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Hello K&L Wine Club Members,

I sincerely hope that this month of May finds you and your families and friends well. While we all are facing the new normal of the crazy times that we live in, I hope you can yet find a quiet moment to appreciate the good in the world. In all seriousness, wine is an art and an invitation to relax and relish the beauty of the present, whatever that may hold for you. This month as always we at K&L are striving to bring you the best of what the wine world has to offer in each of our clubs.

In the Club Français we focus on two locales that make wines of Grand Cru status. Our white is from the famed Chêne Marchand parcel near the small town of Bué in Sancerre. The red is a powerful and intense Châteauneuf-du-Pape from a special site in the northeastern corner of the appellation. Both wines display an excellent complexity and depth that comes from the special fruit produced in these exceptional vineyards.

Our Signature Red Club members will enjoy two perennial favorites: a Chianti Classico and a world-class Napa Zinfandel. Both of these wines bring a sense of comfort and easy enjoyment, and they also exhibit nice depth and layered flavors, making them perfect go-to wines for home enjoyment. If you are working on your food-pairing game, these wines will be your best friend as they pair easily with a variety of dishes.

We are doing a bit of a different approach with the Premium Club this month, zeroing in on a specific winery and highlighting two of their wines. The Te Mata Estate in New Zealand is the oldest continuously run winery in the country, and their wines are always an incredible buy for the price. This month we'll present two of their estate wines—a Bordeaux blend and a Chardonnay—both of which are as elegant and seamless as you could ask.

Best Buy Club members will want to hold onto their seats this month, as we're going for an entirely different ride. This club is all about value and we have two incredible deals. It just so happens that each is rather off the beaten path. We feature a lovely classic Cava alongside a beautiful Late Bottled Vintage Port from one of the best recent declared vintages. Other club members will want to check out the Best Buy selections this month, because you won't find better value in bubbles or Port anywhere else.

Greg has our Italian wine lovers taken care of this month with one of K&L's all-time favorite Verdicchios. This wine is a default buy for most of the K&L staff, and we are excited to share it with a special price for our club members. Greg's second selection, a lovely Valpolicella Ripassa, is both luscious and intense with beautiful aromas and layered flavor.

No matter what the circumstances, it's always a good time to pause for a glass of wine and appreciate life's little joys. I'm hoping you have a moment to do that with your loved ones this month.

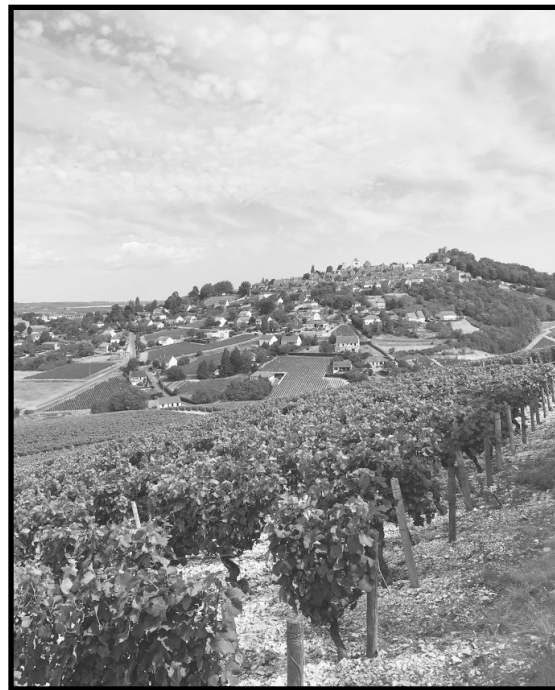
Heather Gowen, K&L Wine Club Director
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Le Club Français

France is about as diverse a viticultural country as you can have, with soil types, climates and winemaking styles all over the board. Many of its appellations and vineyard sites are recognized internationally for the incredible wines that spring from their terroir. Burgundy is the most classified of wine regions with Premier and Grand Crus, village wines, leu-dits, and appellation-labeled wines. The other major regions also have “Grand Crus” of a sort, recognized for the sheer quality they produce. This month we’ve chosen two very special sites that would qualify for Grand Cru status if their respective regions used the same classification system as Burgundy.

The white wine is a Sancerre made by Dominique and Janine Crochet. This enterprising couple started their tiny domaine in 1992 with just a few hectares in Bué, and slowly expanded it by purchasing tiny parcels throughout the well-known regions of Sancerre. This month’s **2016 Dominique Crochet “Le Chêne Marchand” Sancerre (\$31.99)** comes from one of Sancerre’s vineyard gems. Le Chêne Marchand is a higher elevation plot on the hillside near Bué, with the great southern exposure and classic clay/limestone soils that make this region iconic. Because the grapes ripen so well here with the southern exposure, the fruit from this plot is often harvested earlier, and the slightly richer texture that it lends to the wine contrasts perfectly with the razor-sharp acidity and phenomenal mineral aromatics. In 2016 the excellent vintage brought the potential of this unique parcel to fruition, and Dominique and Janine have made from this incredible fruit one of my favorite Sancerres to date.

