

WINE News

*Mostly, not strictly,
Pinot Noir for the
holiday table.*



NOVEMBER 7, 2016 FEATURES

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Thanksgiving Time is Pinot Time!

By Trey Beffa

Pinot Noir has always been a favorite varietal this time of year. It does pair very well with the traditional Thanksgiving feast—but so do some other varietals. Our schedule for K&L Wine News, which is planned early in the year, has always slotted this one as “Pinot from around the world.” But what about Gamay? What about Chardonnay or Riesling? These varietals are all excellent picks to go with your Thanksgiving meal as well. So, in this newsletter you will find a few great value picks from some of those “alternative” varietals, as well as Pinot Noir, that you can enjoy tonight. That being said, I must mention a new Burgundy producer that we began to work with this year for our Direct Import program. Jean-Michel Giboulot is the third generation running this

30-acre family estate, located in Savigny-lès-Beaune. After 20 years of sustainable farming, the estate has been converted to organic cultivation and was certified in 2010. The **2014 Domaine Jean-Michel Giboulot Savigny-lès-Beaune Rouge (\$24.99)** is a wonderfully fresh, lively wine that shows all those earthy elements you look for in a well-priced red Burgundy. The **2014 “Aux Fournaux” (\$29.99)** and the **2014 “Serpentieres” (\$34.99)** step up the levels of concentration and complexity for sure, but it is the purity of these wines that will grab you. Enjoy!



Top Pinot Pick: Burgundy

2014 Les Freres Perroud Bourgogne Pinot Noir (\$16.99)

This estate is run by two brothers, Michael and Robert Perroud, who started their journey by purchasing a four-acre vineyard in Brouilly and replanting family plots where their grandfather grew grapes. Perroud's straight Bourgogne Pinot Noir over-delivers for the price point, for sure! The 2014 is made organically and shows lots of upfront fruit with hints of earth and minerals underneath. A Burgundy-quality wine with Beaujolais pricing is a great combination!

—Trey Beffa



Top Pinot Pick: Italy

2013 Torti Pinot Noir Pavia (\$19.99)

This Italian Pinot Noir comes from the hills that rise out of the Po River valley, about an hour south of Milano, where they've been growing Pinot Noir for more than 150 years. I love this wine's aromatics—complex, full of a briary spice, earth and wild cherry. On the palate the wine is supple yet has structure and focus. The flavors are a bold blend of black cherry, violet and licorice with hints of smoke, and the finish is long and persistent. Remember for the holidays—No Torti, no party!

—Greg St. Clair



California Pinot for the Holidays: It Doesn't Have to Be Complicated

By Bryan Brick

Well, it's that time again. The holidays are upon us, and with that come all the dinners, parties, work events and family functions that are so plentiful throughout the season. But what should you bring to all these functions? Before we get to the Burgundy, the Beaujolais and the Kiwi wines in this Thanksgiving and holiday edition newsletter, here are a few outstanding California Pinot Noir options that we think will make you the life of the party—or at least, fellow wine lovers will be happy to see what you've brought to share.

One Pinot that we think will be a huge hit this time of year is the **2014 Hahn Santa Lucia Highlands Pinot Noir (\$19.99)**. The Hahn label is not unfamiliar to K&L: the 2012 vintage did extremely well in our wine club and had people coming back for more. The 2013 was one of the top-selling Pinot Noirs of the year for us last year, and a wild customer favorite. The 2014 may be the best yet of this tremendous run from this producer, with just as much deep-set, black and blue fruits and warm spice, but with an added lift and Bing cherry brightness that we haven't seen in the previous vintages. This new resonance and pitch to the wine adds another layer of complexity and packs even more into a bottle that already wildly over-delivers. We think it is certain to be one of the first bottles emptied at any party. 92 points RP, 92 points WS.



Over the last few years we've continuously tried to build a program that we call the "Co-Branded" series. In this series we identify producers of the highest quality, and then work with them to build a wine from scratch—often working from barrel to barrel, parcel by parcel, to blend the best possible wine from incredibly high-quality components. A perfect example of that is the newest vintage of Pinot Noir from our friends at Au Bon Climat.

