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Dear K&L Wine Club Members,

Wow! I know technically time moves at a constant speed but as the holidays approach it sure feels like there's less time to get everything done. I love the selections we have this month. It's always great to score some especially wonderful deals at the end of the year so our loyal members get to enjoy the fruits (fermented) of our labor!

California makes a triumphant return this month to our Signature Red Club. We start off with the 2012 Girard Napa Valley Cabernet Sauvignon, a quintessential California Cabernet Sauvignon loaded with dark berry fruit, crème de cassis and rich, mocha-laced tannins. This sumptuous Cabernet is guaranteed to bring a smile! Not to be outdone, the 2013 Seghesio "Rockpile" Zinfandel Sonoma is spectacular, loaded with pure berry fruit, spice and structure. I loved this wine immediately and was not surprised when it received a 93-point score in a recent *Wine Spectator*.

The Premium Club is going 100% French this month. Just in time for your holiday dinner we have the 2014 Franck Millet "Vieilles Vignes" Sancerre, a striking white wine with beautiful fruit, laser-like minerality, and complexity that befits a \$50 wine. This delicious wine will be the perfect foil for rich holiday dishes or as an apéritif. Our second stellar selection is the 2011 Château Juvenal La Petit Homme Côtes du Ventoux, a loaded Rhône wine packed with dark fruits, spice and hints of licorice and bitter chocolate. An amazing value, it received 91 points from Robert Parker's *Wine Advocate* and displays all the harmony and approachability of the 2011 vintage in the Rhône valley.

Like our Premium Club, the Best Buy Club has two French wines this month. We begin with the 2013 Jean Louis Denois "Les Garrigues" Vin de Pays d'Oc, a killer red that oozes rich fruit, scorched earth and hints of oak. This is a consummate crowd favorite and a perennial staff choice year in and year out. I know you'll like it as much as we do! It's great to have the next wine, the 2004 Château Plantey Côtes de Castillon, priced where we can fit it into the Best Buy Club. This ridiculously good wine from Bordeaux has eleven years of age on it and is drinking spectacularly well. Perfectly aged and in the ideal drinking window, this is a mind-blowing deal!

This might be my favorite Italiano Club month ever. We have two great offerings focusing on Tuscany and the two things they do so well: Sangiovese, and Sangiovese blends. First we have the 2012 Casanova di Neri Rosso di Montalcino—from one of Montalcino's top producers. What makes this wine so good besides its pedigree is that Rosso di Montalcino is basically declassified Brunello that didn't quite make the cut. You get to drink Brunello but pay one-quarter the price! Teaming up with Casanova di Neri this month is another red-hot producer, Tua Rita, famous for fashioning some of Tuscany's highest scoring and most sought-after reds. The 2013 Tua Rita "Rosso dei Notri" Toscana is a richly textured blend of Sangiovese, Merlot, Syrah and Cabernet Sauvignon. Enjoy these two stellar Tuscan offerings.

Cheers!

Alex Pross

Wine Club Director, K&L Wine Merchants

# Signature Red Collection Wine Club

## 2012 Girard Napa Valley Cabernet Sauvignon

Girard can trace their history in Napa Valley back more than 30 years. As with many of their Napa Valley brethren, the historic Paris Tasting of 1976 was important to Girard; it was one of the contributing factors to Girard's establishing itself as a Napa Valley producer with the potential to produce world-class Cabernet Sauvignon. Longtime California vintner Pat Roney began his career while a student, as a sommelier in Chicago at the renowned Pump Room. He returned to his home state of California and became president at Chateau St Jean in Sonoma. then president of Kunde, also in Sonoma. Pat's experience in the wine trade allowed him to recognize the potential of Girard's vineyard holdings. He became Girard's principal owner in 2000.

The 2012 Girard Napa Valley Cabernet Sauvignon comes from two vineyards in Napa Valley: the Louer & Crocker vineyards in St. Helena and the Juliana vineyard in the Pope Valley region. The wine is aged for 20 months in 100% French oak, of which 35% is new. The resulting wine displays intoxicating aromatics of dark fruits, mocha and vanilla bean with a silky-smooth palate of berry fruit, cassis, a touch of cocoa powder and a hint of leather. The tannins are fine and the balance between oak and acid is impeccable. This wine will pair marvelously with all red meats—and also with a gourmet pizza. You may drink this now or, if you're endowed with incredible patience and impulse control, keep this puppy in the cellar for five to ten years where it will only get better.

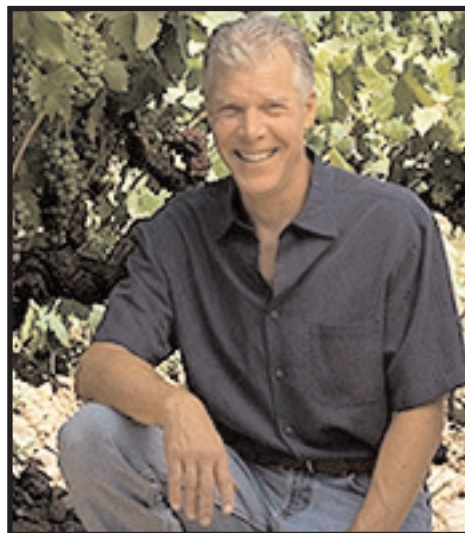
**Your re-order price for this wine as a club member is: \$19.99 per bottle.**

## 2013 Seghesio "Rockpile" Sonoma Zinfandel

When writing about Seghesio winery it is easy to run out of superlatives. Seghesio can trace its origins back to the old Swiss Colony days, in the early beginnings of the California wine industry in Sonoma County. In recent times the Seghesio family has revitalized the old winery, which used to make nondescript wines, and started producing artisanal Zinfandels. They also, along with such stalwarts as Ridge, Ravenswood and Rosenblum Cellars, were on the front lines of promoting Zinfandel. Seghesio is a beautiful winery to visit, not far from the Healdsburg town square.

