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Hello K&L Wine Club Members,

Happy Springtime to all! In the merry month of May we have a great array of wines. The Signature, Premium and Best Buy Clubs all include wines from California's greatest AVAs. Club Français celebrates springtime with some bubbles, and Club Italiano ventures into new territory with a fun new varietal.

I've decided to pair this month's Club Français wines with a spring-inspired menu, as I believe the two wines complement each other well, and would work perfectly together this way. We start with a beautiful Champagne thanks to buyer Gary Westby, and continue into the main course with a lovely young Burgundy from one of my favorite producers. Details of food pairing are included inside the newsletter.

The Signature Club focuses on two classic Domestic wines, a Zinfandel from Russian River Valley and a masterful Pinot Noir from the Willamette Valley's Yamhill-Carlton district. Both wines are rich and powerful in style, and display well the strengths of their respective regions.

Continuing in the domestic vein, Premium Club members will enjoy two "Kalinda" wines this month, incredible values from Sonoma and Napa. I was stunned to hear which producers we'd partnered with to make these two wines. I'll try not to drop too many hints, lest the secret get out. Suffice it to say, I think you'll love these picks.

In the Best Buy Club we have one domestic and one French wine, each perfectly suited to breezy days and springtime sunshine. With a vibrant, easy-drinking Sauvignon Blanc from Napa and a fresh, bright young cru Beaujolais, you'll have great options for that first picnic or a sunny afternoon on the patio.

Finally, our Club Italiano has a classic Dolcetto paired with a rather unusual Refosco. This version of Refosco is a less common clone, almost its own varietal. Italy has such a wealth of varietals, there are always more to discover. Greg leads us on another adventure with this month's selections.

So whether you're pouring yourself a glass of homegrown domestic goodness, practicing your food pairing with the Club Français, or adventuring into unknown places with the Club Italiano, please enjoy the selections this month!

Heather Gowen, K&L Wine Club Director  
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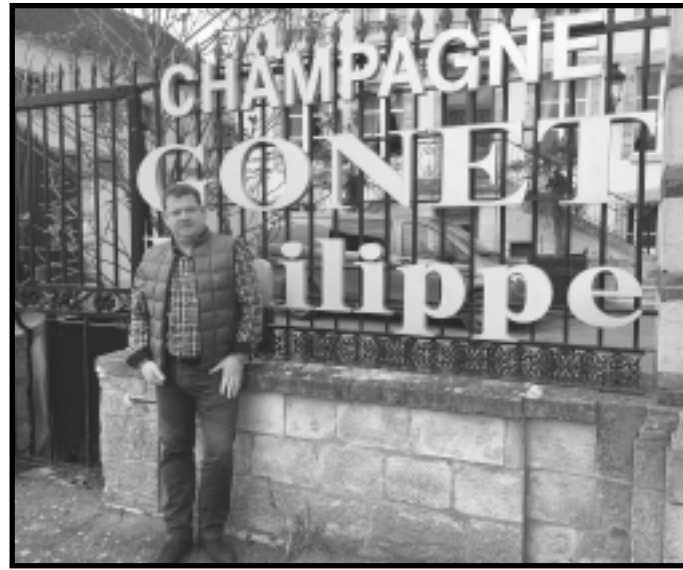
## Le Club Français

If you're like me, any excuse will do to pop open a bottle of Champagne. Champagne is one of the most versatile wines, both in regard to food pairing and setting. So when I happen upon a good deal in this category, there's no question about it—I'm going to share it with one of our clubs. I've paired our Champagne with a stunning red Burgundy that hails from Gevrey-Chambertin. I love this time of year with its introduction of lighter meals with fresh ingredients, and the opportunity to enjoy such fare outdoors. Both wines will work well in the lovely spring weather. I envision this month's picks working together well in a dinner setting, where the Champagne leads as appetizer and the Burgundy pairs with a main course. I'll propose a simple menu below.