Next we turn to the Rhône Valley, and the iconic appellation Châteauneuf-du-Pape. In the northeast corner is a superb region of north-facing slopes owned and farmed by Eric Bonnet of La Bastide St. Dominique. Eric selected the best of these parcels to make his premium Crous St. Martin label. Planted on classic *galets roulés*, the large river stones which often pile several meters deep intermixed with clay, the vines have the benefits of excellent drainage and amplified heat, as the stones reflect the warmth of the day back onto the vines during the cooler evenings. As a result, the vines planted here ripen hearty, full-fruited berries, whose bold character is easily evidenced in the wine. The **2017 Reserve Saint Dominique “Crous St. Martin Hommage à l’An 1879” Châteauneuf-du-Pape (\$27.99)** is full bodied, rich and almost unctuous on the palate, with deep licorice, cassis and red plum notes. The tannins are soft and meld beautifully into the texture of the wine, and the acidity merely underscores the power of the fruit. The finish lasts minutes, and while the wine shows so well at this young stage, it could certainly also age into the next decade. It was a truly fortuitous deal that brought this wine into our hands, and we are thrilled to be able to share it with you at such a price. If you’ve been on the lookout for a great Châteauneuf-du-Pape to add to your collection, now is the time to lay a few bottles down for the future.



The best plots of Sancerre are those with a gentle slope, a south-facing aspect, and the classic clay and limestone soils. Le Chêne Marchand has all three qualifications.



Eric Bonnet’s vineyards have perfect examples of the classic river stone soil in the best parcels of Châteauneuf-du-Pape.

Signature Red Collection Wine Club

This month I’ve chosen two wines that have long been familiar favorites. I think of them as the vinous equivalent of comfort foods. They are familiar and easy to enjoy, and something indefinable about them makes them perennially popular. Chianti Classico is probably the first Italian wine that springs to mind for many wine lovers, and with good reason. Small as this region may be, its fame is international, and its wines are cherished for their food friendliness, ageability, and simple splendor. In our own neck of the woods, Zinfandel has also made a name for itself and displays a charm of its own. Despite its humble origins, the variety is capable of producing some incredible wines.

When I moved to California seven years ago, I began tasting through Zinfandel in earnest. Most of it was easy drinking, fruity wine, fun with pizza or a picnic. And then I tasted a Hendry Zin. Suddenly the variety had a completely new meaning for me. The Hendry Ranch is one of the oldest vineyard sites in Napa, with the first plantings established in 1859. The original vines were sadly obliterated by the phylloxera plague, but many of the current plantings still date back to the 1970s, so they’re old by California standards. The **2015 Hendry “Block 7 & 22” Napa Valley Zinfandel (\$24.99)** is made from this old-vine fruit. You might ask why, with such a premier Napa location, Hendry still produces a fair amount of Zinfandel rather than grafting over their vines to the much more lucrative Cabernet. They do make a Cabernet, but Zinfandel was first here and the Hendry family still very much appreciates this lovely varietal. Grown and crafted in a serious style, this Zinfandel takes the varietal to the next level. Deep red cherry fruit with an underlying kick of black pepper marks this as a classic Zinfandel, and the structure is artfully constructed—a nice fresh cut of acidity lightens the wine, while solid, ripe tannins add bulk to the palate and position this as a great food companion. The fruit is not the cloying, syrupy style of Zinfandel, but a bright young cherry fruit, complemented by black tea, crushed peppercorn and bitter cocoa. Think grilled lamb for a pairing.

Our second wine is a lovely Chianti Classico from the heart of the region. The **2016 Vecchie Terre di Montefili Chianti Classico (\$24.99)** is the result of a partnership founded in love for all things Italian. When New York businessman Frank Bynum befriended Nicola Marzovilla, the proprietor of I Trulli Enoteca in New York, the two men joked about escaping to Italy to make wine with their families. The joke soon became a serious plan. Frank involved his California friend Tom Peck Jr., and soon the three men put plan to action and acquired the ancient estate of Vecchie Terre di Montefili in the heart of Chianti Classico. Today the winery produces some of the best Chianti you will find, with a classic expression accented by a modern twist.



George O. Hendry, the second generation in Hendry Ranch history, was responsible for expanding and replanting most of the ranch’s land to vineyards in the 1970s.



