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November 2019

Hello K&L Wine Club Members,

Happy start to the holiday season. It's a special month for the K&L Clubs, as this November marks the 25th anniversary of our very first club! In 25 years we've grown from one club to six, offering selections from around the world. Our biggest thanks go to you, our loyal club members who've made this endeavor a reality.

As we gear up for the festivities of the season, we are particularly mindful of your holiday needs, and hope this month's selections find a perfect place at your table, whether you're hosting a large dinner party, looking for a gift, or simply enjoying the season with a few close friends. Now is a great time to take advantage of your special wine club pricing, so do take a look through our re-order listings.

We have another anniversary to celebrate this month: the one-year mark for Club Français! We featured Burgundy as we launched the club last November, and this month we return to that region with two incredible wines. Our white is from Meursault, and the red from Marsannay. Both wines come from top-notch producers and showcase the strengths of the 2017 vintage.

The Signature Red Club features one of the most classic turkey-dinner pairings: Pinot Noir. I've chosen one of my all-time favorites from California's Central Coast. Talley is not a new name to many K&L customers, and this Pinot, a lovely blend of two single vineyards, is stunning and would be the perfect bottle to grace your holiday table. Along with it, for those looking for a fuller bodied red, we have a lovely Bordeaux from St-Emilion. This wine would also make a great Christmas gift for those of you planning ahead.

In the Premium Club we have two red wines this month and as with the Signature Club, we have a classic pairing for turkey plus a bigger red. Our first wine is an incredible cru Beaujolais that is absolutely stunning. The second is a lovely Shiraz from Down Under, a pleasant change of pace for the Premium Club.

The Best Buy Club also offers two red wines: a Côtes du Ventoux that would be great with turkey, and a Bordeaux that will make the perfect party wine. These two selections may be of interest to all club members as they offer great value for the price and would work well for any large dinner parties you may have coming up.

For our Italian wine lovers, Greg has an exciting new wine from an area not much discussed in the wine world: Calabria. The wine is made from a varietal you've likely not heard of before, and it is fabulous. The second selection for this month is a little more traditional. One of our favorite producers in Barbaresco has made an incredible Barbera that is sure to delight at your holiday table.

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

Le Club Français

It's a big month for Le Club Français, as it celebrates one year! This month we will return to the great region of Burgundy. The 2017 vintage has brought with it much discussion and some differences of opinion. Now that the wines are mature enough to reach the general market, we can share some of our favorites from the vintage. Ever since buyer Alex Pross's trip to Burgundy this past spring, we've been planning to introduce these two wines to you. First we have a lovely and delicate Meursault, and second a Marsannay from one of the best small producers we've come across in this northerly village. Both wines are young, but they exhibit all the best qualities of the vintage and paint a picture of what to expect from the best producers this year.

Domaine Bart has been one of our best finds in the northerly village of Marsannay. We've been lucky enough to carry their wines for several vintages, but they tend to sell out quickly. Many of the cases are purchased by K&L staff members, since these are great value wines that age beautifully. This year, I made sure to snag one of their best cuvées for the Club Français. Although Marsannay has no classed Premier or Grand Cru vineyards, Domaine Bart and several other prominent producers are submitting several sites for review as Premier Cru candidates. One such is the monopole "Les Finottes." I'm a fan of many of the Domaine Bart cuvées, and my favorite this vintage was the **2017 Domaine Bart Marsannay "Les Finottes" (\$23.99)**. Thanks to sandy soils, this wine is particularly aromatic, and the fruit profile is soft and inviting. Pierre Bart, the current generation owner and winemaker at Domaine Bart, treats this wine to no new oak, using only concrete and older oak barrels to showcase the delicate fruit. On the nose the wine displays bright red cherry fruit with sweet clove and nutmeg. The cherry fruit continues into the palate where it is complemented by savory wild mushroom and hints of forest floor. The body is on the lighter side, and the finish is of lingering baking spices. Yes, this will most definitely complement your turkey dinner this Thanksgiving, but you can also use it as a standalone apéritif, since it is so delicate and aromatic in profile.

This month's second wine is a lovely Meursault from Domaine Jean et Gilles Lafouge. This is a new producer for me, and I was immediately impressed by the classicality of the wine. This is thoroughbred Meursault with the giveaway hazelnut notes and stony mineral backdrop. It's presented in a slightly more delicate style, without mountains of oak masking the fruit, and in my book that puts this



Pierre Bart was named best young winemaker of 2018.



Gilles Lafouge uses all organic farming in his vineyards, and wild yeasts for fermentation.

