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Hello K&L Wine Club Members,

Happy November and a happy start to the holidays! It's a busy season for wine retailers, but also great fun. Now that we've officially entered the holidays, it's time to step back and enjoy the festivities with family, friends and good wine. We have you covered on the wine front. Whether you have a large party planned or just need some ideas for a simple family gathering, this month's wines are sure to inspire. Don't forget to look back through our Re-Order Offers as well. This is a great resource for an array of specially priced wines to fit your holiday needs.

Speaking of celebrations, it's time to welcome our Club Français members with their very first shipment! I'm quite excited to share these initial selections with you. It wasn't easy to narrow down the choices, but given the season we decided to feature Burgundy. Red Burgundy is a classic pairing with fowl of any feather, so it's a natural on the Thanksgiving table. I think this one will show beautifully in that context. It's also the start to crab season here in Northern California, and that means Chablis! I have plenty of notes on each of these wines, so dig into the details inside, and enjoy this month's focus on the classic region of Burgundy.

In the Signature Red Club, we have two legendary bottles from icons in the California wine business. With one selection from Santa Barbara and another from Sonoma, we have the bases covered on great California producers this month. Incidentally, the Pinot Noir is also a great Thanksgiving choice, especially for those looking for a fuller bodied style of wine to feature at the table.

The Premium Club will showcase wines from two of our favorite French regions: Bordeaux and the Loire. Our white comes from one of the best producers whose wines we import directly from the Sancerre region. It's paired with a lovely red Bordeaux from the Left Bank. These classics are sure to delight!

For our Best Buy Club members, the adventure continues with a charming aromatic white wine from Argentina, and a delightful Rhône-style blend from South Africa. As daring as these picks sound, they are both quite easy drinking and fun, and I'm confident you'll enjoy them.

Greg loves Northern Italy, and this month it's all about Nebbiolo for the Club Italiano. With cooler weather settling in, there's a place for hearty dishes and hearty wine. That's exactly where this varietal comes into play. As always, remember to check out Greg's pairing notes. These wines will sing in the right context.

Whether it's Italian, French, Californian or South African wine in your glass this month, I hope you enjoy the selections. Cheers to the start of the holiday season!

Heather Gowen, K&L Wine Club Director
heathergowen@klwines.com

Le Club Français

Burgundy is often regarded as a double-edged sword. On the one hand, some of the best wines in the world come from this renowned region, but on the other hand it's known for ridiculously high prices, the need for long-term cellaring, and fickle rewards. Nevertheless, like most wine enthusiasts I'm a devoted fan of Burgundy in all its difficult glory. For this first month of the Club Français I've decided to highlight a red and a white Burgundy, from two great vintages. These two wines embody the complexity and intrigue of this renowned region, while still being accessible and open enough to enjoy right now. Incidentally, these Burgundies are perfect for the season, whether it's the red with turkey, or the white with crab. So what do we have on offer? One is a monopole wine, owned by Domaine Faiveley, and the other a rare Premier Cru bottling of Chablis.



The Framboisière vineyard is one of a very few Monopoles owned by Faiveley.

Established in 1825, Domaine Faiveley is one of the oldest and best regarded producers and négociants in Burgundy. While the main headquarters is in Nuits-St-Georges, some of the most exciting wines are made in their new facility in Mercurey. This small commune is just south of Santenay, and has been of interest to the Faiveley family since the 1930s when they began leasing land in the area. Eventually Faiveley began buying parcels in Mercurey. They now own several Premier Cru parcels as well as the prestigious Monopole "La Framboisière." In 2014 the old processing house was entirely renovated into a state-of-the-art winery, where all the technique and craft of the Faiveley legacy is applied to the fresh and friendly fruit of Mercurey, resulting in stunning wine that is both structured and open, elegant and modern.

We selected the **2016 Domaine Faiveley Mercurey "La Framboisière" (\$34.99)** as the first red wine in our Club Français because the wine is both classic and charming. Although the harvests were small, 2016 was an excellent vintage in Burgundy. The Framboisière is perfectly poised aromatically, with poignant blackberry, raspberry, clove and nutmeg giving way on the palate to berry compote, layered stony minerality, and subdued baking spices. The fruit is offset by a solid structure of fine-boned tannin and lean acidity that drives the finish. While it is youthful, it is surprisingly open and pretty right off the bat. If you can manage to lay it down, though, it has all of the components needed for long term aging. I'm very excited to share this wine with you, as I find it to be a great example of all the best elements of red Burgundy, and it belies the reputation for fickleness.