The **2015 Au Bon Climat "Bien Nacido Vineyard" Santa Maria Valley Pinot Noir (\$29.99)** may be the best we've made with them so far. This year we incorporated the same blocks as previous vintages, Block 11 and Block 2 from Bien Nacido, but in different proportions and with a different clonal selection. Block 2 dominates this year, making up 90% of the blend, and within that are equal percentages of three parcels: one a mixture of clones 113 and 103—this was the nose and structure of the wine—and another is all clone 115, which added texture and power, while the other equal parcel was all clone 113, which made the finish of this wine something special. The other 10% came from Block 11 and is a mix of Swan and clone 115

“ We think it is certain to be one of the first bottles emptied at any party. ”

that was whole-cluster fermented. This is the glue that holds the wine together, with snappy red fruits, warm spice, and a juicy feel that we think is wildly enjoyable. This is a plush, fresh and rich Pinot that has a little bit of something for everyone: Meaty spice—check. Ample, delicious fruit—check. Earthy savor—check. But possibly the best thing

about it is the price. For \$30 it is just an insane value—there is simply no other Bien Nacido-based Pinot Noir on the market for this price, or anywhere near it, honestly.

And last but not least, when value is paramount—you know, for those events that you are more obligated to go to than want to go to, or for those with people that are just not going to appreciate or care that you brought something “special”—there is the **2014 Taken Wine Co. “Complicated” Sonoma Coast Pinot Noir (\$14.99)**. Any time you can find \$15 Pinot Noir that actually tastes like Pinot Noir, it is a major victory and a huge find, something akin to the wine Holy Grail. That is exactly what we found with this Complicated PN.

I love the name of this wine, because at \$15 it should be anything but complicated—but I'm happy that it actually is. Delicate blueberry fruit, pliable and perfectly ripe, dictates the nose and rides over subtle sage and mushroom tones and a touch of understated French oak. Surprisingly full and complex on the palate, this completely over-delivers, with serious notes of ash, chaparral, old leather, red currant and cranberry all while presenting itself in a seamless and complete way. Tangy but not sharp, ripe but never jammy, flavorful but without excess, this is a great accomplishment in the world of inexpensive Pinot Noir and it is one of the best values in the shop. 91 points WE.

Happy Holidays to all and may you drink nothing but great wines over this most happy, and yet stressful, time of year!





A Magnificent Seven: Seven Values from Burgundy

By Alex Pross

When the holidays roll around, I immediately find myself thinking of what red Burgundies I am going to pair with the many holiday meals my family will be consuming this holiday season. Then I think to myself: How in the heck am I going to afford to drink in the luxury I have become accustomed to when all I want to drink is fine red Burgundy? With that in mind, here are seven affordable selections you can enjoy this holiday season without breaking your budget.

We start in the Côte d'Or in the small village of Chorey-lès-Beaune, which is northeast of the town of Beaune and neighbors both Aloxé-Corton and Savigny-lès-Beaune. In Chorey-lès-Beaune lies Domaine Tollot-Beaut, which happens to fashion some great values. Two in particular stand out: The **2012 Tollot-Beaut Chorey-lès-Beaune (\$39.99)** starts out with an intoxicating nose of red cherries, licorice and spice notes, and has supple flavors of cherry, raspberry, cinnamon and crushed rock. Drinking wonderfully now, this wine has impeccable balance and great delineation. The second part of this dynamic duo is the **2012 Tollot-Beaut Bourgogne Rouge (\$34.99)**, which begins like a soft whisper on the palate with red berry fruits, subtle aromas of rose hips and a hint of spice. As this wine gains momentum on the palate, the berry and spice flavors fan out to give you a bright red wine that can pair marvelously with most cuisines.

Another producer fashioning some fantastic values is Domaine Mongeard-Mugneret from Vosne-Romanée in Côte de Nuits. Now in their eighth generation making wines, this medium-sized property is the source of many great values, including two wines that clearly stood out in my tastings. The **2014 Domaine Mongeard-Mugneret Fixin (\$34.99)** is a pretty red with fresh red cherry aromas and fruit flavors buffered by a savory note of dried herbs and a slight hint of oak. Vibrant and elegant, this red has remarkable energy and lift and drinks beautifully young. The other ridiculous value is the **2014 Domaine Mongeard-Mugneret Savigny-lès-Beaune 1er Cru "Les Narbantons" (\$39.99)**. In this day and age, to be able to get Premier



Cru red Burgundy for under \$40 is nearly an impossibility, and to get this kind of quality is virtually unheard of. The Les Narbantons has a red cherry and fresh strawberry palate with rose petal aromas and a slightly rustic feel. A classically styled red, this wine feels regal and has good complexity and balance while being drinkable in its youth. These two wines from Domaine Mongeard-Mugneret represent some of the best values Burgundy currently has going.

