

WINE News

Toast to the blessings of fruitful fields and healthful skies.



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Cooking With Wine: Thanksgiving Favorites

By Ryan Woodhouse

Thanksgiving is my favorite meal of the year to pair wines with—because it's typically more like three meals in one! While a perfectly cooked turkey often takes center stage, there's always plenty of variety around it. Every family I know has their own traditions or special side dish that gets broken out but once a year. My other favorite thing about

Thanksgiving dinner is the duration of the preparation and cooking. It's the perfect meal for the realization of W.C. Fields' famous quote: "I cook with wine, sometimes I even add it to the food." So, to keep you and the turkey from drying out, here are a couple of my favorite bottles—plus a few from K&L's Burgundy buyer, Alex Pross, too. Cheers!

2017 Domaine du Bicheron Mâcon-Péronne (\$14.99)

A stunning value! From a vineyard shared with Burgundy luminaries such as Ramonet, the Bicheron is a fraction of their price and loaded with gorgeous orchard fruits and lemon oil flavors. The palate is rich and long, with a minerality and savory quality found only in Burgundy. This is easily one of the best finds we have made as a Burgundy buying team this year! **96 DC**



2017 Domaine Bart Marsannay Rouge "Les Echezots" (\$29.99)

From our friends, the masters of Marsannay, this is a lot of wine for under \$30. With pretty red fruits, dried herbs, good acidity, and firm structure, this a classic, yet approachable Marsannay that delivers the goods. As the quixotic quest to find great, affordable, everyday Burgundy continues, producers like Domaine Bart answer the challenge with wines like this.



2017 Diatom "Katherine's" Santa Maria Valley Chardonnay (\$29.95)

California Chardonnay continues to be dogged by the stereotype that it is invariably big, rich, buttery, and oaky. However, this is a long way from the truth. I've drunk this wine half a dozen times or more this year and it's nothing short of spectacular every time. No oak, no malo (not buttery), tons of minerality and crisp fruit. **94 JD, 94 VN, 92 RP**



2017 DuMol "Wester Reach" Russian River Valley Pinot Noir (\$69.95)

Crafted by a master of his trade, Andy Smith, who selects fruit from the finest vineyards in the Russian River Valley for this wine. And it's a show-stopper.

2016 Hirsch "San Andreas Fault" Sonoma Coast Pinot Noir (\$59.95)

Beautifully aromatic and bright. This juicy, red-fruited, elegant Pinot has the perfect flavor profile for traditional Thanksgiving fare. **93 RP**



Pardon Our French, Turkey: Burgundy and Beaujolais

By Alex Pross

There are certain holidays that just scream out for French wines. Pinot Noir and Beaujolais are fantastic foils to your Thanksgiving fare. We have a six-pack of ideas that should fit every budget and palate around the table this holiday season.

The 2017 vintage in Burgundy resulted in fresh, lively, and bright Pinot Noirs that are drinking wonderfully in their youth and should handsomely reward the wise consumer. Right off the bat, the **2017 Domaine Faiveley Mercurey 1er Cru “Myglands” (\$42.99)** is a great compromise wine with the complexity and balance you find in typical Burgundies while also showcasing the deep red fruit and power one normally finds in a California Pinot Noir. This is a wine that should please everyone around the table. **93 WS, 92 JS, 91 RP**

A bit more rustic and classically styled, the **2017 Domaine A&P de Villaine Bourgogne Rouge “La Fortune” (\$44.99)** comes from Aubert de Villaine, the man behind the famed Domaine Romanée-Conti. This is from his family’s holdings in the Côte Chalonnaise, where you can still get marvelously complex and elegant wines at affordable prices. The La Fortune is a red-fruited, earthy wine that feels traditional in style and substance.

Lastly, the **2017 Domaine Coquard Loison Fleuret Vosne-Romanée (\$59.99)** is a masterpiece of vibrant, dark red fruits, spice, and wonderful acidity that gives the wine a crunchy and energetic feel. This beautiful Vosne-Romanée is a great expression of terroir and style.

As great as a match Pinot Noir is with Thanksgiving, the Gamay wines of Beaujolais may surpass it as the ideal pairing. Always a great choice for food, Beaujolais absolutely sings when paired with the seasonings and foods found around the Thanksgiving table. Our trio of selections are just right for this joyous occasion.

