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Hello K&L Wine Club Members,

Cheers and happy holiday season to you! While celebrations may be muted this year due to the ongoing pandemic, there are still many ways to celebrate the season, and most, in my opinion, should involve wine. Whether you're looking to get a head start on gift shopping, or find the right wine for a celebratory family dinner, there's plenty to choose from among our club selections. It's a great month to re-order wines, and to take advantage of your club discounts on all of the wines featured in our clubs this month.

When it comes to crab, you won't find a more elegant pairing than this month's Club Français white—a stunning Chablis that is tropical, crisp and bursting with minerality. The Gigondas that we've paired with this Chablis is also a great choice for a holiday meal. Decant and drink it now, or buy a few as gifts for the wine lovers in your life. It will easily age a decade or more.

The Signature Red Club features two wines from the Southern Hemisphere. The New Zealand Pinot Noir is an ideal pairing for turkey, and would be a great choice for your Thanksgiving table. The Cabernet selection is from Chile's Colchagua Valley. Rich and intense, this is another great gifting option, or a good candidate for any special steak dinner you may have planned this season.

Two of my favorite all-time favorite wines grace the Premium Club this month. We have a stunning Vouvray from one of the best sites in all of the appellation, a Ribera del Duero made from a vineyard adjoining the famed Vega Sicilia property on the Duero River. If you are looking for quality under \$15, look no further. Both of these wines are drinking incredibly well. The Vouvray is a great Thanksgiving choice, and the Ribera del Duero is a pairing option for almost any holiday meal.

The Best Buy Club is as always a great source of value, and you may want to stock up on some of these selections, as they likely won't last. It's difficult to find great Pinot Noir for under \$20, but at \$9.99, you'll love this month's red. It's a stunningly elegant Pinot from New Zealand's North Canterbury region. The white wine is a local favorite—an old-school California white field blend from the talented Faith Armstrong Foster.

Finally, Greg St. Clair has two reds for the Club Italiano this month. The first is an elegant Barbera. If you've never tried Barbera with Thanksgiving dinner, it's a great pairing. The second selection is not a style we see a lot of in the US. It's a Rosso from Verona—a town known more as the home of Romeo and Juliet, but also a quiet source of great vino.

May your holiday season be filled with family, close friends and great vino!

Enjoy!

Heather Gowen, K&L's Wine Club director

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Le Club Français

It's just about crab season here in the Bay Area. When I began working at K&L several years ago, one of the first things I learned was that at the start of crab season, we needed to have case stacks of Chablis all over the store, with good signage. Naturally this year I thought of Chablis again as the season re-opens. One of the best aspects of Chablis is how food-friendly it is, whether you're pairing it with crab, another shellfish or any number of other dishes. We tasted through quite a few Chablis options leading up to the November selection, and my favorite by far the **2018 Henri Costal "Les Truffières" Chablis (\$29.99)**. The Henri Costal label is a project by Domaine Jean Collet, who, in collaboration with importer Kermit Lynch, resurrected an historical label of



The name "Truffières" refers to a place where truffles grow, and the vineyard from which this fruit is sourced was a truffle-hunting ground before being planted to vines.

the domaine and began producing single-vineyard Chablis, made organically and bottled both unfinned and unfiltered—a rarity in Chablis. What I love in this wine is the poignant juxtaposition of bright tropical fruits and vibrant acidity with a heavy textural element that rounds out the palate and gives the wine more weight than initially anticipated. The "Truffières" vineyard is located in Villy, just north of the town of Chablis, and has a textbook example of the Kimmeridgian limestone soils for which Chablis is well known. The vines are farmed organically and the wine is aged in stainless steel for ten months, with a brief three-month finishing period in large-format oak barrels. Both the short stint in oak and the absence of fining and filtering add to the wine's texture, and the limestone brings to the forefront the bright acidity and tropical elements. The result? A lovely Chablis ready to pair with your first crab of the season.

