grapes from their property is awesome. You'll see that in this 2011 Poggiarellino Brunello di Montalcino. The nose is full of wild, marasca cherry notes with hints of leather, plum and earth. On the palate your first impression is of texture; this is a luxurious yet structured wine where marasca cherry flavors swirl across your tongue. Sangiovese's natural acidity lengthens and balances the finish. All you need is a Bistecca Fiorentina and you're in heaven!

\_\_\_\_\_ Bottle(s) 2011 Baccinetti Brunello di Montalcino @ \$24.99 per bottle

We first met Mieke and Giovanni and tasted their wines from tank and barrel and un-labeled bottles back in 2009. We were impressed with the depth of fruit and richness. Their vineyards lie just west of Lisini, one of Montalcino's storied producers on the south slope of Montalcino. So the pedigree was promising. When they told us the pricing we jumped at the chance to import the wines. I love their incredibly spicy aromatics, lush palate presence, and long finish. And check out their label — it has a gigantic cat perched between two Tuscan hill towns.

\_\_\_\_\_ Bottle(s) 2015 Powell & Son Shiraz Barossa Valley @ \$24.99 per bottle.

This has powerful, saturated dark fruit intertwined with scorched earth and a wild smoked meat note. The wine is richly textured and satisfying, but not an overdone fruit bomb. Whilst the wine has yet to be issued scores, Lisa

Perrotti-Brown MW, Editor-In-Chief of Robert Parker's *Wine Advocate*, wrote of a recent barrel tasting at the winery in Barossa: "His 2015s revealed some incredibly exciting wines in the pipeline. David Powell is back."

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

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

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

The Cuvée Ventabren is a blend of 70% Grenache, 20% Syrah and 10% Mourvèdre from the property's oldest vines—they range from 80 to 100 years of age. All fermentation is done in cement tanks and the wine is aged for 18 months in large oak foudres. The wine is loaded with brambly black fruit, spice notes and that ever present garrigue. Possessing a beautiful full body texture and an ample finish, this wine resonates beautifully and has all the hallmarks of a great southern Rhône wine. It is approachable now but has plenty of stuffing for short-term or long-term cellaring. Serve it with roast meats, braises and stews. You'll see why we keep coming back for JB's wines.

\_\_\_\_ Bottle(s) 2014 Loring Wine Company "Kessler-Haak" Sta Rita Hills Pinot Noir @ \$24.99 per bottle.

The inaugural release of this wine. Rich, deeply fruited, full-bodied, high-octane California Pinot Noir. Hard to resist, from the first sip. Loaded with dark blackberry, deep raspberry and strawberry notes, this supple, seamless wine is a sexy Pinot Noir that oozes hedonism in all the right ways. If you crave deep, rich Pinot Noir, here it is.

\_\_\_\_ Bottle(s) 2014 Donkey & Goat "Five Thirteen" El Dorado County Red Wine Blend @ \$24.99/bottle

A lovely ruby red color, this slowly unfurls and displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes all nicely framed by racy acidity and soft tannins. The quintessential food wine, this could be paired with lamb, pork, veal or grilled eggplant. It is very elegant and delicate, with a nose and complexity that bring all components together in a very enjoyable package. Serve at or a bit below cellar temperature. 92 points, *Vinous*

## Premium Wine Club Previous Offerings

\_\_\_\_ Bottle(s) 2016 Kalinda North Coast Reserve Sauvignon Blanc @ \$14.99 per bottle

K&L's owners started our Kalinda brand in the mid-1980s so there have been at least 30 Kalinda Sauvignon Blancs, with many great successes from top-notch estates. This new release may be my all-time favorite. Super clean and shining SB with striking aromatics of light apricot, lime and white flowers. Fresh, crisp and delicious; a fantastic warm weather sipper! Buy it early and heavy. —*Ralph Sands*. (Note from Clyde: Ralph started with K&L in the summer of 1978!)

\_\_\_\_ Bottle(s) 2014 Cara Nord Negre Conca De Barbaera, Spain @ \$14.99 per bottle

The 2012 Cara Nord Rouge is a densely packed wine. It has aromas of licorice, blackcurrant and cherry while the palate is a sexy blend of black and blue fruit, bitter chocolate and savory herbs. This wine is a lot of fun. Enjoy this with beef stew, lamb shank or pork, letting its earthiness and dark fruits become highlighted. *Vinous Media* gave this 91 points.