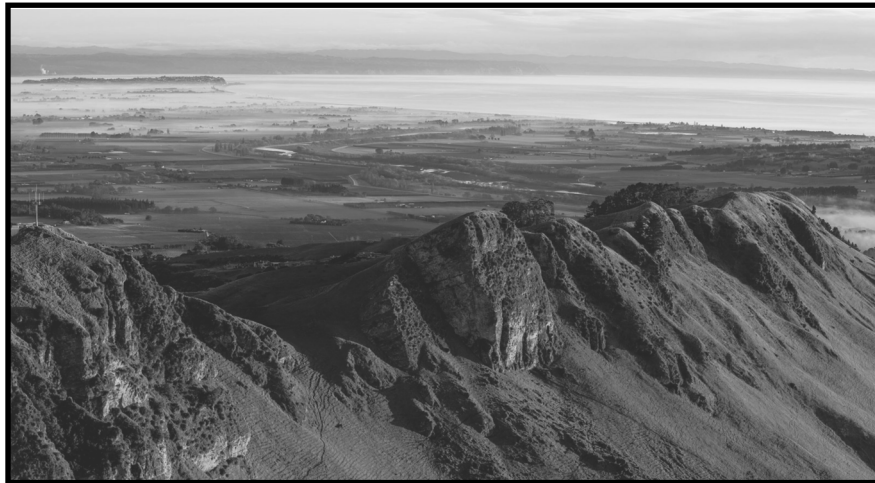
Serena Gusmeri, winemaker at Vecchie Terre di Montefili, takes a scientific approach to her job, working with expert agronomists to study the microbiology of each vineyard and better understand its needs.

Winemaker Serena Gusmeri spends much of her time traversing the vineyards, and believes her project is first and foremost to understand each season, allowing the vintage to truly express itself in the glass. Her wines are elegant and bold, and the Chianti Classico that we have from her today is a perfect marriage of styles. Ripe black marasca cherries jump from the glass, accented by a touch of sweet baking spice and a latent note of sandalwood. The full-bodied palate has a pleasant round weight with good acidity and tannin that shape this lustrous wine into the perfect food partner. It's rich and structured enough to stand up to a steak dinner, but will also work well alongside other hearty dishes.

Premium Wine Club

Often we like to set up a contrast of regions or wine styles, but this month we had the opportunity to focus in on one of New Zealand's greatest wineries, Te Mata Estate. I've long been a big fan of the wines from Te Mata, and when our New Zealand buyer Thomas Smith said he could bring in some of their wines directly, in enough quantity to feature in the clubs, I was ecstatic. Te Mata is the oldest continuously operating winery in New Zealand. It was originally part of the Te Mata Station, a large landholding established by English immigrant John Chambers in 1870. Te Mata's first vines were planted in 1892, and the first vintage was bottled in 1896. They began winning international acclaim just a decade or so later, and have continued to be well respected internationally for their wines over many decades. The winery changed hands a few times, and in 1975 it was acquired by the Buck and Morris families. Since then the estate has been reinvigorated and expanded to be the world-class facility it is today. The two Te Mata wines we feature this month are typically not available in the American market. They are fabulous examples of the wealth of this Hawke's Bay estate.

Te Mata Estate has vineyards in three distinct areas of Hawke's Bay. The **2018 Te Mata "Estate" Cabernets/Merlot Hawke's Bay (\$14.99)** is sourced from fruit in each of these three locales. The Havelock Hills is home to the oldest vineyard on the estate, and produces fruit with power and elegance. The hottest area in Hawke's Bay, Bridge Pa Triangle is the origin of much of the Merlot in this blend, and its ripe, full-bodied fruit lends weight to the wine. Finally the gravelly soils of the



Te Mata Peak sits above the picturesque landscape of Hawke's Bay. Its sheltering influence is part of what makes this area so perfect for winegrowing.



At Te Mata, the grapes are hand-picked, ensuring only the best quality fruit reaches the press.

Woodthorpe Terraces region contribute fruit of elegant minerality and depth to the blend. The final product is a thoroughly elegant Bordeaux-style blend with bright, boisterous blackberry and plum fruit, elegant structure, and a beautiful balance of elements, speaking to the unique climate and situation of these Hawke's Bay vineyards. Matured in a mixture of new and used French oak barrels, the wine has the perfect structure to age gracefully for a decade or more, however beautifully it is drinking at present.

Our next wine is the **2018 Te Mata "Estate" Chardonnay Hawke's Bay (\$14.99)**. Sourced from the same three vineyard sites as our Bordeaux blend, this Estate Chardonnay is a marriage of two styles, both old school and modern. Some of the fruit is aged in barrel with traditional bâtonnage and malolactic fermentation, and another portion of the fruit is aged in stainless steel for a clean, light, pure-fruited expression. The two wines are then blended to form the final cuvée. A somewhat daring enterprise, the result is fantastic. The wine has the richness and nutty depth of a classic oak-aged Chardonnay, with the vibrancy and light, crisp body of a stainless steel-matured wine, all while reflecting the gorgeous fruit character of the best of Hawke's Bay. It's a perfect pairing with scallops in a simple butter sauce.

Best Buy Wine Club

I hope our Best Buy members are ready for a bit of adventure this month! Both of our selections are a little out of the norm, but I think they will add a bit of spice to your drinking pleasure. In this club I always pursue the best value that I can find. It just so happens that for May the two wines that were the absolute standouts among all the wine we tasted for this club were a Cava and a Late Bottled Vintage Port. Off the beaten path? Yes. Delicious? You bet!