Our second wine of the month is another organic beauty, this one from renowned Rhône house Ferraton Père et Fils. With an estate in Hermitage and vineyard holdings all across the Rhône Valley, Ferraton has blossomed into one of the Rhône's best producers since its founding in 1946. The Ferratons were good friends with Michel Chapoutier and consulted with him as their Maison took shape and grew. In the 1990s, they began converting the entire production to organic and biodynamic farming and winemaking practices. This month's wine is the **2016 Ferraton Père et Fils "Les Murailles" Gigondas (\$29.99)**. Mostly Grenache, it also has small amounts of Syrah and Mourvèdre, which bring color, weight and



Head winemaker Damien Brisset looks to Chapoutier's winemaking style to inspire his work with Ferraton Père et Fils.

tannin to the blend. At four years since the vintage date, the wine is hitting its stride nicely. It can still use a half-hour decant, but once it opens up it is beautifully layered, rich and complex. The nose shows full, heady aromas of luscious black cherry and cassis, and hints of cedar and leather. The palate is a nicely weighted array of red fruits, licorice, ripe tannin and fresh, bright acidity. All of the elements come into play nicely here, and similarly to our Chablis, this wine offers a number of pairing options. While I favor lamb, any braised red meat or stew is an ideal match, and it also goes beautifully with roast chicken, potatoes and any savory foods with a hearty feel. It's a perfect wine to usher in the colder season.

Signature Red Club

While we tend to look to Europe and California as the standard bearers of quality in wine production, a wealth of world-class wine is grown in the Southern Hemisphere as well. This month we'll look at two unique locales south of the 33rd parallel. First up is Chile's Colchagua Valley, at the foot of the Andes, an unusual growing region producing phenomenal Cabernet, Carmenere, and other varieties. Secondly we'll move to New Zealand, to the South Island's Central Otago region, one of the southernmost winegrowing areas in the world.

Located south of Santiago, the Colchagua Valley stretches along Chile's coast and harbors a Mediterranean climate, with the cooling influence of the ocean breezes checking the warm sunny days. The first vines in the valley were planted by Emilio Bouchon, an immigrant from St. Emilion, in 1892. From this early planting to the current explosion of talent and quality winemaking in the valley, descendants of M. Bouchon have been involved every step of the way. And yet it wasn't until 1997 that fifth-generation winegrower Mario Silva, together with his son Mario Pablo, founded Casa Silva and began making their own wines for commercial purposes. The Silva family takes great pride in the quality of their wines, and they have invested in extensive soil testing and analysis of their various vineyard plots. This month's **2017 Casa Silva "S38" Colchagua Valley Cabernet Sauvignon (\$24.99)** is the summit of their achievement, and one of the top wines in their production. Crafted from a single block in the famous "Los Lingues" vineyard, this unique Cabernet exhibits massive dark fruit, mocha, sweet anise and hints of black pepper. Rich and luscious on the palate, the wine is well structured and will easily stand up to your best steak preparations.

Our second wine is a perfect choice for your Thanksgiving table. If you're having a traditional turkey dinner, you won't find a better pairing than Pinot Noir, and New Zealand's Central Otago region is one of my favorite places to look for Pinot. Central Otago is the southernmost winegrowing region in New Zealand, and indeed in the world. It marries a cool climate with high sunshine, producing vibrant wines with



Over a century old, the historic winery of Casa Silva is the oldest in the valley, yet houses a state-of-the-art cellar below ground.

great phenolic ripeness as well as bright, fresh acidity. This month's **2017 Quartz Reef "Bendigo Estate" Pinot Noir Central Otago (\$24.99)** is a perfect example of the top-quality wines coming from this area. Quartz Reef winery is situated in the Bendigo sub-region of Central Otago. Bendigo has the reputation of being one of the warmer sites in Central Otago, and its Pinot Noirs have a deep, vibrant fruit core. Winemaker Rudi Bauer, a native Austrian who has experience making wine all over the world, lovingly selected the site for his winery in 1996.

The Bendigo Estate Pinot Noir comes from a vineyard of sandy loam soils with a gentle, north-facing slope. The wine aromatics are pronounced, with black cherry, clove, allspice and wild strawberry all making an appearance. On the palate the fruit continues, with a pleasant weight, fresh acidity and very mild tannin presence. There's a fantastic savory aspect to the wine as well that is reminiscent of olive, thyme, and sage. It's really a perfect match for poultry of any kind.