\_\_\_\_ Bottle(s) 2015 Pazo de Senorans Albarino Galicia Spain @ \$14.99 per bottle

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

\_\_\_\_ Bottle(s) 2013 Chalone "Gavilan" Central Coast Pinot Noir @ \$14.99 per bottle

The 2013 Chalone "Gavilan" Pinot Noir is a great return to glory for Chalone. Loaded with fresh aromas of strawberries, red licorice and hints of spice, this medium-bodied, fruit-driven Pinot Noir displays ample fruit, great balance, admirable complexity, finesse and good acidity. A perfect match for roast chicken or grilled salmon, this

will be enjoyed by any Pinot Noir enthusiast. *Wine Spectator* and *Wine Enthusiast* both gave it 90 points.

\_\_\_\_ Bottle(s) 2015 Domaine Lafage “Cuvée Centenaire” Côtes du Roussillon Blanc @ \$14.99 per bottle  
The 2015 Domaine Lafage “Cuvée Centenaire” Côtes du Roussillon Blanc is a blend of Grenache Blanc, Grenache Gris and Roussanne from vines as old as 100-plus years, aged for four months in 70% stainless steel tanks and 30% French oak barrels. The wine feels more like a Châteauneuf-du-Pape Blanc than an everyday Rhône Blanc. It has aromas of candied citrus, white flowers and a touch of caramel while the palate has bright flavors of lime, mint and crushed stone. Great acidity and impeccable balance round out this outstanding offering, which highlights the amazing happenings in the Roussillon. Pair this wine with almost any dish that needs a white wine. The wine’s acidity and fruit makes it the ideal match for fish, fowl, pork or vegetable dishes. Robert Parker’s *Wine Advocate* gave this wine 90-92 points.

\_\_\_\_ Bottle(s) Sean Thackrey “La Pleiade II” California White Blend @ \$14.99 per bottle  
The Sean Thackrey “La Pleiade II” California White Blend is a blend of multiple vintages and multiple varietals which are not disclosed. The wine feels a bit like a White Rhône blend, crossed with a Spanish Albarino. It has notes of apple and pear and green fruits, with pithy notes and nutty hints. There’s a great texture to the wine, making it an ideal match with cheese and nuts and with classical, traditional dishes such as roast chicken. If you want a wine from off the beaten path, or just a delicious and interesting wine, this is for you! Stephen Tanzer gave this 90 points.

\_\_\_\_ Bottle(s) 2014 La Chablisienne “La Sereine” Chablis @ \$14.99 per bottle  
This 2014 La Chablisienne “La Sereine” Chablis represented the greatest value of all the wines we tasted on our visit to this excellent co-operative. Loaded with pretty melon notes along with citrus and wet stone accents, this energetic and bright offering showcases the beautiful 2014 White Burgundy vintage where everything seems to be in perfect harmony. Fruit, acid, oak, tannins and sugars all meld together to create a seamless and perfectly balanced Chablis that can pair perfectly with fish, green salads or cheeses, or be enjoyed as an apéritif.

\_\_\_\_ Bottle(s) 2015 Benoit Badoz Chardonnay Côtes Jura @ \$15.99 per bottle  
The 2015 Benoit Badoz Chardonnay is similar to a Mâcon-Villages with notes of Anjou pear, Meyer lemon rind and jasmine petals. It is sleek and inviting, with supple and mineral-driven undertones. This wine would be great with assorted seafood dishes. My own preference leans toward smoked salmon or herb-crusted grilled shrimp. Even better, serve it with a hunk of Comté cheese. I would choose a Comté that’s been aged for 12 to 15 months. Whatever you do, delight in the fact that you are tasting a beautiful Chardonnay from one of the most interesting emerging regions of France. —*Keith Mabry, K&L buyer of Rhône and French Regional wines*

\_\_\_\_ Bottle(s) 2015 Rafael Palacios “Bolo” Galicia Spain @ \$14.99 per bottle  
A beautiful white wine. The vines are 10 to 40 years of age and the vineyard is farmed organically. Aromas are of white flowers, wet stone and hints of citrus while the palate is a complex unfolding tapestry of citrus, lychee, spice, minerals and hints of iodine. This layered wine has great energy and verve, and a depth rarely seen from a Godello-based wine. Pair this with shellfish, seafood or a burrata and tomato salad.

