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Dear K&L Wine Club Members,

As I sit down to write this month's newsletter my thoughts are not entirely focused on singing the praises of this month's club offerings. Currently numerous fires are wreaking havoc across Napa Valley and parts of Sonoma and devastating several towns. Several of our friends and acquaintances have lost everything. Our thoughts and prayers go out to the people and wineries affected by these fires.

Our Signature Red Club has two great offerings this month, both hailing from France. We start with the 2015 Domaine Faiveley Mercurey "Clos Rond" which gives our club members a first look at what promises to be an amazing 2015 Red Burgundy vintage. Faiveley is one of the top négociant houses in Burgundy and the Clos Rond is one of the greatest values they produce. Teamed up with the Clos Rond is the 2013 Domaine Fontbonau Côtes du Rhône, a fantastic Rhône red from Frédéric Engerer, who is the Managing Director of Château Latour Pauillac. Frédéric Engerer not only knows how to make world-class Bordeaux, he also has a deft hand with top-notch Rhône reds.

We return to domestic wines this month in the Premium Club with two great offerings from the West Coast. A perennial club favorite makes its return in the 2015 Buehler Russian River Chardonnay. This wine is always a winner thanks to its fabulous combination of exotic tropical fruit and great spice and oak notes. It's quintessential California Chardonnay, walking the line between hedonism and pure pleasure. The second half of the dynamic domestic duo is the 2014 Seven Hills Columbia Valley Cabernet Sauvignon, a great Cab from our friends up in Washington State. I love Cabernet Sauvignons from Washington because they blend the rich, deep fruit you find in Napa Valley Cabernet Sauvignons with the balance and structure you often find in a fine Bordeaux. It is hard to beat the value of a Washington State Cabernet Sauvignon.

I'm having a hard time containing my excitement over the selections we have for you this month in the Best Buy Club. I work with several suppliers who come to me with great deals. This month I was able to get us two wines that are drinking wonderfully right this second, for a song. We begin with the 2011 Navazos-Niepoort Palomino Vino Blanco, a fun wine made from Palomino grapes. It has a fine, Sherry-like feel with a subtle oxidative taste. The second half of this stunning pair is the 2011 Château Juvenal Côtes-du-Ventoux "Les Ribes du Vallat," a perfectly drinking Rhône red that shows the bottle age with its supple tannins and tertiary notes. No need to lay this bottle down for five years and wait—I've done the work for you! Enjoy this aged, ready to drink, affordable Rhône value.

If you haven't had a chance to visit Sicily, well this month the Italiano Club gives you a little taste of Sicilian wine culture and what it has to offer. Two of Italy's most exciting wine scenes currently are Sicily and Sardinia. This month we focus on one producer, with two of their wines made from indigenous grape varietals. The 2012 Valle dell'Acate Cerasuolo di Vittoria is a fragrant, beautiful red wine that oozes seductive floral notes and fresh picked berries. Paired with this irresistible beauty is the 2016 Valle dell'Acate Zagra Grillo Sicilia, a fresh and lively white with mineral and zesty citrus notes.

Cheers,

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2015 Domaine Faiveley Mercurey “Clos Rond”

There may not be enough superlatives to describe the 2015 Red Burgundy vintage. From what we have tasted so far and what’s been written by the critics, we know this is a vintage to stock up on and enjoy. Prominent winemakers in Burgundy have likened it to a blend of the 2003 and 2005 vintages. That means it has all the fruit, but it also has terrific balance and structure. The wines of Mercurey tend to be a bit tannic and hard, so when we have a warmer vintage like this with riper fruit, they show wonderfully when young, with structure and bright dark berry fruit.

Domaine Faiveley can trace back its heritage to 1860 and today it’s the Domaine’s seventh generation making wines in Burgundy. The Faiveley wine story actually begins in 1825 when Pierre Faiveley founded a merchant business in Nuits-St-Georges. His passion for trading and ageing wines led him to buy land and establish a wine domaine so he could make his own wines.

Mercurey is a village located in the Côte de Chalonnaise. Mercurey is the name of the God of Trade, and the village is intersected by the Roman-era Agrippa road linking Chalon-sur-Saône to Autun. The wines of Mercurey have given this village its reputation throughout the world. Mercurey is one of the largest wine regions in Bourgogne, with over 600 hectares of vines. Clos Rond is a monopole: a walled-in, singular vineyard site. It faces northeast and is planted on reddish brown colluvial soils composed of cryoclastic debris on a limestone substrata. Its vines were planted in 1973, 1978, 1984 and 2009.

The 2015 Domaine Faiveley Mercurey “Clos Rond” Monopole is hand harvested. Each year the proportion of de-stemmed and whole cluster changes depending on the vintage characteristics. The wine is aged for 12 months in French oak of which 10% is new. The barrels were chosen for their fine grain and medium toast. The wine is a deep ruby red in color with aromas of red fruits and spice. On the palate the wine is firm, with notes of fresh berries, graphite and spice. The tannins are silky smooth and the finish is long and harmonious. This wine will pair well with beef short ribs or a charcuterie plate.

Your re-order price for this wine as a club member is: \$26.99 per bottle.



Faiveley winemaker Jerome Flous.

