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Hello Wine Club members,

May is finally here and it's time to start taking your evening glass of wine out to the patio, soaking up the sunset for your visual. I'm excited about our core club selections this month because the Best Buy, Premium, and Signature Red clubs have three completely different themes, each fun in its own right. I've been anticipating the writing of this newsletter for weeks. The joy I get out of creating each pair of selections is founded in the opportunity to showcase a certain style of wine, a talented winemaker's flair, and sometimes a compare-and-contrast scenario where we feature the same grape from different locations. This month we've got all three themes moving throughout our club packages, so let's take a look at what to expect.

The Signature Red is focused on a specific style of wine this month: Sonoma Pinot Noir, made by two small, family-run producers with under-the-radar buzz. The Loring wines are no stranger to club members (we had the Jaxon Cooper in the Premium Club last month), but with winemaker Brian Loring willing to bargain on his exquisite Keefer Ranch expression, I was game to pull the trigger on a second placement. That Russian River beauty is paired alongside a club newcomer: the 50 by 50 Project, run by none other than rock and roll superstar Gerald Casale from Devo (don't ask him to "Whip It"). Gerald's wines have been winning over our staff members and customers alike over the last two years, so I thought it was time to give him the club spotlight. You're getting a lot of wine for your fifty dollars this month!

The Premium Club is focused entirely upon two incredibly talented winemakers and I can't wait to introduce you to them. I bought both of these wines because of the tremendous skill of the people who made them. The Chardonnay is from Bibiana González Rave, an exciting new winemaker in Sonoma, and the Tuscan red is from Giampaolo Motta in Italy. I was so overjoyed to get both producers to agree to special club pricing that I didn't hesitate to pull the trigger and couple them together immediately. Once again, the Premium Club is quite the steal.

The Best Buy Club for May has two reds: a Grenache and a Garnacha. That's the same grape variety, from France and Spain respectively. Grenache is the foundation of all major Côte du Rhône cuvées, so you're getting the chance here to sample the world's great affordable bistro wine from two different locations. In both cases the flavors are juicy and appealing, but it's always the nuances that make or break a great wine (we'll get deeper into this inside).

Per the norm, Greg St. Clair has plenty of goodness in store for you Italian club members, so have a look through the descriptions and get to drinkin'! It's time to hit patio!

David Driscoll, K&L Wine Club Director
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Signature Red Collection Wine Club

Gerald Casale's 50 by 50 project is a labor of love and a fusion of architecture and fine wine. It started when a friend of Gerald's wanted to bring to fruition a house that had never been built, designed in 1950 by Mies van der Rohe: a one-story glass box on stilts, twenty-five feet long and ten feet high, with two panels per side and only a load-bearing post on each perimeter. The plan was build the house along Monticello Road in Napa and surround it with vineyards so visitors to the property could drink wine inside the house and look at the valley around them. More than a decade after the idea was originally conceived, it's finally happening. Gerald is the wine expert behind the project (as well as an accomplished musician and founder of the legendary band Devo). He decided to begin the 50 by 50 label with Pinot Noir grown in Sonoma, while the group waits for the Napa Cabernet vineyards to mature.

With contacts in the region who have access to top-notch Pommard and Dijon clones, Gerald is able to eke out about 300 total cases per year, a tiny amount that goes mostly to professionals like us and others in the know. I've been working with Gerald for three years now, buying as much as I can from every vintage, and when offering a comparison to customers I liken his wines to those of Joseph Swan: supple with gorgeous California fruit, yet made with Burgundian restraint. The **2015 50 by 50 Sonoma Coast Pinot Noir (\$24.99)** is another stunner from Gerald's secret vineyard source, showcasing the ripe cherry fruit from the vintage with balanced structure and acidity. I'm absolutely hooked on Sonoma Pinot Noir right now because of the strength of the last few vintages. That's why I'm doubling up on it for this month's club selections.