Our last three wines represent the true value movement in Burgundy. Each emanates from a village that is up-and-coming as far as value goes, part of a movement toward giving the consumer greater value. The **2014 Henri Boillot Bourgogne Rouge (\$27.99)** comes from one of the strongest producers in all of Meursault—although the area is known mostly for whites, Maison Henri Boillot has quickly established a sterling reputation for his red wines, too. The 2014 Henri Boillot Bourgogne Rouge is a stellar offering with aromas of red licorice, spice and red fruits, while the palate has an amazing purity of cherry, raspberry and spice. Out of all the Bourgogne rouges I have tasted this year, this may be the finest of the lot. Not to be outdone, the **2012 Domaine Mouton Givry (\$24.99)** comes from far down south in the Côte Chalonnaise, which is located north of the Mâconnais. This cool little red has notes of bay leaf, red cherry and spice that follow through to a palate of much the same, as well as rustic notes of wet stone and forest floor. A throwback wine, this feels like what most vigneron were drinking at home 50 years ago. Last, but most certainly not least, is another entry from the Côte de Beaune, the **2014 Thierry et Pascale Matrot Maranges Vieilles Vignes (\$24.99)**. The Maranges is in a battle with Savigny-lès-Beaune as to which is producing the greater values on a more consistent basis. Made from vines with an average age of 50–80 years, the 2014 Maranges Vieilles Vignes is loaded with black cherry fruit, spice and firm tannins. A sturdy wine that has a very full body, this red is perfect for the connoisseur who prefers a larger-scale offering.

Buying red Burgundy can feel very frustrating, when shelves are mostly full of offerings in the \$100-plus price-range, but hopefully these seven wines—all under \$40—will make it easier for you to enjoy Burgundy again. Cheers!

Hospitality Willamette Style

By Diana Turk

There's much to praise with Oregon winemakers: their dedication to quality and sustainability, innovation during difficult growing conditions, and commitment to producing varietally correct wines. But when visiting Willamette Valley wineries, one more characteristic shines through: their hospitality.

What we experienced was well above the typical friendly tastings—the folks at Chehalem let us stay in their family house! We woke up every morning to a picture-perfect vineyard view and a warm sense of welcoming that reflected the love they put into each glass. And thanks to subsidized tree farming in Oregon, we often saw noble fir trees growing alongside rows of grapevines, a landscape that can't help but put one in the holiday season frame of mind—apropos that the wines produced here are well-suited for the holiday table.

2014 Chehalem "INOX" Willamette Valley Chardonnay (\$16.99)

Elegantly bright Inox (pronounced ee-nocks) is a Chehalem classic. No malolactic fermentation and all stainless steel-aged, this is fresh with lime and grapefruit, lively but substantial enough to stand up to food. And the price is right, especially if you need more than one bottle. Chardonnay is being groomed as the next big white grape for Oregon, and with releases like this, it seems like a good bet.



2013 Chehalem "Three Vineyards" Willamette

Valley Riesling (\$19.99) This was a good vintage for Riesling: abundant sunshine to ripen grapes but cool enough to beautifully develop substantial but not searing acid. The Three Vineyard, a blend of higher-altitude sites, opens with classic petrol and slate on the nose and gives way to a textured palate, with lovely honeysuckle notes and a mineral finish. This is begging for spicy dishes but could pair beautifully with turkey, too!



Home away from home: the house at Chehalem.

2013 Chehalem "Reserve—Ridgecrest Vineyard" Ribbon Ridge Pinot Noir (\$69.99)

Made from grapes from the oldest part of Chehalem's property, the 2013 Ridgecrest is complex. There is depth and tension, but overall this is a pretty, delicate wine. Picked after a rain event that threw a few other winemakers for a loop, the grapes were able to ripen enough to show red fruit and velvety texture while maintaining brightness. This style is somewhat linear, with a dusty finish—a beautiful example of earthy Pinot from a colder climate. This is winemaker Wynne Peterson-Nedry's favorite vineyard, with stories of sleeping among the vines as a child. After tasting, this was my favorite too, even without the camping experience.

