



3005 El Camino, Redwood City, CA 94061
Phone, to place orders: (800) 247-5987
Wine Club extension: 2766
Fax (650) 364-4687
theclubs@klwines.com

November 2016

Dear K&L Wine Club Members,

It has been a crazy few weeks around the Pross household. We have a new baby, Margaux Elizabeth. I'm entering into the busiest time of the year at K&L so as you can guess, I feel I'm constantly running from behind. One thing I know for sure is that for the wine clubs, we have the rest of this year all planned out with a ton of great offerings to finish the year in style. I want to thank all of you club members for your continued, faithful business.

Our Signature Red Club's two stellar offerings for the month highlight the very best of what California has to offer. We begin with the 2013 Sequoia Grove Napa Valley Cabernet Sauvignon. Sequoia Grove Cabs are among the most consistently great values around: fruit-forward, structured Cabernet Sauvignons that echo the Rutherford terroir. Along with it comes the 2014 Donkey & Goat "Five Thirteen" El Dorado Red, a Rhône-like blend. The climate of El Dorado is marvelously suited for Rhône varietals, and this wine shows what can be achieved in the hands of talented winemakers such as Jared and Tracey Brandt.

Meanwhile the Premium Club this month is all about France. We start off with the 2012 Château Peyrabon Haut-Médoc, a fantastic example of what Bordeaux can achieve at this price point. This stellar offering easily competes with similarly styled wines from California that cost two to three times as much. Our second selection is the 2015 Domaine Benoit Badoz Chardonnay Côtes du Jura, showcasing the winemaking evolution of its region. Jura wines were once odd, weird and oxidative. Now they are great fun—and surprisingly versatile with most cuisines. This wine will open your eyes to how different a Chardonnay can be from a normal California Chardonnay.

The Best Buy Club also has two French wines. We are featuring one Bordeaux winery this month, Grand Bateau, with a white and a red. Grand Bateau is owned and run by famed fourth-growth Château Beychevelle. I am always excited when I can get Bordeaux into the Best Buy Club, and to get in a high-profile producer like this makes me ecstatic. The 2014 Grand Bateau Bordeaux Rouge is a rich, elegantly balanced red that has dark fruit and spice notes and a long, seamless finish. We team it up with the 2015 Grand Bateau Bordeaux Blanc, a zesty, crisp, citrusy white with saline and melon notes. If this amazingly affordable white is any indication, the 2015 Bordeaux Blanc vintage looks to be stunning. It is hard to believe the re-buy on each of these wines is only \$9.99.

This month's Italiano Club wines are both reds. We begin with a heavy hitter, the 2011 Ferrero Brunello di Montalcino, an insanely good wine from an underrated vintage. Fans of Brunello will rejoice upon tasting this masterpiece, as they realize they can afford to drink Brunello on a daily basis. Paired with the stunning Brunello is the 2014 Tenuta Giuliano Montepulciano d'Abruzzo, a fruity, spicy red wine that's good fun, perfect for pasta and pizza without being pretentious or overbearing. It's a perfect example of how Italians do wine right. It's just a great little red that matches food and is delicious and affordable.

Cheers & Go Golden State Warriors!!

Alex Pross, Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2014 Donkey & Goat “Five Thirteen” El Dorado County Red Wine Blend

If you live in California and have eaten at a restaurant that embraces the farm-to-table movement you have no doubt run across a wine list containing organic, biodynamic and orange wines. Europe is much farther along with organic/biodynamic winemaking processes. I have tasted many good bio-dynamic wines from France’s Rhône and Languedoc regions.

Donkey & Goat is a family-owned winery. Husband-and-wife team Jared and Tracy Brandt make wines from Chardonnay, Pinot Noir, and Rhône varietals grown in Anderson Valley, Mendocino Ridge and the El Dorado region of the Sierra foothills. Jared and Tracy make their wines as naturally as



Jared and Tracy Brandt, enjoying the vineyard in El Dorado County.

possible: No machine crushing—wines are foot-trodden. No cultured yeast or bacteria. No nutrients, enzymes or other enhancers at the fermentation vats. Little to no sulfur. No plastic. No prophylactic racking schedule. No new oak. No stabilization. This all means that the wine is going to see very little manipulation, chemicals or machinery. You’re taking what Mother Nature gave you and seeing where it goes. In most wine-production situations, the winemaker is able to intervene with chemicals or techniques that fix flaws and solve problems. With organic/bio-dynamic winemaking, it’s more like free-climbing a mountain, that is climbing without equipment: There’s little recourse if an issue or problem arises.

So how’s this wine? It is absolutely delicious. A ruby red color in the glass, the wine slowly unfurls and displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes all nicely framed by racy acidity and soft tannins. This is the quintessential food wine and could be paired with lamb, pork, veal or grilled eggplant. It is very elegant and delicate, with a nose and complexity that bring all components together in a very enjoyable package. If this is the direction of the natural wine movement then I am very encouraged and excited! I would suggest serving this wine with the slightest chill. Many red wines benefit from being served at or a bit below cellar temperature. *Vinous* gave this 92 points.