We all know the story of how the success of White Zinfandel saved California's old Zinfandel vines from being pulled out any further than they already had been in the mid-to-late 1970s. Zinfandel did not truly catch fire as a varietal until the single-vineyard Zinfandel designates took off. Single-vineyard offerings from Ravenswood, Ridge and Rosenblum, with names like "Old Vines," gave legitimacy to Zinfandel and helped to fuel not only the preservation of the remaining vines but new planting and investment. Seghesio makes several Zinfandels. The Sonoma County wine is its flagship, followed by the Old Vines and then the single-vineyard offerings Cortina, Home Ranch, Rockpile and San Lorenzo.

When I tasted the 2013 Seghesio Rockpile Zinfandel I was blown away! This is how I want Zinfandel to taste: loaded with fruit, good tannins and hints of spice, yet balanced and complex, neither overripe nor over-extracted. When looking at varietals to put into the Signature Red Club I always want to do Zinfandel but I'm wary of picking one that doesn't showcase the true potential and quality of fine Zinfandel. The 2013 Seghesio "Rockpile" Sonoma Zinfandel has amazingly delineated red and black fruits followed up by fantastic spice notes and a focused mid-palate where the tannins, sugars, acid and



*Winemaker Ted Seghesio.*

fruit all meld together harmoniously. This is a wine that's perfect paired with seared red meat. You can obviously enjoy this wine now, or you can cellar it for a good five years and see how well it develops, as classically made Zinfandels are designed to do. *Wine Spectator* gave this 93 points.

**Your re-order price for this wine as a club member is: \$29.99 per bottle.**

## Premium Wine Club

### 2011 Château Juvenal “La Petit Homme” Côtes du Ventoux

The Rhône Valley and Languedoc-Roussillon regions absolutely fascinate me. Combined, they produce more wine than almost any other area in the world. At one point these regions were just associated with bulk wine; then they began to receive some acclaim. Then, as with many up-and-coming appellations, small villages began to get noticed. Soil, terroir and climate allowed them to fashion not only great values but also distinctive world-class wines that demanded the exact place of origin be known. That has led to the rise of such appellations as Côtes du Ventoux, Maury, Roussillon, and others. Côtes du Ventoux was for a long time the little brother to Côtes du Rhône. Now thanks to an upsurge in the quality of its wines, Côtes du Ventoux is emerging from the shadow.



*A vineyard at Château Juvenal. Mont Ventoux is in the background.*

In 2001 Bernard and Marie Forrestier purchased Château Juvenal, a 19th-century country house in the Ventoux that was surrounded by vineyards and olive groves. Long before the purchase, the previous owners had relied upon the neighboring Alban family to farm the land; together they sold their grapes and olives to the local cooperative in Beaumes de Venise. In 2011 the Forrestiers merged their eight hectares of vines with those of the Alban family and began bottling wine under their own label, Château Juvenal.

The total size of the merged properties is 46 hectares. The land is farmed organically by Sebastien Alban. Their entire wine production is estate grown, and Sebastien oversees the winemaking with the assistance of consultant Philippe Cambie. The terroir in this part of the Ventoux is highly calcareous, with two meters of rocky limestone soils on top of limestone bedrock. Half of the estate is planted with Grenache with another quarter devoted to Syrah. The remainder is planted with a mix of Carignan, Cinsault, Mourvèdre, Clairette and Viognier. Apart from a portion of the Syrah that is aged in barriques (mostly neutral), the majority of the wines are made in stainless steel tanks, demi-muids and foudres so as to preserve the vibrancy and freshness that the terroir is known for.

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

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

## 2014 Franck Millet “Vieilles Vignes” Sancerre

Domaine Franck Millet is located in the quaint little village of Bué, just a few minutes from the village of Sancerre, and is run by the husband-wife team of Franck and Betty Millet. Although still young, Franck and Betty bring more than three generations of family winegrowing experience to the 22 hectares of vineyard land and cellar they work within. Their goal is to make Sancerre that is typical of the place, nothing more and nothing less. They are not out to try and win over the random affections of the hipster crowd or the pertinacious type. Classic wines that are affordable and of good quality are what they're all about. The wines of this family domaine have been a staple here at K&L since the 1994 vintage. Back then, Franck and Betty Millet drove from Sancerre to Beaune (a long way) to meet our K&L crew and present their wines to us. The wines were great even in that tough vintage and the rest is history. We love these wines for their freshness, charm and affordability, and this wine is easily our best value in Sancerre.

2014 was a great year for Sancerre. The wines are focused while having a wonderful richness along with minerality. We first brought in the Franck Millet Vieilles Vignes last year (the 2013 vintage) and it sold out immediately. This one should do the same.