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

\_\_\_\_ Bottle(s) 2013 Simi Sonoma County Merlot @ \$8.99 per bottle  
The 2013 Simi Sonoma County Merlot is a blend of 85% Merlot, 14% Cabernet Sauvignon and 1% Malbec aged for 14 months in a combination of French and American oak barrels of which 24% was new. Deep garnet with touches of ruby on the edges, this wine has an explosive nose of blackberry, plum, nutmeg, cocoa and hints of earth and cedar. The wine has flavors of smoky bacon, berry fruit with exotic spice and toasty notes. A brilliant wine for a meager price. If all Merlot was this good for the cost, people would be purchasing a lot more Merlot.

\_\_\_\_ Bottle(s) 2015 Four Graces Willamette Valley Pinot Gris @ \$10.99 per bottle  
This wine has wonderful aromas of white flowers, mandarin, melon and grapefruit zest notes. On the palate the wine displays Meyer lemon, orange blossom, honeydew and cantaloupe flavors with zippy acidity and soft tannins. This energetic white is wonderful.

\_\_\_\_ Bottle(s) 2013 Three Rivers Red Blend Columbia Valley Washington @ \$9.99 per bottle  
A blend of Sangiovese, Malbec, Merlot, Syrah and Cabernet Sauvignon, sourced from multiple vineyards throughout

Eastern Washington. The resulting wine is a ruby red in the glass with aromas of cherry, cranberry, spice and crushed rocks. The palate is rich and inviting with red fruits, black licorice and hints of cocoa. This medium-bodied red can pair marvelously with pizza, pasta or any fare requiring a supple red wine. 90 points, *Wine Spectator*.

\_\_\_\_ Bottle(s) 2014 Jorge Ordóñez & Co. “Botani” Muscatel de Alexandria, Málaga Spain @ \$9.99 per bottle  
The 2014 Jorge Ordóñez & Co. “Botani” Muscatel de Alexandria is a dry Muscat. (The bulk of the Muscat wines made at the winery are made in a sweet style rather than bone dry.) The 2014 Botani has an incredibly floral nose of white flowers, jasmine and wet stone with a palate bursting with orange blossoms, candied citrus and ginger notes. Good acidity and a vibrant fruit core make this a great apéritif wine, and the perfect foil for salads and seafood. Robert Parker’s *Wine Advocate* and *Vinous Media* both gave this 90 points.

\_\_\_\_ Bottle(s) 2014 La Posta “Pizzella” Malbec Argentina @ \$9.99 per bottle  
A fantastic value, deep ruby red in the glass with seductive aromas of red berry, spice and mocha. The palate is a sexy blend of dark berry fruit, spice, minerals and just the right hint of rich oak. This all marries incredibly well thanks to the gripping acidity and balance of tannins and fruit. Pair this beauty with filet mignon or a simple pizza. Either way you’ll have a smile on your face. Robert Parker’s *Wine Advocate* gave this 90 points.

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

\_\_\_\_ Bottle(s) 2014 Comte Louis de Clermont-Tonnerre (Alain Corcia) Ventoux Vieilles Vignes @ \$9.99 per bottle  
This new 2014 is loaded with zesty red fruit flavors of strawberry and cherry. The Ventoux has a medium-plus body with zesty acidity that makes it an ideal wine for food pairing. The complex nose is loaded with tons of spice notes and great aromas of pipe tobacco and garrigue. In cooler weather, nice hearty dishes of braised beef, Texas chili or pork en verde would pair really well. Or, throw some burgers on the grill and go to town.—*Keith Mabry, K&L Rhône & Regional French wine buyer*

\_\_\_\_ Bottle(s) 2014 La Chablisienne Bourgogne Chardonnay @ \$9.99 per bottle  
This blew me away. It was all there: minerality, fruit and acidity, in perfect harmony and balance. It starts off with a subtle whiff of wet stone and iodine, then slowly opens up to lemon curd and hints of zesty green fruits. Zippy acidity and subtle tannin notes lead to a fresh, bright finish. A classic white with pretty citrus notes and minerality, this drinks so easily. You can pair it with almost all type of food requiring a crisp, clean white wine.