Our second Sonoma Pinot Noir is made by the Loring family, who operate out of the Santa Barbara area but have plenty of fruit sources up here in the Russian River. Brian Loring is a bona fide Pinot Noir nut, taking his initial inspiration from Burgundy before finding his way forward on California's Central Coast. He makes juicy and lively wines with depth and restraint and the delicate varietal is his specialty. He sources fruit from vineyards up and down the state to build his single-vineyard portfolio, one of the most dynamic in the business. Keefer Ranch Vineyard is located in the Green Valley district of Sonoma's Russian River Valley, sitting near the top of the creek and planted to gentle, well-drained slopes. You'll see Keefer Ranch releases from superstars like



Gerald Casale's artistic reach with Devo led him further into the realms of conceptual and visual art—and to wine.



Pinot Noir grapes hang on vines in Keefer Ranch vineyard.

Kosta Browne and Failla as well, but you'll never see them for a price this good! The **2015 Loring "Keefer Ranch" Russian River Pinot Noir (\$24.99)** is full of all the concentration and purity of fruit I taste in \$50 to \$70 bottles of California Pinot Noir, rich and round on the palate with plenty of freshness on the finish. The wine is so delicious you can drink it straight out of the bottle, with or without food, but throw in a roasted chicken and some new potatoes and you're really cooking.

Premium Wine Club

The first part of this month's Premium Club winemaker story begins in Sonoma. To be honest, it actually begins in Medellín, Colombia where winemaker Bibiana González Rave was born and raised before moving to France in search of her wine education. When I say she "moved to France," I mean she packed up a bag, took a flight to Paris, caught a train to Cognac, and sat in the office of the Angoulême School of Viticulture and Enology until the dean agreed to accept her as a student.

After finishing her initial technician diploma, Bibiana followed that up with a degree in Oenology from the University of Bordeaux, working harvests at Château Haut-Brion and other top estates in the area. After picking up additional experience in both Burgundy and the Northern Rhône, alongside a stint in South Africa, Bibiana made her way out to California and worked her way up into a head winemaking position at Lynmar Winery in the Russian River region. It was in Sonoma that she finally found her heart's terroir and the ability to make wines that truly expressed her soul's intentions. So she decided to put down roots.

Bibiana is married to Jeff Pisoni, son of Lucia maverick Gary Pisoni and winemaker for all Pisoni-related projects. Together they make a collaborative label called Shared Notes, but the Cattleya project is her baby (along with the two young children she and Jeff share). Through her relationship with Jeff, along with her own professional contacts throughout Sonoma, Bibiana has forged friendships with growers all across Sonoma and it's from those small farmers that she sourced much of the fruit for the Alma de Cattleya wines, including the absolutely incredible **2016 Alma de Cattleya Sonoma County Chardonnay (\$15.99)**. I am as head over heels for this wine as I am for Bibiana, whose entire portfolio is simply blistering. She is on my short list for best up-and-coming winemaker in the entire state and one sip of this wine should be all you need to understand why. It's downright brilliant, rich and surprisingly weighty for something this fresh. The fact that we can offer a \$25 wine of this quality in the Premium Club stems only from Bibiana's excitement about my excitement. Expect more good things from her down the road.



Bibiana's wines are indeed getting big scores and glowing reviews, so keeping her new under-the-radar label a secret for K&L customers won't be easy.

Part two of this month's Premium Club story begins in Tuscany, where Giampaolo Motta headed after leaving his family's leather business behind in Naples. He was determined to learn the wine trade in Chianti, and eventually Bordeaux as well. As you can see, things went quite well for Mr. Motta, who eventually acquired 27 hectares of fruit in the "golden basin" of Chianti from a hilly property that dates back to the 15th century. After only a few vintages in Tuscany, Giampaolo developed quite a following for his Giorgio Primo cuvée, an early adopter of the "Super Tuscan" cépage (Sangiovese blended with Cabernet and Merlot). However, it was the less expensive version of that wine, the La Massa, that made him a superstar at K&L and put him on the map here in California. The **2014 La Massa Toscana (\$13.99)** is the baby brother to the Primo, a supple and mouthcoating expression that bursts with red cherries and sweet spices. The one-two punch of Giampaolo's elegant red with Bibiana's tailored white makes this an unforgettable month for the Premium Club along with the best pricing yet for the La Massa.