The 2014 Franck Millet “Vieilles Vignes” Sancerre Blanc is a vineyard selection from older vines (roughly 40 years old), bottled specifically for us. It shows nice concentration throughout, with the precision and drive of the limestone-rich soils. It was done entirely in stainless steel to retain its freshness and verve but was allowed some extra lees contact to add more middle complexity. Drink this now and over the next three to five years. Pair it with an earthy cheese such as a drier style of goat cheese. It's also fantastic with an assortment of fresh ocean-going critters. I give it 94 points. —*Clyde Beffa Jr.*

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

# Best Buy Wine Club

## 2004 Château Le Plantey, Côtes de Bordeaux Castillon

It is very rare for us to have a red Bordeaux wine in the Best Buy Club—99.9% of them are too expensive. But we found this beauty in a large tasting of wines costing much more than this one. The added bonus is that it is eleven years old and still bright and fresh.

Côtes de Bordeaux Castillon is the new name for the region just east of Saint-Emilion. Until 2009 you would see Côtes de Castillon on the label; no more, for some strange reason. You are probably familiar with Château d'Aiguilhe from the Stephan Von Neipperg stable of wines, or Joanin Becot made by Juliet Becot of Beau-Sejour Becot fame. The predominant grape in this region is Merlot with a decent amount of Cabernet Franc and some Cabernet Sauvignon also planted. In the early 2000s this was the “New” hotspot for great-value Bordeaux, and it is still home to some of the best Bordeaux bargains around.

We love the 2004 Bordeaux vintage for several reasons. First, it is NOT famous like 2003 or 2005 so the prices are much more affordable. Second, the wines are mostly in that Classic Bordeaux style: a little firm with fine acidity and some evident tannin. After ten years, the fruit is really showing on a lot of these 2004s and the prices still remain stable. Try the 2004 Lanessan at \$19.99—it's a stunning wine.

This property, Château Le Plantey, is owned by the Valade family, whose dedication and hard work shows through in the wines. I must visit this estate next time I am on the Right Bank. I am sure their current releases are some of the better values from Bordeaux.

Alex and I tasted this wine in May and bought it on the spot. I poured it at the staff tasting on

October 13 and most of the staff loved it—especially for the age and price! One said: “Well rounded and full of flavor. Good dark fruits, hints of tobacco and cassis. Quite savory. A great food wine. Another said: “Beautiful, fruity and full of flavor. Very easy drinking and will go well with almost anything—specifically, another bottle!” I found the wine very lively and typical Bordeaux 2004. It has that classic style with firm acidity and some tannin evident. Good spice on the palate. Can you imagine an eleven-year old Bordeaux for such a great price? Decant this wine an hour in advance, and have it with a hamburger or steak. It will also cellar well for five more years. —*Clyde Beffa Jr.*

**Your re-order price for this wine as a club member is: \$10.99 per bottle.**

## 2014 Jean Louis Denois “Les Garrigues”

The town of Limoux is most famous for its sparkling wines. This region was producing sparkling wines well before Champagne! Because of where Limoux is situated, it has a confluence of weather patterns influenced by the Pyrenees mountain range to the south, the Atlantic Ocean to the west and the Mediterranean Sea to the south. Each one of these oceanic or geological influences creates vital microclimates that make sparkling wine production possible (Pinot Noir and Chardonnay) but also yield lovely Bordeaux varietals and Rhône varietals. So, Jean Louis Denois does make great sparkling wines and we do have those, but one of his star wines is this great Bordeaux-and-Rhône-style blend – the “Les Garrigues.”



*Jean Louis Denois grows several varietals and makes a wide range wines.*

Jean Louis is a bit of an outlier in his region. He doesn't play by the rules and often the local governing board will come down on him for planting illegal grape varieties that he is then forced to pull out or graft over. At heart though is his unerring eye for detail and quality and that is one of the reasons he has put together this wonderful blend of Merlot, Syrah, Cabernet Sauvignon, Grenache and Cabernet Franc. I would be hard pressed to find another producer in Limoux who has planted the diversity of grapes that Jean Louis has. He produces such interesting, eminently drinkable wines. The grapes are all farmed organically. This little beauty is handled in stainless steel and concrete tanks, preserving its freshness. The wine is ripe but restrained, with notes of blackcurrant, blackberry, and crushed herbs. The name “Les Garrigues” refers to the local chaparral forests, found throughout the Mediterranean coast. When you smell the *garrigue*, you get all the complexity of fresh herbs with that dusty, baked-earth character. Hard to describe; but smell the wine and you'll know what we mean. The wine itself is fleshy and ripe, not too rich but still medium- to full-bodied. Just pure pleasure in a glass.

This is a truly versatile wine with its soft tannins and good acidity. Anything from heartier fowl dishes such as roasted chicken or seared duck breast to pork tenderloin and lamb chops. Just have lots of roasted vegetables to go with your protein. I really like it with ethnic dishes such as Indian. This pairs nicely with saag paneer and lentil dahl! —*Keith Mabry, K&L buyer of Rhône & French Regional wines*

**Your re-order price for this wine as a club member is: \$8.99 per bottle.**

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

## 2012 Casanova di Neri Rosso di Montalcino

I remember meeting Giacomo Neri for the first time. I knew he was an Ultra Important Famous producer from Montalcino. However Giacomo is such a down-to-earth person, he puts you at ease the moment you meet him. In fact he makes you feel as if you are the Ultra Important Famous retailer that he is fortunate to meet. Producers with multiple 100-point scores, like Giacomo, could easily stray down the path of “look how important I am” but Giacomo is very involved with his winery and produces a team feeling amongst all his staff—they all feel they work with him not for him. And not only is he a really great guy, he has great vision. His father Giovanni bought the property in 1971, Giacomo took control in 1991, and today the winery has more than 150 acres of vineyards, situated in the south, east and east-northeast quadrants of Montalcino.