2013 Domaine Fontbonau Côtes du Rhône

Domaine Fontbonau is the result of a childhood friendship turned business venture. The childhood friends are Jerome Malet and Frédéric Engerer. Jerome Malet’s family owned a winery in Languedoc-Roussillon. Frédéric Engerer had been introduced to winemaking at age 6 by his grandfather. In his 20s he founded a wine bar in Paris and eventually he became the head of Château Latour Pauillac, one of Bordeaux’s greatest properties. Malet and Engerer launched the Fontbonau project so they could collaborate on their own wines.

In 2008 these two men embarked on reviving an ancient château located in the *lieu-dit* Fontbonau, hence the name. The Domaine has a rich history, traced back to 15th century. It is believed to have been a monastery where



Jerome Malet and Frédéric Engerer.

grapes were likely cultivated and wine was made. The property was run down, but had 70-year-old Grenache and 30-year-old Syrah vineyards with truffle oaks, lavender and olive trees dotting the vineyards. The soils consist of sand, silt and fine clay, all of which are ideal for growing classic Grenache.

The 2013 Domaine Fontbonau Côtes du Rhône drinks more like a fine Châteauneuf-du-Pape than a Côtes-du-Rhône. Thanks to the old vines and soil composition this wine has impressive structure and depth. It's loaded with dark berry fruit, silky tannins and complex structure. It drinks like a wine easily double the price. Enjoy this succulent red with lighter red meats and earthier fare. It's a great match for lamb or veal.

Your re-order price for this wine as a club member is: \$22.99 per bottle.

Premium Wine Club

2015 Buehler Russian River Chardonnay

Buehler is one of my favorite family-owned, family-run wineries in Russian River. It's unassuming and fun—all Buehler does is make good wines that are affordable. Robert Parker has repeatedly mentioned Buehler as one of the best values in California and they don't seem to be slowing down at all. Now on their fourth generation, the Buehler family continues to crank out great wine after great wine.

The 2015 Buehler Russian River Chardonnay comes from two vineyards: the Wood Vineyard located on Russian River Road and the River Vineyard located in the heart of Sonoma's Russian River Valley on East Side Road. Grapes from these two vineyards offer the perfect base for the 2015 Buehler Russian River Chardonnay. The Wood Vineyard is known for adding peach and apricot flavors and aromas and giving a fleshier feel to the wine, while the River Vineyard adds a floral quality, mineral and lime notes and a steely quality. Some French oak is used on this wine.

The 2015 Buehler Russian River Chardonnay is a quintessential California Chardonnay. It has exotic fruit notes and also stone fruit and zesty mineral notes. Citrus and peach aromas emerge with a rich palate buffered by nice acidity and graham-cracker notes. The mouth feel is creamy and rich with a long, lush finish. The perfect foil for roast chicken.

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

2014 Seven Hills Columbia Valley Cabernet Sauvignon

Seven Hills winery was founded in 1988, which makes it "old" in the Washington wine scene but a baby in the eyes of most wine regions around the world. Fourth-generation winemaker Casey McClellan founded Seven Hills with the goal of making wines from Bordeaux varietals, since those grapes excel in the Columbia and Walla Walla Valleys.

As I mentioned on the opening page of the newsletter, Washington State is fashioning some amazing wines, mostly from Bordeaux varietals although I have tasted many, many great Syrahs as well. The wines



John Buehler, surrounded by Buehler winery staff and family.

from Washington feel distinct. The fruit tends towards a darker berry style with noticeable accents of chocolate (bitter, baker's and milk) and mocha notes. The arid climate helps control how much water the grapes see, giving the winemaker/growers a huge advantage. Other than sunlight and heat, the amount of water a grapevine receives determines to a great extent the quality of the fruit.

The 2014 Seven Hills Columbia Valley Cabernet Sauvignon has a dark red color in the glass with brimming aromas of black cherry kirsch, mocha and baker's chocolate. The palate seamlessly unfolds to reveal blackberry and milk chocolate notes with silky tannins and a long, lush finish. The perfect foil for red meats and hearty dishes, this is a fantastic Cabernet Sauvignon for the price.

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



Seven Hills winemaker Casey McClellan with his wife Vicky.

Best Buy Wine Club

2011 Navazos-Niepoort Palomino Vino Blanco Spain

Navazos-Niepoort is a project created by the Equipo-Navazos winery, which is renowned for fashioning some of the most sought-after Sherries in the world. Dirk Niepoort is one of the most famous winemakers in Portugal. His winery, Niepoort, fashions outstanding Ports and dry red and white wines from top vineyards in Portugal. In the project that produced this wine, Dirk Niepoort teamed up with Quim Vila to make a Vin Jaune-styled wine from Palomino grapes. Vin Jaune ("yellow wine") is a wine that's similar to Sherry and is made in the Jura region of France. With his extensive background in fortified wines, it was only a matter of time before Dirk Niepoort became interested in Sherries and Vin Jaunes.



Winemaker Dirk Niepoort overlooking the Duoro Valley in Portugal.

The Palomino grape's low sugar and acidity levels, and the way it oxidizes, make it ideal for fortified wines. Vin Jaune lends itself to certain flavor profiles, including nuttiness and petrol notes. The 2011 Navazos-Niepoort Palomino Vin Blanco Spain is a great example of a Vin Jaune-styled wine. It has inviting aromas of walnut, smoke and poached apricot. The palate is lively and dry with slight oxidative notes that give the wine a light and airy feel. Pair this wine with Marcona almonds, cheeses or shellfish. Robert Parker's *Wine Advocate* gave this 90 points.