I have to admit that I probably drink more

Champagne and sparkling wines than any other category, and still the **NV Los Dos Cava Brut (\$9.99)** simply blew me away. Cava can be all over the board in quality, but when you find a good one, it has a complexity and intrigue that is often more exotic and boisterous than a Champagne. Of course you want all of the elements to be in sync, and that is exactly what we have here. Like the dancers on the bottle's label, soil, winemaking, weather and fruit must work together in an intricate pattern to produce the final product. That is the concept behind the label and name of this month's Cava. The wine itself is made of the classic grapes of the region: Xarel-lo, Parellada and Macabeo. Blending vintages and vinifying the wine in the "Champagne" style with a secondary fermentation in bottle produces the complexity, nutty flavor and fine bead in this wine. The fresh fruit and spice elements from the grapes themselves further round out the profile and make for a truly divine bottle of bubbles.

Our second selection this month is the **2011 Taylor Fladgate Late Bottled Vintage Port (\$9.99)** and you may be wondering why we would feature a Port in May. Let me make the case that there is



On the steep slopes of the Duoro vineyards farmed by Taylor Fladgate, some vineyards are planted vertically, allowing better canopy exposure and other advantages.

always a place for an after-dinner drink such as Port. Sadly, Port wines usually fall into two categories. Either they are fruity, sweet and simple (Ruby Port of a young Tawny), or they are extremely pricey and made to age for decades (Vintage Ports). However, many years ago Taylor Fladgate introduced its Late Bottled Vintage Port, which perfectly bridges the gap. Late Bottled Vintage ports are matured in barrel for four to six years before bottling, so that when they are released on the market they are already drinking with the maturity of an aged vintage Port, yet have a price point closer to a Ruby. So much for the history of this type of Port. The bottle you have in front of you is from one of the best recent declared Port vintages, and the wine was crafted by one of the best and oldest Port houses around. Taylor Fladgate uses oak aging on their Late Bottled Vintage Ports, and the style of the wine is powerful, with resonant dried fruit notes, toasted nuts and sweet baking spices.

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

A little over five years ago I tasted the 2012 vintage of this wine and I'm pleased to report that I made a very good choice: I bought two cases and just started drinking it now. Most of you will wonder why. Well I was lucky enough to have visited the winery just as that vintage was released, and yes, I loved it. Yet the real experience that convinced me to buy two cases and wait until now to start drinking was an accompanying vertical tasting I had while at the winery. I sampled this Verdicchio from vintages going back into the 1980s, some more than twenty years old. It was enlightening. I had never tasted a wine that seemed so simple (albeit really good) initially that could also age into something so sublime. That revelation spurred my purchase. And in turn it led to this selection for the club of the **2017 La Monacesca Verdicchio di Matelica (\$15.99)**. I love Verdicchio (Lugana it turns out is made from the same grape and yes, I love those as well), and I especially love the Matelica zone for Verdicchio. This lifted Appenine valley transforms the grape into something extraordinary. The long hang time, with late October harvesting, really allows this grape to reach its full phenolic potential. Often we think of ripeness as a sugar level, especially here in California. That's just the alcohol potential; the flavor component comes from the phenolic ripeness and as a wine ages it's that portion that begins to show the depth it can attain. Not too long ago I brought in a few bottles of my 2012 to taste side by side with this 2017 to show everyone what this wine could do. To see the expressions on their faces was priceless. They wouldn't have believed me without tasting it. Trust me on this one and stock up!

I love the wines from Valpolicella and I apologize for not featuring them more often. They have such a unique aromatic and of course there are the different levels and modes of production. Corvina, Rondinella, Corvinone, Rondinella, Molinara, Croatina and Oseleta are the dominant grapes that make the blend, with Oseleta the most recent to join the family. This month's wine however, the **2016 Zenato "Ripassa" Valpolicella Ripasso Superiore (\$23.99)** is something unique and it all derives from the region's most famous wine: Amarone. Amarone is made in a unique way. The grapes are harvested in mid to late September (global warming has caused the dates to shift a bit), and then the bunches of grapes are laid out, traditionally on straw mats and more recently on plastic baskets, and left to dry until late January or early February. You are probably thinking that they must look like Sun Maid raisins, french-fried in the Fresno sun until there's not a drop of liquid left. Well, the grapes for Amarone lose about



I shared some of my 2012, but don't worry—I still had 18 more bottles in the cellar.

15% of their liquid but still are juicy. These dried grapes are then fermented and the wine is drained off of the grape must, leaving the skins in the tank. Then the real uniqueness happens, as a fresh Valpolicella wine (already having gone through fermentation) gets passed over the skins. The wine picks up a bit more body, color and flavor from the Amarone skins during the brief secondary fermentation. The wine is then racked off the skins and placed in French tonneaux for 18 months of aging. The result is a Valpolicella with an amped-up flavor profile and a fuller texture. My favorite way to drink this is with a big hunk of Parmigiano Reggiano. Just break off a piece and savor the bliss.



Zenato was founded in the 1960s by Sergio Zenato and his wife Carla. Today Carla, daughter Nadia and son Alberto carry on the tradition.

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.

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.