Our white wine comes just in time for crab season: the classic pairing of Chablis! One of our favorite producers in Chablis is La Chablisienne. We've recommended these wines in our stores



The Beauroy vineyard's gentle, south-facing slope allows ideal exposure to sunlight.

and via email for a while now, because La Chablisienne produces some of the best Chablis on the market, at remarkably reasonable prices. As a co-op, they also have access to fruit from vineyards that are rarely, if ever, bottled by the larger houses. One such vineyard is the Premier Cru site, "Beauroy." Situated on a south-facing slope just across the central valley from the Grand Cru cluster, Beauroy is one of the smaller Premier Cru vineyards, and the wines are rarely seen in the American market. The **2015 La Chablisienne Premier Cru "Beauroy" (\$24.99)** immediately stood out in the La Chablisienne lineup, to me as well as to our Burgundy buyers. It has the weight and complexity of a Grand Cru, but is made in a clean, open style that underscores the round apple and pear notes that dominate the palate. With the power and generosity of the 2015 vintage coming into play, this little Premier Cru gains in complexity. The aromas are of understated lemon curd, honeycrisp apple and pear, with a flinty edge. The texture on the palate is one of the elements that I love the most, with soft fruit, mineral depth and mild creamy notes. Please enjoy this rare gem of Chablis, and if you can, pair it with fresh Dungeness Crab.

Signature Red Collection Wine Club

The theme in this month's Signature Red selections is Iconic California. The wine business in the Golden State has always had an edge of entrepreneurship. California has been and still is in many ways a land of opportunity and unrealized potential. As such it has drawn the attention and energy of some incredibly talented and creative individuals, whose wines have quickly become major icons. This month we will be sharing two of our favorite "iconic" wines with you: one a Pinot Noir from the Sonoma Coast, and the other a Syrah from Santa Barbara.

Many wine enthusiasts have a great regard for such storied vineyards in Santa Barbara as Bien Nacido and Sanford & Benedict, and there's another name that's also become iconic in the area. In 1992 Tom Stolpman began planting Syrah in a site slightly further inland than most, on an outcropping of limestone. The planting of Stolpman Vineyard was the birth of what would become one of California's best AVAs for Syrah: Ballard Canyon. Stolpman Vineyard not only defined the quality and potential of Ballard Canyon, pushing it into AVA status; it also became a fruit source in early vintages of the cult wines of Sine Qua Non. Today all the fruit from the original plantings in the Stolpman Vineyard goes directly into Stolpman's "Originals" Syrah. We were lucky enough to talk Pete Stolpman into selling us the **2013 Stolpman's "Originals" Ballard Canyon Syrah (\$26.99)** for the Signature Club. Five years from vintage date, this wine is showing incredible development and complexity, with aromas of leather, cigar box, cured meat and olive transitioning seamlessly into rounded red fruit and silky tannin with an undercurrent of game and forest floor. The finish is persistent, with lingering notes of wild herb, mushroom and game. While I'm not always one to judge a wine by its points, it is worth noting that the critics agree: Robert Parker gave this wine 93 points and *Wine Enthusiast* 92 points.



Peter Stolpman, current managing partner for Stolpman Vineyards.

Our second selection for this month comes from one of the most highly regarded names in the Sonoma Coast. At roughly the same time that Tom Stolpman was planting the Stolpman Vineyard in Santa Barbara, another visionary was planting Pinot Noir in Sonoma. The wines produced by this label are now legendary, and difficult to source. Sadly, I can't tell you more than that. The wine we are presenting is labeled as the **2017 Kalinda Sonoma Coast Pinot Noir (\$22.99)**. Like all Kalinda wines, this is made by a winery whose name we can't disclose, and I'll try not to drop too many hints, lest I give it away. Suffice to say, if it were labeled under its real name it wouldn't last ten minutes on the shelf at this crazy price. So what does the wine have to say for itself? It's a great picture of the silky, smooth, perfumed and luscious style of Pinot Noir that sets apart the best wines of the Sonoma Coast. Even though the wine is young, it is incredibly well integrated already, with an emphasis on fresh berry fruit, ripe, soft tannin, and just a kiss of subtle oak spice. I'm hoping you join me in enjoying this beautiful Pinot Noir on its own merit regardless of the label.

Premium Wine Club

Last month we featured Bordeaux in each core club, with the Premium Club wine being a white Bordeaux. Well, this month it's your turn for a red Bordeaux! We've got a beautiful little wine from Moulis that is open and ready to drink. Alongside this, we are featuring a new wine from an old friend: Franck Millet's Pouilly-Fumé.

Ever since Clyde met Franck and Betty Millet back in the early 1990s, K&L has been the sole West Coast retailer of their small production. Primarily Sancerre producers, Franck and Betty have now acquired a small parcel across the river in Pouilly-Fumé, and they have just begun bottling this wine. Our French wine-buying team was very excited to taste this out of tank earlier this year, and the wine was so good, they talked Franck into parting with the lion's share of it. Now the **2017 Franck Millet Pouilly-Fumé (\$14.99)** has finally arrived and we can share it with you, our Premium Club members! Lean, crisp and focused, this wine has an excellent balance of chalky minerality, citrus, lemongrass and orchard fruits. It makes a beautiful apéritif, and also pairs well with a variety of seafood.

Our red Bordeaux comes from Moulis, the small commune nestled between Saint-Julien and Margaux in the Médoc. Château Pomeys is built on the highest point in this small commune. Proprietor Patrick Meynard uses sustainable farming for his five hectares of Merlot and Cabernet Sauvignon. He does some green harvesting to encourage concentration of flavor and ripeness in the remaining berries.