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

2011 Chateau Juvenal Côtes-du-Ventoux “Les Ribes du Vallat”

The Rhône Valley and Languedoc-Roussillon regions absolutely fascinate me. These two regions combine to produce more wine than almost any other regions in the world. At one point they were just associated with bulk wine; then some of the wines began to receive acclaim. Then as with many up-and-coming appellations, small villages began to emerge where 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, etc. Côtes-du-Ventoux has long been the little brother to Côtes-du-Rhône but thanks to an upsurge in quality, it has emerged from the shadows.

In 2001, Bernard and Marie Forrestier purchased Château Juvenal, a 19th century country house in the Ventoux surrounded by vineyards and olive groves. Long before the purchase, the previous owners had relied upon the neighboring Alban family to farm the land and 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 merged properties, a total of 46 hectares, are farmed organically by Sebastien Alban. Their entire 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, a quarter is devoted to Syrah, and the remainder is planted with a mix of Carignan, Cinsault, Mourvèdre, Clairette and Viognier. Apart from a portion of the Syrah which 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 of the terroir.

Now at a perfect age for you to enjoy, the 2011 Château Juvenal Côtes-du-Ventoux “Les Ribes du Vallat” is drinking beautifully. With five-plus years of age the fruit has mellowed and integrated nicely against the soft tannins allowing the red fruit, spice and earth tones to flourish. The wine has harmony and balance with a complex bouquet of spice, fruit, earth and mineral notes, all backed up nicely by perfectly proportioned fruit. Enjoy this wine on its own or pair it with dry-aged beef, red-sauced pasta dishes or a thin-crust pizza.

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



Philippe Cambie, famed Rhône enologist, consults on the wines of Château Juvenal.

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

This month we have two wines from one winery, Valle dell'Acate. When I tasted these recently they both excited me so much that I decided to present them here together. The winery name Valle dell'Acate means Acate Valley. It is situated on Sicily's southern coast about 20km from the Gulf of Gela, the site of one of the U.S. Army's most important amphibious landings in WWII, about eleven months before D-Day. On July 10th 1943, the Battle for Sicily started a six-week campaign, the Allies's first great step in returning to the European continent. You might remember it if you have seen the movie *Patton*.

Valle dell'Acate is located on the Ibleo plateau on the north bank of the Dirillo River valley. The closest

city is Vittoria, with 62,000 inhabitants. This is an extremely fertile portion of Sicily, long known for producing wine. At the beginning of the Phylloxera scourge that hit France in the late 1800s, it became one of the major suppliers of wine to France. It was during this time that Gaetano Jacono established his winery, and his descendants have established Valle dell'Acate as one of Sicily's most important wineries.

The current owner, Gaetana Jacono, is named for the founder. That's a classic Italian tradition, and a name can be either masculine or feminine. Today's Gaetana is a fireball of action, vibrant, driven and one of the foremost proponents of her region's wine and food. She'll wear you out! Her wines are great, beckoning and complex, yet easy to approach. As you look past a simple opening you can see their depth, intrigue and special character. That doesn't happen often in the wine world.



Valle dell'Acate owner Gaetana Jacono.

2016 Valle dell'Acate Zagra Grillo

OK, not that any of you are losing sleep over how difficult my job is, but we can't taste everything in our travels, so occasionally we search outside sources. About a month ago I saw this review on the Vinous website. 93 points *Vinous*: "Pale straw. Clean fresh and deep aromas of grapefruit, sage and fennel complicate notes of white peach apple and pear; strikes me as a very complex nose. Then rich, dense and suave but very well delineated and vibrant on the long, juicy and mineral back end. 100% Grillo grown on clay-sandy soils near the sea; this is a knockout wine, one of the best I have tasted from Valle dell'Acate in recent times." I was intrigued. So I tasted the 2016 Valle dell'Acate "Zagra" Grillo Sicilia and truthfully white peach wasn't my take, but what I did get is how stunningly good of a Grillo this is. To me the savory components dominate the wine. It has a mineral-driven nose and you can smell the sea, while on the palate the wine has a viscous nature, thick, dense, almost oily and a long, persistent finish. Gaetana suggests Tempura among other things with this wine.

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

2012 Valle dell'Acate Cersuolo Vittoria

Cerasuolo di Vittoria (*Chair-uh-swo-lo*) — I've heard this wine mispronounced so many times, I sometimes have to check myself to see if I'm saying it correctly! The one thing I always know is that I really like it. The 2012 Valle dell'Acate Cerasuolo di Vittoria DOCG is one of the wines I like to use to introduce Italy to customers who are trying to learn more about the vast array of indigenous grapes. It's a blend of 60% Nero d'Avola and 40% Frappato. The Nero d'Avola gives you the weight, richness and complexity—you could call it the bass line. The Frappato adds soprano: a clean, high-toned skewer of bright cherry-like fruit, that balances the richness. The combination is just sensational. Try it with Middle Eastern lamb dishes or spaghetti Norma.



Valle dell'Acate is in the Dirillo River valley, southern Sicily.