The vineyards at Quartz Reef are planted with very high density. The vines struggle for nutrients and dig deep roots into the soils, adding complexity to the fruit.

Premium Club

If you are looking to mix it up with your wine selections this Thanksgiving, we have some truly revolutionary picks for you this month in the Premium Club. Over the last several months we've explored wines from around the globe, and we'll add to this variety with two more this month. For our red wine, we have a Ribera del Duero made from the fruit of a vastly overlooked property on the famous Duero River, and for our white we have a stunning Vouvray made from one of the best parcels in the appellation.

This month's red is not new to the club—we featured a previous vintage about five years ago, and it has long been a favorite of mine. Spain's Ribera del Duero region is home to some of the most prestigious wineries in Spain, including Vega Sicilia, Domaine de Pingus, etc. Finca Villacreces is the property adjacent to Vega Sicilia on the Duero River, and though lesser known, it's home to great history and quality. The estate traces its roots back to the thirteenth century when the first vines were planted here. In the 14th century it was run by the Franciscan monk Pedro de Villacreces, who became its namesake. Over the centuries the property changed hands frequently, and was somewhat languishing when the Anton family purchased the estate in 2004. The Anton family has spared no expense since then in revitalizing the vineyards, converting them to organic



Centuries-old pine trees are an important feature of the Villacreces estate. They surround the property, protecting the vines and fostering a unique microclimate.

farming practices, and replanting where necessary. Today, it is a state-of-the-art winery, producing incredibly complex and characterful Ribera del Duero wines. The **2018 Finca Villacreces “Pruno” Ribera del Duero (\$14.99)** is a blend of fruit from some of the sandier sites on the property, and displays a more aromatic, slightly lighter profile than the other wines of Villacreces. It has a vibrant purple color and aromas of cassis, cedar and olive. The medium body displays intense dark fruit and bold tannin. Predominately Tempranillo with some Cabernet Sauvignon blended in, this is without a doubt a food wine.

Clos du Gaimont is a small parcel of the famous Clos du Nouys vineyard, situated in the heart of Vouvray. A mere four hectares in area, Clos du Gaimont was purchased by Francois Chainier along with much of the rest of the Clos du Nouys in 1997. He began bottling a Vouvray under the Clos du Gaimont label to celebrate this unique little parcel and its strengths. With a strong limestone presence in the soils, this Clos produces mineral-rich fruit with snappy acidity and intensity. The **2018 Clos du Gaimont Vouvray (\$14.99)** is a completely dry and quite light Vouvray with chalky minerality, heady floral aromas and a pleasing compilation of orchard fruits, honeycomb and lemon curd on the palate. I very quickly fell in love with this wine upon tasting it. Francois Chainier, the owner and winemaker, recommends pairing it with goat cheese and a fresh, rustic loaf, and I couldn't agree more.

Best Buy Wine Club

For our Best Buy Club members, I have two very exciting wines this month. This is without a doubt my favorite club to source wines for, because there is so much excellent, under-priced and underrated wine to be found. Of course there are some challenges, and it's rare that we find a Cabernet or Pinot Noir that makes the mark. This month, however, and just in time for Thanksgiving, we have a stunning Pinot Noir from New Zealand's Canterbury region. Alongside this Pinot we have one of my favorite local white blends from Faith Armstrong Foster's "Farmstrong" project.