K&L co-founder Clyde Beffa (center) and K&L Loire & Rhone Valley buyer Keith Mabry (right) with Franck and Betty Millet in Sancerre.

The fruit is all harvested manually and aged in French oak barrels from eight different cooperages, bringing complexity to the oak character in the final wine. In the excellent 2015 vintage the fruit reached a full ripeness, and the resultant wine is open and softer in texture than a more traditional Bordeaux. I was thoroughly impressed when tasting the **2015 Château Pomeys, Moulis (\$14.99)**. Lusciously fruited aromas of blueberry, blackberry, plum and cedar shavings transition into a medium-bodied wine with lighter tannin and very well integrated structure. On the finish, lingering berry and baking spice notes play on. There is nothing closed about this wine. It is ready to pour and enjoy now: an excellent Bordeaux for the sceptics.



Château Pomeys's "cellar" is housed in a beautifully remodeled old Château on the property.

Best Buy Wine Club

I may not be far wrong if I say that the Best Buy Club truly has the most fun, purely because of how adventurous the selections often are. When you're faced with the challenge of sourcing excellent wines under \$10, you can toss out the usual metrics and just focus on the wine itself. That's what I love about this club. Well, this month the adventure continues as we travel to the southern hemisphere and enjoy a wine from Argentina, and one from South Africa.

While you may already be thinking of Malbec with my mention of Argentina, we've actually decided to feature a white wine from Argentina: the **2017 Amalaya Torrontes-Riesling Salta (\$8.99)**. Some of you may already be familiar with Torrontes, a delightful grape. Highly aromatic, it is often made in an entirely dry style so it's crisp and refreshing. In this lovely blend of Torrontes and Riesling, we have a wine that is extremely complex aromatically, crisp, citrus-driven, and light in body. The region of Salta is one of Argentina's highest elevation growing regions, and wines from this area have a distinctive linear acidity that makes them fresh and underscores the vibrant fruit. This particular wine also has a higher dose of stony minerality that heightens this style. While you may be wondering how to pair this wine, it's actually quite simple. The gorgeous and heady aromatics work surprisingly well with pungently spiced food such as Indian or Thai cuisine. Alternatively, the wine works beautifully as an appetizer.

Our red this month is a versatile little blend from the region of Paarl in South Africa. Predominately

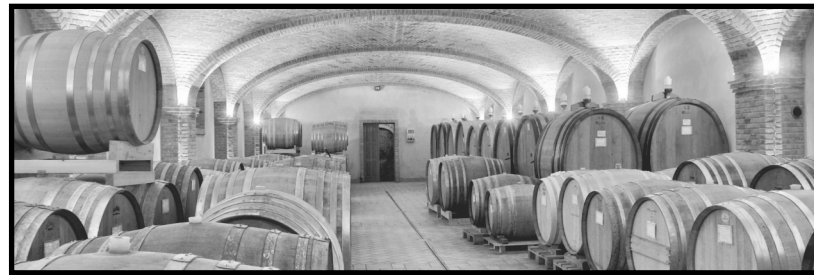


Sunset on the distinctive hills above the Joostenberg vineyards in Paarl.

Syrah, the wine also features Mourvèdre, Cinsault and Grenache. Although Paarl is a hot, dry area, its shale soils are moisture retaining, and allow for dry farming techniques. Most of the fruit in the **2016 Joostenberg “little j” Red Rhône Blend Paarl (\$10.99)** is from old, head-trained bush vines that do very well in these conditions. The wine has bright, boisterous aromas of blackberry, cherry, blueberry and licorice, with a medium body and soft, mild tannins. On the finish cranberry and baking spice notes dominate. I was immediately sold on this charming little wine, and have only become more impressed with it since the first tasting. You may win points for originality if you serve a South African Rhône-style blend at the Thanksgiving table, and with its abundant berry notes, this would be a great match for turkey. I personally wouldn't hesitate to try the combination!

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

Monforte d'Alba is a village of only 2000 or so residents, but it is home to some of the best vineyards in Barolo. The vineyards are mostly at an elevation of 1100 to 1500 feet on steep hillsides, and you can run into all of the local winemakers in the village's few cafés. It has a big city feel (okay I'm kidding a bit) because its center is a crossroads. If you hang out there long enough, everyone in town will pass by. Monforte d'Alba has always been my favorite commune in Barolo as it is more or less the center commune, and it's my calibrating tool. The wines in general have more power than La Morra or Barolo and aren't as earthy and gritty as Serralunga can often be.



The cellar of Giovanni Manzone, in Monforte d'Alba, Barolo.

I visited Giovanni Manzone years ago and what I remember most about the visit was his gentle nature. You could tell by shaking his hand that he worked in the countryside. The roughness brought to mind Nebbiolo, which can be a bit rough too. Giovanni has some of the village's premier Barolo Crus. The family started here back in 1925, and piece by piece they have added small patches. They now produce three single-vineyard bottlings: Bricat, Castelletto and Gramolere. The **2015 Giovanni Manzone “Il Cruton” Langhe Nebbiolo (\$16.99)** reminds me a bit of Giovanni: it's placid, deep and real. The wine is aged in 700-liter barrels for about six months before bottling, and it is gorgeous. It's true that 2015 is a sensational vintage, but this wine thrills me every year with its aromatics. You're going to love this wine's supple character, which it expresses without giving up any Nebbiolo-ness. I'd recommend drinking it with Agnolotti dal Plin.