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

2013 Sequoia Grove Napa Valley Cabernet Sauvignon

Sequoia Grove can trace its history to 1836 when George Yount received the Rancho Caymus land grant, which extended from present-day Yountville north to Rutherford. The portion of that land now called Sequoia Grove would pass through different hands several times. It got sold off in pieces and then added to again. In 1978, James and Barbara Allen bought this 24-acre property and named it Sequoia Grove. In 1979 they planted vines and the winery began to move towards production. One of their most important moves was hiring Michael Trujillo as assistant winemaker in 1981. He became head winemaker, and Sequoia Grove became one of the most visited wineries in Rutherford Valley.

The 2013 Sequoia Grove Napa Valley Cabernet Sauvignon is a great Cabernet Sauvignon that perfectly embodies its Rutherford terroir. This wine has the quality you expect from Napa Valley, at a

fantastic price. Getting this quality from Napa Valley for only \$25 is a flat-out steal. There's always high demand for Napa Valley Cabernet Sauvignon. And on top of that, Napa has recently enjoyed a string of great vintages.

The 2013 Sequoia Grove Napa Valley Cabernet Sauvignon is a blend of 77% Cabernet Sauvignon, 11% Cabernet Franc, 9% Merlot, 1% Malbec, 1% Petit Verdot and 1% Syrah sourced from vineyards throughout Napa Valley but focusing on Rutherford. The wine is aged for 20 months in American oak of which 40% is new. It is a dark red wine that displays notes of blackberry, mocha, plum and sage on the nose. The palate is dark and fleshy with supple dark berry flavors, notes of espresso and bittersweet chocolate, and a hint of black cherry on the long silky, finish. This is a complete wine that can be enjoyed on its own or paired with a New York steak or filet mignon. James Suckling gave it 92 points. *Vinous* gave it 89-91 points.

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



Molly Hill, Sequoia Grove winemaker, with Michael Trujillo.

Premium Wine Club

2012 Château Peyrabon, Haut-Médoc \$13.99

Château Peyrabon is situated in the Haut-Médoc appellation of Bordeaux, very close to Pauillac. This wine is a Cru Bourgeois in name only. The wines of Château Peyrabon are much better than most of the other Bourgeois wines. Peyrabon's top wine is La Fleur Peyrabon, which is actually from vineyards located in the Pauillac appellation. Since 1998 the property's owner has been Patrick Bernard of the wine merchant Millesima. He and his team, led by Xavier Michelet, are dedicated to creating authentic wines that are elegant, silky, and marked by their freshness and fruity character, typical of excellent Cabernet Sauvignon. This team has now really turned this property around.

We have been watching this Château closely and buying its wines for over five years and it is definitely one for you to watch in the future. They are a bit modern in style, and they have the formula for making well-balanced wines. The wines are well made, with good depth and length, and they're value-driven. We were and are exceptionally happy with their 2009 and 2010 vintages. Both have sold well at K&L. In fact we have sold over 2500 bottles of each of these vintages—at \$19 to \$21 a bottle.

So when we tasted the 2012 vintage on our April 2016 buying trip to Bordeaux, we bought all we could find. I remember drinking half a bottle myself after a long day of tasting, before dinner while my younger compatriots were resting. Heck, the wine was and is delicious. So soft and elegant and fruity—and for less than \$15! Plenty of cassis on the nose and palate with very round tannins and perfect acid balance. You can drink this now, one hour after decanting it. Great match with rack of lamb from Pauillac or New Zealand. So good! Buy it by the case. —*Clyde Beffa*

92 points *Wine Enthusiast*: "Peyrabon is owned by a branch of the Bernard family that also owns Domaine de Chevalier. This powerful, complex wine shows its pedigree. Dark tannins and ripe black fruits are all evidence of its aging potential. Drink from 2018."

Your re-order price for this wine as a club member is: \$13.99 per bottle.

2015 Benoit Badoz Chardonnay Côtes Jura

A wine from the region of Jura is not something we normally see as a Wine Club selection. The Jura has a reputation for producing geeky whites and reds that only a sommelier could love. But half the fun of our Wine Clubs is to introduce you to emerging regions that are producing delicious and interesting wines. The Jura region has evolved towards cleaner, more vibrant styles of winemaking.

For those not familiar with the Jura, it is in France, due east of Burgundy and reaching to the Swiss border. This region produces many of the same grape varieties as does Burgundy, including Pinot Noir and Chardonnay. The Jura also has a few indigenous grapes, including Poulsard and Savagnin. The most famous wine to come from Jura is called “Vin Jaune” or “yellow wine.” It’s a white wine made in a style more akin to a dry Sherry from Spain, and is one of the most distinct wines produced in France.

This unique region has a long history with Chardonnay. Growers in the Jura produce many Chardonnays in a style and quality similar to those of Burgundy. Since Jura is nowhere near as famous, we often see these great wines at better prices than their Burgundian counterparts. One of our favorite finds is this beautiful Chardonnay from Domaine Badoz. Benoit Badoz is a 10th generation winemaker, and the winery itself dates back to the 17th century. His vineyards, which surround the winery, are planted on a mix of grey and red marl—soils mostly exclusive to the Jura—and the same types of limestone we find in Burgundy. The 2015 Chardonnay comes from various sites around the town of Poligny, which is famous for the production of Comté cheese—my favorite. The grapes are fermented and aged in stainless steel, which helps preserve the minerality and freshness of the citrus and pear fruit.