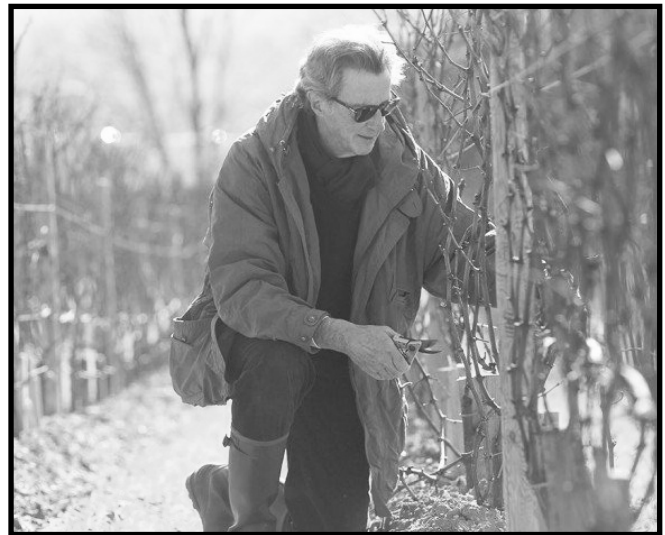
wine high above many others from the region. Gilles Lafouge's family domaine is based in the neighboring appellation of Auxey-Duresse, and he owns plots in Pommard as well as Meursault. He brings to his winemaking a meticulous care that can be seen from his clean and orderly cellar through to the finished wine in the glass. The slightly cooler vintage in 2017 brings us back to classic Burgundy, and this **2017 Domaine Jean et Gilles Lafouge Meursault (\$35.99)** is a good example. The wine opens with lovely hazelnut and custard aromas, punctuated by lemon verbena. On the palate the medium body shows a good cut of crisp acidity across a lovely texture from lees stirring. The dominate fruit is yellow pear, framed by other orchard fruits. The close is long and lingering, presenting all you could ask for in a superb Meusault from a classic vintage. I'd highly recommend stashing a few of these bottles in your cellar as I'm confident it will only grow in complexity over the next five years.

Signature Red Collection Wine Club

The holidays are a time for the classics, and that's what we have selected for our Signature Club members this month. I've chosen a lovely Pinot Noir from one of the best producers in California's central coast, and a classic Bordeaux from the Right Bank. Stylistically these are rather diverse, and together they appeal to a range of palates, so they're perfect bottles to have on hand for the festivities of the month. Of course Pinot Noir is the classic turkey pairing, but it doesn't hurt to have a bigger, more hearty red for Thanksgiving dinner too, and the lovely Merlot dominated wine we've selected from St-Emilion will grace your table nicely.

Château Puy-Blanquet is not new to the club, or to K&L. We've had a long and fruitful relationship with this producer, going back several vintages. We've featured this wine before for a reason: It's voluptuous and charming, while maintaining classic structure and all-around great appeal. This lovely Château on the right bank overlooks the Dordogne. Its clay and chalk soils are ideally suited to Merlot, the main grape in the blend. The **2016 Puy-Blanquet, St-Emilion (\$24.99)** is composed of 75% Merlot, 15% Cabernet Franc, and 10% Cabernet Sauvignon. With the larger percentage of Merlot, this wine is silky and velvety, with delicate black fruits and classic menthol notes. It's well supported and framed by the Cabernet Franc and the Cabernet Sauvignon. Pierre Meunier, the vineyard manager for Château Puy-Blanquet, is quite particular in the vineyard, and continues to plow, leaf crop, and harvest by hand in the traditional manner. The winemaking is clean and precise, highlighting the excellent fruit profile, while maintaining good tannin and acidity structure. Although it is quite open and accessible right away, this wine can certainly age for several years more to develop the tertiary qualities that are now latent. This is a beautiful pairing for sumptuous and slightly fatty dishes such as roast duck.

Our second wine this month comes from an iconic California estate in the Central Coast's Arroyo Grande Valley. The Talley family have been farmers in the area since the 1940s, and in the 1980s they started planting Chardonnay and Pinot Noir vines. Today, while Talley Vineyards continues its farming tradition, their focus has shifted almost entirely to the production of high-end Burgundian wines. Current generation proprietor Brian, along with his wife Johnine, have expanded the business and they produce some of the best-loved wines in the AVA. The first time I visited Talley, I was thoroughly



Pierre Meunier, vineyard manager at Château Puy-Blanquet, was trained by Jean-Pierre Moueix, one of the top experts in vineyard management in Pomerol and St-Emilion.

impressed by their array of estate wines, and tasting in the barrel room with winemaker Eric Johnson gave me a great appreciation for their craft. These are some of the best, most balanced examples of the Burgundian varietals that I've encountered anywhere. The **2016 Talley Estate Arroyo Grande Valley Pinot Noir (\$24.99)** is composed of fruit from two of the estate's oldest vineyards: Rincon and Rosemary's. The wine is made and barreled by vineyard block, then blended to taste for the final product. Winemaker Eric is a wizard at blending, and the wine is always stunning. I find this 2016 vintage perfectly balanced, with cool red fruits dominating the palate. The aromas include notes of culinary herbs and baking spice, while the texture shows very fine-grained tannin that marries perfectly with the fresh, bright fruit profile. Eric uses a blend of new, second-fill and third-fill barrels to make this wine, and the added texture and spice profile from the oak adds another layer of complexity.



The Rincon vineyard is home to some of the first vines planted by Don Talley back in 1982.