Your re-order price for this wine as a club member is: \$21.99 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) 2014 Turnbull Napa Valley Cabernet Sauvignon @ \$29.99 per bottle

The 2014 Turnbull Napa Valley Cabernet Sauvignon is exactly what I want and expect from a top-notch California Cabernet Sauvignon. It is sourced from prime, estate vineyard holdings: Fortuna, Leopoldina, and Amoenus. The wine has a seductive nose of cherry liqueur and notes of mocha and spice with a hint of scorched earth. The palate has smooth and lush tannins with loads of blackberry and black cherry fruit, and hints of mocha and milk chocolate on the finish. A Cabernet Sauvignon fit for the enthusiast, this will pair perfectly with New York steak or leg of lamb. *Wine Enthusiast* gave this wine 94 points, James Suckling gave it 92 and *Wine & Spirits* gave it 90.

____ Bottle(s) 2014 Hendry Vineyards Napa Valley “Blocks 7 & 22” Zinfandel @ Please Inquire

The 2014 Hendry Vineyards Napa Valley “Blocks 7 & 22” Zinfandel is flat-out delicious. Far too many Zinfandels have tried to go over the top with high alcoholic fruit, or have over-oaked themselves to the point of obliterating all signs of fruit. The 2014 Hendry Napa Valley “Blocks 7 & 22” Zinfandel has the perfect balance of briary red fruits, subtle spice notes and a touch of mineral and scorched earth. Perfectly balanced between fruit, tannins, oak and alcohol, this fruity red can pair marvelously with pizza, pastas or a charcuterie plate. 92 points from *Wine & Spirits*.

____ Bottle(s) 2013 Blue Farm “Anna Katherina” Carneros Pinot Noir @ \$29.99 per bottle

A great Pinot Noir, loaded with beautiful strawberry and red fruit flavors and savory notes of herbs and racy acidity. It's easy drinking, with ample fruit, great weight and balance and enough body to satisfy the California Pinot Noir lover without being heavy or sweet. A well crafted wine, it should pair well with roast chicken, salmon or a charcuterie board. *Wine Enthusiast* and James Suckling both gave this 91 points.

____ Bottle(s) 2014 Ancient Peaks Zinfandel @ \$19.99 per bottle

Intense and powerful on the nose, this screams “I am ZIN!” with its mix of briary berry fruits and cracked black peppercorn. On the palate it turns creamy, but never feels heavy or has any residual sugar. It rides a high line of resonating boysenberry, cassis and dried sage flavors, all coated in a fine dust of white pepper. The finish has some typical chewy tannins and adds a ton of power, and ultimately longevity, with additions of cocoa powder, black cherry and flowering lavender.

____ Bottle(s) 2014 Domaine de Bila Haut “Occultum Lapidem” Côtes-du-Roussillon Villages Latour de France @ \$24.99 per bottle

The vintage 2014 was a little cooler in the region, providing a great thread of freshness and bright blackberry fruit notes to this wine. Notes of violets, currants and peppery spices also abound. Since Roussillon is so close to the Spanish border, there is a large Catalan population throughout the region. The beautiful food there is a great hybrid of savory roasted meats, cured hams and salumi, beautiful seafood and creamy sauces. My own favorite dish was a chickpea salad tossed with Spanish chorizo, roasted peppers and a light vinaigrette laced with a little cumin. That and maybe a grilled veal chop and you've got a pretty perfect pairing for this wine. —*Keith Mabry, K&L Rhône/Loire Valley/French Regional Buyer*

____ Bottle(s) 2014 J.L. Chave Selection “Offerus” Saint-Joseph @ \$24.99 per bottle

This cépage, composed of 100% Syrah, is a gorgeous panoply of baking spices and lavender tones. The brambly black fruit and roasted fig notes provide plenty of open fruit, and the light burnished leather quality adds to the

complexity. The 2014 vintage is pretty versatile overall, providing immediate drinkability alongside plenty of structure for some short-term aging. If you open this bottle now (that's what I'm planning on doing myself), give it an hour or so in a decanter. Then make sure to offer the "Offerus" to your friends with a roasted leg of lamb dusted in Moroccan spices. —*Keith Mabry, K&L Rhône/Loire Valley/French Regional Buyer*

____ Bottle(s) 2015 Mas Doix "Les Crestes" Priorat @ \$24.99 per bottle

A blend of 80% Grenache, 10% Carignan and 10% Syrah aged for eight months in two-year-old French barrels. The wine is unfinned and unfiltered. The result is a dark, crimson red wine with dark berry and licorice aromas and a palate of cherry, cola and dried herbs. The wine has excellent weight and feel, with good acidity and balance and a long, harmonious finish. You can pair this wonderful red with meats, cheeses or a gourmet pizza.

____ Bottle(s) 2014 Dominio del Aguila "Picaro" Ribera del Duero @ \$24.99 per bottle

A stunning red wine. The wine has beautiful aromas of red fruit, spice, dried herbs and subtle notes of crushed rocks. On the palate the wine displays gorgeous red fruits that are perfectly balanced against racy acidity and mineral notes. Hints of oak and vanilla finish out this impressive red wine.

____ Bottle(s) 2014 Domaine des Bosquets Gigondas @ \$24.99 per bottle

The 2014 Domaine des Bosquets Gigondas is a blockbuster of a wine, loaded with bright red fruits such as cherry, strawberry and raspberry along with spice and peppery notes. This lush, suave offering is irresistible. The fruit and spice along with the fine tannins and hints of rich oak give this wine a long, smooth feel that deftly unfurls on the palate. A great red wine. You can pair this ideally with pork, lamb or veal thanks to its pretty red fruits and spice notes. *Wine Spectator* gave this 90 points; *Vinous Media* gave it 88-90.