So, back in the September shipment I gave you the 2016 Poderi Colla Pian Balbo Dolcetto D'Alba. You've probably tried that by now. I hope that was along with some grilled sausage and polenta! I'm a great believer in the trickle-up theory, and although I'd like you to try the Colla family's Barbaresco and Barolo those are priced higher than our Italian Club parameters allow. So the next best thing is their Nebbiolo. I really think it is a wonderful first step towards understanding their more powerful Nebbiolo-based wines. The **2015 Poderi Colla Nebbiolo d'Alba (\$22.99)** comes from the Cascine Drago vineyard, situated east of Barolo and close to the western boundary of Barbaresco, at about 1100 feet in elevation. The harvest is a little more old school: the last week of September and the first ten days of October, all hand harvested, de-stemmed and then fermented on the skins for 10 to 12 days. The wine is aged in large oak barrels for about a year. The Colla wines are very classic and representative of the “Traditional” style, but they have more edge, grit and tannins. Nebbiolo is a tannic variety to begin with,

but this is so sublimely real, aromatically pure and superb. The key for me in these wines is the fork. Yes, these aren't cocktail wines. They are food wines and the rich cuisine of Piemonte is perfect for them. It's partly why I chose Nebbiolo for this month: When the weather gets colder, it's a good time for the heavier, richer foods that are ideal accompaniments to Nebbiolo. Risotto comes to mind and I love wild mushrooms with it. Or if you want to splurge, go for white truffles—that's where this wine will come alive!



Cascine Drago vineyard, source of the grapes for the Poderi Colla wine.

Re-order Offers

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a “backlist” of each club. Please note the special club prices for each wine. You can make re-order purchases via phone, email or your online account. Our order desk is open 9:00 a.m. to 6:00 p.m. seven days a week. If you have any wine club-related issues, or wish to place an order, please call us at 800-247-5987. In addition, you can email us at theclubs@klwines.com.

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

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

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

Signature Red Club Previous Offerings

2014 Comartin Cellars “Cuvee Cassidy” Santa Ynez Valley G-S-M @ \$24.99 per bottle

Aromatically full of bramble fruit, cassis, sage, thyme and plum, this transitions on the palate into a medium-bodied wine with smooth tannin and a slight gamey undertone. The finish is long and savory with continued notes of cassis and sage. It's in a perfect drinking window right now, and would be a great pairing for lamb.

2015 La Croix de Mazeyres, Pomerol @ \$24.99 per bottle

Winemaker Alain Moueix runs Château Mazeyres strictly along biodynamic principals, incorporating green growth between vine rows and encouraging fauna in the area. The winemaking follows the principals of “less is more” and aims to direct and craft what is already existent in the fruit. Although they do use some French oak in the élévation, the primary vessels are neutral concrete and stainless steel. The resultant wine beautifully showcases the powerful smooth and dark fruit of Pomerol, well balanced by a classical structure with nicely integrated tannin. With the generous nature of the 2015 vintage coming into play, this wine is open and soft right off the bat. It's highly tempting to drink it right now, but I also expect great things of this wine down the line.

2016 Comando G “La Bruja de Rozas” Garnacha @ \$23.99 per bottle

This is composed entirely of Grenache from vines in the 50- to 70-year age range, from a few organically farmed vineyards surrounding the little town of Las Rozas de Puerto Real. Grenache is one of the varieties most suited to the area, given the hot and arid climate. This example is a bit lighter and more aromatic in tone than what you might

expect. Garcia and Landi are very particular with their winemaking, hand-harvesting all the fruit, and only using native yeasts to ferment the must. Use of neutral oak adds a subtle texture, and balances the soft tannin nicely.

2014 St. Jean du Barroux “l’Argile” Ventoux @ \$25.99 per bottle

This is a blend of Grenache, Syrah, Carignan, and Cinsault. Philippe Gimmel, the proprietor and winemaker, uses all native yeasts in his winemaking, and the wine is aged in neutral concrete vats before bottling. You may have noticed that this wine is a bit older than most on the market currently. That is because Philippe never releases a wine until he feels that it has begun to drink well. That is not to say that the wine needs to be drunk now. It certainly could be (perhaps paired with roast lamb), but it is made with such careful precision that it could easily age another decade or so, like its more renowned counterparts from Châteauneuf-du-Pape.

2013 Keller Estate “El Coro Vineyard” Sonoma Coast Pinot Noir @ \$24.99 per bottle

This Pinot Noir comes from the highest elevation vineyard at Keller, right up on the ridge of the Gap. The berries have great exposure to both the cooling winds and fogs, and to the California sunshine. The wine is very vibrant with excellent fresh acidity and deeply expressive red and black berry fruit. Arturo Keller’s daughter Ana is now the winemaker at Keller. She has embraced a sustainable viticultural style and a more hands-off approach to winemaking. She feels that’s the best way to respect the extremely high quality of the fruit produced here.