*Famed winemaker Giacomo Neri is a great guy with great vision.*

The last decade has seen a dramatic change in the focus of Tuscan wines, and the name Brunello di Montalcino has risen to the top. When I started in the business Chianti Classico was the King of Tuscany but after decades of its resting on its laurels there was so much bland, innocuous wine being sold as Chianti Classico, consumers were ready for something dramatically different: high quality. Enter Montalcino. The rise to fame of Brunello di Montalcino was meteoric. Before 1968 there were a handful of Brunello producers, most of them not even bottling what they were making. The initial vintage for the 28-strong members of the Consorzio di Brunello di Montalcino all used the same label, just adding their names to differentiate the wines. It's come a long way.

This month you're getting Giacomo's 2012 Casanova di Neri Rosso di Montalcino. This isn't a “second” wine; this is Rosso di Montalcino, its own appellation, 100% Sangiovese. Giacomo's Sangiovese is harvested in October, and fermented with native yeast in open-topped wooden fermentation tanks. The wine is aged in wood for 15 months before bottling.

I really enjoy this wine's aromatic purity and supple balance. It's overall a pleasure to drink. Giacomo would suggest that you have it with your favorite pasta and meat sugo or with braised meats. Enjoy!

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

## 2013 Tua Rita Rosso dei Notri

Rita Tua and her husband Virgilio founded Tua Rita in 1984. It was a tiny, tiny winery, less than five acres of vineyards, but they cared for the vines meticulously and produced award-winning wines. Gradually over the years they added vineyards and more vineyards, all the while garnering top wine awards from Italian and American wine critics. Today they have more than 70 acres in vines and produce a multitude of wines. Unfortunately Virgilio passed away in 2010. Rita's son-in-law, Stefano Frascolla, has taken over the running of the estate. It's sad that Virgilio wasn't able to see all of the estate's dreams of growth come to fruition. Tua Rita is now one of the area's most important wineries.

Tua Rita sits between the Tyrrhenian Sea and the Colline Metalliere hills in a region known as the Val di Cornia. You probably haven't heard of this zone in the Alta Maremma. Its most famous neighbor, Bolgheri, home to Sassicaia, Ornellaia and a host of other Super Tuscan producers, is 20 miles north. This warm coastal plain offers consistent growing conditions and soils for Cabernet Sauvignon, Merlot

and Syrah, giving the opportunity to produce many great wines. Tua Rita is less than ten miles from the sea; the warming influence of the warm coastal waters ripens these international varieties perfectly.

The 2013 Tua Rita Rosso dei Notri is 50% Sangiovese and 50% a blend of Cabernet Sauvignon, Merlot and Syrah, fermented in stainless steel and then aged in French barriques. The nose is very forward, like fruit compote, dark and ebullient. On the palate the 50% Sangiovese comes through forcefully and is evident as it balances the Cabernet Sauvignon, Merlot and Syrah. The wine is richly textured, lush on the tongue with New World flavors. On the finish the Cab, Merlot and Syrah kick in and give a bold crescendo to the taste. Perfect for grilled meats, bold barbecue flavors or just easy drinking.



*Stefano Frascolla has been running the Rita Tua estate since its co-founder, his father-in-law Virgilio Tua, passed away in 2010.*

**Your re-order price for this wine as a club member is: \$17.99 per bottle.**

## Re-order Form

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

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

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

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

## Signature Red Club Previous Offerings

\_\_\_\_ Bottle(s) 2013 Domaine de Marcoux Côtes du Rhône @ \$24.99 per bottle

The 2013 Domaine de Marcoux Côtes du Rhône has a beautiful nose of savory herbs, red berries and hints of licorice, flowing deftly from the glass. A blend of 80% Grenache, 10% Syrah and 10% Mourvèdre, this delicious wine displays everything you’d want from a Côtes du Rhône, with a palate of red berries, cherry kirsch, white pepper, savory herbs and bright acidity. Its great length and tension make it ideal for food pairings such as lamb, veal, pork or duck. The brightness and length remain on your tongue long after you swallow, giving added enjoyment and intrigue. You can cellar this for a few years to let more complexity reveal itself, or drink it now because it tastes so good! Enjoy this fabulous Côtes du Rhône. It’s masquerading as a fine Châteauneuf-du-Pape.

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

The 2010 Foley Johnson Napa Valley Cabernet Sauvignon is a stunning value, packed with dense, dark berry fruit, subtle spice notes, baker’s chocolate and fine tannins. There’s great complexity and integration of oak, and the wine is in an ideal drinking window right now. That has a lot to do with its being a 2010 vintage; most of the Cabernet Sauvignons in the marketplace right now are the young 2012s or 2013s. These are all great vintages, but a 2010 is

much more approachable. This ready-to-drink 2010 Cabernet Sauvignon is the perfect match for a perfectly cooked filet mignon or a bold dish of pasta.

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

This is a standout. It is a blend of 80% Tinto Fino (Tempranillo), 13% Cabernet Sauvignon and 7% Petit Verdot aged for 15 months in a combination of French oak and amphorae. This beautiful wine exhibits gorgeous notes of red berry, spice and crushed rock on the nose with a vibrant palate of spicy red berry fruit, floral notes and terrific energy. This is an exciting red wine—it has an electric feel to it. Pair this beauty with a thin-crust pizza, a charcuterie plate or a grilled pork chop. Robert Parker’s *Wine Advocate* gave this wine 90 points.