Premium Wine Club

Red wine lovers rejoice! This month we are featuring two reds, albeit very different wines stylistically speaking. While we've included a Thanksgiving classic—Beaujolais—we also present a lovely Shiraz from the Barossa to round out your selections. Both wines are made by men who inherited working vineyards, and decided to delve into winemaking and launch their own brands. I believe both have been very successful in their endeavors, and I am excited to share the fruit of their labors with you.

The Kurtz family has been farming grapes in Australia's Barossa Valley since the 1930s, but like many they always sold the grapes. When Steven Kurtz, the current owner and proprietor of this vineyard, came into possession of it in the early 2000s, he was not content to sit on the sideline growing grapes for others to purchase. He decided to dive headfirst into winemaking, and pursued mentorships with some of the greatest winemakers in the Valley. Armed with the experience he had garnered from these men and women, Steven set to producing world-class reds from his ancestral vineyards. Today he is known for his Shiraz and Cabernet blends. The **2015 Kurtz Family Barossa Valley Shiraz (\$14.99)** is as classic as it gets for the Barossa. Situated in Light Pass, right in the heart of the region, Kurtz Family Vineyards grows some of the best full-bodied, deep-fruited Shiraz to be found in the Valley. The 2015 is no exception. The generous fruit profile of this wine is well balanced by the punch of peppery spice and great texture on the palate. Big, rich and



Steve Kurtz, the current owner and winemaker of Kurtz Family Vineyards, makes exclusively red wines, with a focus on full-bodied expressions.

full, this wine is certainly one of the bolder expressions we've featured this year, and is a great bottle to return to for any richer meat dishes on your menu. It would pair particularly well with braised lamb, or pork.

On the opposite side of the spectrum, we have a lovely cru Beaujolais to delight those of you who like the lighter more delicate wines. Jean-Michel Dupré is a small producer whose wines we've carried now for a few vintages. He inherited from his father a very small and ancient vineyard plot, above the village of Beaujou in Beaujolais. Jean-Michel was bitten by the winemaking bug and, starting with this plot, he began to produce Beaujolais from only old vines. His passion for old vines led him to several vineyards across the region, and today he produces small lots of cru Beaujolais from some of the oldest vines in Morgon and Regnie. The **2017 Jean-Michel Dupré Morgon "Le Griottier" (\$14.99)** is his foray into natural wine. It's made from naturally grown grapes, and the winemaking is very non-interventionist, highlighting the inherent depth of the fruit from this site. On the nose it exhibits dark cherry fruit with cola accents and sweet baking spice. As the wine continues into the palate you encounter further red fruits with a savory twist reminiscent of mushroom and forest floor. The medium body is pleasantly round on the palate with soft edges and mild tannin structure. It's a perfect pairing for turkey, although Jean-Michel would also suggest pairing this wine with lamb or beef roast. Whether you lean toward our bold Shiraz or the more delicate Beaujolais, both wines should have a place at your table. Both work well with heartier autumn and winter fare.



Jean Michel works in his old-vine plots with the helpful eye of his four legged friend Newton.

Best Buy Wine Club

Our Best Buy Club also features two red wines this month. Faced with a number of excellent candidates, we chose the top two wines, regardless of color. What we've ended up with is a beautiful Bordeaux that far outperforms its price bracket, and a truly lovely Syrah from one of our favorite négociants in the Rhône Valley.

It's difficult enough to find great red wine under \$15, but when you find an incredible Cabernet, still more so a beautiful Bordeaux for less than that, it's worth stocking up. I was thoroughly impressed with the **2016 Motte Maucourt, Bordeaux Supérieur (\$9.99)** that Clyde purchased earlier this year. Upon opening the bottle and nosing a glass, I knew we we'd struck gold. Silky and velvety dark fruit aromas with a tinge of eucalyptus and anise greet the nose, then follow through to a palate of plum, cassis and sweet black fruits. Just a hint of cedar and resin add complexity to the wine, while the balanced tannin structure merely serves to underscore the beautiful fruit profile. Beautifully aromatic for a Bordeaux, and with a lovely, more delicate fruit presence than most youthful wines from this region, this wine is ready to drink now. It's all of the great things that you look for in a Cabernet blend, but with a more lighthearted, easy-drinking bent. If you are thinking of a great party wine or house red for the season's festivities, you really can't go wrong here.

And the Best Buy's second red wine of the month? None other than a classic earthy and peppery Syrah from the Rhône Valley. Earlier this year we enjoyed another wine from Alain Corcia, our longtime

friend and winebroker in the Rhône. Now Alain has found another incredible wine for us to share with the club. This time, it's a Syrah from the Ventoux in the Southern Rhône. This wine is 99% Syrah, and shows a new side of the varietal. While Northern Rhône Syrahs tend toward the structured and aromatic, the **2018 Comte Louis de Clermont-Tonnerre (Alain Corcia) Ventoux (\$9.99)** is a bit more generous in its fruit profile, and carries more weight than many a Northern Rhône Syrah. Classic black pepper spice with tinges of smoke and game meat compose the nose, while on the palate the wine is bright, youthful and full of vibrant dark cherry and blueberry fruits. It's a versatile little wine, incredibly food friendly. It works well with meats of any variety. If you like the wine now, it's well worth stashing away a few bottles to age as well, since it will develop nicely with a more savory aspect coming to the forefront in a year or two. This wine won a gold medal at the Paris wine show.