2013 Robert Goyette Sonoma County Cabernet Sauvignon @ \$24.99 per bottle

This is old-style Sonoma Cabernet at its finest: pure fruit, classic structure and just the right kiss of oak. Being a few years from its release date, the wine is in top form. You’ve all heard praise for the 2013 vintage in Napa and Sonoma, and it’s great to see how these wines are developing. This Cabernet is loaded with dark cassis fruit and pretty red berry notes. It also displays a lovely savory character which brings into play a hint of tobacco, forest floor and clove. The finish is quite long, and the wine still has a good hearty structure that ensures its ability to continue to age gracefully. I would stick to the classics in terms of food pairing, and recommend this with your Friday night steak.

2016 Belle Glos “Dairyman” Russian River Valley Pinot Noir @ \$34.99 per bottle

The Russian River vineyard from which Joe produces this single-vineyard expression of Belle Glos Pinot is called “Dairyman” after the old dairy farm that used to occupy this area. It’s on the southern side of Russian River, with a picture-perfect climate for the AVA. Cooling and moderating influences come from the ocean in the form of fogs and sea breezes, which balance out the California sunshine and allow for a long growing season. The resultant fruit is concentrated and it fully ripens without losing its structure and acidity. This makes for a powerful, full-bodied style of Pinot Noir that’s difficult to argue with.

2015 Mas Gabinele “Faugeres” Languedoc-Roussillon @ \$26.99 per bottle

Thierry Rodriquez is the man behind this classic French GSM, and I have to say he does everything right. He started this small domaine back in 1997, and he hasn’t done things the easy way. The sandstone-schist soils in this area are extremely nutrient poor, meaning that the vines have to struggle and have naturally quite low yields. Even so, Thierry insists on sustainable farming practices and harvests all his fruit by hand, sorting out unfit berries right there in the vineyard. Handling in the winery follows the same philosophy, with long, slow fermentations, gentle extraction, and a discerning balance of old and new French oak.

Premium Wine Club Previous Offerings

2015 Château Tour de Mirambeau “Cuvee Passion” Bordeaux Blanc @ \$15.99 per bottle

Tour de Mirambeau is in the Entre-Deux-Mers region of Bordeaux, and is a long-established Château run by the Despagne family. This is the top wine of the estate, and is composed of 70% Sauvignon Blanc and 30% Semillon, harvested from the best sites in the vineyards. It is aged in larger 600L barrels to allow the wine to benefit from some oak exposure, while keeping its influence in check. With the fantastic 2015 vintage coming into play, this wine is absolutely stunning. The aromatics are brimming with honeysuckle and lemongrass, while the palate rounds these elements out with a creamy texture and soft notes of apricot, peach and nectarine. The close is crisp and focused with citrus-tinged acidity and slight oak tannin.

2014 Clos Chanteduc, Côtes du Rhône @ \$13.99 per bottle

Patricia Wells, well-known food critic and writer, owns the Clos Chanteduc and refers to the wine as the perfect “everyday red,” speaking of it in terms of a bistro wine. It’s a classic Grenache-Syrah-Mourvèdre blend, with a little more Syrah than is typical in the area. The winemaker is Yves Gras of the famous Domaine Santa Duc in Gigondas. He also manages the Clos Chanteduc and pursues a fastidious attention to detail both in the vineyard and the cellar. So what makes this particular Côtes du Rhône the perfect food wine? Rhône blends already tend to be food friendly, and this one has a touch more Syrah, increasing the black pepper note, and a lighter bodied style with good acidity that plays perfectly with savory and salty elements. Patricia Wells recommends this with Black Truffle Spaghetti.

2014 Buglioni Valpolicella Classico Superiore @ \$14.99 per bottle

While the Buglioni family produce many wines, from Amarone to Ripasso and even a rosé, the Valpolicella Classico Superiore, jokingly dubbed “l’Imperfetto,” is where they really shine. It’s traditional in this area to use some Slavonian oak casks for aging, and that was done here. It adds a pungent sweet spice but doesn’t overwhelm the wine, which is so vibrant and charming on its own, the result is stunning. The nose is loaded with black cherry, plum, and baking spice. On the palate a sweet berry fruit emerges, contrasted beautifully with light tannin and soft velvety texture. The finish is dry and laden with perfumed clove and nutmeg notes. I highly recommend pairing this with red sauce dishes, which are somewhat difficult due to the natural acidity of tomato, or with roasted beef or lamb.

2016 Kumeu River “Kumeu Village” Chardonnay @ \$14.99 per bottle

This is one of the best examples of serious New Zealand Chardonnay on the market. While showcasing plenty of ripe, tropical fruit notes, and a creamy texture from the malolactic fermentation that it undergoes, it still maintains a crisp acidity and stays light on its feet. Michael primarily ages this wine in stainless steel, with 25% used French barriques to add texture and a subtle sweet oak spice. What I love in this wine is the combination of traditional Burgundian techniques married to vibrant, ripe, yet balanced New Zealand fruit.