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

Your re-order price for this wine as a club member is: \$15.99 per bottle.



Benoit Badoz and his daughter—their family’s 10th and 11th generation to enjoy wine-and-vineyard work (and play).

Best Buy Wine Club

2015 Grand Bateau White, Bordeaux

2014 Grand Bateau Red, Bordeaux

Every year in early April, I am lucky enough to travel with the K&L Wines contingent to Bordeaux for the annual *En Primeur* tastings. This is when the vintage from the year before is showcased from barrel prior to being offered to us as a future buy. We usually spend a week to 12 days zipping around from 7 am to midnight, trying to squeeze in as many appointments, tastings and meals as possible. My wife thinks this sounds like a fantastic vacation. While the Châteaux are pretty to look at (rather quickly since each appointment is around 20 minutes) we are generally running around so frantically that it really is work. There are some great meals and memorable wines tasted but there are also some long, disappointing tastings and some very



The dragon boat sculpture on the grounds of the estate of Château Beychevelle.

young and tannic wines. One of our yearly appointments is with Barrière Frères, a Bordeaux négociant. We generally enjoy the tasting there and almost always find a few wonderful values.

The wines of Grand Bateau are a joint collaboration between Barrière Frères and Château Beycheville in St. Julien. The Grand Bateau label pays homage to Château Beycheville, with its dragon boat emblem. Beycheville provides its facilities and winemaking expertise to this project, while Barrière Frères brings their connections to great vineyard sources. Those vineyard sources remain secret, helping keep their great deals in place.

We were so impressed with the latest set of releases from Grand Bateau that we instantly brokered a deal to include both the 2014 Grand Bateau Rouge and the 2015 Grand Bateau Blanc. These wines were both showing extremely well and I am excited for you to be able to taste these amazing values.

The 2014 Grand Bateau Rouge oozes red berry fruit, subtle spice notes with hints of mocha and baker's chocolate, all nicely melded in a seamless package. A great introduction to Bordeaux, this great little red can pair with simple food such as pizza, or with grilled or broiled red meats.

The 2015 Grand Bateau Blanc is a zesty, crisp, citrusy white with hints of saline and spice and an underlying energy that gives the wine both lift and tension. This white Bordeaux has both versatility and vibrancy. Perfect for when you desire a glass of crisp white wine or when you want something that won't overpower the salad and seafood course. These two offerings from Grand Bateau are a dynamic duo, and yet another illustration of Bordeaux's ability to produce the greatest wine values in the world.

Your re-order price for each of these wines as a club member is: \$9.99 per bottle.

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

2011 Ferrero Brunello di Montalcino

Claudia Ferrero and Pablo Härrri met while working for Castello di Banfi, one of Italy's largest wineries and certainly the biggest in Montalcino. Claudia came from Alba in Piedmont, home of Barolo, and Pablo was born in Switzerland. He told me he sent out 50-plus resumés and got one response, so off to Banfi he went! In the early 1980s, Banfi offered Claudia and Pablo a small *podere* (a farm) that had been built around 1900. It had been abandoned for many decades. Claudia and Pablo snapped it up and set about restoring the buildings little by little and slowly planting vineyards. Finally in the end of the 1990s they started making wine. They finished building the winery in the early 2000s.



Claudia Ferrero and Pablo Härrri at Podere Pascena.

Pablo eventually left Banfi and became the head winemaker for another of Montalcino's large estates, Col d'Orcia, where he worked for more than a decade. In 2009, he dedicated himself full time to the family winery. The Podere Pascena (home of Ferrero) is on the southwestern slope of Montalcino just down the hill from the small hamlet of Sant'Angelo in Colle. They have 7.5 acres of vineyards in Montalcino and another six-acre plot outside the boundaries of Montalcino. The grapes from that vineyard go into their Super Tuscan blend.

Pablo and Claudia harvested these Brunello grapes on September 14th, 2011. The wine gets stainless steel, temperature-controlled fermentation and is then aged for two years in large barrels. The barrels are 30 hectoliters and 21 hectoliters, made from French Allier oak. The wine ages in the bottle for another two years before release. The 2011 vintage finished with a hot flash: A *Scirocco* (hot, dry wind) blew out of Africa and ripened the grapes rapidly in the last phases of development. The wine is richly textured yet still fresh and balanced. It is a wonderful wine to drink right now. Try it with a steak off the grill!

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

2014 Tenuta Giuliano Montepulciano d'Abruzzo

The Abruzzo region, a scant 120 miles east of Rome, is one of Italy's largest producers of wine, though it's little known in the US. Tuscany, Venice, Rome, Milan, Sicily and the Amalfi coast are everyday words for an American, but the Adriatic coastline might be in another galaxy. Since the Marche, Abruzzo, Molise and Puglia don't get much play here, the wines are absolute steals, tremendous values with scintillating flavors.