____ Bottle(s) 2013 Domaine La Colliere "La Fontaine" Rasteau @ \$24.99 per bottle

This wine may be one of the best wine values of the entire 2013 Rhône vintage. Made from 80% Grenache grapes and 20% Mourvèdre sourced from 70-year-old vines, the 2013 Domaine La Colliere "La Fontaine" Rasteau is a beautiful wine with aromas of raspberry, spice, herbs and hints of stone. Fruits and pepper accents hit the palate as this lively, fresh offering unfolds. Perfect for pizza, spicy meat dishes or red pasta sauces, this wine will sing with almost all meat-inspired dishes. *Wine Advocate* gave this wine 92 points.

Premium Wine Club Previous Offerings

____ Bottle(s) 2015 Stéphane Aviron "Vieilles Vignes Chenas" Cru Beaujolais @ \$14.99 per bottle

The 2015 Stéphane Aviron "Vieilles Vignes Chenas" Cru Beaujolais is a stunning example of what Beaujolais can and should be. Beautifully fruited with racy notes of wet earth, herbs and spices, this delightful red wine can be slightly chilled and enjoyed with a multitude of cuisines. It is light enough to pair with fish courses such as salmon and sea bass, and it can also pair with pork, veal and some lighter beef dishes. Fresh and fruity but in no way insipid, this complex red is incredibly versatile.

____ Bottle(s) 2016 Domaine des Côtes Blanches Sancerre @ \$14.99 per bottle

This Domaine was founded in the 1930s by Bernard and Pierre Millet. In the 1980s, their son François Millet took over production and now François's son Nicolas runs the estate. Nicolas is currently working towards organic farming. His vines are all planted on the classic terres blanches soil (similar to the limestone-marl made famous by Chablis) and the gravelly limestone soil known locally as Caillotes. Nicolas does an all-manual harvest, something quite rare in this region where many producers machine-harvest. The wine goes through all stainless steel tanks during its fermentation, preserving freshness and vibrancy. It is a gorgeous Sauvignon Blanc with aromas of pomelo, grapefruit peel and lemongrass. This delightful white will pair beautifully with some smoked trout or grilled sea bass over a bed of greens and citrus.

____ Bottle(s) 2015 Emmolo Napa Valley Sauvignon Blanc @ \$14.99 per bottle

The 2015 Emmolo Napa Valley Sauvignon Blanc is sourced from two family vineyards, Rutherford and Oak Knoll. The 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, 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.

____ Bottle(s) 2015 Château Haut Musset Lalande-de-Pomerol @ \$14.99 per bottle

The 2015 Château Haut Musset Lalande-de-Pomerol is 85% Merlot and 15% Cabernet Sauvignon with candied aromas of blackberry and crème de cassis. Succulent tannins and spice notes deftly meld with berry fruit, milk chocolate and earth notes. A hallmark of the 2015 vintage is the fine, silky tannins. This wine is so smooth and long, it drinks easily right now. Pair this beauty with a filet mignon or lamb shank.

____ Bottle(s) 2009 Bodega Poesia “Cuvée Hélène” Argentina @ \$14.99 per bottle

This wine is one step down from their flagship wine, which is named Poesia. The “Cuvée Hélène” is a stunning wine that, like a fine Bordeaux, benefits by spending a little extra time in the bottle. Not a pop-and-pour wine, the 2009 Bodega Poesia “Cuvée Hélène” is dark and brooding, with graphite and cassis aromas. The palate is a dense collage of dark berries, baker’s chocolate, menthol, licorice and spice. It has great length, with fine tannins. This Argentinian beast should be paired with tri-tip, meat-lover’s pizza or other rich dishes that call for a bold red wine.

____ Bottle(s) 2015 The Royal Tokaji Company “The Oddity” Dry Furmint Hungary @ \$14.99 per bottle

The 2015 The Royal Tokaji Company “The Oddity” Furmint is sourced from first-growth vineyards in Mad, Tokaji, Hungary. Made from 100% Furmint grapes, the 2015 “The Oddity” Dry Furmint has an exotic nose of sliced red apples, cinnamon and gooseberries. The palate has great acidity with flavors of green apple, lime, nuts and spice notes. The finish is bright and lively with subtle aromas and refreshing flavors. Here’s a wine that is ideally suited for spicy dishes including Asian and Indian food, and also for cheeses and charcuterie.

____ Bottle(s) 2014 Castello di Volpaia Chianti Classico @ \$14.99 per bottle

The 2014 Castello di Volpaia Chianti Classico is a blend of 90% Sangiovese and 10% Merlot aged for 12 months in large oak casks. The resulting wine is a fresh, berry-driven rendering that has pretty floral notes. On the palate cherry, cola, strawberry and dried herb flavors mix with firm tannins and ample acidity. A well-balanced wine, this will pair marvelously well with pastas, pizza and grilled meats. James Suckling gave this 92 points.