2016 Helen’s Hill “Ingram Road” Chardonnay Yarra Valley Victoria @ \$14.99 per bottle

This wine is absolutely stunning, and will likely throw on its head any expectation of Australian Chardonnay that you may have had to date. I have to admit I’m a complete devotee of white Burgundy, and tend to think Puligny is the best Chardonnay in the world, but if I had to pick a wine to compete with that prestigious area, this is it. It’s blended from a few different plots on the property. The fruit is grown and selected based on its particular fruit character, then blended to taste, and also sees some French oak. Like white Burgundy, it’s taut and focused with plenty of minerality and orchard fruit, but also a subtle creaminess and an open character that allows it to drink well now.

2016 Helen’s Hill “Ingram Road” Pinot Noir Yarra Valley Victoria @ \$14.99 per bottle

This Pinot Noir is blended from several of the different clones on the Helen’s Hill estate. Most notably, the Old Block MV6 clone, whose original cuttings were taken from Clos Vougeot, one of Burgundy’s most renowned Grand Cru vineyards. The fruit from these vines is small and concentrated with powerful dark berry flavor. It’s complemented nicely by the Pommard clone Pinot that’s planted across the eastward-facing slope of the Range View Block. That fruit adds a nicely earthy and savory element, with red berry fruit and subtle baking spice. All of the Pinots produced by Helen’s Hill see some French oak, a judicious mix of old and new barrels, to impart a subtle sweet toast character and a great textural element.

2016 Idlewild “The Bee-Flora & Fauna” California White Blend @ \$16.99 per bottle

Composed of 53% Muscat Canelli, 42% Arneis and 5% Cortese. Muscat Canelli, also known as Muscat Blanc or Moscato Bianco, is a wildly aromatic grape varietal native to northern Italy. In this case it’s grown on volcanic soils in Lake County, giving the wine a wonderfully mineral drive. Arneis is another native Italian grape (here grown in Mendocino), and produces firmly structured, stony wines laden with minerality and herbal notes. It’s the perfect complement to the Muscat Canelli, and plays well with the small amount of Cortese, which brings a fresh, citrus-driven acidity.

2016 La Chapelle de Bebian, Languedoc-Roussillon Blanc @ \$15.99 per bottle

Believe it or not, this property has been making wine since the time of the Roman centurion Bebianus, after whom the area is named. But don’t worry—the wine doesn’t come packaged in a skin. The winemaking has seen some advances since the 1st century, and is now in the capable hands of Australian-born oenologist Karen Turner. I think

you'll love this fresh little wine, blended from Grenache Blanc, Roussane, Clairette and Viognier. Karen vinifies each element separately, then blends to taste. She only uses stainless steel and neutral oak barrels, so there's plenty of pure varietal and terroir expression. The composition is classic for the Languedoc, and the resultant wine rocks the boat a little for us American consumers. It's fresh, vibrant and versatile, showcasing a uniquely Languedoc style and legacy.

Best Buy Wine Club Previous Offerings

2015 Grand Moulin, Côtes de Blaye Rouge @ \$9.99 per bottle

The Grand Moulin is dominated by Merlot, planted in sandy soils that give the wine beautiful aromatics. Atypically for Bordeaux, this wine is aged in concrete, an inert vessel, to highlight the beauty and effortless elegance of the wine. Bright berry fruit dominates the palate with just a hint of underlying herbal notes, and the texture is silky and full. Although it is classically structured, it's not a wine to lay down in your cellar for decades. Rather, it's designed to drink well right off the bat. Jean-François recommends pairing it with the simple, ever-delicious French classic, chicken and herbs.

2017 Flor de Vetus Verdejo @ \$9.99 per bottle

This wine hails from Rueda, and is both traditional and edgy in character. While Verdejo has long been farmed in this area, and there are some high quality traditional barrel-aged styles, this is done in stainless steel, aiming for a lighter, crisper style with elegance and character. It's a lovely match to seafood, and would make a great substitute for Chablis with crab.

2017 Kalinda Sonoma County Sauvignon Blanc @ \$10.99 per bottle

Overt floral aromas give way to waxy honeycomb and white peach fruit playing against papaya and mango on the palate. The slight grassy edge and sweet pea notes balance out all this tropical fruit beautifully, while the texture manages to be soft and creamy while still finishing with a crisp dry note. I have quite a few more descriptors in my tasting book, but I won't overwhelm you with adjectives. I'd advise you to pour yourself a glass and simply enjoy!

2016 Mas Codina Cabernet Sauvignon Penedes @ \$8.99 per bottle

This Cabernet is deep purple in color with aromas of black pepper, cedar and eucalyptus mingling with cassis and boysenberry. On the palate it has juicy red plum and perfumed berry fruit with balanced tannin and a fuller body. I was thoroughly impressed upon tasting the wine, and really couldn't look for a better sub \$20 Cabernet in the store, but at the wine club price, it's simply an outrageous deal.