The Champagne we've selected this month is **Philippe Gonet "Brut Reserve" Champagne (\$29.99)**. We are giving a huge discount on this wine for Club members. It normally retails for \$50. Many thanks to buyer Gary Westby for finding this wine and reserving enough for the Club Français! This balanced, elegant Champagne is composed of 60% Pinot Noir, 30% Chardonnay and 10% Meunier. The grapes are all from the Gonet family's estate, which spreads from the southernmost 1er Cru of Vertus, southward to the valley of the Marne. The wine benefits from 30% older reserves, and has the texture and tiny bubbles that only the patience of three years of *sur-lee* aging can bring. This makes a fantastic apéritif. It has equal parts toasty generosity and Meyer-lemon zing. I have in mind to pair this with smoked salmon on salad or crostini as the opener to a springtime meal.

Our next wine is an elegant young Burgundy from a producer I've come to regard as the harbinger of each upcoming vintage, as it is one of the first releases each year. I always look to Frédéric Esmonin's wines to see what to expect from the vintage. 2017 has me intrigued. Despite reports of frost and a difficult year, the Esmonin wines have come out strong, and that's a great sign. We were able to bring in the **2017 Frédéric Esmonin Gevrey-Chambertin "Clos Prieur" (\$29.99)** at a great deal for Le Club Français.

This wine normally retails for \$45, so if you love it, don't hesitate to stock up. I've always loved the Clos Prieur wines from Gevrey-Chambertin. This little vineyard tends to give very aromatic and charming red berry characteristics, and you'll see them in this vintage. Esmonin uses a very transparent winemaking style, to highlight fruit character and terroir above oak or winemaking technique. The wine is young; it could benefit from an hour decant to open up. It does drink beautifully even now. Charming bright red cranberry and wild cherry notes blend with clove and nutmeg, all layered over the elegant backbone of taut acidity and very fine-grained tannin. When a wine is this delicate, I'm immediately tempted to pair it with something that might traditionally be considered a white wine dish. In



*Pierre Gonet is the current generation's proprietor and winemaker at Philippe Gonet Champagne.*



*André Esmonin, father of Frédéric, works with his son at the domaine, concerning himself mainly with the vineyard.*

this case, what I have in mind is a bacon and leek savory tart. Think of a rustic pie with creamy ricotta base, topped with sautéed onion and leek and sprinkled with Gruyère and bacon. I've enjoyed this dish alongside white Burgundies several times, but I believe the salty savory bacon plus the earthy leeks and creamy ricotta would also pair beautifully with this month's red Burgundy. *Bon appetit, et à votre santé!*

## Signature Red Collection Wine Club

We've gone many months now with wide-ranging selections and contrasting wines from across the globe. This month I wanted to return to the US and present two of the best domestic wines I've tasted recently. Hailing from two classic regions, these excellent wines display some of my favorite characteristics in their varietals. Our Zinfandel comes from one of the oldest vineyards in Russian River Valley, and the Pinot Noir is one of the top cuvees from WillaKenzie Estate in the Yamhill-Carlton district of Oregon's Willamette Valley.

Founded by Burgundy native Bernard Lacroute in the early 1990s, WillaKenzie Estate is now one of the best established estates in Yamhill Carlton, with an array of stunning vineyard blocks on the slopes surrounding the winery. One of the older plots is the Pierre Leon vineyard, planted high on the ridge behind the winery. This little plot produces a darker, more masculine style of Pinot Noir with deep black fruit and earthy aromatics.

The **2014 WillaKenzie "Pierre Leon" Yamhill-Carlton District Pinot Noir (\$24.99)** is a beautiful expression of one aspect of Oregon Pinot Noir that is often underrated: Power. The 2014 vintage was perfect in the Willamette Valley. No major problems from hail, rain or undue heat. I've had many Pinots from this vintage, and one of the aspects of the wines that most impressed me was their power. I think the Pierre Leon bottling from WillaKenzie is a perfect picture of this. The wine is full bodied, dense and rich for Pinot Noir, and it has perfectly balanced acidity and tannin. The winemaker recommends pairing this with ribeye, roasted duck, or venison, and I couldn't agree more.