Le Club Français Previous Offerings

2017 Château de l'Ou "Secret de Schistes" Côtes Catalanes @ \$26.99 per bottle

This 100% Syrah is grown in brown schist soils in a high-elevation site in the Agly Valley of the Rousillon. It has a beautiful balance of intensity, rich fruit, weighty palate, and a fresh cut of acidity that belies all this. The secret of schist soils is that they are incredibly nutrient-poor, forcing the vine to dig very deep to sustain itself. This produces small, powerful grapes that carry a weight of minerality and depth that couldn't be achieved in the same way elsewhere.

2015 Clos l'Eglise, Pomerol @ \$32.99 per bottle

This is a thoroughly classic Pomerol from the western side of the appellation, where a mix of the famous blue clay soils, gravel and iron deposits produce wines with serious structure and intensity. A little reticent at first, it shows beautifully with an hour or two in the decanter and opens up to display poignant cassis, wild strawberry and red cherry notes, punctuated by a savory, almost bloody undertone. The structure is still quite firm, and the wine should age well for decades to come.

2014 Barde-Haut, St-Emilion @ \$34.99 per bottle

The 2014 vintage was a good one; the wines are more classic than the opulent 2015s, and far better than the hit-and-mostly-miss 2013s. With the classic structure of 2014, this wine has a long life in front of it, so you'll want to decant it about an hour before tasting. It is sumptuous, rich, elegant and intense with loads of blueberry and cassis

both on the nose and palate. The tannins are still firm, but the edge has rounded out nicely so it's already in fine shape for your Friday night steak.

2018 Julien Schaal Kastelberg Grand Cru Riesling Alsace (\$24.99)

This Grand Cru Riesling is bone dry yet has a surprising weight and depth to the palate. The aromas are intense and stunning with lime zest, elderflower liqueur, honeysuckle and apricot all playing a role. On the palate the array of flavors continues and the finish is completely dry, leaving you eager for that second sip. This is a wine to age. You may enjoy it so much now that you'll be surprised to hear that Grand Cru Alsatian Riesling is unspeakably gorgeous with about five to seven years under its belt. It can certainly be aged beyond that too. At the very least I recommend that if you like this wine, you get an extra bottle or two to lay down for several years.

2016 François Labet Bourgogne Rouge Vieilles Vignes @ \$24.99 per bottle

This cuvée is composed of fruit from the family's oldest vineyards in and around Beaune. The wine is made in a very classic Burgundian style, which is to say restrained, earthy, lighter in body but with incredible structure, aromatics and depth. It's well worth decanting this an hour or two before drinking, as it opens up beautifully with a little oxygen. It's a wine I would recommend pairing with game hens, pheasant, or wild mushroom galette.

2018 Domaine Laroche Chablis "St-Martin" @ \$26.99 per bottle

Domaine Laroche has an incredibly long history, stretching back to the 12th century abbots who first planted grapes in the Chablis area. Today the estate is no longer in monastic hands, but retains an impressive array of historic vineyard sites. The "St-Martin" cuvée is composed of wine from some of the estate's top vineyards. It is classic in its minerality and crisp, stony style, and also incorporates a surprisingly soft palate with Honeycrisp apple and yellow pear showing through the veneer of bright, chalky acidity. It's an ideal accompaniment to sushi or poke.

2017 Domaine Bart Marsannay "Les Finottes" \$23.99 per bottle

Thanks to sandy soils, this wine is particularly aromatic, and the fruit profile is soft and inviting. Pierre Bart, the current generation owner and winemaker at Domaine Bart, treats this wine to no new oak, using only concrete and older oak barrels to showcase the delicate fruit. On the nose the wine displays bright red cherry fruit with sweet clove and nutmeg. The cherry fruit continues into the palate where it is complemented by savory wild mushroom and hints of forest floor. The body is on the lighter side, and the finish is of lingering baking spices.

Signature Red Club Previous Offerings

2017 Sojourn Sonoma Coast Pinot Noir @ \$26.99 per bottle

Stylistically, this is a fuller bodied Pinot Noir with rich, dark fruits and ripe, luxurious aromatics. In keeping with a modern style, it's not a wine that has to be aged before its components come into harmony. It's open and proportionate now—completely ready to drink. The founders of Sojourn Cellars, Erich Bradley and Craig Haserot, see life as a sojourn, which should be enjoyed with little moments such as a perfect glass of wine.

2015 Grand Destieu, St-Emilion @ \$23.99 per bottle

This is a silky-smooth, Merlot-dominated wine with intense, concentrated black fruit punctuated by sweet oak spices and rounded tannins. It's bold and powerful, but at the same time quite approachable, and surprisingly soft textured for such a young Bordeaux. Owner/winemaker Fabienne uses traditional oak barrels with about 60% new French oak, and she also vinifies a small portion in stainless steel, blending to taste for the final product. The wine benefits from both the stainless steel and the oak—one preserves the fresh, vibrant fruit and the other rounds out the wine, presenting a foil for the tannin structure and adding depth to the flavor profile.

2010 Sempre Vive Napa Valley Petit Verdot @ \$26.99 per bottle

I've rarely had single-varietal Petit Verdot, and when I have it is typically too bold and harsh. This wine, however, completely blew me away with its refinement and poise. Age has beautifully polished out the tannin and mellowed the intensity of the fruit, and what we have is a perfect claret-like wine, ready to be paired with your Friday night steak.