The Montepulciano grape is really incredible. It produces high quality and high volume. In past decades it lingered on the bottom of grocery store shelves, the *Tenuta Giuliano's winemaking facility is near Chieti.*

product of ultra-cheap cooperative bottlings. But in recent years, small growers decided to show the world that their region produces wines that are every bit as good as wines from better-known regions. Amedeo De Luca and Antonio Patricelli, third-generation winemakers in the Abruzzo, are two such growers. They felt that on top of their winemaking ability, they could use their marketing skills. Their winery is in a small region called Frisia, in the province of Chieti, halfway between the mountains and the sea. The Tenuta vineyards are in the rolling hills above the town of Chieti, where the dramatic landscape offers spectacular vistas toward the sea and also toward the mountains.

The 2014 Tenuta Giuliano Montepulciano d'Abruzzo is 100% Montepulciano. The wine is fermented and aged in stainless steel tanks and released after one year. I love this wine's spicy aromatics, full of briar and herbs with hints of leather. On the palate the wine is lively and focused and shows intense fruit character while still being balanced and lifted. This is the perfect wine for pasta with classic marinara sauce. Toss in a sausage, add a little cheese. It's the perfect choice!

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

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

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

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

Signature Red Club Previous Offerings

____ Bottle(s) 2012 Dancing Hares "Mad Hatter" Napa Valley Red Wine @ please inquire

The 2012 Dancing Hares "Mad Hatter" Napa Valley Red Blend is 59% Cabernet Sauvignon, 23% Cabernet Franc, 11% Merlot and 7% Petit Verdot aged for 20 months in French oak barrels of which 50% are new. The resulting wine is youthful, forward, expressive and ebullient with pure, uninhibited fruit aromas of black cherry, plum and strawberry. Baking spices and kirsch elements add lift and exciting fragrance. Roundness and polish on the palate make the wine accessible and wholly enjoyable immediately, even with no decanting. The wine has enough density and structure to age ten or more years; however there's significant enjoyment to be had right now. Antonio Galloni *Vinous* gave this 93 points and Robert Parker's *Wine Advocate* gave it 90.

____ Bottle(s) 2014 Buehler Napa Valley Cabernet Sauvignon @ \$19.99 per bottle

The 2014 Buehler Napa Valley Cabernet Sauvignon is a large-scale offering that boasts aromas of black fruits, spice, mocha and a hint of baker's chocolate. The palate is packed with flavors of black cherry, cola, black plums, exotic spice and a touch of milk chocolate on the seamless finish. This is the quintessential California Cabernet Sauvignon. Pair this with rich red meats or other foods that scream for a big Cab.

____ Bottle(s) 2013 Silver Ghost Cellars Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

This is a blend of 75% Cabernet Sauvignon with the remaining 25% a mix of Petit Verdot and Merlot. The grapes are sourced from vineyards in Rutherford, Pope Valley and Calistoga from vines averaging 20 years of age. The wine is aged for 24 months in French oak of which 50% is new. The wine is dark red in color with aromas of black cherry, blueberry and cassis. Flavors include black cherry, blackberry, smoked herbs and coffee notes. The wine has phenomenal purity and an opulent texture, with well-integrated tannins and oak accents. This is a sleek, lush wine,

hard to resist. Pair this marvel with a New York steak and you will not be disappointed!

____ Bottle(s) 2012 Calluna Vineyards Cuvee Chalk Hill @ \$24.99 per bottle

The 2012 Calluna Vineyards Cuvee Chalk Hill emulates a Right Bank Bordeaux blend. In Bordeaux, the Right Bank is St. Emilion and Pomerol, which lie to the right of the estuary of the river Gironde. The two dominant grape varietals there are Merlot and Cabernet Franc. The 2012 Calluna Vineyards Cuvee is aged for 21 months in French oak, of which 30% is new. The result is a dark red wine with aromas of dark chocolate and crème de cassis and a palate of dark berry fruit, graphite notes, figs, black plums and spice. The wine is fleshy with a long, full finish and can ideally pair with steak or prime rib. *Wine & Spirits* gave this wine 95 points, and Robert Parker gave it 91.

____ Bottle(s) 2013 Carpe Diem Anderson Valley Pinot Noir @ \$24.99 per bottle

The 2013 Carpe Diem Anderson Valley Pinot Noir comes entirely from vineyards in Anderson Valley and is aged for nine months in barrel. The wine has a relatively low alcohol level of 13.7% which plays into the bright, zippy palate of cherries, strawberries and exotic spice notes. The beautiful fruit shows great delineation and complexity while the wine feels energetic and lively on the palate. This wine will pair well with roast chicken and fresh salmon.

____ Bottle(s) 2013 Elvio Cogno Barbera “Bricco Merli” d’Alba @ \$24.99 per bottle

This is a fascinating red wine. It has spice, leather and scorched-earth aromas with fresh berry notes. The palate is loaded with black cherry, plum and roasted meat flavors. The acidity is there as are tannins which give the wine energy and body. All of these contribute to making this a great food wine. Because of their relatively high acidity, most Italian red wines (this one included) magically open up and soften when they are paired with food. Pair this with grilled meats, flatbread pizza or a pasta dish with a red sauce. *Wine Enthusiast* and Robert Parker’s *Wine Advocate* both gave this 90 points, and James Suckling gave it 91 points.