Our second wine comes from a special vineyard in Russian River Valley that represents a very different era of California winemaking. In the early 1920s, Luca Mancini planted what has become known as "Mancini Ranch" in an area of Russian River Valley that at that time was mostly fruit orchards. He planted Zinfandel and Carignane, Valdigué and a number of other varieties as head-trained bush vines. Today, the ancient and gnarly trunks of the vineyard are impressive to see. A few producers use fruit from this rare vineyard. While Bohème is better known for its elegant Pinot and Chardonnay, what serious winemaker could resist an opportunity to work with fruit from an historic site such as Mancini Ranch? Owner/winemaker Kurt Beitler certainly couldn't resist, and the **2013 Bohème "Mancini Ranch" Russian River Valley Old Vine Zinfandel (\$24.99)** was born. When K&L domestic buyer Ryan Woodhouse first told me about this wine, I was intrigued. I'm not typically a big Zinfandel lover, but a Zin from a unique source like this, crafted with care and precision, can completely change your perspective. This gorgeous wine does exactly that. Full



*Erik Kramer, the winemaker at WillaKenzie, previously made wines for both Adelsheim and Domaine Serene.*



*The ancient bush vines of Mancini Ranch produce incredibly layered and complex berries.*

bodied with a velvety palate, the wine displays bright, crunchy red berry notes, sweet licorice and black pepper, with a clean and polished finish. Kurt finished this wine in French oak, lending it a smooth edge and sweet spice. Overall, a beautiful handling and presentation of this incredible fruit.

## Premium Wine Club

In the Premium Club this month we are also featuring domestic wines, both made under the Kalinda label. Though I can't tell you who exactly made the wines, it's worth noting that both are celebrated producers, one from Oakville and the other from Sonoma Mountain. Thanks to long-standing friendships with these two wineries, we've been able to convince them to part with some of their wines for "blind" labeling under our Kalinda brand. Upon tasting the wines with K&L co-founder Clyde Beffa earlier this spring, I was convinced that these both needed to be in the club.

Bottled under its normal label, the **2016 Kalinda Sonoma County Cabernet Sauvignon (\$16.99)** would retail for about \$75. So how do we have it in the club for \$17? That's a great question. Like anything in life, relationships are key in the wine business. Thankfully for us, owner Clyde Beffa has been in the wine world long enough to know some of Napa and Sonoma's best. When a producer needs to keep their top-of-the-line production limited, they sometimes look for a partner for the excess wine, and that's where Clyde stepped in. Thankfully for all of us, there was enough wine to bottle and feature in the club. This Cabernet displays gorgeous aromatics of plum, huckleberry and graphite shavings, with a medium-bodied palate bursting with blackberry, eucalyptus and menthol. On the close the wine displays a kiss of oak influence with gentle spices rounding out the rich fruit profile. This would be an excellent choice for a go-to Cabernet to stock your cellar with—while it lasts!

Our second wine this month is the **2018 Kalinda Napa Valley Sauvignon Blanc (\$12.99)**. It's rare now to come by Napa Valley Sauvignon Blanc for less than \$20, but one with such a pedigree and at \$13? A deal not to be missed! Napa Valley Sauvignon Blanc, rather like Sancerre, is a style unto itself. Classically, this type of wine was labeled in California as "Fumé Blanc" and typically, some aging in oak lent a creamy texture to the wine. While the term Fumé Blanc has become rarer in these days of transparent wine marketing, the style remains. In this case, the producer has elaborated upon the classic oak-aged style by supplementing several other vessels into the mix, then blending to taste. Perhaps the most remarkable aspect is the use of Acacia wood. That too is an old tradition in winemaking, and the wood gives an elevated aromatic quality to the finished product. This wine certainly does have beautiful aromatics, with a creamy palate loaded with fresh white pear, citrus zest, papaya and passionfruit. It drinks so effortlessly, I don't doubt it will quickly become a house staple for you, as it has for me.