Giampaolo Motta (right), who first purchased the land back in 1991, was trained as a winemaker in Bordeaux so he's partial to the French varietals as well.

Best Buy Wine Club

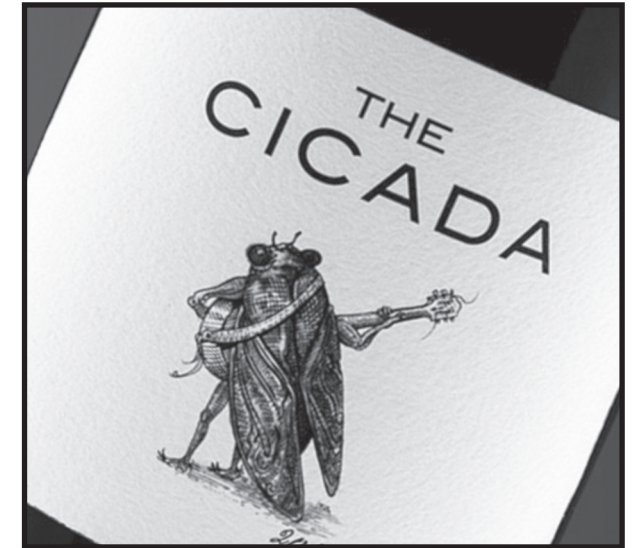
When it comes to red wine value, there's one grape that does it for me time and time again: Grenache. Many of us cut our teeth on French Rhône blends and easy table wines from Spain, and there's a reason: they're damn good for the money and they never get old no matter how often you drink them. I wanted to do a little side-by-side this month and focus on two particular Grenache producers that have had my attention over the last few years. I'll start with Herencia Altes from Terra Alta, Spain. At a property tucked away into a small corner of Catalunya, winemaker Nuria Altes grew up in a family that has made wine for generations. After years of making wine with her father, she decided to purchase her grapes in 2010 and set out making her own personal label, alongside her partner Rafael de Haan in her hometown of Batea. I chose the **2016 Herencia Altes Garnaxta Negra (\$9.99)** (she uses the traditional spelling) because the vineyards are near to Aragon, the birthplace of Garnacha with vineyards that date back to the turn of the 20th century. This juicy, medium-bodied style represents the purest and most classic expression of the grape imaginable and



The Herencia Altes winery is mostly submerged to minimize the impact on the landscape. Solar energy powers the facility.

I thought it would make a great benchmark for the variety. I'd recommend drinking this bottle first, before moving to our next Grenache specimen: the Cicada.

Some of you might know that I own a vacation house in Las Vegas. The very first week my wife and I spent the night there, we woke up each morning to this intense buzzing that we couldn't identify. Was it a frayed power line? Was there a generator grinding its gears? "It's the cicadas," our neighbor finally told us one morning, cricket-like insects that come to the region each summer to breed. It turns out that cicadas are also prominent in France's Rhône Valley, where they now have their own wine named after them, courtesy of Chante Cigale. Of course, if you speak French, then you know that the winery's name is already "the song of the Cicada," but they decided to make it official with this fantastic Grenache-based expression. The **2016 Cicada by Chante Cigale Méditerranée (\$9.99)** is French bistro wine at its best, made by Alexandre Favier, another winemaker whose family has been in the business for generations. Favier became a winemaker at the ripe age of 20 and fifteen years into his career he's taken the Grenache variety to incredible levels, from forty-five different parcels scattered throughout the region. More robust than its Spanish counterpart, the Cicada tastes best with something hearty to eat like a big hunk of bread with some charcuterie, or a vegetable stew. Try a bit of it while you're cooking, then come back to it again once you've begun your meal. The difference is night and day.