2016 Trinity Hill "Gimblett Gravels" Syrah Hawke's Bay @ \$22.99 per bottle

The Gimblett Gravels region in Hawke's Bay is a rocky old riverbed, nutrient poor and with excellent drainage. These elements, together with the cool nights and long growing season, spell world-class Syrah. Right away you can

tell from the nose that this is a serious wine—it's loaded with blackberry, blueberry and bramble, fine ground black pepper and something savory that reminds me of black olive. On the palate the depth of flavors persists, and the full body is balanced and lifted by crisp, bright acidity. For such a rich and full wine, it is surprisingly light on its feet.

2017 Anthill Farms Sonoma Coast Pinot Noir @ \$24.99 per bottle

This lovely Pinot Noir is composed of fruit from two vineyards. One is perched on the low coast near the Petaluma Gap, and the other sits higher in elevation on the first coastal ridge inland and slightly further north. The vineyards share a significant marine influence, with cold, foggy afternoons and slow ripening conditions. The wine from this fruit is highly aromatic, lighter in body with bright red berry fruit and surprising herbal notes. It's a culinary delight in terms of pairing. I personally love it accompanying foods that are umami rich, such as wild mushroom risotto.

2015 De' Ricci "SorAldo" Vino Nobile di Montepulciano @ \$24.99 per bottle

The de Ricci estate traces its origins back to medieval times, and today its cellars are still a destination for tourists, as they literally consist of an underground church, and boast giant barrels some two stories high. The SorAldo bottling, named for the current proprietor's father Aldo, is composed of Sangiovese, and boasts deep, violet and cassis aromas, underscored on the palate with sumptuous fruit and rich baking spices. It's gorgeous to drink all on its own, or pair with richer, fatty meats such as veal or duck.

2018 Stolpman Ballard Canyon Grenache @ \$24.99 per bottle

The unusual terroir of Ballard Canyon is surprisingly well suited to Grenache, a somewhat finicky varietal. One of the most inland AVAs of Santa Barbara, Ballard Canyon is a hotter, drier climate than most, but still enjoys the cooling influence of the ocean, funneled down the Santa Ynez Valley. This influx of cool air keeps the acidity in the ripening fruit and makes for a beautiful expression of Grenache with full, rich palate weight and stunning aromatics. Although it's a bit youthful, this Grenache displays boisterous berry notes both in the nose and on the palate. It's vibrant with plenty of fresh acidity to bolster the softer texture of the tannin. It's a wine that's lovely to sip on its own and would also accompany poultry very well.

2016 Atamisque Cabernet Sauvignon Uco Valley @ \$24.99 per bottle

The pungent nose of this wine displays red berry, eucalyptus and a slight black pepper note not uncommon in South American Cabernets. On the palate it is clean, with the black pepper moving a little to the forefront over a layer of red and black berry fruits. The tannin is beautifully polished, with great texture that nicely complements the little lift of acidity. Incredibly well balanced for a Cabernet, it drinks almost like a Bordeaux, but with the greater weight and ripeness of a California Cabernet. Altogether, it is its own wine, a uniquely Argentinian expression of the varietal.

Premium Wine Club Previous Offerings

2017 Kalinda Napa Valley Cabernet Sauvignon @ \$14.99 per bottle

This is a richer style Cabernet with plush black olive and ripe, rounded plum and mocha notes. You can feel the glycerin on the palate, but everything is in balance here—the boldness of the fruit synthesizes with the weight of the fruit and the powerful underlying structure. The wine closes with lingering sweet fruit. Although it should develop nicely over the next couple of years, it is designed more to drink in the near term.

2016 Kalinda Médoc Bordeaux @ \$14.99 per bottle

This classic Médoc bottling is a lovely blend of dark fruits with black plum, boysenberry and cassis complemented by hints of sweet tobacco, vanilla, cocoa and baking spice. Certainly a decent amount of oak is employed, but it's nicely integrated with the fruit character. All the components of the wine are already in harmony and it has a pleasant round weight on the palate. It also displays a serious backbone of structure that ensures a long life ahead.

2017 Eric Kent "Luke's Grove" Russian River Valley Chardonnay @ \$14.99 per bottle

This Chardonnay that we've been lucky enough to land for the club is all Stiling Vineyard fruit, owned and farmed by the famed Dehlinger family. Owner/winemaker Kent Humphrey goes for a middle-of-the-road style, using some new French oak and some large-format, older barrels with frequent lees stirring to create a great mid-palate texture.

The wine is at once bright and rich. It has beautiful clean aromas of yellow pear and Honeycrisp apple, and a palate that has beautiful creamy depth and a mélange of orchard fruits and lemon curd. The finish is surprisingly crisp and dry, making for a beautifully balanced whole.