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

\_\_\_\_ Bottle(s) 2012 Malaspina Il Palizzi Calabria IGT @ \$23.99 per bottle  
This month’s wine, the 2012 Malaspina Il Palizzi Calabria IGT, is a blend of two indigenous grapes. It is 50% Calabrese Nero and 50% Nocera. The wine is fermented in stainless steel and then aged in French Allier Barriques. I feel this wine reflects the character of their neighboring Sicilian wines from Etna and the Faro DOC, with a little bit of tannic grip and a very complex aromatic nose. Like most Italian wines this wine is made for food. The Malaspinas suggest pasta with a pork ragu sauce, or roasted leg of lamb, or sausage. Let yourself be creative and dive in!

\_\_\_\_ Bottle(s) 2015 Caravaglio Malvasia Bianco Secca Salina Sicily @ \$15.99 per bottle  
The 2015 Caravaglio Malvasia Bianco Secca Salina, Sicily is actually DRY, yes; it is dry Malvasia and you are going to fall in love with it just as I did. The wine is fermented dry in stainless steel tanks and then bottled. On the palate the wine has a supple, richness, a weight that shows presence but not heaviness or fat, just a level of importance. Once there on your tongue it just takes over your palate, driving, intense, and linear and begging for a plate of Spaghetti con Vongole (clams). This wine is really unusual in the fact that it is sourced from 20 different small vineyards all over Salina that are planted with the Malvasia delle Lipari grape.

\_\_\_\_ Bottle(s) 2013 Antinori “Peppoli” Chianti Classico @ \$17.99 per bottle  
The Peppoli estate (not the famous restaurant of the same name at Pebble Beach) is located a bit south of Florence in the heart of Chianti Classico. Antinori is one of Chianti Classico’s larger producers, but they treat this estate as

something unique. They use it to create a vineyard-designated wine, to express a specific interpretation of the site. This wine is truly classic Chianti. The wine has a linear axis, long and elegant. The fruit and soil characteristics wrap themselves around the interior structure. This for me is what Chianti is about. The nose is full of wild cherry aromatics with hints of leather and earth, while the body is supple and easy on the palate. This wine is a perfect choice for your classic spaghetti and ragu with a gentle dusting of Parmigiano.

\_\_\_\_ Bottle(s) 2013 Feudi del Pisciotto Nero d'Avola "Versace" @ \$21.99 per bottle

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

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

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

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

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

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

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

\_\_\_\_ Bottle(s) 2013 Garluder Grüner Veltliner @ \$17.99 per bottle

This Grüner Veltliner is amazing. The aromas burst from the glass, full of white pepper and hints of alpine flowers. On the palate the wine has a density and weight, and supple richness that warms your mouth. The finish is stunning, powerful and long. This wine can easily age another six to eight years but it is so tasty now it's hard to imagine waiting. Grüner Veltliner is one of the most versatile wines. It can accompany fish, poultry, pasta, pork or veal. This wine has a vino-lock, a glass plug in the end, my favorite closure. Don't use a corkscrew!

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

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

persistent and vibrant finish makes this wine an ideal accompaniment to hearty pasta dishes or hard cheeses.

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

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

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

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

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

\_\_\_\_ Bottle(s) Jean-Jacques Lamoureux "Trilogie" Brut Champagne @ \$34.99 per bottle

This Champagne is made in a unique way, with the Chardonnay and Pinot Noir co-fermented in the large foudre in the picture at right. The Meunier is fermented in tank. All of the base wine was aged for a year before being blended for bottling. The wine is aged more than seven years on the lees before bottling. This is an outstanding Champagne to enjoy with savory starters such as paté, and is certainly worthy of your finest foie gras.

\_\_\_\_ Bottle(s) 2006 Charles de Cazanove "Millésimé" Brut Champagne @ \$34.99 per bottle

We have been selling this wine for a long time now at \$44.99. This Champagne is 60% Pinot Noir and 40% Chardonnay and has the decadent brioche toast character that we call the "English" style. This makes a fantastic apéritif for folks who like the richer, broader style of Champagne, and also pairs very well with saucy fish and poultry dishes. A toast to you!

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

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

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

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

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

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

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

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