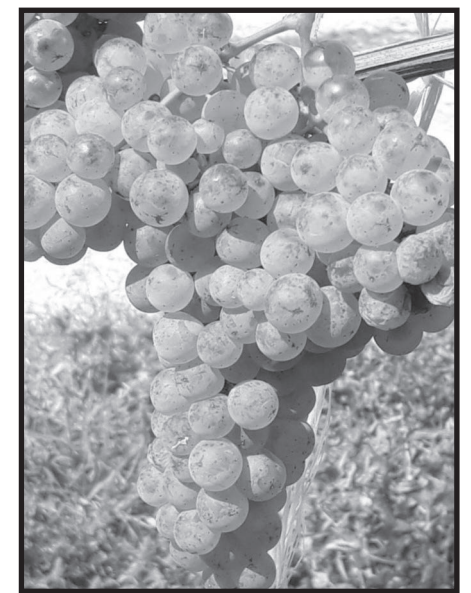


The Cicada, or La Cigale as it is known in France.

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

Valle d'Aosta (Vallée d'Aoste in French) is a tiny autonomous Italian region, sparsely populated with only 128,000 folks. It's a valley of just over 1200 square miles wedged into the western Alps on the border of France, and yes they speak a lot of French there. As usual in Italy they grow a lot of grapes that most people are not too familiar with, names like Fumin, Petite Arvine, Petit Rouge and Prié Blanc. A little more than a year ago I was approached by a man named Carlo Treves, a native of Valle d'Aosta, who's living and working in Silicon Valley. He told me a story about how generations of his family have been growing marvelous grapes in his home region but selling them to the local cooperatives. He was so sure that they would make great wine that he convinced his brother to make the wine but with one stipulation: Carlo had to buy the entire production.

Yikes you might say as I did, but total production maxed out a micro 280 cases which sounds like nothing. But if you have to sell them all yourself and you're not in the wine business, whew that's a lot of cases. So that's how we got this wine, the **2016 Treves Petite Arvine (\$21.99)**. When I first tasted the wine I was blown away by the quality. It was outstanding, 93 points James Suckling, and I thought that you all should

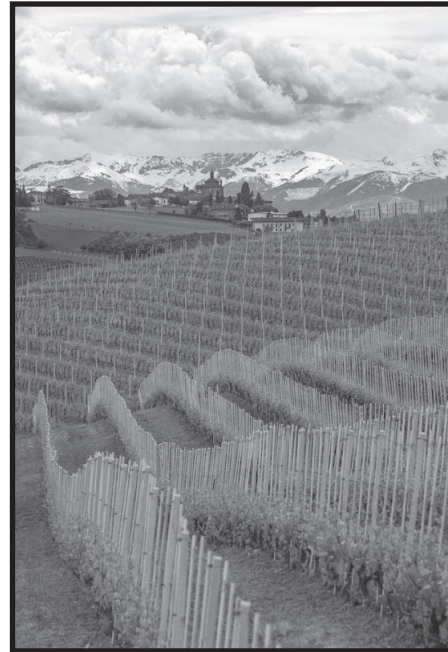


Petite Arvine grapes at Treves, Valle d'Aosta.

try it! The nose is a blend of savory complexity, tarragon, star jasmine and quince while on the palate you immediately realize this is a wine with amazing depth. It has a dense viscosity that is palate coating yet in the same moment this wine is so light, so elegant it doesn't seem possible for it to have its concentration. I find that this wine is best with rich fish dishes such as lobster, sea bass, halibut or monkfish.

Marcarini has been one of Italy's most famous producers mainly for its famous Brunate and La Serra vineyard-designated Barolos, which have been lauded for their elegance and aromatic purity. The winery is now run by the sixth generation of the family and they have just over 60 acres of vineyards spread over a couple of communes. The home vineyards are in La Morra and a six-acre plot is just east of Treiso in the Barbaresco commune.