____ Bottle(s) 2013 Mas d’En Compte Red Priorat, Spain @ \$24.99 per bottle

A blend of Garnatxa Negra, Carinyena and Cabernet Sauvignon aged for 14 months in 30% new French oak and 70% in foudres. Packed with dark berry and dark cherry fruit and chocolate notes, this rich, full-bodied red gives California Cabernet Sauvignon a run for its money. Pair this beauty with rich red meats or charcuterie, or just enjoy it on its own.

____ Bottle(s) 2013 Chante Cigale Châteauneuf-du-Pape @ \$27.99 per bottle

Notes of rich berry fruit, confiture of figs, potpourri and Chinese five-spice powder erupt from the glass, while on the palate fresh blackberries and pipe tobacco prevail. This is worthy of the cellar for a few years, but it’s also superb to enjoy now with hearty stews, cassoulet, or grilled meats. —*Keith Mabry, K&L Rhône/French Regional Buyer*

____ Bottle(s) 2014 Kalinda Napa Valley Cabernet Sauvignon @ \$21.99 per bottle

Terrific in the glass with aromas of black licorice, blackberry kirsch, plums and spice. These intoxicating aromas give way to a palate loaded with fresh-picked blackberries, crème de cassis, spice and rich chocolate notes. Smooth and harmonious with silky tannins and a complex feel, this wine is big. It needs a hour-plus in the decanter to truly be able to strut its stuff. Pair this beauty with filet mignon and a dab of Béarnaise sauce— a heavenly repast.

____ Bottle(s) 2013 Mas Alta Artigas Priorat @ \$24.99 per bottle

The 2012 Mas Alta Artigas Priorat had a 94-point score from Robert Parker’s *Wine Advocate* and a 91-point score from Stephen Tanzer’s *International Wine Cellar* so not only was it more expensive; it also sold out very, very quickly. With this wine, the 2013 Mas Alta Artigas Priorat, we had the advantage of making the deal before the press had come out. The wine offers gorgeous aromas of licorice, smoke, and black fruits while on the palate it reveals a deep core of blackcurrant, black raspberry and lavender with great purity, sweet tannin and surprising minerality. This wine is an outstanding deal. Pair this stunner with rich red meats or hearty pasta with red sauce.

____ Bottle(s) 2011 Finca Villacreces Ribera Del Duero Spain @ \$24.99 per bottle

Exotic notes of blue and black fruits fall from the glass. With a hedonistic palate of cherry-vanilla coke, spice, smoke, mocha and volcanic earth notes, this full-throttle offering is simply irresistible! Pair this wine with spicy, wood-oven pizzas, a rich cut of filet mignon or a gourmet hamburger. *Vinous* gave this wine 92 points, and Robert Parker’s *Wine Advocate* gave it 90 points.

Premium Wine Club Previous Offerings

____ Bottle(s) 2014 Conundrum “25th Anniversary” California White @ \$14.99 per bottle

The 2014 Conundrum “25th Anniversary” California White is a blend of Chardonnay, Sauvignon Blanc, Semillon, Muscat Canelli and Viognier sourced from Napa, Monterey, Santa Barbara, San Benito and Tulare counties. Yes, a fascinating wine! Wild aromas of peach, jasmine and lemon curd spring from the glass while on the palate the wine displays flavors of apricot, pear, citrus and lemon meringue pie. A touch of oak adds spice and structure while the pretty acidity and racy minerality nicely mingle with a tinge of sweetness. A perfect foil for spicy Asian cuisine and sushi, this pleasing white can be enjoyed with roast chicken as well. *Wine Spectator* gave it 90 points.

____ Bottle(s) 2013 Capcanes “Costers del Gravet” Montsant Spain @ \$14.99 per bottle

The 2013 Capcanes “Costers del Gravet” Montsant is a blend of 50% Cabernet Sauvignon, 30% Garnacha and 20% Carignan aged for 12 months in French oak barrels. The wine is a dark ruby red in the glass with aromas of mocha, licorice and cranberry. On the palate the wine displays flavors of cherry cola, black cherry, spice and crushed flowers with firm tannins and good acidity. This is a delicious wine. I would pair this stunner with flatbread pizza, grilled chicken or a nice cut of dry-aged beef.

____ Bottle(s) 2014 Herencia Altes “Benufet” Garnacha Blanca Spain @ \$14.99 per bottle

The Spanish wine industry has a lot going for it right now. The wines are very affordable for the quality you get—that’s obviously the most important thing. But along with incredible value there’s an amazing amount of diversity across white, red and sparkling wine varieties. Wineries have incredibly old vines planted as well as young vines, and make wines at every price level. So as you drink more Spanish wines at the affordable level, if you’re intrigued you can then trade up to pricier, higher quality wines. A great mid-tier offering is this 2014 Herencia Altes “Benufet” Garnacha Blanca, a step up from the entry-level offerings of Garnacha Blanca. This wine is 95% Garnatxa Blanca (the Catalan name for the grape) with 5% Viognier added. The wine has aromas of white flower and honeysuckle with a fresh, bright and zippy palate of honeydew melon, Asian pear, white flowers and jasmine. Great with fresh fruit, summer salads or seafood, this wine offers a delightful alternative for those of you who are feeling bored with Chardonnay and Sauvignon Blanc.