*One of the most intriguing aspects to this month's Sauvignon Blanc is the combination of vessels used in winemaking. The winemakers use traditional barrels and also amphorae, stainless steel, and concrete.*

## Best Buy Wine Club

With fairer weather settling in here in California, we're looking at an array of springtime wines that are straightforward, refreshing, and picnic-friendly. Two of my favorites in this category are Sauvignon Blanc and Beaujolais. These are the wines I chose for this month—one from nearby in Napa Valley, and the other from a small producer whose wines we buy directly from France. Flint & Steel is the project of Derek Benham, owner of Purple Wine & Spirits. Derek's journey in the wine industry started with a simple wine sales job, and has culminated in a few curated brands that he has introduced to the drinking world. His projects have led him all around California to various wine producing regions. Flint & Steel is one of the few based in Napa. Napa has a small region called Pope Valley, where the cooling winds create fruit that is higher in acidity and displays more vibrant aromatics. This is where the **2017 Flint & Steel Napa Valley Sauvignon Blanc (\$8.99)** is grown. The heady nose is loaded with mango, papaya and pineapple fruits, while the body is crisp and light, with zesty acidity and continued tropical fruits. The finish is clean, and the overall impression is light and easy drinking. It's truly one of the best choices for an afternoon outside, and will I hope continue as a favorite throughout the summer.

Why choose Beaujolais as our red wine this month? Two reasons: one, because Beaujolais in my opinion has the perfect weight and fruit balance to accompany finger foods, and two, because Cru Beaujolais is often under-rated and therefore, as in the case of this month's wine, can be had for a song. Beaujolais remains one of the best value regions in France, especially when we buy straight from the source. This month's wine comes from a Beaujolais native who inherited a tiny vineyard from his father in the small town of Beaujou. After creating a winery out of some old farm buildings on the property, Jean-Michel Dupré taught himself to make wine using the rich fruit from the old vines on his estate. Subsequently, his appreciation for the power and depth of old vine fruit, led him to seek out some of the best old-vine plots throughout Beaujolais. He now makes a Morgon, Régnié, and Beaujolais-Villages, all in a serious style, highlighting the strength and depth of character found in these old vine sites. Régnié is the newest of the Beaujolais crus, and produces more aromatic and delicate wines with a rich mineral characteristic, thanks to the very granitic soils. The **2017 Jean-Michel Dupré Régnié "Haut Ronze" (\$10.99)** displays all of these characteristics, with the addition of a concentrated fruit character from the old vines on the Haut Ronze hillside vineyard.



*Winemaker Joe Tapparo focuses on maintaining a crisp, clean citrus profile and natural acidity in the Flint & Steel Sauvignon Blanc.*



*The old bush vines that Jean-Michel Dupré chooses to work with take lots of maintenance. Here they are seen in their bare winter glory.*

# Club Italiano

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

Italy has so many different varieties it's sometimes hard for me to choose. Do I select something new and less heard of, or a grape variety that you'll be familiar with? I wonder sometimes if the extreme number of "oddball" wines in Italy is too daunting for most folks. You need to be a true pioneer sometimes! This month we have an old standby Dolcetto, and a Refosco, a variety that perhaps many of you haven't had before.

The Dolcetto comes from the Mossio winery, which is situated about six miles south of Alba, the biggest city in the Langhe region. The towns of Barolo and Barbaresco are each about 10 miles from Mossio as the crow flies, Barolo to the west

and Barbaresco to the north. The Mossio family has been farming this land for generations and makes the classic varieties here: Nebbiolo (because they're neither in the Barolo or Barbaresco zone), Barbera, and Dolcetto. The **2015 Mossio "Bricco Caramelli" Dolcetto d'Alba (\$24.99)** is a single-vineyard production. The vineyard, Bricco Caramelli, slightly larger than a hectare (2.47 acres) is at an elevation of about 1500 feet on a mixed soil of sand, limestone and clay. They make about 5000 bottles annually due to a heavy green harvesting; that comes out to just about one bottle per vine. The grapes are fermented and aged in stainless steel, and see no wood aging at all.

The ripeness of the 2015 vintage gives an added dimension of weight and supple smoothness that you don't often see in Langhe wines. Bold, rich flavors with the blend of savory and spicy make this wine absolutely delicious to drink right now, and it will continue to age for another four to five years. Every time I think of Dolcetto I dream of grilled sausage with polenta. It's my old standby and a perfect match.