The **2017 Domaine du Vissoux (Pierre-Marie Chermette) Moulin-à-Vent “Les Trois Roches” (\$29.99)** is a favorite among the critics thanks to its gorgeous, fruit-forward palate that slowly unfurls to reveal impressive depth and minerality. A winner from the very first moment it hits your lips, this is a delightful Moulin-à-Vent. **95 RP, 95 JS, 92 WE**

Next come the two heavy hitters from Beaujolais. The **2017 Marcel Lapierre Morgon (\$34.99)** is all funk and fruit with layer upon layer of spice, earth, fruit, and terroir coming through as key notes of a great melody. **94 JS, 93 VN, 90 RP**

The **2017 Jean Foillard Morgon (\$29.99)** is a great wine to finish this set. This berry-fruited and impressively balanced offering is so easy and enjoyable that two bottles is a must-buy, because the first will disappear almost instantaneously. **91 RP**



Homegrown Alternatives, from Sauvignon to Sauvignon

By Kaj Stromer

It’s been another amazing year of sampling some of the most distinctive and exciting homegrown wines. To any doubters, I’d say that domestically produced wines have never been more compelling and worthy of your attention.

Today, winemakers are choosing the right clones and vineyard sites (many of which now have older vines), while advancing their knowledge of how best to coax the most out of the fruit once it’s in the winery. That’s how the magic happens! With that, here are a few recent acquisitions that should grace your table this upcoming holiday season. Food and budget-friendliness drive these recommendations. For your consideration:

2017 Quivira “Alder Grove” Dry Creek Valley Sauvignon Blanc (\$19.99) The single-vineyard Alder Grove Sauvignon Blanc is one of my favorite offerings from Quivira. Fermented in a combination of stainless steel and used neutral French oak, the result is a rather complex wine with gorgeous aromatics, luxurious mouthfeel, and a refreshing lift of acidity. Rightfully so, this is one of the top-rated California Sauvignons in a field of wines twice the price. **93 WS**



2017 Seabold “Olson Vineyard” Monterey Chardonnay (\$29.99) Like a fine Mosel Riesling, this wine’s complexity rides on a streak of racy acid. The aromatics are complex, with traces of Meyer lemon, ripe peach, white flowers, and a dusting of spice. This noteworthy effort makes a fine accompaniment to briny oysters or succulent lobster.

2015 Broadley “Claudia’s Choice” Willamette Valley Pinot Noir (\$29.99) The Claudia’s Choice is filled with ripe black cherry and plum flavors. Of their three bottlings, this has the most body and texture and would stand up the most to hearty fare—perhaps a duck breast cooked with morels. There’s a hint of wood spice and potpourri that really makes this one a beguiling and delicious wine.

2016 Emerson Brown Napa Valley Cabernet Sauvignon (\$39.99) The aromatics allude to a bowl full of fresh red, blue, and black berries. There’s a cool element to the nose that hints at sage, spice, and a touch of mint. The wine is soft and accessible, with just enough tannin to give the wine some palate-pleasing grip. This is 100% pure Cabernet Sauvignon aged in 40% new French oak. It’s classically styled, drinkable now, and only available at this price at K&L.



Get that Zin for your holiday bird—before the birds get the rest of it!

Plymouth on the Rocks; Rockin' Domestic Wine on the T-Day

By Ryan Woodhouse

Plymouth English Gin (\$29.99) and Fever-Tree Indian Tonic Water (6.8oz 4-pack \$5.99)

Thanksgiving can be hard work. Travel chaos, people taking over your house, cooking three times the amount of food you actually need... So, my recommendation is that before you even think about wine, have a nice little G&T to take the edge off. And what could be more appropriate for Thanksgiving than Plymouth Gin! Founded in 1793 in the city of my birth, this historic distillery is housed in a 16th-century Dominican friary where the Pilgrims are said to have stayed the night before they set out for America on the Mayflower. The distillery is 350 yards from the very spot the Mayflower set sail! Fever-Tree is still the best tonic out there and is also made by the folks at Plymouth Gin.



2017 Hartford Court "Four Hearts Vineyards" Russian River Valley Chardonnay (\$39.95)

Sometimes for Thanksgiving you have to just go with an out-and-out crowd-pleaser. And this is just the ticket. Immaculately handcrafted Chardonnay with plenty of richness and texture, balanced by graceful acidity and beautifully integrated, classy oak that won't interfere with the food. **97 JD, 96 WE**



2016 Maison Roy & Fils "Petite Incline" Willamette Valley Pinot Noir (\$29.95)

One of my favorite bottles of Pinot Noir this entire year. Made by Jared Etzel, son of Mike Etzel, founder of the legendary Beaux Frères. The apple didn't fall far from the tree. This is truly classy, polished Pinot with fantastic purity and varietal typicity. Exceptional quality for this price. **93 WS**



2016 Wayfarer "Wayfarer Vineyard" Fort Ross-Seaview Pinot Noir (\$89.95)

If you like your Pinot Noir a little more on the robust side, check out this very special bottling from the Pahlmeyer family and winemaking phenom Bibiana González. Deep, powerful, brooding, dark red fruits meet exotic Asian spice and sexy, smoky oak. A good decant will help get the most out of this impressive wine. **97 JD, 95 WE, 94 JS, 94 VN**

2016 Nalle "Estate Old Vine"

Dry Creek Valley Zinfandel (\$44.95) And finally, if you just like a red with Thanksgiving that is a little more full-bodied than Pinot Noir, might I suggest Zinfandel—an all-American classic for an American holiday. This bottling from Nalle, a legendary Dry Creek producer well-known for a more refined and elegant expression of Zin, is perfect. From 91-year-old vines. Raspberry coulis, baking spice, and dusty earth.