____ Bottle(s) 2015 Rafael Palacios “Bolo” Galicia Spain @ \$14.99 per bottle

A beautiful white wine. The vines are 10 to 40 years of age and the vineyard is farmed organically. Aromas are of white flowers, wet stone and hints of citrus while the palate is a complex unfolding tapestry of citrus, lychee, spice, minerals and hints of iodine. This layered wine has great energy and verve, and a depth rarely seen from a Godello-based wine. Pair this with shellfish, seafood or a burrata and tomato salad.

____ Bottle(s) 2013 Floodgate Wine Company Russian River Valley Chardonnay @ \$14.99 per bottle

The 2013 Floodgate Wine Company Russian River Valley Chardonnay is great! A pretty nose of tropical fruits, white flower and hints of toasty oak quickly lead to a palate awash with pear, apple and tropical fruit flavors. This wine has good balance, with excellent harmony between tannins, sugars and acidity. It feels rich and full bodied without coming off heavy or clumsy. Match this beauty with roast chicken or pasta primavera, or enjoy it as apéritif.

____ Bottle(s) 2012 Arnaldo Caprai Montefalco Rosso @ \$14.99 per bottle

The 2012 Arnaldo Caprai Montefalco Rosso is a blend of 70% Sangiovese, 15% Sangrantino and 15% Merlot aged for 12 months in 70% Slavonian oak barrels and 30% French oak barriques. The wine has dried berry aromas, hints of black licorice and spice notes mingled with chewy tannins and graphite and berry flavors. Long, rich and full-bodied, this is perfect with barbecue, rich stews and chicken molé. James Suckling gave this wine 91 points.

____ Bottle(s) 2014 Emmolo Napa Valley Sauvignon Blanc @ \$14.99 per bottle.

The 2014 Emmolo Napa Valley Sauvignon Blanc is sourced from two family vineyards, Rutherford and Oak Knoll. The fruit from Rutherford vineyard helps to provide fresh citrus characteristics while the Oak Knoll provides crisp minerality. The grapes are lightly pressed and then fermented in stainless steel tanks and aged in both stainless steel and older French oak barrels. The resulting wine has fresh floral aromas with hints of citrus and a touch of salinity while the palate displays beautiful grapefruit, tangerine, and honeysuckle notes with bright acidity and hints of wet stone. This is a great Sauvignon Blanc. Pair this beauty with sea bass, fresh salmon or a zippy salad.

Best Buy Wine Club Previous Offerings

_____ Bottle(s) 2014 Château Fontana Bordeaux @ \$9.99 per bottle

The 2014 Château Fontana Bordeaux is a delicious little Bordeaux made from 60% Merlot, 20% Cabernet Sauvignon and 20% Cabernet Franc from vineyards in Gensac, in the heart of the highest slopes of the Gironde, 15 kilometers from St. Emilion. It is a rich and hearty red with aromas of milk chocolate, spice and red fruits. On the palate the wine displays black fruits and spice notes with a long, silky mocha-tinged finish. A killer value, this just surpasses most house reds in the same price range.

_____ Bottle(s) 2014 Kalinda Dry Creek Valley Chardonnay @ \$9.99 per bottle

The 2014 Kalinda Dry Creek Valley Chardonnay is a soft yellow color in the glass with aromas of dry hay, sweet lemon and floral notes. The palate is perfectly balanced with pear, apple and hazelnut flavors nicely mingled against good acidity and firm tannins. Excellent structure and great length along with just the right touch of oak make this a great daily drinker and an incredibly versatile wine that can be enjoyed as an apéritif or with food.

_____ Bottle(s) 2014 Prieuré Saint Hippolyte Languedoc Rouge @ \$9.99 per bottle

This small, relatively unknown area of the Languedoc is mostly known for Rosé. Ninety-five percent of the wine made in Fontès is Rosé. If some of the best Rosé comes from this area's Grenache, Syrah, Mourvèdre or Cinsault (all Rhône varietals) then it stands to reason that those grapes must also provide the raw material to make pretty damn good red wine. That is exactly what the people at Prieuré Saint Hippolyte knew. We have absolutely loved their Rosé—it has been our biggest selling Rosé for the last few years—and this red is equally good. The 2014 Prieuré Saint Hippolyte Languedoc Rouge is a blend of 75% Syrah and 25% Grenache with aromas of freshly picked blackberries, wild black plums and spicy black pepper notes. The palate is a nice medley of blackberry, plum, and Asian spice notes all framed against supple tannins and racy acidity. There is a touch of minerality on the palate. The finish is smooth and lingering with a nice snap on the end. I think this 2014 is a step ahead of the 2013. Pair this with lamb, pork or a nice flank steak fresh from the grill. —Clyde Beffa

_____ Bottle(s) 2014 Roth Sonoma Sauvignon Blanc @ \$9.99 per bottle

The 2014 Roth Sonoma Sauvignon Blanc is sourced from vineyards in the Alexander Valley. The wine is 100% Sauvignon Blanc and has aromas of honeysuckle and melon followed by a juicy palate of citrus, orange marmalade and wet stone. Good acidity, brisk minerality and perfect balance accentuate the deliciousness of this wine. I would pair this fruit-forward, easily accessible offering with roast chicken or a cheese plate. Or, enjoy on its own as a nice apéritif white. Robert Parker's *Wine Advocate* gave this 89 points, and *Wine Enthusiast* gave it 91 points.