____ Bottle(s) 2014 Cara Nord Negre Conca De Barbaera, Spain @ \$14.99 per bottle

A densely packed wine. It has aromas of licorice, blackcurrant and cherry while the palate is a sexy blend of black and blue fruit, bitter chocolate and savory herbs. This wine is a lot of fun. Enjoy this with beef stew, lamb shank or pork, letting its earthiness and dark fruits become highlighted. *Vinous Media* gave this 91 points.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2014 Area Code Wine Co. Edna Valley Chardonnay @ \$9.99 per bottle

A great entry-level offering. When you’re looking for that affordable everyday drinking Chardonnay, a few things need to be present: good fruit, nice balance, a hint of oak, and harmony between alcohol and tannins. The 2014 Area Code Wine Co. Edna Valley Chardonnay has all these qualities in spades. It is a great little bargain that can pair with roast chicken, a salad or cheese plate.

____ Bottle(s) 2014 Domaine du Vieil Orme Malbec-Cabernet Touraine Rouge @ \$9.99 per bottle

Laurent makes a dynamite Sauvignon Blanc, but this Malbec-Cabernet Franc blend was a truly striking wine, and we thought an exceptional way to introduce our club members to this special property. Composed of equal parts Malbec (known locally as Cot) and Cabernet Franc, the wine is aged in stainless steel, keeping the fruit in its most vibrant state. It is loaded with flavors of sweet black cherry and blueberry jam, crushed thyme and savory spices. It is open, forward and delicious. This wonderful red will pair beautifully with braised pork dishes, creamy cheeses and herb roasted chicken.

____ Bottle(s) 2014 d’Hanteillan Haut-Médoc Bordeaux @ \$10.99 per bottle

The 2014 Château d’Hanteillan Haut-Médoc is exactly what I want from an affordable Bordeaux offering. As much as I love California Cabernet Sauvignon there really isn’t much under \$20 that shows any kind of terroir. This Bordeaux wine just oozes personality. The 2014 vintage is known for bright, crunchy berry fruit and crisp tannins—they abound in this wine. Dark chocolate and earth notes nicely evolve as the palate opens up. You can pair this with red meats or anything from the grill. To ensure the wine displays all the character mentioned here, you should decant it one to two hours before drinking it. *Wine Advocate* gave it 91 points.

____ Bottle(s) 2015 Château Lamothe Castera Bordeaux @ \$8.99 per bottle

Lamothe Castera is a 75-hectare estate located in the Entre-deux-Mers area of Bordeaux. It's owned by Renaud and Claire Jean, who fashion the wine from both Merlot and Cabernet Sauvignon grapes. The 2015 Lamothe Castera comes from 30-year-old vines and is a blend of 80% Cabernet Sauvignon and 20% Merlot aged in stainless steel tanks. The resulting wine has a dark cherry and blackberry feel with rich berry aromas, hints of dark chocolate and mocha notes. Supple and approachable, this is the perfect affordable Bordeaux.

____ Bottle(s) 2015 Mas de Sainte Croix "Tendresse d'un Climat" Côtes du Rhône Villages @ \$9.99 per bottle

This 2015 "Tendresse" is equal parts Grenache and Syrah with notes of raspberry coulis, ripe cherries and aromas of alder wood. The wine picks up density and weight as it opens, showing more peppery and Asian spices and sweeter, riper fruit. This is a polished Côtes du Rhône with a beautiful rhythm that will continue to evolve in your glass. Right now, it is perfect for all grilled fare, including savory spiced lamb chops or herb-crusted pork chops. —*Keith Mabry, K&L Rhône/Loire Valley/French Regional Buyer*

____ Bottle(s) 2015 Guenoc California Petite Sirah @ \$8.99 per bottle

The 2015 Guenoc California Petite Sirah is a rich, almost midnight red in the glass. Aromas of blackberry compote and clove rise from the glass while the palate is a dark, brooding mix of minced meat, marzipan, dark chocolate and blackberry fruit. Easy to drink, and filled with richly-textured flavors, this wine is ideal with slow-cooked red meats.

____ Bottle(s) 2014 Sebastiani Sonoma Zinfandel @ 9.99 per bottle

The work that Bill Foley dedicated to updating Sebastiani winery shows in the quality of this entry-level offering. It's a classic Zinfandel blended from 76% Zinfandel, 11% Syrah, 8% Malbec, 3% Barbera and 2% Petit Verdot. The wine springs from the glass with aromas of red fruits, spice, licorice, minerals and hints of oak. This hearty red is reminiscent of early vintages of Zinfandel from years gone by. A perfect foil for pizza, pastas or barbecue, and ready to enjoy.

____ Bottle(s) 2014 Jorge Ordóñez & Co. "Botani" Muscatel de Alexandria, Málaga Spain @ \$9.99 per bottle

The 2014 Jorge Ordóñez & Co. "Botani" Muscatel de Alexandria is a dry Muscat. (The bulk of the Muscat wines made at the winery are made in a sweet style rather than bone dry.) The 2014 Botani has an incredibly floral nose of white flowers, jasmine and wet stone with a palate bursting with orange blossoms, candied citrus and ginger notes. Good acidity and a vibrant fruit core make this a great apéritif wine, and the perfect foil for salads and seafood. Robert Parker's *Wine Advocate* and *Vinous Media* both gave this 90 points.