2015 Kalinda Willamette Valley Pinot Noir (\$24.99) With its lovely violet nose, richness through the palate, notes of spice and lift on the finish, the Kalinda is a steal, especially considering that it's not-so-secretly Chehalem's juice. This is a layered, berry-fruited crowd-pleaser with sophistication to impress anyone at the table.

Good Old Ponzi and a Big Old Table

By Shaun Green

Ponzi has always held a special place in my heart. Founded by Dick Ponzi and now run by his daughters Luisa and Maria Ponzi, it is a classic, warm and inviting winery that is a must-visit if in the area. Their incredible personalities show through in every bottle as well. Perfect for your turkey dinner, the **2015 Ponzi Willamette Valley Pinot Noir Rosé (\$19.99)** is a great, crisp rosé full of lovely, ripe cherry fruit and a perfectly dry finish. This goes so well with Thanksgiving fare that you'll find fans even among rosé doubters.

The **2014 Ponzi "Tavola" Willamette Valley Pinot Noir (\$19.99)** is another great choice for Thanksgiving—very friendly, with plummy red fruit and a lovely cola nut component woven through. Great acidity and freshness make this a pairing that can stand up to most of the classic dishes we put together with turkey. 92 points *W&S*.

Big Table Farms is another true-to-the-land winery that is a new find for me. From a wonderful old farmhouse (with a big farm table) property, these wines are crafted in small quantities and are mostly only available at the winery. We have been able to talk them into selling us two very special wines. The **2015 Big Table Farm "Laughing Pig" Willamette Valley Rosé of Pinot Noir (\$27.99)** is basket-pressed, with a bit of whole-cluster fermentation, resulting in a lovely, rich rosé that is dry, crisp and absolutely mouthwatering. 91 points *VN*. The **2014 Big Table Farm Willamette Valley Pinot Noir (\$42.99)** has fantastic, round cherry fruit, a touch of savory, good structure and a lovely note of oak. A better wine for T-Day is hard to imagine!



An Oregon Original: Elk Cove Pinot Noir

By Heather Gowen

Oregon Pinot Noir is no secret, so it's easy to turn to when looking to furnish your table for a special occasion. However, at this point in the game there are scores of wineries to choose from, so where to start? Perhaps it's best to start with the pioneers. One such Willamette Valley original, which has fine-tuned its wines to a degree that can only be reached with time, is Elk Cove Vineyards.

Adam Campbell, who grew up on the property and learned winemaking at an early age, makes an incredible spectrum of wines, from value-oriented to higher-end, single-vineyard bottlings sourced from old vines. Let's begin with Elk Cove's value-oriented second label, Pike Road.

The **2014 Pike Road Willamette Valley Pinot Noir (\$17.99)** is one of the best values I have tasted from Oregon. It has a lighter, fresher style, with red berry fruit bursting pleasantly on the palate, and clean acidity and tannin lending structure to the whole. Eminently easy-drinking and versatile, this is certainly a winning bottle for the price. 90 points *WE*.



If you are looking for a slightly bolder and fuller-bodied style, the **2014 Elk Cove Willamette Valley Pinot Noir (\$26.99)**, blending several vineyards from the property, is phenomenal. It shows dark, intense flavors from the mature vines on the property. With smooth, silky tannins and polished fruit, this vintage has plenty to love, and offers both immediate appeal and good depth of flavors. Plum and cola notes dominate the palate, and the length is excellent.

Of the single vineyard series, two of my favorites were the **2014 Elk Cove "Mount Richmond" Yamhill-Carlton District Pinot Noir (\$44.99)**, and the **2014 Elk Cove "Clay Court" Chehalem Mountains Pinot Noir (\$44.99)**. The Mount Richmond offers much more mineral and stony notes than their other single vineyard bottlings, with plenty of brooding, dark fruit, firm structure and good spicy fruit. 92 points *WE*. Clay Court ranks as one of my favorite wines from Oregon for finesse and elegance. With soft, red berry fruit and subtle clove spice, this wine is a little lighter in body than is typical for Elk Cove, but nonetheless polished and full of intrigue. 93 points *WE*.