And now: the Refosco. That would seem a simple name but in Italy when it comes to grapes nothing is simple. The variety's official name is Refosco dal Peduncolo Rosso, a mouthful. Its origin is puzzling. For many years Refosco dal Peduncolo Rosso was thought to be the same grape as Mondeuse Noire of France. They had similar character and flavor profile, and similar leaf shapes. Similarities like that have led to many grapes being sold and planted as something other than what they actually were—Viognier in California for example.

In the botany of grape varieties, ampelography, a lot of things have been cleared up thanks to DNA analysis. You'll notice I say "a lot of things," not everything. It seems grapevines are a really mixed-up bunch of plants. Refosco is not related to Mondeuse. Just across Italy's eastern border on the Slovenian-Croatian border is a grape called Refosco dal Peduncolo Verde. What? That's right, but maybe we should talk about what a *Peduncolo* or Peduncle in English is. The Peduncle is the stem that connects the bunch of grapes to the vine. It seems that there are red stems and



The view from the Mossio Winery.



Winemaker David Luisa of Tenuta Luisa.

green stems, and it doesn't seem that anyone has gotten around to doing a DNA test on the one with the green stems. Oy. A lot of people think that Teran is Refosco, pick your stem color, and others say it is its own variety. This is wearing me out.

That said, let's move on to the wine. The **2015 Tenuta Luisa Refosco dal Peduncolo Rosso (\$14.99)** is full of fruit, spice and loads of flavor. Traditionally this Refosco is a bit stemmy and earthy and shows a lot of green flavors but in this vintage you're getting the real deal, fully ripe with supple texture. Try it with thinly sliced flank steak with crushed green peppercorns.

## Re-order Offers

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a "backlist" of each club. Please note the special club prices for each wine. You can make re-order purchases via phone, email or your online account. Our order desk is open 9:00 a.m. to 6:00 p.m. seven days a week. If you have any wine club-related issues, or wish to place an order, please call us at 800-247-5987. In addition, you can email us at [theclubs@klwines.com](mailto:theclubs@klwines.com).

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

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

*For a complete, up-to-date inventory listing, visit us online at: [www.klwines.com](http://www.klwines.com)*

## Le Club Français Previous Offerings

2013 Domaine Giraud Châteauneuf-du-Pape @ \$24.99 per bottle

While 2013 was a year fraught with challenges for many producers, you would hardly guess that from this wine. It has mellowed out beautifully, and now sings in the glass with resonant red berry fruit, tobacco, cured meats and black pepper notes. The tannins have softened with time and added to the texture of this medium-bodied red. The layers of flavor continue on into a very drawn out finish.

2016 Domaine Vincent Carême "Le Clos" Vouvray Sec @ \$34.99 per bottle

This is a dry style Vouvray, with crisp, focused acidity, excellent weight and texture on the palate, and lots of potential to age. The Le Clos cuvée is one of Vincent's top wines and sees 12 months in third-fill barrels prior to bottling. This strengthens the textural richness of the palate and gives the wine excellent structure. One of the unique aspects of Chenin Blanc is its ability to age gracefully, thanks to its naturally high acidity. While the wine does drink beautifully now, and displays plenty of fresh orchard fruit, it should develop honeyed aromas and exotic spice notes with a few more years in bottle and would be a treat to pair with roasted game birds.

2015 Domaine des Bosquets Gigondas @ \$29.99 per bottle

With the phenomenal 2015 vintage, Domaine des Bosquets produced a beautiful and powerful estate wine, with perhaps more weight and concentration than in previous years. Most of the vines in production on the estate are nearing the 50-year age mark, and with the region's rocky soils, their roots grow deep, bringing up loads of mineral quality to the fruit, and providing the power and structure you'd expect in old-vine Rhône wines. On the palate this wine is layered and savory with olive, game, cured meats and dark berry fruit. The tannins have integrated well, and provide texture and shape to the wine, drawing out its long finish.