\_\_\_\_ Bottle(s) 2013 Kalinda “Cuvee 70” Sonoma Coast Pinot Noir @ \$22.99 per bottle

The “Cuvee 70” starts off with intoxicating aromas of ripe cherries, strawberries, spice and wild floral aromas. On the palate there is a rush of gorgeous cherry, strawberry, hibiscus, nut spice and a touch of oak. The wine has good acidity and balance. It is flat-out delicious and should pair marvelously well with fresh salmon, roast chicken or leg of lamb. The quality of this wine is no surprise since the juice for it comes from one of the top producers of Pinot Noir in Sonoma Valley/Anderson Valley. Their hand-crafted style shows through in the wine

\_\_\_\_ Bottle(s) 2012 Moulin de la Gardette “Tradition” Gigondas @ \$19.99 per bottle

The “Tradition” is classic Gigondas, loaded with sweet red and black fruit flavors. Aromas of Chinese five spice powder and tobacco are prevalent as well. The wine is medium- to full-bodied with fine tannins and an elegant finish. Serve this delicious wine with meats right off the grill. I’m partial to a little tri-tip or maybe a rack of lamb. If you want to get more creative, try it with some roasted monkfish with a little olive tapenade spooned over the top. —*Keith Mabry, K&L Rhone/French Regional Buyer*

\_\_\_\_ Bottle(s) 2011 Seavey “Caravina” Cabernet Sauvignon Napa Valley @ Please Inquire

A blend of 92% Cabernet Sauvignon and 8% Petit Verdot aged in 100% French oak of which 50% is new. Robert Parker called this possibly the best second wine in all of Napa. The 2011 Caravina has seductive aromas of plum and blackberry while the palate reveals rose hips, black fruits, hints of chocolate and subtle oak accents. Perfectly balanced with just the right amount of tannins and oak, this wine can be enjoyed now in its youth or cellared for five to ten years to allow it to reveal even more nuance. Antonio Galloni gave this wine 91 points.

\_\_\_\_ Bottle(s) 2012 Vila Viniteca “El Hombre Bala” Red Spain @ \$24.99 per bottle

This 100% Grenache wine grown in high-altitude granite soils has great typicity—it’s a truly exceptional expression of the character of the grape. Beautiful notes of red berries, spice, cherries and hints of blood orange, framed by just the right amount of acidity and great minerality, make it a gorgeous wine. With its great length and a nice firm palate, this stunner is the perfect match for grilled pork chops or a charcuterie plate of Iberico Jambon (Spanish ham/prosciutto). Robert Parker’s *Wine Advocate* gave this wine 92 points.

\_\_\_\_ Bottle(s) 2012 Emeritus “Hallberg Vineyard” Russian River Valley Pinot Noir @ Please Inquire

This wine has beautiful, delineated berry fruit, and a soft and supple structure that leads to a palate that deftly balances ripe fruit, good acidity and supple tannins. This wine is outstanding, a great example of what the Russian River Valley can accomplish when it comes to crafting fine Pinot Noir. I would pair this with roast chicken, grilled lamb or fresh salmon steaks. A seductive wine, the Emeritus can easily also be enjoyed on its own. The gorgeous fruit notes and impeccably balanced palate make it a fine wine to be drunk on its own.

\_\_\_\_ Bottle(s) 2009 Baker Lane “Estate” Sonoma Coast Syrah @ \$24.99 per bottle

This Syrah tips the scales at a modest 13.6% alcohol. It displays notes of black fruits, pepper, game and spice on the nose while the palate is an energetic mix of blackcurrant, plum, licorice, pepper and hints of baker’s chocolate. The acidity and elegance of this wine make it a match for lamb, duck or spicy vegetable dishes.

\_\_\_\_ Bottle(s) 2013 Vasco Urbano Petite Sirah Livermore Valley @ \$22.99 per bottle

Nottingham Cellars is the parent wine company of the Cranor family. Within it they have created several more labels. The Vasco Urbano label is focused on producing high-quality Rhône varietals. The 2013 Vasco Urbano Petite Sirah Livermore Valley is exactly what you want from Petite Sirah. It is a dark purple in color, and springing from the glass are aromas of blackberry liqueur, black pepper, hints of graphite and molten rock. The palate has a viscous feel, with dark berry compote, notes of licorice and dark chocolate all seamlessly leading to a smooth, lush finish. This delicious wine feels a bit hedonistic. Pair with pork belly, grilled sausages or a fig and blue cheese salad.

\_\_\_\_ Bottle(s) 2011 Trinchero Napa Valley Meritage @ Please Inquire

This wine is stunning, big and rich with every element and flavor in perfect balance. The wine has deep berry fruit, with hints of mocha and spice. With great length, fine tannins and a long, full finish, this is a classic claret than can age easily for ten years. If you open it now, let it breathe for a few hours and pair it with a New York steak. *Wine Enthusiast Magazine* gave it 90 points.

\_\_\_\_ Bottle(s) 2012 Simi Alexander Valley Cabernet Sauvignon @ \$19.99 per bottle

Beautiful on the nose, it is brimming with sexy aromas of spicy red berry fruit, strawberries, fresh sage and licorice while the palate is a sumptuous display of fresh red berries, strawberry compote, red licorice, sage and rosemary with hints of mocha and spice. A beautiful wine with a lively body and long, energetic finish, this can pair with a host of meats such as lamb, veal, roast chicken and even salmon.