2016 Le Paradou Vin de Grenache Rouge @ \$10.99 per bottle

This unusual single-varietal Grenache is a spectacular example of what the varietal can be all on its own. This wine is grown in the Minervois region and has to be classified as "Vin de France" since it is not the classic blend. This wine is based around the ideas of *Plaisir* and *Convivialité*, pleasure and conviviality. It's designed to enjoy with the family meal, an afternoon picnic or an evening with a friend.

2017 A.A. Badenhorst "Curator" White Blend Swartland @ \$8.99 per bottle

This is the antithesis of the cheap bulk wines made in the Swartland. With Adi Badenhorst's intimate knowledge of old vine sites across the region, he creates this blend from highly expressive fruit sourced from several of his favorite parcels. In this vintage, the wine is made from dry-farmed parcels of Chenin Blanc, Chardonnay and Viognier. Stylistically, the wine is fresh and light with crisp acidity and refreshing orchard fruit. But pay close attention—this wine has a great textural element and some exotic spice notes that add complexity. It qualifies in my book as both highly quaffable, and quite intriguing—exactly the kind of wine I want on any given weekday.

2017 Domaine Duffour Côtes de Gascogne Gros Manseng @ \$10.99 per bottle

This is not your average white. I think you may find it a refreshing alternative to Sauvignon Blanc or Chardonnay. Made entirely from Gros Manseng, the wine is bright, fresh and tangy with vibrant tropical fruit notes and an appealing aromatic quality. The Gros Manseng varietal is native to the Jurançon area in France. It was brought to Gascogne about 25 years ago, and has taken on a more expressive character here on the clay and limestone soils. Although a relative newcomer, this grape is making waves in Gascogne.

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

2015 Elio Grasso Vigna Martina Barbera d'Alba @ \$27.99 per bottle

This wine is sensational. Bold fruit, complex terroir, supple, long finish... you're going to love it! The wine is from a 35-year-old, south-facing vineyard at about 1200 feet. It's harvested at the end of September and beginning of October, gets stainless fermentation and is then aged in 50% new and 50% one-year-old barrique. Barriques too often can overwhelm a wine, but not this wine. It is spectacular and you really don't see the barrique influence at all. It's a beautifully balanced Barbera that I'm sure you will enjoy!

2013 Tenuta Roveglia Merlot @ \$11.99 per bottle

This wine won't remind you of any New World Merlot. It's more like a Bordeaux in structure and flavor. The grapes are harvested the first week of October after a long growing season, but this is not a late harvest; it's the normal period for the region. It is fermented and aged in stainless steel and then released a few years later. The nose immediately shows a wine with earth, leather, iron and spice; nothing simple-fruity here. On the palate the wine shows a bit of tannic grip, followed by cherry and licorice flavors. Time to grab your fork; this would be perfect for the more savory Italian style pasta Bolognese, rather than the tomato-driven American version. Enjoy!

2016 Poderi Colla Pian Balbo Dogliani Dolcetto @ \$16.99 per bottle

This Dolcetto was manually harvested in mid September, and fermented in stainless steel for 5 to 7 days. This vintage is slightly different in style than the normal profile. The fruit character is more present. The nose is full of intense fruit that bursts out of the glass, loads of brambly berry aromatics coupled with hints of earth. On the palate this wine shows a saturated flavor of dark berry and hints of woody complexity. You can sense the weight and density while the tannins frame the experience. The finish is powerful and the classic Dolcetto tannins emerge and leave a focused close to the wine. When I taste Dolcetto I think of grilled sausage paired with polenta. The fat from the sausage and the richness of the polenta soften the tannins and create a blissful marriage.

2016 Paolo Caciorgna "Ciauria" Etna Rosso @ \$22.99 per bottle

This wine is made from Nerello Mascalese on the north slope of Etna. Harvested in the second half of October, it is fermented in stainless steel and then aged in used barriques for 6 months. *Ciauria* means "perfume" in the local dialect, and this wine has a heavenly dose of it. On the palate the wine's supple elegance is accented by a veil of tannin on its outer edge. Balanced and expressive, the wine calls for food, and I'd suggest the classic Sicilian Pasta Norma. One last note: the wine is best served in a Burgundy glass.

2010 Fattoria Paradiso Sangiovese Riserva "Vigna delle Lepri" @ \$19.9 per bottle

In 1970 the first Sangiovese Vigna delle Lepri Riserva was born in this ancient winery. Today and 40 years after the first vintage you'll get to try Sig. Pezzi's wine. The vineyard, still the original planted in 1963, sits on a slope and is the portion of the estate that gives the ripest grapes. That allows the richness to tame the wine's acidity. I love the wine's richness, excellent balance and its different take on Sangiovese. I hope you do as well!

2016 Cordero di Montezemolo Barbera d'Alba @ \$19.99 per bottle

This Barbera is a blend of grapes from Castiglione Falletto, La Morra and the Roero, fermented in stainless steel and then aged for a brief seven months in a combination of French and Slovenian oak. You've probably heard about how great the 2015 vintage is across Europe. In the Langhe 2016 just might be better than 2015, and you can really sense it in this sensational Barbera.