The vineyard for the **2016 Marcarini Nebbiolo (\$17.99)** is not in Barbaresco and hence can't be called Barbaresco, so it is a Langhe Nebbiolo instead. The vineyard is called Lasarin and is situated at just under a thousand feet with a south-southwesterly exposure. It's mostly young vines, planted in 2000 and 2003. The grapes are fermented in temperature-controlled stainless steel tanks for ten days and then racked into tanks for a brief aging specifically to keep the wine's freshness. The 2016 vintage is exceptional, and the Langhe seems to be one of the few regions benefitting from global warming. This 2016 has a density, ripeness and suppleness to it that is just luscious; it has an extra layer of textural complexity that softens Nebbiolo's natural tannic structure and makes your drinking experience more beneficial. You might have noticed an uptick in my use of Piemontese wines in the Italian Club. That's because I'm finding the value, quality and drinkability amazingly good—and while I'm not normally going to open a bottle of Barolo for a Tuesday night dinner a bottle of Nebbiolo goes quite well. Nebbiolo isn't just a winter night wine either. Maybe Barolo does better that way, but Langhe Nebbiolo is a year-round wine. While risotto and polenta are the classic hearty choices for Nebbiolo, I love it with chicken dishes and with simple rich pasta dishes as well.



Marcarini vineyards in springtime.

Re-order Form

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

All wine can be purchased by the single bottle. Prices are shown after each wine listed.

Tax (in California) and shipping will be added to each order.

For a complete, up-to-date inventory listing, visit us online at: www.klwines.com

Signature Red Club Previous Offerings

2014 Kathryn Kennedy "Serious" Santa Cruz Mountains Merlot @ \$25.99 per bottle

This is a perfect \$50 bottle of California red wine. We worked out a deal to get it down to half of that price for you club members. More importantly, this will be the last ever vintage of this wine, meaning these bottles will end up as historical testaments to real California winemaking, something that continues to be threatened by the perils

of modern pop culture. This wine is immaculate; it's a Bordeaux-like, Right Bank style of hearty red wine with dark, concentrated fruit, a full-bodied core of texture, and ample tannic structure for the long haul.

2013 John Duval "Plexus" Barossa Valley SGM Blend @ \$23.99 per bottle

This wine annually receives rave reviews from every critic on the planet, and from each and every one of our Aussie-wine-loving staff. Normally a \$35 bottle. The 2013 Plexus is a blend of 54% Shiraz, 32% Grenache, and 14% Mourvèdre, making it the Aussie version of a Rhône blend. With layer upon layer of fruit, woody spice, and plenty of texture, it's one of the most elegant wines that comes out of Barossa every vintage. I'm well aware of the clichés that consumers hold against "jammy" Australian Shiraz, and I go out of my way to confront and break those stereotypes whenever possible. As if diving right into that stereotype boiler room with a California Merlot wasn't enough, I've decided to double down with this old-fashioned Shiraz. In both cases, I think you're going to be seriously wowed by what's in the bottle. The term "serious" should also apply to this Plexus.

2016 Achaval Ferrer Cabernet Sauvignon @ \$24.99 per bottle

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

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

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

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

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

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

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

___ Bottle(s) 2014 Domaine des Bosquets Gigondas @ \$24.99 per bottle

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.

Premium Wine Club Previous Offerings

2015 Amici Sonoma Coast Chardonnay @ \$14.99 per bottle

With the 2015 Amici Chardonnay, 80% of the fruit comes from the Russian River Valley and the remainder from various sites around Sonoma County. The wine has richness and weight, but the fruit is the star of the show with an almost tropical character that moves between apple on the entry to lemon on the finish. 2015 was also a stellar vintage for Sonoma with a cool spring start that led to smaller, more concentrated clusters on the vine, and plenty of ripeness from the warm summer that followed. For a wine that typically sells for \$25 a bottle, you're probably asking, where did we find the margin to offer you that same bottle for \$15 as a wine club member? That's where the skill of fruit sourcing comes into play and why the winemakers aren't necessarily in a hurry to reveal their secrets. Finding high quality fruit for a great price is becoming a necessary talent in today's California market, and it's all about knowing where to look!