Alain and Patricia Corcia rely on their long experience in the négociant business to source incredible wine from small producers throughout the Rhône Valley.

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

Calabria, the Toe of the Boot, Gateway to Sicily, is one of Italy's least known regions. Hardly anything of it gets mentioned other than some great sausage. Calabria's history is extraordinarily complex, but its neighbor across the Straits of Messina seems to garner all the attention. Calabria was settled by Enotrians, then Laconians. The Greeks started showing up in 700BCE, then the Romans took over in 200BCE, and after the fall of Rome in the 4th century AD the Byzantines took over. Then the Normans came, and by coming I mean conquering; then the Swabians. There was the Anjou Era, the conquest of Aragon, Spaniards, then the Austrians, and the Bourbons including a brief French period, all with periodic sackings by pirates, and Muslim incursions at times. This month's wine, the **2014 Cantine Viola Rossoviola (\$22.99)**, comes from the town of Saracena in the Province of Cosenza. The town takes its name from the Saracens, or Muslim conquerors. The Cantine Viola Rossoviola is made from the Magliocco Dolce grape, also known as Marsigliana Nera and not to be confused with Magliocco Canino. Magliocco Dolce is a late-ripening (harvest starts in early October) and tannic variety. It's grown on mostly red clay over limestone substrate at 1500 feet above sea level on the southern boundary of the Pollino National Park. At that elevation the grape keeps its freshness while still showing its power. The Barolo of the south! This is a wine with power and depth, and it does show a fair amount of tannic structure. It's ideal with braised meats or hearty casseroles.



The town of Saracena sits high on a hill overlooking the plains below.

Barbaresco is a quaint little village in Piedmont, northwest Italy. They farm about 1900 acres of Nebbiolo, which is mostly transformed into the wine called Barbaresco. This month's wine, while it comes from Barbaresco, is a Barbera. Its maker, La Ca' Növa, started producing its own wines in the 1970s while still selling some grapes. La Ca' Növa has vineyards in Montefico and Montestefano, two of Barbaresco's most important vineyards. Pietro, Giulio and Franco Rocca currently run the show, and they're making wines that have been garnering lots of international press, for quality at real bargain prices. This month's wine, the **2017 La Ca' Növa Barbera d'Alba (\$16.99)**, is an ebullient wine that shows lots of juicy fruit and tangy balance. It's perfect for Thanksgiving. The wines are aged in 30-hectolitre Austrian oak barrels, which give little to no toasty flavors to the wines. I love Barbera for Thanksgiving. The rich fruit character and vibrant acidity brings the richness of the dressing and gravies together for a perfect combination. La Ca' Növa's Barbera is especially good with the turkey as well which even in the best of households will be a little dry.



Barbaresco, a small village, sits on a hill overlooking its vineyards.

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.

Le Club Français Previous Offerings

2015 Grand Mayne, St-Emilion @ \$44.99 per bottle

If you're looking to build your cellar, this is a great wine to consider. Not only does it come from one of the best recent Bordeaux vintages; with the insight and wisdom of consulting winemaker Michel Rolland, it's built to age seamlessly. The winemaking is incredibly precise and careful. Each plot in the vineyard is tended and harvested separately, then vinified and blended to taste. The result is a beautiful and forceful Merlot-dominated wine, with the structure of Cabernet Franc lending it the bones to age for many years.

2016 Domaine Cherrier Père et Fils "l'Essentiel" Sancerre @ \$14.99 per bottle

One of the higher end cuvées from the Domaine, l'Essentiel is a new Sancerre at K&L, and not to be found elsewhere on the American market. The wine is as classic a Sancerre as you could wish, with a stony, mineral-laden and citrus-tinged palate and a clean, incredibly long finish. This elegant Sancerre is served best with seafood or goat's cheese.

2012 Château de Montfaucon “Vin de Monsieur le Baron de Montfaucon” Vin de Pays du Gard

@ \$27.99 per bottle

This is composed of 15 Rhône varietals including Grenache, Syrah, Cinsault, Carignan, Counoise, Mourvèdre, Muscat, Aubun, Alicante, Tempranillo and several others. Made to reflect a historic style of wine from the 19th century (the etching on the label also dates from this time), the wine is all hand harvested, co-fermented and racked straight into barrel for aging right after fermentation. Rodolphe de Pins, the current proprietor, has chosen to further age this wine in bottle so that it is perfectly ready to drink upon release. It is drinking beautifully now, with a lovely savory development showing, and all the structure integrated seamlessly into the dark, brooding fruit.