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

The first thing to say about this wine is that it needs not only to be understood in a traditional sense, but also enjoyed in a traditional manner. And by that I mean it needs a couple of hours in the decanter, and an accompanying meal throughout which to savor the wine as it opens and evolves in the glass. The wine is a bit secretive, just like the family who makes it, and requires a little patience. Once it opens up, it is thoroughly

thrilling. This delicate Marsannay is restrained in character and extremely elegant with beautiful layers of wild mushroom, crunchy red cherry, bright cassis and subtle anise, clove and earth notes.

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

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

## Signature Red Club Previous Offerings

#### 2014 Domaine Fontbonau, Côtes du Rhône @ \$20.99 per bottle

Fontbonau's classic Côtes du Rhône is full bodied and richly fruited with sweet aromas of black cherry, huckleberry and wild thyme. On the palate the wine displays more structure with fresh red berry acidity and well-integrated tannin texture. The finish adds a savory dimension, with a slight emphasis on mushroom and wet leaves. I love how this wine is developing and would recommend pairing it with lamb dishes.

#### 2013 Amapola Creek "Cuvée Alis" Sonoma Valley Red Blend @ \$28.99 per bottle

This California wine brings out a different side of the classic Rhône blend. This wine is also Grenache-dominant, but includes a good proportion of Mourvèdre in the blend, which lends weight and deep black fruit to the wine. With the added bottle aging, this wine has also developed a beautiful savory olive and cured-meat element, which adds further complexity. A great example of the more savory and full bodied Rhône style, Cuvée Alis would work perfectly with grilled meats, and even steak.

#### 2016 Mount Edward Estate Pinot Noir Central Otago @ \$24.99 per bottle

Winemaker Duncan Forsyth has been in New Zealand's Central Otago region since the 1990s and planted some of the best vineyard sites in the area. Teaming up with winemaker Anna Riederer, who cut her chops at none other than Domaine Roulot in Meursault, Burgundy, the duo has gone on to produce some great Pinot. Anna's approach to winemaking is balanced and careful, not intervening overly much in the natural process, and aiming to achieve a finished wine that is not only complex in character, but textural, nuanced, and expressive of its terroir. Terroir is Duncan's department. Having planted many of the vineyards in the area, he knows the soils and vines like few others. In Central Otago it's easy to get ripe fruit, but it's more challenging to produce wine that marries this ripe fruit with a sense of place and layers of complexity. I believe Duncan achieves precisely this in his estate Pinot Noir.

#### 2015 Calluna "CVC" Bordeaux Blend Chalk Hill @ \$24.99 per bottle

Elegant and restrained claret, showcasing the gorgeous fruit of Sonoma County—and the poised structure and balance of a classically trained winemaker's technique. This wine is exactly what I'm looking for with a Friday night steak. It opens with elegant aromatics showcasing black cherry, eucalyptus and cigar notes. The palate develops a medium body with classical structure, red currant and plum fruits, and finishes with a long, lingering close.

#### 2016 Domaine de la Garrigue Vacqueras "La Cantarelle" @ \$26.99 per bottle

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

#### 2016 Eric Kent "Atoosa's Vineyard" Syrah Russian River Valley @ \$22.99 per bottle

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

#### 2015 Domaine L'Ostal Cazes "Grand Vin" Minervois La Livinière @ \$19.99 per bottle

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

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

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

## Premium Wine Club Previous Offerings

#### 2016 Vignerons de Terres Secrètes Macon Verzé "Croix Jarrier" @ \$14.99 per bottle

Made by a small co-operative, this white Burgundy is full bodied with rich, creamy texture. It's loaded with yellow pear, honeycrisp apple and white peach fruit. A beautiful, chalky minerality underlies the wine, and the whole is seamless. Best enjoyed in the next year or so. Great with roast chicken, grilled scallops and risotto, or mildly spiced pork dishes.

#### 2015 Cap de Faugères, Côtes de Castillon @ \$14.99 per bottle

This wine is a bright spot on the right bank, with buoyant cassis, huckleberry and silky texture, complemented by an underpinning of classic structure and elegant eucalyptus and graphite notes. Owned now by perfume designer and oenophile Silvio Denz, Cap de Faugères is one of a few Châteaux in the Côtes de Castillon that can trace its lineage back into the 18th century. As is the case with most Bordeaux wines, this is best either cellared for a few years longer, or drunk after decanting for a good hour or two.