## **Premium Wine Club Previous Offerings**

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

The 2012 Mas de Volques Volcae “Cuvée Speciale” Languedoc is a blend of 40% Syrah, 40% Grenache and 20% Carignan that spent 12 months in barrel (the Grenache spent it in stainless steel tanks). It's a red with a seductive nose of blackberries, pain grillé, black licorice, melted chocolate and subtle spice notes. The palate is a rush of dark berries, black plums, spice, bitter chocolate and mocha notes. With seamless tannins and surprising acidity, this wine is irresistible. Pair it with a fig and blue cheese salad, charcuterie or your favorite meat dishes and you will not be disappointed! Robert Parker's *Wine Advocate* gave this 91 points.

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

The 2012 Mas de Volques “Alba Dolia” Languedoc is a blend of 65% Viognier and 35% Roussane, which results in a Condrieu-like wine at a fraction of the price! A beautiful nose of candied peach, white flowers, lychee and apricot notes seduces you immediately. Then the palate reveals an intoxicating wine that has good acidity, peach, minerality, notes of honey and tropical fruits in a seamless and approachable package. I cannot fathom paying \$40-plus for a bottle of Condrieu when you can get this baby for a mere \$14.99! I would pair this with grilled prawns, roast chicken or a cheese plate.

\_\_\_\_ Bottle(s) 2013 Kingston Vineyards (K&L Cuvee) Pinot Noir, Casablanca Valley, Chile @ \$14.99 per bottle

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

\_\_\_\_ Bottle(s) 2013 Domaine Michel Colbois “Chitry” Bourgogne Blanc @ \$14.99 per bottle

A 100% Chardonnay that has beautiful notes of golden delicious apples, white flowers and citrus aromas. The palate feels like a sexy Chardonnay with rich flavors of baked apples, hazelnut, brioche, lemon crème and subtle oak notes. This full-bodied, easy-drinking Bourgogne is ideal to pair with roast chicken or a grilled pork chop.

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

100% Cabernet Franc aged for 12 months in neutral French oak barrels and then transferred to tank where it remains for eight months more. Some of the wine is fermented in stainless steel tanks, some in barrel and some in concrete that has some of the local chalk mixed into the concrete, giving the wine a unique influx of terroir. Aromas of blackberry, licorice and tobacco rise from the glass with just a hint of green vegetables. The wine turns dark and brooding with Asian spice, pipe tobacco and blackberry and cherry fruit. Subtle tannins and a touch of chalky limestone add nuance. This red wine is a lot of fun. Pair this with racier dishes such as grilled duck, stuffed green bell peppers or steak salad.

\_\_\_\_ Bottle(s) 2011 Celler del Roure “Cullerot” Blanco Valencia Spain @ \$14.99 per bottle

The 2011 Celler del Roure “Cullerot” Blanco is the culmination of Pablo Calatayuid's vision, a blend of Verdil, Pedro Ximenez, Macabeo and Chardonnay aged for six months in amphorae. This wine embodies the idea of returning to ancient winemaking ways. The 2011 Celler del Roure Cullerot Blanco was flat-out delicious when I

tasted it earlier this year, loaded with notes of fennel, white flower and minerals on the nose with a smooth and succulent palate of stone fruits, licorice and citrus. This unique wine feels like a cross between an Albarino and a Chardonnay. Pair it with seafood, shellfish, fowl or a summer salad.

\_\_\_\_ Bottle(s) 2013 Clos de l'Anhel "Les Terrassettes" Corbières @ \$14.99 per bottle

This is 25% Syrah, 6% Grenache and 4% Mourvèdre, all hand harvested and de-stemmed prior to fermentation. The wine is lively with black raspberry, roasted plum, allspice and garrigue. It is medium full, fresh and expressive. It catches what can be done in the region with a fine hand behind the winemaking. You can pair this lovely wine with grilled game birds such as quail or squab. Duck would be great too, or lamb if you feel up for it. —Keith Mabry, K&L buyer of Rhône and French Regional wines.

## Best Buy Wine Club Previous Offerings

\_\_\_\_ Bottle(s) 2013 Comte Louis de Clermont-Tonnerre (Alain Corcia) Ventoux Vieilles Vignes @ \$9.99 per bottle

The wine has a nice medium-bodied mouthfeel, with red cherry fruit and notes of pipe tobacco and burnished leather. Some light herbal notes of thyme and sorrel make a more complex nose that keeps this wine intriguing throughout. With a fleshy finish, this is one terrific value. You can serve this wine with a whole host of meats. Herb-rubbed pork chops or lamb would be terrific, especially off the grill. Make sure to include some roasted vegetables such as peppers and squash. Stuff some sage and tarragon under the skin of a chicken, season liberally with salt and pepper and roast it. — *Keith Mabry, K&L Rhône buyer*

\_\_\_\_ Bottle(s) 2014 Kalinda Paso Robles Viognier @ \$9.99 per bottle

The 2014 Kalinda Paso Robles Viognier has a stunning nose of fresh lychee, orchard peach, kiwi and wet stone with a mouthwatering palate of peach, apricot, honeyed ginger, fig, kiwi and hints of smoke and stone. It's full bodied, with a persistent finish. Here's a perfect wine to pair with scallop risotto or Fettuccine Alfredo. This wine got over 90 points from a noted rater. We can't divulge the winery name.