2017 Château de la Charrière Chassagne-Montrachet “Les Champs Morjots” @ \$31.99 per bottle

This is one of the very best deals I’ve come across at K&L. We all know that Chassagne-Montrachet wines come with a price tag. Whether it’s village level or 1er cru, it’s going to be well above \$60. Well, here is the chance to purchase incredible single-vineyard Chassagne-Montrachet from the “Champs Morjots” for a song. At nearly ten dollars off the shelf price, this is one of those outrageous deals that won’t last long. This lovely bottling is all that you hope for in top-tier Chassagne-Montrachet. It’s stony, flinty and focused on the nose, with a creamy medium body accented by stone fruits, well poised against a backbone of classic acidity. Though it is delightful now, this would be one to lay down in your cellar if possible for a few years, as it will undoubtedly show even more nuance and layered character with a little time in the bottle.

2001 Barde-Haut, St-Emilion @ \$39.99 per bottle

This Bordeaux is a classic Merlot-dominated claret from the Right Bank, drinking beautifully right now. Well-integrated tannin and savory mushroom and soy sauce notes complement lush black cherry fruit on the palate. Layers of tobacco, cedar and eucalyptus come into play, and the finish lasts for minutes. This isn’t a wine you have to lay down in your cellar, or worry about when to open, because now is the time. If you have a hankering for steak, go ahead and buy your favorite cut and open this beautiful claret about an hour in advance to give it a little time to breathe before enjoying.

2018 Chêne Bleu Vaucluse Rosé @ \$32.99 per bottle

Vibrant and racy on the palate, this wine yet has a softness and aromatic delicacy that portrays the beautiful old-vine Grenache fruit in the blend. The minerality is off the charts, as are the finesse and balance of the finished product.

2016 Domaine des Remizieres St-Joseph @ \$26.99 per bottle

This Northern Rhône wine is 100% Syrah from a 40-year-old vineyard planted on a south-facing slope composed of granitic soils. The wine is medium bodied, with glorious aromas of smoked meats, black pepper and wild huckleberry. On the palate it shows a perfect marriage of classic structure and fresh, accessible fruit.

2017 Chateau de la Negly “La Falaise” Pays d’Oc Blanc @ \$19.99 per bottle

This classic Rhône white incorporates Roussanne and Marsanne with a small percentage of Bourboulenc and Clairette. The wine is partially aged in Stockinger barrels—the work of a famous Austrian cooper—to give a subtle creaminess and sweet spice to the finished product. While it tends toward a fuller body, with lots of texture and richness on the palate, the wine is nicely balanced with crisp acidity. Beautiful clotted cream, papaya and honeysuckle notes mingle with the classic aromas of marzipan and ripe apple. On the palate the wine is all about the texture, seemingly endless.

Signature Red Club Previous Offerings

2015 Mourre du Tendre Vieilles Vignes Côtes du Rhône Villages @ \$24.99 per bottle

This wine is gorgeous but reserved. The bright red berry fruits show themselves tentatively under a veneer of delicate aromas, subtle earth and oak spice, and pronounced structure. The wine is reminiscent of Piemontese styles from Italy and lends itself to aging. At four years past vintage date, this bottle is just coming into its own. I recommend enjoying it with a good meal and giving it time to open up in your glass or decanter for an hour or so to reap the full benefits of this Old World beauty.

2015 Aaron “Sand and Stone” Paso Robles Rhône Blend @ \$24.99 per bottle

While predominately Grenache like any good Rhône blend, this wine also features a large portion of Petite Syrah,

making it one of the boldest, punchiest Rhône blends I've encountered from Paso. For all its power and weight it retains incredible elegance, with a core of vibrant acidity, a clean fruit profile, and bountiful aromatics. Typically with a wine this big I'd recommend a hearty dinner, but honestly Aaron's "Sand and Stone" is so beautifully balanced and seamless, it drinks perfectly well on its own. It is a great find for those of us who like hearty reds, but don't always want to go to the trouble of preparing a steak dish.

2015 Charlie Heintz "Valentina" Sonoma Coast Pinot Noir @ \$24.99 per bottle

Sourced from the vineyard blocks that are closest to the "crown" of the Valentina vineyard, this distinctive Pinot shows deep blackberry and cassis notes, polished tannin and a pleasant medium palate weight. A savory, almost iron-rich element to the wine makes me think immediately of roasted fowl, and in particular of pheasant or Cornish game hens. If you like some of the deep-fruited, polished Pinots of the Sonoma Coast, this wine is sure to be up your alley.

2018 Kalinda, Anderson Valley Pinot Noir @ \$24.99 per bottle

This is one of those very special private label bottlings, the maker of which we are forbidden to disclose. If you're an aficionado of Anderson Valley and "true" Sonoma Coast Pinot Noir, you undoubtedly have tasted their wines before and may have some in your cellar (if you're lucky). The folks behind this bottle craft some of the finest wines of the appellation and their single-vineyard bottlings are highly sought after, coveted by collectors and sommeliers alike.

2016 Andronicus Napa Red @ \$24.99 per bottle

In 2016 the growing season was nearly perfect in Napa, and brothers Eric and Phillip Titus made the decision to use a higher percentage of Cabernet from their home vineyards in this blend. With 66% Cabernet Sauvignon, the wine also incorporates Malbec, Cabernet Franc, Petit Verdot, and Merlot. After 22 months in barrel, the wine is both smooth, rounded, and well-integrated. The barrel aging also adds a very light mocha spice note that beautifully contrasts with the cool blackberry and cassis fruit that dominates the palate of this wine. At the special club price of \$25, it's a great deal for a classic Napa red!