#### 2014 Adrich Browne "Perli Vineyard" Mendocino Ridge Syrah @ \$14.99 per bottle

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

#### 2018 TWR (Te Whare Ra) Sauvignon Blanc Marlborough @ \$14.99 per bottle

Made by our friends Jason and Anna Flowerday in Marlborough, New Zealand, this lovely wine is aromatically stunning, with quince and gooseberry, transitioning into lemon curd, grapefruit and honeydew on the palate. The texture is round and smooth, without being too oppressive or weighty. This wine is an excellent accompaniment to white fish and tapas-style finger foods.

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

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

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

This wine immediately caught my attention when tasting for the Premium Club. Learning a little more about James and Hilary, owners and winemakers at Tilth, I could see why the wine attracted me. The fruit comes from the Burkett Vineyard in Napa, and it's crafted in a style that is at once bright, crisp, and bursting with soft tropical fruit

notes. The aromatics are stunning, with grapefruit peel, quince, lemongrass and honeydew melon. It's actually a rather versatile wine in terms of pairing, though perhaps it is best enjoyed simply on its own or with finger foods.

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

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

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

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

2016 Les Vignerons d'Estezargues "La Granacha Signargues" Côtes du Rhône Villages @ \$14.99 per bottle

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

## Best Buy Wine Club Previous Offerings

2016 Amalaya Malbec Salta @ \$10.99 per bottle

This Malbec hails from Argentina high-altitude region of Salta. The wine has deep, dark fruit with an elegant layer of minerality in the background. The aromatics are heady, with violet, plum, and huckleberry. The tannin is quite soft, and the wine flows easily across your palate. This is a very flexible wine in terms of food pairing. It can work well with appetizers, picnic foods, and pizza. I personally love it all on its own, or "cocktail" style.

2017 Blason Pinot Grigio Isonzo del Friuli @ \$8.99 per bottle

This lovely Pinot Grigio is very expressive, both of the beautiful Isonzo region in which Giovanni's estate is situated, and of his own winemaking style. The grapes grow in an alluvial limestone soil, also heavy in iron deposits. This makes for a mineral-rich wine with very expressive floral aromatics. Giovanni uses a bit of skin contact while fermenting the wine, which lends extra texture and weight to the palate, so that this wine has it all: depth, body, stunning aromatics, and freshness. He recommends using this wine as an apéritif, or with light seafood appetizers.

2018 Radley & Finch Chenin Blanc Western Cape @ \$9.99 per bottle

Made by two of South Africa's top wine gurus: Thinus Kruger and Pascal Schildt. They have a passion for making the everyday great. It had been a few years since I tasted Radley & Finch wines. The great impression they left with me was indelible, so when South Africa buyer Stephanie Juelsgaard said she had the new Chenin Blanc release, I was thrilled to taste it. It doesn't disappoint. Thinus makes Chenin Blanc in a style that is light, fresh, and zesty, while maintaining enough weight on the palate to make it substantial. The result is a delicious wine with complexity and depth, that is at the same time all too easily quaffable.

2016 Domaine Petroni Corse Rouge @ \$9.99 per bottle

This wine is a blend of the local Corsican varietal Niellucciu, with Syrah and Grenache. Niellucciu is a clone of Sangiovese that has long been cultivated on Corsican shores and has taken on some characteristics unique to its island home. More rugged and earthy in style, it still sports the bright, red cherry notes characteristic of its heritage. The sandy and clay soils of the vineyard heighten the aromatic qualities of this unique grape and ensure a solid structure. The Syrah lends weight and black fruit to the blend, while the Grenache fills out the body nicely.

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

This is a lighter style "bistro" wine with pretty floral notes and red plum on the nose, and fresh cherry and

strawberry fruit on the palate. It finishes dry with a lingering trace of baking spice. Delightful as a cocktail wine, this would also work perfectly with roast chicken and vegetables for a mid-week dinner.