I was introduced to Faith's wines late last year, and was thoroughly impressed with her winemaking style and her careful fruit selection. Faith works with a select few vineyards to produce both her Onward label, which focuses on single-vineyard expressions, and her Farmstrong label, which highlights the old California tradition of a field blend. Field Blends were a standard practice in early California winemaking. Typically a vineyard would be planted to several varieties, and all would be harvested and vinified as a bunch, without separating out varieties and blending them to taste. This month's **2016 Farmstrong White Field Blend Suisun Valley (\$9.99)** follows the spirit of this old California tradition. While the fruit does actually come from three separate vineyards, it was all picked and pressed as one lot and vinified with native fermentation. The variety breakdown is 41% Grenache Blanc, 35% Albarino, and 24% Verdelho. The wine has slightly floral aromatics with white peach, nectarine, papaya and pineapple showing on the palate. Faith ages the wine in neutral French oak and stirs the lees to create a great palate texture that contrasts nicely with the vibrant acidity and bright tropical fruit notes. This wine drinks



Originally from British Columbia, Faith Armstrong Foster worked as assistant winemaker at Frank Family Vineyards before launching her own labels.

beautifully all on its own, and would be a really fun feature at a Thanksgiving dinner. It would pair with both light appetizers and a main turkey dish.

Also in time for Thanksgiving, we have a stunning Pinot Noir from New Zealand. For a while now we've been importing the wines of Mt. Beautiful, a winery on the South Island's Canterbury region. They recently launched a sister label, named Sister's Ridge. When K&L's New Zealand buyer Thomas Smith brought me a bottle of the Pinot Noir, I was intrigued since I have great regard for the wines of Mt. Beautiful. Sure enough, the wine was stunning. The **2017 Sisters Ridge North Canterbury Pinot Noir (\$9.99)** far outperforms its modest \$15 retail price. With the club discount added, it's a steal. Lighter bodied, with bright, crunchy red fruits, the wine has an elegant nose of strawberry, golden cherries and clove. On the palate the fruit is balanced against crisp acidity and a nice clean finish. It's a perfect pairing for turkey dinner, and also may be a good option to stock your wine fridge with if you're a Pinot fan like me.



North Canterbury, a relatively new wine region, produces Pinot Noir that is a bit softer and more perfumed than other South Island locales.

Club Italiano

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

First up this month is a wine from the Zenato winery, near Verona. Its name "Alanera," meaning Black Wing, is a reference to its dominant grape, Corvina. *Corvo* means Raven. The grapes come from the Costalunga estate, one of Valpolicella's premier positions near Sant'Ambrogio di Valpolicella. This picturesque commune lies in the hills above Verona, one of my favorite cities in Italy, at close to 600 feet, high above the Adige River which runs through the middle of Verona. The Zenato family has been growing classic Valpolicella grapes here for decades, and for the Alanera they changed up the blend a bit. The **2016 Zenato "Alanera" Rosso Veronese (\$17.99)** is 55% Corvina (the main grape in Amarone), 25% Rondinella and 10% Corvinone, and they rounded out the blend with 5% Merlot and 5% Cabernet Sauvignon. The thing that really makes this wine different is the *appassimento* or drying of the grapes, a traditional practice in this region. A common misconception is that the grapes end up looking like Sun Maid



Sunset in Valpolicella, from just below the Zenato Costalunga vineyard.

Raisins, all shriveled up from being French-fried in the Fresno sun. In fact they are only slightly wrinkled, and add an extra layer of complexity and supple richness. The barrel regimen is a combination of barrique and tonneaux for a smaller part, and the greater part is aged in 50hl and 100hl barrels which are pretty gigantic.

I really love the smooth texture of this wine and the layers of complex flavors. You might not think that different 10% in the blend would really change the wine, but it gives it a flavor array that you just don't see in regular Valpolicella. I think this wine is super as an everyday choice. Just sit around and enjoy it with a burger off the grill. Make that an Impossible Burger for you vegetarians!

I remember when I first tasted our next wine for this month. It was in the pre-pandemic world at an actual Trade Tasting, walking around a crowded room with a wine-stained glass. When you do that and taste 50

to 75 wines, the wines that are really good stand out. This wine, the **2017 Gaudio Barbera del Monferrato Superiore (\$21.99)**, stood out. Monferrato is not the most common name around for Barbera and it's not nearly as well publicized as their cousins Barbera d'Alba and Barbera d'Asti, fifty miles to the west. Yet it's hard to compare because the Monferrato wine is not 100% Barbera. They add 10% of Freisa, a genetic relation to Nebbiolo that gets used in many ways—from sweet fizzy red wines to bold, oak-aged reds.