2016 Ryan Patrick “Rock Island” Columbia Valley Cabernet Sauvignon @ \$14.99 per bottle

The fruit for this wine hails from the Wahluke Slope, Rattlesnake Hills, and Red Mountain regions of the Columbia Valley. The team at Ryan Patrick achieves a beautiful blend from these AVAs to represent the best of Columbia Valley Cabernet. The wine was aged in 20% new American Oak barrels for 18 months, and then blended to taste and bottled. It is just now coming into its own with rich cassis, prominent blackberry leaf, cedar and tobacco notes. On the palate it is silky smooth with unctuous black fruit and latent savory tones. It’s a perfect example of the excellence this region can achieve.

2015 Onward “Casa Roja” Contra Costa County Old Vine Carignane @ \$14.99 per bottle

Sandwiched between San Francisco Bay and Suisun Bay is the Casa Roja vineyard, a patch of vines planted in the 1800s to Carignane, Mourvèdre, and Malvasia Nero and composed of 100% sandy soils. Faith Armstrong Foster has championed this forgotten site with this old vine Carignane. It’s subtly savory with smooth dark fruit and is surprisingly light on its feet, with lively aromatics. Sandy soils often make for more aromatic, elegant and lighter bodied wines, and that’s exactly what lifts this Carignane, giving it the perfect balance of elegance and depth.

2018 Domaine de Fondrèche Ventoux Rouge @ \$12.99 per bottle

Deeply mineral at its core, this lovely fresh young red is still singing with bright cherry and blueberry primary notes on the palate, with layered spice and soft but resilient structure. With 50% Grenache, 30% Syrah and 20% Mourvèdre, the wine is compositionally as classic a Southern Rhône as you could wish.

2018 Bravium Chardonnay Russian River Valley \$14.99 per bottle

This Chardonnay is a beautiful rendering of the Reis Vineyard, from which it hails, high on a ridge some nine miles from the coast in the Russian River Valley AVA. This cool site lends freshness to the fruit, and winemaker Derek Rohlff’s careful handling in the cellar makes for a stunning Chardonnay with body, depth, and lift.

Best Buy Wine Club Previous Offerings

2018 Antucura Malbec Mendoza @ \$9.99 per bottle

Grown in the high-elevation region of Vista Flores in Argentina’s Uco Valley, this versatile Malbec is both hearty and bold with a fuller body and bright, ripe fruit flavors. It’s not at all tannic or overpowered by oak. The little kick of peppery spice on the finish makes it very food-friendly. It’s big enough to stand up to a steak, and yet smooth enough to serve cocktail style with light appetizers or all on its own.

2015 Plateau des Chênes Lirac Blanc @ \$9.99 per bottle

A blend of Grenache Blanc, Roussanne and Clairette, this lovely little wine is at once floral, delicate and rich with a surprisingly weighty palate and a round quality on the tongue that enhances its depth. You might think a white from 2015 is a bit on the old side, but this little gem is just hitting its stride. With its couple of added years of age it has mellowed out, creating an almost honeyed quality in the glass that intensifies the complexity and lengthens the finish.

2018 Kalinda Santa Rita Hills Pinot Noir @ \$10.99 per bottle

For me, the quality jumps out of the glass at the first sip. The aromas themselves are heady and rich with ripe summer cherries and a hint of cola. On the palate the wine has a pleasant, medium body with very soft, rounded tannin and a velvety feel. You’ll also note the sweet oak spice here—it’s not a wine that shies away from oak, but the oak is very well incorporated and complements the rich red fruits beautifully.

2018 Allram Grüner Veltliner Kamptal 1L @ \$8.99 per bottle

The Kamptal area is one of Austria’s premier growing regions for both Riesling and Grüner Veltliner, and here the Allram family established their reputation. The wine we focus on this month is a blend from several of the best parcels. Crisp and bracing, the wine sports heady aromatics of verbena, lemongrass and white pepper. On the palate it displays beautiful lemon curd and fresh granny smith apple, together with delicately spiced pepper and subtle

herbal notes. An array of dishes can pair beautifully with a classic Grüner such as this. It truly comes alive alongside richly spiced dishes (think Thai spice), with fried foods, and with umami-laden dishes such as cooked asparagus.

2017 Hahn “GSM” Central Coast Grenache/Syrah/ Mourvèdre @ \$10.99 per bottle

From a historic Central Coast property, this Hahn GSM bottling is brimming with character and eminently food friendly. It sports soft red berry fruit with a touch of black pepper and a pleasantly weighty palate. It’s currently in a perfect drinking window. The fruit is still buoyant and bright, and a slightly savory note is just coming into play. This perfect marriage of freshness and savor makes it ideal for food pairing. One of my favorite matches for the wine is a smoked BBQ brisket, and it also is a great candidate for a hamburger or pizza.

2017 Chance Creek “Terroir 95470” Redwood Valley Sauvignon Blanc @ \$10.99 per bottle

Chance Creek is one of those little-known gems that California abounds with. In a state as large as ours, and as suited to wine-growing, a wealth of terroirs produce an incredible variety of wines, some popular and world-renowned, and some like this wine: under the radar, but humbly phenomenal. Boisterous aromas of grapefruit, verbena and pineapple fill the nose, while the palate presents a cohesive array of tropical fruits with a lovely medium body and cheerful, vibrant acidity. The finish is clean but lingers. It’s an ideal pairing to seafood and also a great apéritif wine.