2016 Cooper Jaxon California Pinot Noir @ \$14.99 per bottle

Blending fruit from vineyards like Rancho La Viña, Kessler-Haak, Clos Pepe, John Sebastiano, Aubaine, Rosella's, and Sierra Mar, the result was about 1700 cases of pure "California" Pinot Noir that captures the fleshy and fruit-forward style of the Golden State's best locales, while keeping the price tag more than reasonable.

2005 Puelles Gran Reserva Rioja @ \$16.99 a bottle

The 2005 Puelles has a few years of barrel maturation in both French and American oak. After twelve years in the bottle the fruit begins to fade just a bit, allowing the secondary flavors of spice and leather to begin moving forward into the palate. I think the 2005 Gran Reserva at twenty bucks might even be better than that legendary 1999 vintage we sold case upon case of. Tasting it with Joe, our Spanish buyer, I was practically jumping up and down. The wine pours over the palate with a soft and silky core of fruit, but not the ripe and juicy red berry fruit you see in a young Rioja. I can't think of a more exciting wine to put into the Premium Club!

2017 Jax Y3 Russian River Pinot Noir Rosé @ \$12.99 a bottle

Jax's wines are made by winemaker Kirk Venge, who has become a superstar in California over the last decade after putting his stamp on wines like Hunnicutt, B Cellars, and Bacio Divino. He made less than 500 cases of this rose, and it's made with top-quality Pinot Noir from Sonoma, and almost all of it goes to their own direct club members and the patrons of the tasting bar. In no way is the Jax Rosé some overly sweet, fat and fruity, pink party wine for college kids. It's a very serious wine, on par with some of the best Provence expressions we carry in the store. It's pale in color, refreshing on the palate, and electric with acidity.

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

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

2016 Arnaldo Caprai Grechetto @ \$14.99 per bottle

The 2016 Arnaldo Caprai Grechetto comes from the Colli Martani DOC in Umbria. This 100% Grechetto-based wine is aged for just three months in stainless steel and then an additional three months in bottle, to produce a bright and zippy white that's ready for immediate consumption. An intense perfume of exotic fruits, yellow peach and floral notes greets the nose and the lively, acid-based palate displays yellow fruits and peach notes with chalky notes and mineral tones. Perfect with seafood, salads or a cheese plate, this refreshing white is incredibly versatile and pleasing. It's a perfect example of the white wine renaissance going on in Italy. These wines used to be somewhat boring but thanks to lower yields and renewed commitment to excellence they are now interesting, bold

interpretations of indigenous grape varieties. James Suckling gave this 91 points.

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

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

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

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

Best Buy Wine Club Previous Offerings

2015 No Curfew California Red Wine @ \$9.99 per bottle

A blend of several classic red varieties including Zinfandel, Syrah, Petit Syrah, and Malbec. We popped a bottle and it was everything Bob said it would be: robust, balanced, typically California, and a smoking hot deal for the price.

2015 No Curfew California Chardonnay @ \$9.99 per bottle

A wine that offers plenty of round fruit and freshness in a classically California style. It has texture and weight, but without all the oak and butter that many bargain-label brands use to mask a lack of character in inexpensive grapes. As any good winemaker knows, a wine is only as good as the fruit that it comes from. In California today, it turns out that knowing how to source that fruit is just as important as knowing what to do with it.

2015 Carrick Sauvignon Blanc @ \$9.99 a bottle

This wine is a direct import to K&L, meaning we purchased the wine directly from Carrick in New Zealand and brought it into the states without paying the middlemen who generally take a cut of the profits. That's why the price is so good. Notes from Stefanie Juelsgaard, K&L team member who is a passionate advocate for the wines of the Southern Hemisphere and organic and bio-dynamic winemaking as a whole. "Carrick winemaker Francis Hutt is championing the bio-dynamic approach to winemaking of crafting wines in the vineyard versus the cellar. Sauvignon Blanc is rarer in Central Otago than its neighbor to the north, the well-known region of Marlborough, making this wine even more special. Even though the effort required is much higher, Carrick performs all vineyard maintenance projects by hand, such as leafing and harvesting, as they believe this produces the finest wine and showcases the exceptional qualities of the region. Fermentation is carried out using only wild yeast and aging takes place in neutral French oak barrels, lending some texture and richness to the palate. The climatic influence of this area results in a stunning wine showcasing tropical fruit, driving acidity, flinty minerality, and bright citrus notes."