2012 Miguel Merino Reserva Rioja @ \$24.99 per bottle

This lovely Reserva level Rioja comes from a small estate in Briones, Rioja Alta. After working in the export business for much of his life, Miguel retired and bought his own small vineyard plot in the high-altitude city of Briones. He describes his own style of Rioja as an "updated classic" version, and I absolutely love the execution. Medium bodied with layers of black fruits, sandalwood, and savory cured meat, this wine is both polished and earthy. It's deeply flavored and eminently approachable. It's the perfect wine to pop on a summer evening with a few friends around the BBQ, or with simple carnitas tacos.

2017 Daniel Landi "Las Uvas de la Ira" Garnacha Tierra de Castilla y Leon @ \$24.99 per bottle

This lovely Grenache is quite light in color, something more common to this varietal than one would think. In this case it represents the style of the winemaker, Daniel Landi. Daniel farms some of the highest altitude, rockiest, and oldest vineyard sites in Castilla y Leon. His wines are more delicate in style and lean more towards the aromatic side than is typical in his area. Perhaps that's part of the reason why he doesn't mind the light color in his wines. The expectation it lends isn't entirely off. It creates the opportunity to shake any prejudices regarding the region and the grape he's chosen to work with, and introduce a more feminine aspect of Grenache.

2014 Domaine Fontbonau, Côtes du Rhône @ \$20.99 per bottle

Fontbonau's classic Côtes du Rhône is full bodied and richly fruited with sweet aromas of black cherry, huckleberry and wild thyme. On the palate the wine displays more structure with fresh red berry acidity and well-integrated tannin texture. The finish adds a savory dimension, with a slight emphasis on mushroom and wet leaves. I love how this wine is developing and would recommend pairing it with lamb dishes.

2016 Mount Edward Estate Pinot Noir Central Otago @ \$24.99 per bottle

Winemaker Duncan Forsyth has been in New Zealand's Central Otago region since the 1990s and planted some of the best vineyard sites in the area. Teaming up with winemaker Anna Riederer, who cut her chops at none other than Domaine Roulot in Meursault, Burgundy, the duo has gone on to produce some great Pinot. Anna's approach to winemaking is balanced and careful, not intervening overly much in the natural process, and aiming to achieve a finished wine that is not only complex in character, but textural, nuanced, and expressive of its terroir. Terroir is Duncan's department. Having planted many of the vineyards in the area, he knows the soils and vines like few others.

2015 Domaine L'Ostal Cazes "Grand Vin" Minervois La Livinière @ \$19.99 per bottle

Owned and operated by Jean-Michel Cazes of Château Lynch-Bages, this property produces full-bodied Minervois wines that punch far above their modest price point. The wine is full of heady aromas of cassis, black plum and savory olive. On the palate the dark fruit is complemented by a light menthol note. The savory component develops throughout and lingers after the finish, with a trace of game, forest floor and mushroom.

Premium Wine Club Previous Offerings

2017 Wheeler Farms Napa Valley Sauvignon Blanc @ \$14.99 per bottle

Wheeler Farms is the new winery of Bart and Daphne Araujo, so we were extremely lucky to include it in the club. Indeed, this bottle normally retails for \$34.99, but thanks to our domestic buyer Ryan Woodhouse, we've managed to snag this superb Sauvignon Blanc at such a bargain we can share with our club members. Not only is the price right, the wine is excellent. It opens with aromas of verbena, grapefruit and lemon curd. On the palate, surprisingly soft honeydew melon fruit dominates, with a continued citrus overtone and a lingering finish.

2017 Clos de l'Anhel "Les Terrassettes" Corbières @ \$14.99 per bottle

The region of Corbières is known for its Carignan, and this wine is Carignan-dominant, with a smaller proportion of Syrah, Grenache, and Mourvèdre. While Carignan can sometimes produce a brooding, earthy wine, Sophie Guiraudon of Clos de l'Anhel handles this varietal flawlessly. The wine is surprisingly delicate, medium bodied and dominated by soft red fruits. The earthiness comes more as an undertone in this wine and lends it depth and intrigue. It's one of my favorite reds for its versatility. Not only does it pair with an array of foods from red and white meats to veggies and appetizers, it's also a lovely cocktail wine.

2018 Franck Millet Sancerre Vieilles Vignes @ \$14.99 per bottle

This lovely Sancerre is, as the name suggests, made from some of the oldest plantings on the Millet estate. Crisp and stony, the wine is full of minerality, one of the strongest characteristics you'll find in old-vine fruit from this region. Because the soil quality is quite poor, the vine roots are forced to go very deep to find nutrients, and subsequently the older vines produce some of the most expressive fruit. Please enjoy this K&L favorite with a ripe goat's cheese, or a fresh *salade aux fines herbes*.