2012 Schramsberg North Coast Brut Rosé Sparkling Wine (1.5L \$79.95)

This special release magnum of 2012 Schramsberg Rosé is a sure-fire winner before, during, and after your Thanksgiving feast. Rested on the lees for a remarkable five and a half years, this bright, zesty, tart, red-fruited sipper is the perfect aperitif or accompaniment to white meat and cranberry sauce.

94 RP, 92 Burghound, 92 Wine & Spirits, 92 WE



2018 Massican "Annia" Napa Valley White Blend (\$29.95)

I love aromatic whites with Thanksgiving dinner. Refreshing whites with little to no oak influence lend themselves well to traditional holiday fare and are very versatile. This beauty from esteemed winemaker, Dan Petroski, is sure to be on my table. A blend of mostly old vine Tocai Friulano and Ribolla Gialla. **97 WE**



Autumnal vignette: any table will do.

Three Value Pinot Noirs from California for Your Holiday Table

By Clyde Beffa Jr.

The Kalinda label began its existence in 1985 when Clyde Beffa and Bob Pellegrini ventured to the Sonoma Valley in search of some Chardonnay juice to buy for our own proprietary label. We found the perfect blend and our first Kalinda was born: 1984 Kalinda Sonoma Chardonnay. It was followed by the 1985 Kalinda El Dorado Sauvignon Blanc, made by Greg Boeger. Our first Kalinda Pinot Noir (1991) was made by Shadowbrook Winery. Over the last 34 years we have had Kalinda wines made by the likes of Silver Oak, Lewis, Smith-Madrone, Round Hill, Heitz, Miner, Olivet Lane, Pahlmeyer, Littorai—the list goes on and on. The Kalinda label is as strong as ever. You can count on a high quality-to-price ratio when you buy a Kalinda wine. What you will not find is a Kalinda Winery—even though, over the years, many of our customers say they have visited it.

2018 Kalinda Sta. Rita Hills Pinot Noir (\$15.99) This is the ultimate party Pinot. Rich and ripe. Round and delicious. No hard edges here.

Sharon Kelly, K&L Hollywood: “Sta. Rita Hills is my favorite region for domestic Pinot Noir. The fruit profile is unmistakable and the wines are a perfect trio of concentration, elegance, and balance, thanks to the area’s proximity to the ocean, which blankets the vines in fog and cool ocean breezes. When I inquired about the producer responsible for this wine, the response I received from K&L top brass was just two words: “top secret.” This tells me that what’s in this bottle is pretty darned good, and whoever makes this under their own label is probably selling it at much higher price tag. This is lush fruit at its finest, but the key is the acidity, which keeps everything bright. I got a hint of orange on my first sip. The fruit is deep and red and there is a nice spicy quality to it, perhaps thanks to some oak, but not an overwhelming amount. This

is dangerously delicious, and as always, it sports that incredible Kalinda label value price point. My two-word opinion about this wine: “Yeah, baby.”

2017 Kalinda Lime Kiln Valley Pinot Noir (\$19.95)

Lime Kiln Valley is situated in San Benito County and was granted AVA status in 1982 (the same year as nearby Chalone). These unorthodox Pinot Noir terroirs are understood to be successful because of their limestone subsoils. The man responsible for making this Pinot discovered this unique site a few years back and has been promoting its fruit in various channels ever since. The wine itself is as complex, with bold blackberry and huckleberry fruit, scintillating minerality, and chalky undertones. It has layers of flavor, great palate weight, and beautiful structure.

2018 Kalinda Anderson Valley Pinot Noir

(\$29.99) I love the purity of this wine. Literally, from one of the top Pinot producers in America. Fabulous concentration and depth.

Neal Fischer, K&L RWC: “K&L continues to source quality wines for the Kalinda lineup, including this newest red that’s both organic and biodynamic (and quite tasty too!). This Pinot melts with soft cherries, brambleberries, and pepper, and yet the nose stays light and easy. The palate is leafy, bright, and spicy with a touch of perfume coming through on the back end.”



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