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

____ Bottle(s) 2015 Casale della Toria Cesanese del Piglio @ \$21.99 per bottle

Casale della Ioria, a winery owned by Paolo Perinelli and his family, is about 45 miles southeast of Rome. This is one of those talented producers who could always coax character out of this tricky grape variety. Their vineyards are about 1000 feet above sea level, in the area that starts heading into the foothills of the Apennines. The 2015 Casale della Ioria Cesanese del Piglio is an exceptional example of the varietal. This wine is fermented in stainless steel and then aged in French barriques. 2015 was an exceptional year for late-ripening varieties such as Cesanese. The nose is full of vibrant wild cherry and lilac, and then on the palate it broadens into a plummy ripeness, never fat just more viscous.

____ Bottle(s) 2012 Amantis "Birbanera" Montecucco @ \$17.99 per bottle

Bernardetta Tacconi's winery, called Amantis, is situated on the south side of the Orcia River in Southern Tuscany; the Orcia is the southern boundary of Brunello di Montalcino. The 2012 Amantis "Birbanera" Montecucco is two thirds Sangiovese with the rest a blend of Colorino, Canaiolo, Merlot and Petit Verdot, fermented in stainless steel and aged in second- and third-passage French barriques.

____ Bottle(s) 2013 Einaudi Barbera Piemonte @ \$14.99 per bottle

The 2013 Einaudi Barbera Piemonte comes from vineyards on Einaudi's San Luigi and San Giacomo properties in Dogliani. The vineyards (five and a half acres) are at an altitude of just over 1200 feet, planted on a calcareous clay soil with a south-southeast exposure. The grapes are harvested in early October, fermented in stainless steel and then aged for a year in a mix of traditional large Slavonian oak casks and French barriques. Barbera is an acidic grape so the vertical axis of the wine is most dominant, making it an ideal food wine. In Piedmont the food choices are

incredibly varied. One of my favorite choices with this wine would be risotto with wild mushrooms. The mushrooms add a bit of woody complexity to the bright fruit of the Barbera. Give it a shot—you'll love it!

____ Bottle(s) 2007 Teresa Raiz Friuli Decano Red Blend @ \$16.99 per bottle

The 2007 Teresa Raiz Decano Rosso is a blend of 60% Merlot, 30% Cabernet Sauvignon and 10% Cabernet Franc. The grapes were grown on Friuli's classic soils, a mix of glacial morainic and rocky flat. They were harvested in early October, fermented in stainless steel and then aged in French Allier barriques for 14 months. This wine is now ten years old. Time has allowed it to soften and its flavors have evolved into a complex blend of earth, fruit and spice. Paolo suggests you try it with braised meat.

____ Bottle(s) 2015 Castelgiocondo "Campo ai Sassi" Rosso di Montalcino @ \$22.99 per bottle

The Castelgiocondo "Campo ai Sassi" Rosso di Montalcino (campo ai sassi means field of stones) comes from a series of vineyards planted in 1990 to 2000. The wine had 16 days of fermentation on the skins in stainless steel and then went into a mix of barrels — 80 and 100hl Slavonian oak barrels, and a sizable portion in used French oak barriques. The nose is plummy, with hints of chocolate and spice. On the palate the wine shows a supple richness backed up by some evident tannin. They suggest that you pair the Rosso di Montalcino with an egg-pasta dish such as pappardelle with a rabbit sauce, or in Montalcino the ubiquitous wild boar.

____ Bottle(s) 2014 Pian delle Vigne Rosso di Montalcino @ \$16.99 per bottle

Antinori has centuries of experience growing Sangiovese. If you read about the grape Brunello you'll be told it is one clone of Sangiovese, but in fact modern Brunello di Montalcino has a variety of Sangiovese clones. I know of no one who has just the "Brunello" clone. At Pian delle Vigne in the warmer, drier, western portion of Montalcino, the harvest is generally a couple of weeks earlier than what it would be in Chianti Classico. The 2014 vintage was variable across Montalcino, and for Pian delle Vigne the wetter, cooler vintage actually helped the vineyard growth in this normally warmer area. It allowed for a longer, slower growing season. When you are in Montalcino you'll have the local pasta with this wine. Everyone eats it. It's a hand-rolled spaghetti shaped pasta called Pinci and you will undoubtedly have it with a wild boar sauce. It's perfect for this Rosso!

____ Bottle(s) 2009 Terre de' Trinci "Ugolino" Sagrantino di Montefalco @ \$26.99 per bottle

Umbria had never really been known for their red wines, but in the mid 1980s, Sagrantino di Montefalco, a wine traditionally made sweet, had been revised into a dry red. Alvaro Palini, trained as a fashion designer, revolutionized the production of Sagrantino at the Adanti winery. A tremendous amount of the credit should also go to the Arnaldo Caprai Winery. They brought the idea to America in a big way. Most Sagrantino is massively tannic—one needs a good dentist to drink it regularly. Terre de Trinci winery, which made this wine, started in 1992, the year Sagrantino gained DOCG status. I find their Sagrantino more supple, milder and unforced. It still shows the classic structure but it is much better balanced than most! Try it with a grilled T-bone or a cheese-laced lasagna.

____ Bottle(s) 2014 Guado al Tasso Il Bruciato @ \$24.99 per bottle

The 2014 Guado al Tasso Il Bruciato is a blend of 55% Cabernet Sauvignon, 30% Merlot and 15% Syrah. To increase the fruit aromatics, part of the Merlot and Syrah is fermented separately at lower temperatures. The wine doesn't have the sweetness that I find in California wines. With this vintage there is more earth and leather. Try this wine with a Tuscan T-Bone and live like an Italian.