_____ Bottle(s) Red 7 Non-Vintage Proprietary Red North Coast @ \$9.99 per bottle

This is a blend of multiple vintages. It is 58% Pinot Noir, 18% Barbera, 12% Syrah, 5% Zinfandel, 4% Merlot, 2% Cabernet Sauvignon and 1% Petit Sirah. It's reminiscent of many old-style field blends. Aromas of red raspberry, cherry, lavender and spice spring from the glass. The juicy palate displays red cherry, blackberry and spice flavors with a silky smooth finish. This delicious red wine can pair marvelously with your typical backyard barbecue and picnic fare.

_____ Bottle(s) 2014 Firestone Vineyards Santa Ynez Riesling @ \$9.99 per bottle

This is 85% Riesling with 15% Gewürztraminer blended in. It has a low alcohol level, 12.5%. This juicy, tasty white has aromas of jasmine and honey with flavors of citrus, peach, mandarin orange and wet stone. Zippy and bright with ever so slight a tinge of sweetness, this white is perfect for enjoying on the deck, with a plate of cheeses and meats or on its own when you just want an easy, quaffable white wine.

_____ Bottle(s) 2015 Jean de la Roche Sauvignon Val de Loire @ \$9.99 per bottle

This wine is made from Sauvignon grapes from both Touraine and Anjou. The wine sees no oak and has a dry, lively nose of white flowers and blackcurrant. The palate is dry, with flavors of passion fruit, lychee and hints of talc along with zippy acidity. Great with fish or cheeses, this lively white wine will perk up any meal.

_____ Bottle(s) 2013 Sostener Santa Lucia Highlands Pinot Noir @ \$9.99 per bottle

This wine, made by Eric Laumann, is a huge success. Loaded with cherry fruit and strawberry accents, it's a delicious, easy-drinking, affordable Pinot Noir that can easily become your go-to everyday drinker. With excellent balance, soft tannins and pretty fruit throughout this wine can pair nicely with grilled salmon or roast chicken.

____ Bottle(s) 2014 Domaine Lafage “Novellum” Chardonnay Languedoc-Roussillon @ \$9.99 per bottle
This is 100% Chardonnay. About one-third of is aged for three months in Burgundian barrels, the rest in stainless-steel tanks. An interesting twist: 70% of the wine aged in tank was aged on Viognier lees to add floral characteristics. A bright, crisp and beautiful offering, it has gorgeous floral notes with tropical fruit flavors, peach, honeysuckle, apricot and pineapple. Impressive balance. A great Chardonnay that competes with California offerings that are double and triple its price!

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

____ Bottle(s) 2013 Ca'Viola Barbera d'Alba Brichet @ \$16.99 per bottle
This 2013 Ca'Viola Barbera d'Alba Brichet is classic Barbera. The nose is full of spice, leather and brambly fruit. On the palate the wine has a crunchy cranberry-like flavor, an archetypal acidic structure that leads to lots of earth, spice and a bit of grip in the finish. An ideal wine for rich pasta dishes or roasted chicken.

____ Bottle(s) 2014 Keber Collio Bianco @ \$22.99 per bottle
Edi Keber makes ONE white wine, from ONE vineyard, from THREE different grape varieties. The structure and richness of the wine comes from Friulano, which is 70% of the blend. (Edi and Kristian still call that grape Tocai Friulano.) That's followed by 15% each of Ribolla Gialla, which gives the wine its snap, vigor and brightness, and Malvasia Istriana, which adds perfume, aromatic complexity and weight. The nose has aromas that are pear-like and the wine is delicately spiced with flavors that remind me of crushed celery seed and bay leaf. This wine has a creamy density and viscosity, yet still has a vibrant core of acidic balance. It's capable of aging for many years. I'd serve this with fish that has a meatier texture such as halibut or swordfish. I recently had a Lobster Risotto at a new Oakland restaurant called Belotti. It was so unfortunate I didn't have this wine with me!

____ Bottle(s) 2009 Vie Cave Malbec @ \$24.99 per bottle
This is one of the few examples of Malbec in Italy, and is perhaps more reflective of Argentinian Malbec than French. Its full, fruit-driven aromas burst from your glass. On the palate the tannin structure is completely balanced, and the wine shows a long finish. A perfect accompaniment to grilled meats, or pasta with meat-laden sauce.

____ Bottle(s) 2013 Le Battistelle Soave Classico Roccolo del Durlo @ \$14.99 per bottle
The Roccolo del Durlo vineyard is pure basalt, locally called carbone because it is so black. Throughout the vineyard are vines more than 100 years old, all on their own root stock and on steep slopes. The wines show so much mineral and such purity of fruit, I get excited every time I put my nose in the glass. The wines have a slight saline character so seafood would be better than freshwater fish with this. I can drink this wine all by itself!

____ Bottle(s) 2008 Fattoria Rodano Monna Claudia @ \$26.99 per bottle
A Super Tuscan blend of 50% Sangiovese aged in traditional large Slavonian oak barrels for two years, and 50% Cabernet Sauvignon aged in French barrique for two years. The result is a powerful, structured wine with lots of earth, spice, plummy fruit and length. I would heartily recommend decanting this wine an hour or two before you wish to drink it. The results are amazing!