2016 Clos St Antonin Côtes-du-Rhône @ \$14.99 per bottle

Clos St. Antonin is a unique vineyard situated near the town of Jonquières, bordering Châteauneuf-du-Pape, Orange, and Vacqueyras. The Côtes-du-Rhône produced here is a beautiful expression of this unique site. A classic Rhône blend, the wine is largely Grenache, and presents aromas of bright red fruits, accented by black pepper and a medium body, allowing for enjoyment with lighter fare or even as a cocktail wine.

2017 Kalinda Lime Kiln Valley Pinot Noir @ \$14.99 per bottle

Lime Kiln Valley is one of a few unique inland sites in Monterey, which boasts some ancient plantings in the Enz Vineyards. A bit of an unusual site for Pinot Noir, this valley has a wide diurnal range with very cool nights and hot days. The soil is all limestone and dolomite, with sandy and gravelly loam in the top layer. The incredible depth of minerality of these soils is well presented in the old-vine plantings that produce this Pinot Noir. The man responsible for making this Pinot discovered this site a few years back and has been promoting its fruit in various channels ever since. The wine itself is as complex and unexpected as its origin. With bold blackberry and huckleberry fruit, scintillating minerality, and chalky undertones, it has layers of flavor, great palate weight, and beautiful structure.

2017 Buglioni "Il Disperato" Bianco Trevenezie \$15.99 per bottle

The "Desperate One" is a lovely Garganega-based white wine, crisp, light and full of fresh tropical fruits. The folks at Buglioni decided to call it "Desperate" because after making the wine, they couldn't hit on a good name for it, and jokingly called it "Desperate" for a name. That nickname stuck so the wine is known as Il Disperato. It's such a perfect match for summer, with its citrusy tang and grassy aromas, you may find yourself "desperate" for more.

Best Buy Wine Club Previous Offerings

2018 Le Paradou Viognier @ \$10.99 per bottle

Viognier can be a difficult varietal to work with, and hence it's usually only seen in blends. However, Alex and Frédéric Chaudiere, founders of Le Paradou, have done an excellent job working with this grape all on its own. The wine has heady aromas as Viogniers tend to, but without being soapy or overly perfumed. They are full of clean honeysuckle and ripe stone fruit notes. On the palate the wine is quite clean and fresh with bright acidity and verve. It's a beautiful, easy drinking wine that you can pop and enjoy in almost any setting.

2016 Kalinda Paso Robles Red Blend @ \$8.99 per bottle

When we first tasted a barrel sample of this wine in its infancy I was impressed with how straightforward and delightful it was. The wine is beautifully representative of its region. The fruit is present and bold, but not overripe. The structure is honest and the execution of the wine is perfect. It brings together a number of elements including earthiness, spice, red and black fruits, mellow tannin and a clean finish.

2016 DXM California Cabernet Sauvignon @ \$9.99 per bottle

Made by Hoopes Vineyard and Winery in Oakville, this excellent little Cabernet shows all the signature quality of classic Napa Cabernet, albeit framed in a more approachable, everyday drinking style. On the nose it explodes with bright, red berry fruits, underpinned with a subtle anise note. On the palate, the tannin and acidity structure native to good Cabernet is well pitted against the luscious fruit, making for a balanced whole. This is your perfect party red, or alternatively a great wine to stock up on as your new house favorite.

2018 Domaine les Pins "Les Rochettes" Bourgueil Rosé @ \$9.99 per bottle

Made entirely from Cabernet Franc—not your classic rosé varietal. Cabernet Franc makes for an excellent rosé. Not only does it bring an array of new flavors into the pink world, but the wine has depth and weight that a Grenache or Pinot based rosé could never achieve. This lovely little wine has aromas of fresh raspberry and white pepper with a subtle presence of culinary herbs in the background. On the palate it has great weight and a stronger red fruit presence than you might expect. The note of white pepper persists and carries through to the crisp and clean finish.

2016 Château St Jacques d'Albas Domaine d'Albas Coteaux de Peyriac Blanc @ \$9.99 per bottle

A blend of 45% Vermentino, 45% Viognier, and 10% Roussanne, this wine is both vibrant and citrus driven, and it's layered with flavor and texture. As the perfect combination of serious meets fun, it will keep both your wine-snob friends and your palate-lacking pals happy.

2017 Comte Louis de Clermont Tonnerre (Alain Corcia) Ventoux Vieilles Vignes @ \$9.99 per bottle

This is one of the most serious values in red wine that I could recommend in the store today. Négociant Alain Corcia's years in the wine business have honed his palate, and he certainly knows quality when he sees it. We are lucky enough to bring in this delightful little Rhône blend which features an array of fresh berry notes, medium body and just a touch of savory spice for a mere song. A deal not to be missed for club members!

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

2017 Silvio Grasso Barbera d'Alba @ \$11.99 per bottle

For me this Barbera d'Alba is the pure, unadulterated classic wine. No need to age this; you just need a fork in your other hand when you're drinking it. Fermented and aged in stainless steel, the wine sees no wood. You get the pure, crunchy Barbera flavors with a La Morra accent. This wine is perfect for a cream-based pasta. I love penne rigate with spicy sausage and cream, give it a try!