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

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

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

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

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

2016 Roberto Voerzio "Priavino" Dolcetto d'Alba @ \$21.99 per bottle

This wine from Alba is all organically farmed and fermented with indigenous yeast in stainless steel tanks; it doesn't see any wood aging or any fining or filtering. This wine is full of ebullient fruit, lots of ripe blueberry, bold and dramatically displayed with an excellent mid palate and a touch of tannin to frame it, lending a long and balanced finish. I love Dolcetto this time of the year—the weather is a bit blustery and cool so my go-to is a plate of grilled sausage and polenta. A simpler and better match there is not!

The 2015 La Monacesca "Camerte" Marche Rosso @ \$17.99 per bottle

This lovely red from the Marche is 70% Sangiovese which gives it backbone, length and structure while the 30% Merlot gives the wine a bit of richness, supple flow and personality to the stern Sangiovese. The wine shows lots of ripe cherry character balanced with a meaty savory expression from the Merlot. Try it with your favorite recipe for Spaghetti Bolognese!

2014 Giovi "Akatron" Etna Rosso @ \$23.99 per bottle

Giovanni "Giovì" La Fauci started making fruit distillates in 1987, gathering cherries, apples, peaches, plums and prickly pear from the slopes of Mt. Etna to make fruit eaux de vie, and eventually getting grape skins and making grappa. Giovanni then became interested in wine, bought some 40-year-old vineyards on Etna's north face at over 2200 feet, and started to make wine. That brings us to the 2014 vintage; it was a sensational vintage for Etna Rosso and the perfect one to introduce you to Giovi. I find this wine full of wild, marasca cherry aromatics, while on the richly textured palate it is expansive, showing its power and giving a luxurious feel while the finish has lots of earthy, spicy notes that show more soil than fruit. Perfect for rich and spicy pasta dishes or grilled meats.

2015 Tenuta Santori Rosso Piceno @ \$15.99 per bottle

This bold and fruit-filled wine is a blend of 65% Montepulciano and 35% Sangiovese and in order to preserve more of its fruit character the wine is fermented in 80% stainless steel and 20% barrique for 4-6 months. This is a wine that cries out for grilled meat.

2015 Blason Bruma Rosso Friuli @ \$14.99 per bottle

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

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

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

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

This spends one year in barrique and then is held to allow it to develop in the bottle. The 2012 vintage is the current release. The late release gives the wine time to come together and develop secondary and tertiary flavors rather than relying on primary fruit character. The results are a powerful yet graceful wine. The tannins are more directional than forceful and they frame the powerful fruit richness. This is a big wine, best perhaps as an accompaniment to aged hard cheeses. To fully appreciate it, try it with Pizzoccheri, the classic buckwheat pasta dish of the region. Google that to find a recipe. It has chard, cheese and potatoes and it's a truly hearty dish!

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

### Boulevard-Bauquaire "Carte Noire" Brut Blanc de Noirs Champagne @ \$34.99 per bottle

This Champagne is a combination of half and half Pinot Noir and Meunier, and comes entirely from estate vines in Cormincy. This is a very autumnal wine with plenty of dark fruit and Pinot savor. I love the subtle, porcini complexity in this wine, and love to pair it with paté, stuffed mushrooms, or onion tart as the apéritif. It is also a great partner with soups, from French onion to butternut squash.

### 2013 Louis Brochet "Adèle" Millesime Brut Champagne @ \$34.99 per bottle

This vintage Champagne is composed of two thirds Pinot Noir and one third Chardonnay, and is named after Brochet's daughter, who was born in 2013. It is not an understatement to say that he worked very, very hard to get this exactly right. For this vintage, he used almost exclusively a few old plots of a special massal selection of Pinot Noir called Pinot d'Ecueil that were selected and planted by his grandmother. The Chardonnay comes from old-clone plots, and all of the fruit is 1er cru and estate grown. He vinified this vintage entirely in stainless steel, and it has a great red cherry quality that almost reminds me of Volnay. I am looking forward to pairing my bottles with smoked trout or miso glazed salmon, although it is also an excellent apéritif.

### Solemme "Terre Solemme" 1er Cru Brut Champagne @ \$34.99 per bottle

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

### Gilbert Jacquesson "Cuvée Prestige" Brut Champagne @ 34.99 per bottle

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

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

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