A Change of Routine for the Bringer of Wine

By Gary Norton

I have a history of playing it pretty safe when bringing wines to my family's house for Thanksgiving dinner. I'll show up around 2:00, uncork a few bottles of Gamay and saunter over to my aunt's veggie platter to graze until I am inevitably peppered with questions about how work is going and when I plan to marry that lovely girlfriend of mine. This year, however, I'm bringing over some show-stoppers. The wines I plan to introduce this year are so powerful that they will immediately quell my family's intrusive line of personal questions and leave them with no choice but to hurriedly dive right into my seasonal libations. These off-kilter selections, in my opinion, pair perfectly with seasonal foods such as pumpkin spices, honey baked ham, roasted turkey and all the accompaniments. And both producers are small, family-run, husband-and-wife teams from Oregon that pump out some serious, perennially terrific and seasonally appropriate wines.

I selected a delicate and juicy white wine to pair with the soup course (generally it consists of a spiced pumpkin soup with a palm-sized heap of diced apple and dried cranberry relish). I find that pumpkin spices can easily overpower neutral wines, so fresh acidity and some residual sugar will help mellow out the zesty undertones of the soup. The **2015 Ovum "Love Me or Leave Me" Rogue Valley Gewürztraminer (\$27.99)** is a low-alcohol (12.8% ABV) Alsatian-styled white boasting notes of sweet lemon, gunflint, mandarin orange, ginger chews and freshly cut lilies. It is the perfect pairing to any dish that contains holiday seasonings such as cinnamon, nutmeg, ginger and allspice.

I plan to steer clear of Beaujolais this year because, well, I'm tired of it. Sure, it's an appropriate marriage for most dishes served around the holidays, but there is an ocean of alternate and equally fantastic pairings out there.

This year I decided to pick up a few bottles of the **2014 Eisold-Smith "Meredith Mitchell Vineyard" McMinnville Pinot Noir (\$54.99)**. Each and every wine I've had from the Meredith Mitchell Vineyard has been hefty and dark-fruited, yet graceful and silky at the same time. Eisold-Smith's expression from this vineyard is no different, showing notes of dark fruit, cedar, blackberry pie, baking spices and saline. It's the perfect match to cut the richness of a honey-baked ham but soft enough to match with lighter poultry dishes such as roasted turkey or game hens. 90 points *WE*.

If you're looking for a value-driven red, don't hesitate to grab a few bottles of **Eisold-Smith's 2014 Willamette Valley Pinot Noir (\$28.99)**. It is a shave lighter in body and possesses more of a red-fruited core that will fall in line with mashed sweet potatoes or cranberry sauce. This also scored 90 points *WE*.





Dark Meat, White Meat or a Bit of Both? Critical Decision Making on Thanksgiving Day

By Ryan Woodhouse

One of the most important decisions to be made on Thanksgiving Day is the option of dark meat or white meat—both shades of turkey have their ardent supporters. I'll confess right now that I have always leaned towards the richer, more flavorful, fatter dark meat (hopefully with some crispy, caramelized skin). My wife, on the other hand, is more of a pure white meat gal, preferring the blank palate to be accessorized with gravy, cranberry sauce and whatever else might be on the table. When starting to think about this year's Turkey Day, I pondered if one's wine choices might also be affected by a preference for leg meat over breast? As I thought about it more, a perfect trio of wines popped into my head that would match up perfectly with this anatomical dilemma. These wines would provide an option for everyone—dark meat, white meat and those that can't resist a bit of both! Once again this year, "TWR" is my Thanksgiving Wine Recommendation! But this year I'm suggesting an experiment:

The White Meat Purist

2015 TWR (Te Whare Ra) Chardonnay Marlborough (\$24.99)

TWR's Chardonnay is the perfect selection for those of you who are first in line as those prime cuts of turkey breast are carved. The wine is pure, balanced and elegant to match the more delicate flavors of white meat. The Chardonnay is fermented in 600-liter puncheon barrels (more than double the size of a traditional barrique) so the oak flavor is much more subtle and won't interfere with the pairing. This wine is a tiny production coming from just six rows of old-vine Chardonnay planted in 1979. It's farmed according to certified organic methods and some biodynamic practices, so you can feel good about serving it up alongside that free-range heritage bird.