2011 Domaine de Nizas Languedoc @ \$9.99 a bottle

This blend of Syrah, Mourvèdre, and Grenache from the south of France is similar to a Côtes du Rhône in style and recipe. When you shop for everyday bistro-style French reds you'll generally find wines from more recent vintages like 2015 and 2016 because they're priced to drink young and relatively soon after bottling. However, just because you're not spending \$50 on a bottle doesn't mean you can't lay down a few bottles in your cellar. Inexpensive wines can transform and evolve into something greater, every bit as well as pricier selections—as long as they have the necessary acid and tannic structure to promote healthy maturity. It's just not something that's commonly done. As a wine ages in the bottle, the tannins will integrate into the wine and the mouthfeel will soften, condensing into a more plush and silky texture. The fruit dissipates and the secondary flavors like savory herbs and spice begin to come forward. Those flavors come from the core of Domaine de Nizas' terroir, a unique mosaic of three soil types. The limestone and clay soils make more powerful wines. When planted with Syrah, they create wines with red fruit and violet characters. The Basalt soils are volcanic based, unique within the Languedoc region, and rare throughout the world. Syrah planted on basalt soils often results in wines with spice and licorice notes alongside a good tannic

structure. Maturing a wine in bottle allows those terroir-driven flavors to come forward with evolution, but it generally comes at a price. In the case of this 2011 Nizas, we managed to pack it in for ten bucks—a rare treat indeed!

2016 Rickshaw California Pinot Noir \$10.99 per bottle.

Rickshaw wines are sourced from myriad vineyards across California, all of them sustainably farmed. The grapes for the 2016 Rickshaw California Pinot Noir come from Sonoma Coast, Santa Barbara, Anderson Valley and Monterey. The wine has a powerful streak of red cherry fruit, subtle spice and dried herb aromas. It is lively and fresh with great balance and firm tannins. A great example of an affordable, delicious California Pinot Noir. You can enjoy this wine on its own, or with grilled meats, pizza or pasta dishes.

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

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

____ Bottle(s) 2014 Domaine du Vieil Orme Malbec-Cabernet Touraine Rouge @ \$9.99 per bottle

This Malbec-Cabernet Franc blend is a truly striking wine, and an exceptional way to introduce our club members to this special property. Composed of equal parts Malbec (known locally as Cot) and Cabernet Franc, the wine is aged in stainless steel, keeping the fruit in its most vibrant state. It is loaded with flavors of sweet black cherry and blueberry jam, crushed thyme and savory spices. It is open, forward and delicious. This wonderful red will pair beautifully with braised pork dishes, creamy cheeses and herb roasted chicken.

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

2015 Barone Ricasoli Chianti Classico @ \$17.99 per bottle

The 2015 Barone Ricasoli Chianti Classico is a blend of 80% Sangiovese with 15% Merlot and 5% Cabernet Sauvignon. As I'm sure most of you know, 2015 was an exceptional vintage across Italy. Here in this bottle you have a wonderful example! This is a really unique wine. I find it almost the best of both worlds: You get added complexity and body as with an Amarone, yet the delicacy and drinkability of everyday Valpolicella.

2014 Venturini Valpolicella Classico Superiore “Semonte Alto” Ripasso @ \$21.99 per bottle

The Venturini family founded their winery in 1963 in the village of San Pietro in Cariano. Their vineyards are at an average elevation of 820 feet in a fossil-rich limestone soil. They use the area's traditional Pergola system, extending the vines up and out rather than just parallel to the row as you'd see in California. I love the flavors of this wine, savory and earthy with lots of spice and hints of candied fruit. I had my bottle with a sausage and cream spaghetti and it was blissful!

2011 Badia di Morrona N'Antia @ \$24.99 a bottle

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

wonderful expression of the Pisan countryside. I think this is a wine you need to have with bolder food such as leg of lamb or a rich lasagna.