____ Bottle(s) 2011 Villa Poggio Salvi Brunello @ \$26.99 per bottle
This winery sits high up on a ridge north of the village of Montalcino looking to the west. The wine has wonderful plummy fruit, with the estate's signature leather, iron and spice notes dominating the mid palate and continuing into a long finish. The wine is fermented in stainless steel and then aged in large Slavonian oak casks for three and a half years, softening the tannins and integrating flavors. I really think you will be surprised by the quality and balance of this wine. I would suggest a pork roast slathered with rosemary, or a rare T-Bone with extra virgin olive oil drizzled across the top. You'll enjoy the combinations!

____ Bottle(s) 2012 Vignalta Agno Casto @ \$19.99 per bottle
The wine is fermented in a pneumatic press at 64 degrees for 8 to 15 days depending on the year, then spends ten months on the lees before release. When I tasted this wine last year at Vinitaly I was stunned at the aromatic purity, the palate depth, the full-bodied nature and overall drinkability. This isn't a simple wine; it has power, depth and real aging possibility. Perfect pairing for full-bodied fish such as swordfish, or halibut risotto with asparagus, or mixed seafood grill. Or, just enjoy it on its own.

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

___ Bottle(s) Arthur Marc “Grand Cuvée” Brut Champagne @ \$39.99 per bottle

A 50/50 blend of Pinot Noir and Chardonnay from the Marc estate in Fleury-la-Rivière in the heart of the Marne. Aged five years; treated with a low dosage to preserve its crisp character. This has the texture and complexity of a big house tête de cuvée and, surprisingly, also the restraint. I love its elegance—it manages to balance brioche richness with chalky raciness and do it effortlessly. If you like long-finishing, subtle Champagne on the drier side, you will love this.

___ Bottle(s) 2009 Egrot Brut Grand Cru Champagne @ \$34.99 per bottle

This 100% Ay Grand Cru Champagne is composed of two-thirds Pinot Noir and one third Chardonnay, all from her estate. The village of Ay is renowned for the powerful Pinot Noir that comes from its pure chalk, precipitously steep south-facing slopes. Although this Champagne has no dosage whatsoever, it is still full and rich due to the exposure of the vineyards and the ripe 2009 vintage. It has a great nose of baguette toast, cream and some of that famous Ay chalk. The finish is long, clean and very dry, but not too strict.

___ Bottle(s) Jean-Jacques Lamoureux Brut Rosé Champagne @ \$34.99 per bottle

This is 100% Pinot Noir. All of the skins are kept in contact with all of the juice for about two days for maximum color and flavor. A full-bodied Rosé, perfect for a first course of smoked salmon, or a main course of grilled salmon.

___ Bottle(s) 2008 Michel Lorient Apollonis Vintage Extra Brut @ \$34.99 per bottle

Composed of 60% Meunier and 40% Chardonnay and aged for over six years on the lees. The nutty, subtle toast and shimmering minerality of this great bottle made a perfect pairing with sashimi. Having tasted the Lorient wines back to 1959, I highly recommend cellaring as many bottles of this as you can for the future, if you like it today!

___ Bottle(s) Pierre Mineral “Vielle En Fut” Brut Blanc de Blancs Champagne (Mesnil Sous Bois)
@ \$34.99 per bottle

Made entirely from selected Grand Cru estate fruit from the village of Mesnil. It is fermented and aged in 600 liter new oak casks before being bottled and aged four years on the lees. It has a super rich nose of vanilla, sourdough toast, and Mesnil minerals. In the mouth it is very racy and dry, not nearly as broad as the super rich nose suggests. I think this is one of the ultimate lobster Champagnes in our stock, and will repay five years of cellaring with a gorgeous drink. If you love Selosse's Origine and Tarlant's Cuvée Louis, this is one to try for sure!

Champagne Club Six-bottle Pack #2 for 2016

Our first Champagne Club pack for 2016 sold out so quickly, we're doing another. Our normal price for these six bottles is \$249.94—and that is a good deal. Until it sells out (which will happen fast!)

this pack is available to club members for just \$159.99, a savings of about \$90!

Inside you will find two bottles each of the following direct-import gems: **2010 Michel Arnaud “Carte d’Or” Brut Champagne (normally \$49.99)**, **Boulevard-Bauquaire “Trepail” Vieilles Vignes Brut Blanc de Blancs Champagne (\$39.99)** and **Egrot (formerly Elisabeth Goutorbe) Brut Champagne (\$34.99)**. Get one of these six-bottle packs while you can!

Special Offering: 2014 Franck Millet Sancerre Blanc

We love Sancerre Blancs for their freshness, charm and affordability, and this is easily our best value Sancerre in the store. We started carrying Sancerre from Franck Millet in 1994. It's from soils of clay and chalk in the village of Bue near the Domaine. The Millet keeps you coming back for more. It is vinified entirely in stainless steel to preserve the wonderful citrus and slightly grassy aromatics and gentle mineral finish. I really love the 2014 vintage in Sancerre. The wines are very focused and mineral, with great acidity. We found a small stash of this 2014 and I bought it on the spot. We offer it to our loyal club customers for **a very good price of only \$14.99 a bottle**. —*Clyde Beffa*