All in on Dark Meat

2013 TWR (Te Whare Ra) "SV 5182" Pinot Noir Marlborough

(\$39.99) Pinot Noir is just about as synonymous with Thanksgiving as the turkey itself. This new single-vineyard bottling from TWR is as pure a rendition of the varietal as you'll find anywhere. Vignerons Jason and Anna Flowerday's ultimate goal is to capture the incredible fruit that comes from their special piece of land. This bottling of only 120 cases is hand-picked from the best few barrels of the winery's home block Pinot vines. It was ranked by Decanter as a "Top 10" world Pinot Noir beyond Burgundy and awarded 96 points by James Suckling. It's just flat-out delicious "Pinosity." Lifted floral tones, forest berries, exotic spices, warm earth, subtle oak nuances and silky, fine texture. It has a perfect level of ripe acidity to cut against the richness of those darker cuts of turkey.

A Bit of Both—Best of Both Worlds

2015 TWR (Te Whare Ra) Pinot Noir Rosé Marlborough (\$18.99)

If you can't quite decide which side of the dark meat-white meat debate you fall on, or you just like increasing your portion size by taking a bit of both, this is the wine for you. Rosé is one of my favorite wines to drink on Thanksgiving. It is so ideally suited to being consumed solo. It's also perfect refreshment while you're basting that beast roasting away in the oven or taking the edge off before the in-laws arrive. Once the table is set, rosé is one of the most versatile beverages you could choose to accompany your Turkey Day feast. TWR's is made from organically grown Pinot Noir. It's soft and elegant in weight, bursting with alpine strawberries, ripe raspberries and spiced citrus peel. It's dry but not aggressively so—some time on the fine lees has given the wine a fantastic texture and an immensely quaffable character. This is fresh enough to go with cranberry-adorned breast, but serious enough to match up with drumstick without missing a beat.

So, there you have it. There's something for everyone from this awesome little organic winery in New Zealand whose wines will most definitely be on my table this Thanksgiving. Just remember on Thursday, November 24: "Jeans have no give!"



Thanksgiving, the ultimate family holiday...TWR, the ultimate family winery: Owners/winemakers Jason and Anna Flowerday with their two sets of twin girls!



The mighty Grenache blends of South Australia have a place at the American Thanksgiving table. (Photo courtesy of S.C. Pannell)

Enough with the Pinot Already? Go with Grenache

By Ryan Woodhouse

While there is no denying that Pinot Noir is the most widely celebrated varietal for a traditional Thanksgiving feast, I'd like to suggest a few alternatives you might consider adding to your holiday quiver. Some folks just find Pinot Noir too light or elegant for their tastes and prefer more robust reds.

While turkey is essentially a white meat or light game, when you combine some of the richer cuts of meat (thigh or drumstick) with other items you might find on the table (mashed potatoes, gravy, Brussels sprouts, green beans and bacon), there is plenty of fodder to stand up to a more hearty glass of wine, should you choose one. Here are a few suggestions worth checking out if Pinot Noir just isn't going to get it done for you this November:

2014 S.C. Pannell "Old McDonald Vineyard" Grenache McLaren Vale South Australia (\$34.99) One of the purest, most dynamic expressions of this varietal I have ever tasted. I often think of Grenache as a supercharged version of Pinot Noir. It shares the exuberant aromatics and silky texture but generally has a little more stuffing (pun intended) on the mid-palate. Steve Pannell's absolute dedication to championing this grape is fully evident in every swirl and sip of this vinous nectar: alluring aromatics of liquored berries, sweet spices, dark rose petals, and savory cured meat nuances. On the palate the wine is remarkably refined and polished. The mid-weight fruit is perfectly measured and the oak very subtle so as not to detract from the delicacy of the fruit. In the tail the wine has just a swipe of those "fine, gritty tannins" that Steve describes, which adds a lovely textural cut and extra definition to the wine. Simply stunning, world-class stuff. 96 points JS, 96 points JH.