\_\_\_\_ Bottle(s) 2013 Mission St. Vincent Bordeaux Blanc @ \$9.99 per bottle

The 2013 Mission St Vincent Bordeaux Blanc has fantastic aromas of white grapefruit, lychee, and lilac, and hints of dried green herbs. The palate is an energetic blend of green fig, grapefruit, gooseberries and citrus fruits, all framed quite nicely by ample acidity. This mouthwatering white wine can work flawlessly as a foil to rich dishes such as Fettuccine Alfredo, and it also complements seafood such as fresh oysters, or mussels. Serve this wine chilled for it to be at its best, and you'll have the perfect lean, racy white wine. Especially great when it's warm outside!

\_\_\_\_ Bottle(s) 2014 Jean Luc Colombo "Cape Bleue" Provence Rosé @ \$9.99 per bottle

This is a blend of 67% Syrah and 33% Mourvèdre from hilly vineyards located around the city of Salon de Provence, above the bay of Marseilles. A fantastic Rosé with a pale salmon color, it displays gorgeous notes of peach, rose petal and hints of pepper. On the palate is a beautiful symphony of raspberries, cherries, black olive, fennel and the slightest hint of white chocolate. This delicious wine is incredibly versatile. Match it with seafood, salads or grilled foods, or enjoy it as an apéritif.

\_\_\_\_ Bottle(s) 2012 Oakridge Estate "Over The Shoulder" Shiraz Yarra Valley Victoria @ \$10.99 per bottle

Featuring this wine in the Best Buy Club is absolutely astounding value! The wine shows lovely perfumed notes of red currant, raspberry and toasted spices. The palate is medium bodied with great vibrant energy and fine soft tannins. Flavors of ripe red berries and exotic spice have a little lick of oak, and some warm earth notes in the finish. Great balance, completeness and great persistence on the palate. This drinks well above its price point and will continue to do so for three to five years at least. —*Ryan Woodhouse, K&L Aussie Wine Buyer*

\_\_\_\_ Bottle(s) 2014 Montmassot Picpoul de Pinet, Languedoc @ \$9.99 per bottle

When I tasted this wine with oysters that were prepared three different ways I really began to understand this wine, beyond the brightness and freshness. The wine paired perfectly with every permutation of that food. The Montmassot is vibrant and clean with notes of pink grapefruit and green apples on the palate. The finish is full of salty sea air. You don't need oysters to enjoy this wine. It is great with all kinds of seafood or as an apéritif. Just remember, it will "pic your poul." —*Keith Mabry, K&L buyer of Rhône and French Regional wine*

\_\_\_ Bottle(s) 2013 Prieuré Saint Hippolyte Languedoc Rouge @ \$9.99 per bottle

This Languedoc Rouge is a blend of 75% Syrah and 25% Grenache with aromas of freshly picked blackberries, wild black plums and spicy pepper notes. The palate is a nice medley of blackberry, plum, spice and iodine notes all framed against supple tannins and racy acidity. The wine finishes smooth and long and has a nice snap on the end. Pair this with lamb, pork or a nice flank steak fresh from the grill. Also try their Rosé. —*Clyde Beffa*

\_\_\_ Bottle(s) 2011 von Hövel Riesling @ \$10.99 per bottle

The 2011 von Hövel “Estate” Riesling Kabinett is a little sneaker of a wine. Up front it shows its softer side with elegant fruit texture and a lusher middle. Then, as the middle starts its approach, you realize that there is quite a bit more going on than just fruit. You begin to feel the drive and focus of the edgy, earthy mineral structure being balanced out with its ripe tropical acidity, which coats the palate in a wash of lingering flavors and textures. Try this wine with a smoked trout and farmer’s cheese crostini topped with just a speck of pickled beet. Or, sashimi with a light drizzle of citrus vinaigrette and a paper-thin slice of spicy chili. —*Eric Story, K&L Buyer of German wines*

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

\_\_\_ Bottle(s) 2008 Vignalto Agno Tinto Rosso @ \$31.99 per bottle

The Colli Euganei is an extraordinary growing zone. Picture yourself in Fresno but with an extinct volcano in the midst of the valley. Incredible soil. They produce outstanding wines in the Colli Euganei. The Agno Tinto is a bold, forward and classic example of Petite Sirah, a bit grippy but with so much fruit, spice and richness it blends into the back ground. A long, spicy, peppery finish.

\_\_\_ Bottle(s) 2012 Cascina Morassino Langhe Merlot @ \$24.99 per bottle

This wine is beautiful. It tastes like Merlot but it has such a unique signature, slightly more briary but with a supple mid palate, wonderful finish... well, you’ll see. I think it calls for lamb chops (no mint sauce).

\_\_\_ Bottle(s) 2011 Santoleri “Vignadra” Montepulciano d’Abruzzo @ \$17.99 per bottle

The Santoleri family don’t use barrels; the wine is fermented and then aged in stainless steel. While there are benefits to using a breathable container like wood, especially for reductive varieties, the Montepulciano grape has so much power and potential it produces wines of character without wood. The Santoleri Vigna Ladra is not fined or filtered; it is just the pure expression of Santoleri’s vineyards and soil. I love the wild, gamey flavors of this wine and find the luxuriating texture fascinating. This wine needs a bold food pairing. If you could get your hands on some wild boar that would be great! But not all of us can do that, and a bone-in Rib Eye would do fine.