2011 Felsina "Nero di Nubi" Pinot Nero @ \$27.99 per bottle

This Pinot Noir is a powerful, rich and dense wine, not like the California counterparts. This is a big, structured wine. The flavor profile is darker and shows more herb, almost cassis-like flavors rather than Pinot cherry. Either way it's ready for a big Bistecca Fiorentina!

2017 Marco Carpineti “Tufaliccio” Lazio Rosso @ \$20.99 per bottle

A blend of 70% Montepulciano and 30% Cesanese grown at over 1300 feet, this is fermented and aged only in stainless steel. The high tone cherry-like aromatics are incredible and come from the Cesanese. The richness, power and structure come from the Montepulciano, one of Italy’s most underrated grapes. I love the Tufaliccio’s spicy, crunchy character. It’s so vibrant and full of flavor, I think you’ll love it. This should be served at cellar temperature.

2017 Cave des Onze Torrette Valle d’Aosta @ \$18.99 per bottle

The wine is made by one of the Torrette region’s multiple Cooperative wineries, Cave des Onze, started in 1990. More than 200 growers belong to it, and they have close to 200 acres of vines between 1800 and 2900 feet. The wine is made from a blend of 75% Petit Rouge, which is Valle d’Aosta’s most planted variety, and 25% of three other local grapes: Vien de Nus, Cornalin and Premetta. I love the snappy, spicy nose of this wine. Its medium body holds your interest with delicate tannins and vibrant flavors. I would make sure to serve this wine at cellar temperature, or definitely less than room temperature. Great with cold cuts, and perfect with barbecued chicken!

2015 Santoleri “Vignaladra” Montepulciano d’Abruzzo @ \$24.99 per bottle

When you hear that a winery started their switch to organic agriculture in 1981, their vineyards lie above 1100 feet and were planted in 1968 and 1972, in a calcareous soil with a south, southeasterly exposure and only 13.5% abv, you might well sit up a bit and take notice. Well, the stats I listed above are for the Santoleri “Vignaladra” Montepulciano d’Abruzzo. You should love this wine. The Vignaladra has a savory intrigue full of smoke, porcini dust and sweet earth that adds to the vibrant dark cherry and plump berry aromatics. It doesn’t hurt that it’s from the superb 2015 vintage as well. Try it with grilled meats or a hearty pasta.

2015 Ambra “Elzana” Carmignano Riserva @ \$29.99 per bottle

Composed mostly of Sangiovese, together with Cabernet Sauvignon, Canaiolo Nero, Colorino, Merlot and Syrah. In Italy “Carmignano” has been synonymous with fine wine since the 13th century. Ambra’s Carmignano is a modern-day Super Tuscan with classical styling, wild cherry and savory earthy elements in the nose with a bold, structured body that has hints of olive, rosemary and a complex blend of wild fruits.

2014 Podere Brizio Rosso di Montalcino @ \$14.99 per bottle

This wine comes from vineyards that are 16 to 25 years old, on a gentle slope facing southwest at about 1000 to 1100 feet. The vines are planted in a soil of marine origin and have underlying foundation of marl and limestone. This vintage is a powerful representation of what Rosso di Montalcino can produce. This is a powerful wine and needs decanting a couple of hours ahead. It really could use a rich dish to accompany it, like a big dense lasagna!

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

Damien Hugot Extra Brut Blanc de Blancs Grand Cru @ \$29.99 per bottle

This wine comes from the 2015 harvest and changed my view on Extra Brut. This vintage, which was the hottest ever at that point (but outdone by 2018, and likely 2019) tastes like rich brut even though it is dosed super low. It has a big, Meursault-like character, with fine pineapple and minerality intertwined in a subtly bread-like package. This is a great apéritif. Trust me-it is not at all too dry!

2012 Launois Blanc de Blancs Brut Champagne @ \$39.99 per bottle

This wine is sourced exclusively from old vine, mid-slope parcels; one third is from Mesnil, one third is from Cramant and one third is from Oger. The 2012 harvest was tiny, but of extraordinary quality due to a golden autumn that brought wonderful ripeness and concentration to the grapes. This has brioche richness that one usually only finds in over \$100 bottles of blanc de blancs, balanced by wonderful chalky refreshment. Bernard Launois did not make any Special Club in 2012, so all his oldest vines from his best plots went into this bottling.

Michel Arnould Verzenay Extra Brut Champagne @ \$34.99 per bottle

This Champagne changed the way that I think about Extra Brut. It is dosed at just 2.8 grams per liter of sugar, and is composed entirely of Verzenay Pinot Noir, so I assumed it was going to be very austere. I was wrong. This batch is entirely 2015, the second warmest harvest ever in Champagne, and these lots of very ripe Pinot simply did not need very much dosage. This is nutty, airy, elegant Champagne that is *facile à boire*, easy to drink. It has a very long finish and will be just as at home as an apéritif as it would be with a smoked salmon appetizer.