2013 Thistledown "Thorny Devil" Old Vine Grenache Barossa Valley South Australia (\$16.99) Another dynamite Grenache for your instant gratification, this is just an out-and-out crowd pleaser. Old-vine fruit intensity oozing pure, soft fruit, poached strawberries, boysenberry preserve, sweet baking spices and a full, velvety mouthfeel. This is a rich, fruit-driven wine but there is nothing heavy or tannic about it, which I think makes it a devilishly good pairing for Thanksgiving dinner. Check out the huge scores and low price: 92 points *W&S*, 92 points *WE*, 90 points *RP*, 90 points *WS*. All for \$16.99!



2012 Torbreck "The Steading" Grenache-Shiraz-Mataro Barossa Valley South Australia (\$29.99) Another notch up on the intensity level, this is an out-and-out full-bodied wine. However, I still believe you can pair this with Thanksgiving fare without upsetting your taste buds, especially if you align more with the bigger wines of the world. Again, the trick here is fruit concentration and power but without too much tannin or oak-derived structure that might detract from the food. The focus for this Torbreck thoroughbred is showcasing the wealth of ancient vines they source from across Barossa. Much of the fruit in this classic GSM blend is hand-picked from pre-phylloxera, 100-plus-year-old, own-rooted, dry-farmed vines. This wine will certainly not leave you wanting for bold flavors on a cold winter's day: dark fruit abounds, with scorched earth, leather, toasted spices; a rich, round textural wine with lashings of fruit and ripe, silky tannins. While admittedly not the most nuanced, subtle pairing to go with a Turkey Day feast, this one is sure to keep the celebrations going long into the frosty night. 93 points *RP*.





“Plan B” for Thanksgiving Dinner — Where “B” is for Beaujolais!

By Trey Beffa

I know, I know—Pinot is perfect for that Thanksgiving feast. But this year I invite you to take part in the Beaujolais Challenge! This past May, Alex Pross and I took a drive down to Beaujolais from Beaune to meet with several winemakers at Château de Javernand. There we tasted over 50 wines from a handful of producers from the region. Here are a few of our favorites:

2015 Jean-Michel Dupre “Terre Noire” Beaujolais Vieilles Vignes (\$10.99) Located on the northwest edge of the Beaujolais region, very high in altitude (500 meters), this Beaujolais-Villages has been declassified as a Beaujolais. The vines are around 65 years old, and all farming is done sustainably. Talk about a wine that over-delivers for the price point. The Terre Noire is loaded with red and dark purple fruits, spice and a fresh, lively finish.



2015 Les Freres Perroud Brouilly Vieilles Vignes (\$14.99) This 100% Gamay Noir wine comes from a four-acre vineyard where the average age of the vines is 65 years. Soil type is clay and red granite sand. This is really a serious Brouilly that shows wonderful fruit, a juicy, lush texture and finishes with spicy, ruby-red fruits and mineral hints. 90 points VN, and a nice peek into the quality of the 2015s!

2014 Les Freres Perroud “Amethyste” Brouilly (\$16.99) The Amethyste from Perroud comes from a two-acre vineyard that features 75-year-old vines planted on granite and sandy soils. This wine sees 12 months of aging in neutral barrels. In the mouth, the Amethyste shows a rich, broad texture with plenty of deep red and blue fruits. Similar to the Vieilles Vignes, this wine shows a wonderful purity of fruit and freshness that is a pleasure to drink. 91 points VN.

2015 Pascal Berthier “Esprit de Séduction” Saint-Amour (\$14.99) Here is another chance to taste a wine from the tremendous 2015 vintage! The “Spirit of Seduction” is just that. The fruit comes from a 12-acre vineyard where the vines average 50 years of age. This wine sees no oak and is aged in concrete vats. The purity of fruit here really shines. It is ripe, fresh and loaded with crunchy red cherry and raspberry fruit that is spicy and bright. If you are a fan of California Pinot Noir and want to jump into Beaujolais, then this would be a great wine to start with.



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K&L EVENTS & TASTINGS

We host regular evening and Saturday tastings at each K&L store as well as many special events throughout the year. For the complete calendar go to KLWines.com/Local-Events.

We accept American Express, Discover, Visa, Mastercard and PayPal.

For Order Inquiries, Shipping Information, Local Events, Policies and Up-to-the-Minute Inventory, visit KLWines.com

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