____ Bottle(s) 2012 Malaspina Il Palizzi Calabria IGT @ \$23.99 per bottle

The 2012 Malaspina Il Palizzi Calabria IGT is a blend of two indigenous grapes. It is 50% Calabrese Nero and 50% Nocera. The wine is fermented in stainless steel and then aged in French Allier Barriques. I feel this wine reflects the character of their neighboring Sicilian wines from Etna and the Faro DOC, with a little bit of tannic grip and a very complex aromatic nose. Like most Italian wines this wine is made for food. The Malaspinas suggest pasta with a pork ragu sauce, or roasted leg of lamb, or sausage. Let yourself be creative and dive in!

____ Bottle(s) 2013 Feudi del Pisciotto Nero d'Avola "Versace" @ \$21.99 per bottle

Feudi del Pisciotto is in Sicily, just a little north of Vittoria on Sicily's south coast and not too far from Avola, a town on the eastern coast. This is where the grape called Nero d'Avola comes from. In the mid-1990s an explosion of Nero d'Avola started coming from newly planted vineyards. It was Italy's answer to the easy drinkability and fresh fruitiness of California's Pinot Noir. Unfortunately this included lots of very low-priced wine from very young vines and a whole lot of "winemaking." Predictably the craze faded rapidly because the grape wasn't being grown properly

and was being forced to be something it wasn't. Winemaker Paolo Panerai had an idea about how to let Nero d'Avola express itself, and do it at a price point that wouldn't be super low end but wouldn't break the bank either. The wines at Feudi del Pisciotto offer the aromatics I look for in Nero d'Avola. They reflect the abundance of Sicilian sun, a kiss of salt from the nearby sea and a soft and inviting richness.

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

___ Bottle(s) Billecart-Salmon "Cuvée Jean George" @ \$39.99 per bottle

Next year, Champagne Billecart-Salmon will celebrate its 200th anniversary. This house makes some of the freshest, most elegant Champagnes in the entire region, and we were able to get an exclusive on their Billecart-Salmon "Cuvée Jean George" Brut Champagne for \$39.99 for our club members instead of the normal \$49.99 price. It is composed of 40% Chardonnay, 40% Meunier and 20% Pinot Noir and has been aged on the lees for three years. The Billecart family has pioneered the use of yeast strains that can work at very low temperatures, and the Jean George has the kind of freshness and brightness that you would expect from this great house. While this is great by itself, it will also go fantastically well with smoked salmon.

___ Bottle(s) Heucq & Fils Brut Prestige @ \$29.99 per bottle

In the quiet village of Cuisles in the Western Marne Valley, the Heucq family has been making estate-produced Champagne since 1936. This is the first time this entirely organic estate Champagne has been exported to the USA. The Heucq Pere & Fils Brut Prestige Champagne is available to club members at \$29.99 instead of the normal \$39.99 price. It is composed of 40% Chardonnay, 30% Pinot Noir and 30% Meunier and aged for five long years on the lees. It is a decadently toasty style, with rich brioche aromas and flavors, but still very mineral and fresh on the finish. This is an excellent apéritif, and it will also make a great pairing with charcuterie!

___ Bottle(s) Baron Fuente "Esprit" Blanc de Blancs Brut Champagne @ \$34.99 per bottle

For the first time ever, we have in the club a Champagne from the Paris district, the Baron Fuente "Esprit" Blanc de Blancs Brut Champagne. This Blanc de Blancs is made from the very last vineyard in the farthest west part of Champagne—the Chantemanche in Saacy-sur-Marne. This site is one of the very few that sit so far west, they are actually in the district of Ile-de-France. The current release is based on 2009 juice, with 5% barrel-fermented reserves from 2008. It is a very creamy style of Blanc de Blancs, with an excellent Chablis-like earth character and a bright finish giving contrast with the richness of the mid-palate.

Special Champagne Club Six-Bottle Pack

Our holiday Champagne gift packs always sell out fast, so make sure you get one of these. Only 30 of these packs are left! Inside, you will find two bottles each of the following: **A.D. Coutelas "Cuvée Louis Victor" Brut Champagne, Charles Ellner "Carte d'Or" Brut Champagne and Alexandre Le Brun "Tradition" Brut Champagne.** We sell these wines at the already great price of \$219.94, total, on the K&L shelf. At any other retailer you could expect to pay over \$300. **Our wine club members will pay just \$149.99 for these six bottles!**

Signature Red "Going back to Cali" Six-Bottle Pack

I'm going back to Cali... California that is, with our latest and quite possibly greatest Signature Red six-pack deal yet. You get two bottles each of **2014 Donkey & Goat "513" Rhone Blend, 2014 Loring "Kessler-Haak Vineyard" Sta. Rita Hills Pinot Noir, and 2013 Stonestreet Alexander Valley "Estate" Cabernet Sauvignon.** Each of the three selections has at least two 90+ point scores from top wine critics. And the savings is huge! If you were to buy this six-pack at regular retail prices you would pay \$225.94, with your club discount \$159.94. But for the "Going back to Cali" six-pack **you'll only pay \$134.94.**