2013 Alfio Mozzi "Grisone" Sassella @ \$27.99 per bottle

I've long been a fan of the Nebbiolo-based wines from this region. Alfio Mozzi is a newcomer. I first tasted his wines this year and I wasn't disappointed. Alfio farms about 8.5 acres in Sassella. He ferments his wines using just indigenous yeast, then ages the wine for 18 months in 25hl and 30hl French oak barrels. In this small valley, Nebbiolo shows a different character from what you'd find in the Langhe. The wines have more earth and grit, and to me seem more aromatic than their cousins to the west. This wine is beautiful. It has more weight and richness than most Valtellina wines but it never loses its sense of place. To fully appreciate it, try it with *Pizzoccheri*, the classic buckwheat pasta dish of the region. It has chard, cheese and potatoes and it's a truly hearty dish!

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

2010 Fallet-Dart Vintage Brut Champagne @ \$34.99 per bottle

This vintage Champagne is composed of 70% Chardonnay and 30% Pinot Noir. It is bright, clean and refreshing Champagne that is perfect for an apéritif by itself, or paired with some little appetizers. I love the citric, white flower flavors in this Champagne, and the tight bead that the seven years on the lees has given it.

Gilbert Jacquesson "Cuvée Prestige" Brut Champagne @ 34.99 per bottle

This Champagne is entirely barrel fermented and aged for six years on the lees. It is composed of 40% Meunier from the 2010 harvest that spends a year in barrel before bottling, and 30% Chardonnay and Pinot Noir from 2011. This is a creamy, deep, brioche-laden Champagne with a truly unusual amount of complexity and depth. It is an ideal partner for pâté or charcuterie. Less than 3000 bottles of this were made, and the Champagne Club took a third of the entire production!

Michel Arnould Verzenay "Brut Tradition" Champagne @ \$34.99 per bottle

This Champagne is made solely from Verzenay Grand Cru Pinot Noir. This crazy Grand Cru is the heart of the Pinot Noir in Cristal, Veuve Clicquot vintage, and too many others to list. The wine has the classic hazelnut character that can so easily be mistaken for wood influence in a blind tasting. In fact, this Champagne is all stainless steel fermented, with three years of ageing on the lees. It makes a great, richer style apéritif on its own, and it's magic with cold smoked salmon.

Marcel Vezien Secret d'Eclaires Brut Blanc de Blancs Champagne @ \$34.99 per bottle

The Vezien family have a very small plot of Pinot Blanc on their property, and use 5% in this fascinating Champagne. The other 95% is composed of Chardonnay, making this an exotic blanc de blancs. This Champagne is extroverted, rich and exotic, with hints of mandarin along with white flowers and subtle toast. This is ideal on its own as your apéritif, as it is soft, elegant and full of flavor. I think a little truffle-salt popcorn makes it even better.

Château de Bligny "Grand Reserve" Rosé Brut Champagne @ \$34.99 per bottle

This is distinctive for being the area's only Château-bottled Champagne, as all the other castle owners buy grapes rather than farming them. It is made the old fashioned hard way, on two old, manual coquard basket presses out of a half-and-half combination of Pinot Noir and Chardonnay. The wine gets its color from 10% Pinot Noir that is vinified red. The wine has a lovely fruit expression, with clean strawberry aromas balanced by pie crust. It is a very pure rosé that can be enjoyed as an apéritif, but it comes to life with savory food like charcuterie, or better yet game birds. This is usually \$49.99 retail, so it will go fast at your Club price of \$34.99.

2008 Fluteau "Symbiose" Brut Champagne @ \$34.99 per bottle

As you may already know, the 2008 vintage is perhaps the best vintage in a generation in Champagne, with stellar ripeness and power married to uncommonly high acidity and freshness. Cold east winds combined with lots of sun in the fall led to some of the most loaded, complex wines in a long time. Like the Bligny, the Symbiose is half Chardonnay and half Pinot Noir, but the Symbiose is vinified white. It has enjoyed eight years of ageing on the lees, yet is still as bright and fresh as you could want. This has great texture and a fine bead from the long ageing, but it is so vivacious right now that I would recommend having it with shellfish. Try it now, and then lay down a case to drink over the next ten years!

2011 Egrot Brut Grand Cru Champagne @ \$34.99 per bottle

Many of you in the Champagne Club have visited Elisabeth Goutorbe and Jean-Marie Egrot at their home in Aÿ, and even more of you have met her at tent events. A few years ago, they changed the name of the house from Elisabeth Goutorbe to Egrot et Filles, to avoid confusion with the many other members of the Goutorbe family in Aÿ. This Champagne is composed of two thirds Pinot Noir and one third Chardonnay from some of the chalkiest soil in all of Champagne. While this vintage proved challenging for many, some of the best plots in the grand crus did exceptionally well, producing wines of both power and finesse. This is one of those wines, and has plenty of richness for drinking on its own, but also the backbone of minerality to pair with the best salmon or tuna fillets.