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

This excited me with its exotic swirls of cherry aromatics, hints of Middle Eastern spice and enough space between them to seem like veils obscuring bits of the wine. Mandragola is Italian for Mandrake, a plant known for its hallucinogenic properties and strange, hand-shaped roots. This ancient plant’s esoteric virtues inspired Paolo Cali “like the dreams hidden inside of a man.” He replanted his family’s property back in the early 1990s and concentrated on his two “local” varieties, Nero d’Avola and Frappato. Both are used as a blend in the region’s most famous wine, Cerasuolo di Vittoria DOCG, one of my favorite wines from Sicily. While most everyone has had a Nero d’Avola at some time or another, very few have had the supple, mysterious Frappato on its own, with its haunting aromas. Paolo’s Frappato is fermented and aged in stainless steel to retain its aromatic freshness, yet it is its location that gives it its soul. From the moment you put your nose in this glass you’ll understand the name.

\_\_\_ Bottle(s) 2011 Baracchi Smeriglio Sangiovese @ \$23.99 per bottle

The Baracchi family makes wine in an idyllic setting, and in August we featured the 2011 Baracchi Smeriglio Sangiovese Cortona DOC. The grapes were harvested the first week of October, fermented in stainless steel and then aged in a mix of Tronçais, Nevers and Alliers barriques for a year. The wine has a brilliant cherry-filled nose with touches of spice and leather. On the palate the wine is elegant. It has a full, rich body but a vibrant acidity balancing the richness. A long, long finish shows hints of barrel spice and cherry compote. A perfect wine for filet mignon.

\_\_\_ Bottle(s) 2009 Sesta di Sopra Brunello di Montalcino @ \$31.99 per bottle

In a word, this 2009 is precocious. It is a supple, aromatic, pretty wine, easier to drink now than to age for a decade-plus. It still has the classic Sesta di Sopra nose of earth, sage and leather with hints of complex earth, stone and

plummy notes. This vintage is lively on the palate, fresh and frisky, and does well with braised veal shank, a grilled porterhouse steak or an aged piece of Pecorino Toscano—make sure it is Toscano.

\_\_\_\_ Bottle(s) 2011 Luciano Landi “Gavigliano” Lacrima di Morro d’Alba Superiore @ \$21.99 per bottle  
Luciano also makes Verdicchio but for me, his Lacrima di Morro d’Alba is the star. This is such a unique varietal. I remember tasting it for the first time and it seemed so new-world just from the nose, an intense blueberry compote, wild and vibrant. On the palate you can tell this is a serious wine with its structure, depth and richness. It has a focused, intense flavor, powerful texture and long finish. This wine seems ready for some barbecued ribs or some intense meat on the grill! Powerful, rich and drinkable with that undeniable blueberry finish.

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

\_\_\_\_ Bottle(s) 2009 Franck Bonville “Millesime” Brut Blanc de Blancs Champagne @ \$34.99 per bottle  
The 2009 Franck Bonville “Millesime” Brut Blanc de Blancs Champagne is entirely estate grown in the grand cru of Avize. Longtime members of the club will remember past vintages and Prestige bottlings from Bonville, as we have featured them before. These are some of the best wines that we import directly, and some of the most age-worthy. The year before last Cinnamon and I went to a once-in-a-lifetime vertical tasting with wines going back into the 1950s. With Bonville, the track record is there. Their 1964 is up there with the very greatest bottles I have ever consumed. If you try this bottle and like it, you might want to get more, because it will keep, and keep, and keep! The vinification for this Champagne is all done in stainless, and this is a clean, racy, electric wine with a nice dollop of ripe white fruit and some fine baguette-like flavors. Don’t let the long-term potential of this wine stop you from trying it now. It is ready to drink at six years old.

\_\_\_\_ Bottle(s) JM Sélèque Brut Tradition Champagne @ \$39.99 per bottle  
This producer is a neighbor of former Champagne Club producer Bruno Michel in the village of Pierry, just south of Epernay. The JM Sélèque Brut Tradition Champagne is on our shelf at \$49.99 but your Club price is just \$39.99. The estate is small at just under 18 acres, but spread out with plots as far away as Boursault (next to Tarlant). Try this bottle with just one other person so you each get a good share. It has a lot of complexity beneath its subtle, even shy exterior. I love the pure white fruit and precise minerality of this wine, and look forward to having it with a Chirashi bowl or just some sushi to go.

### ***Signature Red “Cali Sampler #1” Six-Pack***

A fantastic combination guaranteed to satisfy the red wine hedonist in all of us. Two bottles each of the **2011 Trinchero Meritage Napa Valley**, a blend of Trinchero’s best vineyards thrown together to make one awesome red blend; **2013 Vasco Urbano “Brunswick” Livermore Valley Petite Sirah**, a darkly fruited, rich and immensely enjoyable Petite Sirah; and finally the **2012 Emeritus Russian River Valley Pinot Noir**, a top Pinot Noir sourced from some of Russian River Valley’s top vineyards. Bought outside of the six-pack these six wines would run you \$149.94 with your club discount. **In the six-pack deal you’ll save an additional \$35 and only pay \$114.94!** Only 60 packs available at this price.

### ***Signature Red “Cali Sampler #2” Six-Pack***

Why not make it two-fer and also get Cali Sampler #2. It’s just as good a deal as #1. In this you get two bottles each of **2010 Stonestreet Alexander Valley Cabernet Sauvignon**, a 93-point wine that easily stands up to Cabernets at two or three times its modest price; **2012 Hall Napa Valley Merlot**, easily one of Napa’s best Merlots packed with ripe berry fruit and subtle chocolate notes; and lastly, the **2009 Baker Lane Syrah**, a classically styled Syrah reminiscent of a fine Cornas