2015 Cascina Val del Prete Barbera @ \$14.99 a bottle

The wine is fermented in stainless steel and then aged in neutral barrels for about six months, until the wine goes through the malolactic fermentation. I love this wine. There's just a fun-loving nature about it and you can't not like it. There's so much fruit and freshness it's fabulous. Barbera's fresh and vibrant acidity always makes it a great match for dishes that have more richness. One of my favorite matches is sausage and cream pasta with red chili flakes or black pepper. The acidic zip in the Barbera is the perfect foil for the richness of the cream. Try it, you'll love it!

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

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

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

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

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

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

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

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

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

Château de Bligny “Grand Reserve” Rosé Brut Champagne @ \$34.99 per bottle

This is distinctive for being the area's only Château-bottled Champagne, as all the other castle owners buy grapes rather than farming them. It is made the old fashioned hard way, on two old, manual coquard basket presses out of a half-and-half combination of Pinot Noir and Chardonnay. The wine gets its color from 10% Pinot Noir that is

vinified red. When I last visited, Export director Kalina Ivanova treated me to a great visit, which also included their Clos, one of the few walled vineyards in Champagne. The wine has a lovely fruit expression, with clean strawberry aromas balanced by pie crust. It is a very pure rosé that can be enjoyed as an apéritif, but it comes to life with savory food like charcuterie, or better yet game birds. The Château de Bligny “Grand Reserve” Rosé Brut Champagne is usually \$49.99 retail, so it will go fast at your Club price of \$34.99.

2008 Fluteau “Symbiose” Brut Champagne @ \$34.99 per bottle

As you may already know, the 2008 vintage is perhaps the best vintage in a generation in Champagne, with stellar ripeness and power married to uncommonly high acidity and freshness. The conditions were almost identical to 1996, but almost all of the wines turned out better, since the estates were prepared by the experience of that great vintage. Cold east winds combined with lots of sun in the fall led to some of the most loaded, complex wines in a long time. Like the Bligny, the Symbiose is half Chardonnay and half Pinot Noir, but the Symbiose is vinified white. It has enjoyed eight years of ageing on the lees, yet is still as bright and fresh as you could want. This has great texture and a fine bead from the long ageing, but it is so vivacious right now that I would recommend having it with shellfish. Try it now, and then lay down a case to drink over the next ten years! A toast to you!

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

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

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

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

Maxime Toubart “Pur Meunier” Brut Champagne @ 34.99 per bottle

The Maxime Toubart “Pur Meunier” Brut Champagne comes from one plot in Le Breuil, on the edge of Champagne next to Brie. This area is so cold that even Meunier has a hard time ripening fully. Luckily, this over-forty-year-old plot is well exposed, facing due south. This wine is very well aged, based on 2008 with reserves from 2007 representing half the blend. It has a golden color that promises the spicy, cakey wild aromas and flavors that follow on the nose and in the mouth. I can promise that you will be the first person on your block to have a single-vineyard Champagne from Le Breuil. It took me 28 trips to Champagne before my first visit!

_____ Bottle(s) Trudon “Monochrome” Brut Champagne @ \$34.99 per bottle

Jerome Trudon is one of the few Champagne growers with whom we work who has a diploma of oenology. He worked for 12 years in Reims at Roederer, and for two years at Roederer Estate in Anderson Valley before returning to the family farm in 2009. He is a fastidious winemaker, and his Trudon “Monochrome” Brut Champagne is the cleanest, most precise pure Meunier that I have tasted. His nineteen-acre vineyard is located in Festigny, the same village as Michel Lorient, whose Champagne has also been in the club. It is planted to 90% Meunier, but only the oldest, best plots go into the Monochrome, and most of it is made from the Haie d’Amour site in the picture. This bottle is based on 2013, and has a strikingly pure nose of white flowers and freshly baked bread. On the palate, the Champagne is medium bodied and has a great bead of tiny bubbles. The best thing about the wine is the length and minerality, more reminiscent of a Blanc de Blancs than a Meunier!