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

2014 Ciacci Piccolomini d’Aragona Brunello di Montalcino @ \$29.99 per bottle

Ciacci Piccolomini d’Aragona is on Montalcino’s south slope facing the Orcia river valley in the shadow of Mount Amiata, the extinct volcano that every local will tell you protects them from nature’s nasty weather. Ciacci’s piece of this south slope is covered with Terra Rossa, a bright red, iron-rich soil that gives extra depth of fruit to the wines. This 2014 Brunello is going to need some decanting, I’d say at least an hour ahead of time, and a plate of hearty pasta or a rich stew, something with some richness and depth. Or, just a big hunk of Parmigiano Reggiano!

2018 Blason Friulano Isonzo del Friuli @ \$9.99 per bottle

This wine is Giovanni Blason’s finest to date, thanks to the vintage and the vineyard’s increasing age, and Giovanni’s tireless work in the vineyards and his growing knowledge of winemaking. The intensity of aromatics, texture and acidic balance really make this wine sing. I would pair this with some lightly sautéed fish like red snapper, or a roasted chicken.

2015 Il Pollenza Marche Porpora @ \$14.99 per bottle

This wine is a blend of 50% Merlot and 50% Montepulciano and spent 12 months in a mix of French barriques and tonneaux. It’s a full-bodied wine that will be best suited for grilled meat or hearty casseroles. I’d decant this wine an hour ahead as well.

2015 La Fiorita Rosso di Montalcino @ \$24.99 per bottle

This lovely Rosso, made by famed winemaker Roberto Cipresso, is a powerful wine from a powerful vintage. It is fermented in Slavonian oak barrels for ten days and then aged in used 5-hl French oak barrels for ten months. I suggest you decant this wine an hour or two ahead of time and have it with rich pasta dishes or a grilled T-bone.

2016 Peter Zemmer “Furagl” Lagrein Alto Adige @ \$23.99 per bottle

No one is sure of the origin of Lagrein. It is grown almost exclusively in the Alto Adige/Süd Tirol, and the lineage of the grape seems to be lost in the fog of genetic history and undiscovered ancestral grapes. Most tasters will notice that it has, and I take a lot of liberty saying this, a bit of Syrah-like character. See what you find as you taste it. The wine has a lot of black pepper and wild herbs and I think it goes best with a hearty stew or cassoulet. This is a powerful wine; I suggest you decant it an hour ahead of time.

2015 La Monacesca Syrah Marche IGT @ \$26.99 per bottle

This unique Syrah comes from the Marche’s Matelica Valley. It’s a perfect climate for Verdicchio, but Aldo Cifola decided 25 years ago to plant a tiny amount of Syrah and he has waited until now to finally release one. This 2015 wine is 100% Syrah and spent 20 months in used barrique. Released in April of this year, it’s a powerful and structured wine, and could use an hour or three in a decanter before current drinking. 400 cases were made.

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

Thiénot Brut Champagne @ \$34.99 per bottle

This Champagne is composed of 45% Chardonnay, 35% Pinot Noir and 20% Meunier. The light gold color and big brioche, cream and baked-apple nose gives way to a wine that's packed with power and complexity on the palate. This full-bodied Champagne has a luscious finish that is very impressive. This Champagne is great on its own, but will also go very well with any number of tasty patés.

Palmer & Co. "Brut Réserve" Brut Champagne @ \$34.99 per bottle

This is a relatively new Champagne house, a cooperative in fact, established in 1947 by seven families of growers. Their focus is on fruit from the mountain of Reims, and this Champagne is composed of 50% Chardonnay, 40% Pinot Noir and 10% Meunier and aged for a minimum of four years on the lees. This one of the toastiest, richest Champagnes the club has featured, and I loved the brioche, beure d'Issigny and Meyer Lemon curd in this Champagne. I find that the hazelnut-like fruit of Verzenay stands out in this bottle. I loved this as an apéritif, and I think it would also do very well with an equally decadent meal such as lobster.

Bernard Lonclas Blanc de Blancs Brut Champagne @ \$34.99 per bottle

This shows off the famous Turonian limestone soil of the village of Bassuet, on the eastern frontier of Champagne. When I tasted it I was shocked at how much Chassagne-Montrachet-like weight and minerality it had. The nose is full of the creamy, baguette toast that one would expect from a top-quality Champagne, and it also has intriguing notes of coconut and Meyer lemon. This makes a great apéritif, and also pairs very well with oysters or lobster.

Courtois Brut Blanc de Blancs Champagne @ \$34.99 per bottle

This wine is grown in soil that is a mixture of limestone, clay and chalk, and gives rich wines with plenty of weight. This wine is very full bodied, even grassouillette, making it perfect as an end-of-winter apéritif. It will also go very well with all manner of savory pastries and pâté. The wine itself is loaded with buttery brioche and comes across decadently loaded with toast. The best thing about the wine is how focused and fresh it is on the finish. This is dry and long wine with class.