Founder and proprietor Amilcare Gaudio, examining the harvest.

In the 1960s, as a young man, Amilcare Gaudio had already worked for his family's winery and others across Piedmont, and he decided that it was about time for him to start his own. Well it seems that he outdid the others—he became one of the more successful producers in the area. Today the winery is still a family affair with sons, daughters and in laws all involved in the work.

The wine is striking. One of the first things I noticed was the purity of the aromatics, and that comes from the vineyard's being at almost 1000 feet. It's just pure Barbera, wild cherry and plum. The vineyard for this wine is 30 years old and planted in maritime clay deposit. The wine is fermented in stainless steel and aged in first- and second-use barriques, which give a supple texture to the wine's focused acidity. This is a boldly flavored wine. I would have it with grilled sausage and polenta. —*Greg St. Clair*

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 Baron de Brane, Margaux @ \$39.99 per bottle

This wine is the second label from famed Margaux house Brane-Cantenac. The property has been in the care of the Lurton family for several generations now, and the wines are legendary. Produced mostly from the property's younger vines, the Baron de Brane label is treated to the same careful winemaking and cellaring as the Grand Vin, albeit with a shorter stint in oak barrels before bottling. This makes for a wine with a more vibrant fruit profile, a bit more approachable in its youth. This vintage is a blend of slightly more Merlot than Cabernet Sauvignon, and shows all the classic elements that make Margaux wines so famous. The aromas are stunning, showing that crushed violet quality unique to the appellation. On the palate the wine is full and rich with bright and vivid fruit, excellent structure, and all the bones to age beautifully.

2019 Aurore Dezat Sancerre @ \$19.99 per bottle

Aurore Dezat's small estate in Sury-en-Vau is home to three soil types: limestone, flint (or silex) and clay. The combination of these soils produces wines that have a real depth of character. The 2019 is another delightful vintage, and as soon as it hit our shores, we decided it needed to make an appearance in the Club Français. The aromas jump out of the glass, with wet stone, grapefruit, gooseberry and Meyer lemon. On the palate the fruit is clean and soft with bright acidity and layers of mineral depth.

2018 Jean-Michel Giboulot Savigny-lès-Beaune "Aux Grands Liards" @ \$29.99 per bottle

Aux Grands Liards is a vineyard nestled right in the heart of the Savigny-lès-Beaune appellation, just below a band of Premier Cru sites such as Aux Serpentières, Aux Gravains, and Les Lavières. This vineyard's unique soil has the famous Burgundian limestone but also a ferrous clay, which lends a nice depth and dark brooding quality to the fruit produced here. This 2018 release, youthful though it is, already displays all the traits of a great wine. The fruit is darker and richer than you might expect in French Pinot Noir, while the tannin is fine grained and the acidity is fresh and vibrant. It's clean, polished and modern, with an approachable air, yet it has the structure and bones to age gracefully.

2016 La Chablisienne Premier Cru "Vaucoupin" @ \$29.99 per bottle

This is a stunning example from this Premier Cru vineyard site. Vaucoupin is located on the south side of Chablis, with very steep southern-facing slopes abundant in the mineral-rich Kimmeridgian soils for which the best sites in Chablis are known. This lovely wine is still in its youthful bloom, drinking beautifully with bright tropical fruits, fresh acidity and vibrant minerality. It can also continue to age phenomenally well, and develop deep honeyed, dried stone fruit notes as it reaches maturity.

2017 Château de l'Ou "Secret de Schistes" Côtes Catalanes @ \$26.99 per bottle

This 100% Syrah is grown in brown schist soils in a high-elevation site in the Agly Valley of the Roussillon. It has a beautiful balance of intensity, rich fruit, weighty palate, and a fresh cut of acidity. The secret of schist soils is that they are incredibly nutrient-poor, forcing vines to dig very deep. This produces small, powerful grapes that carry a weight of minerality and depth that couldn't be achieved in the same way elsewhere.

2018 Domaine Laroche Chablis "St-Martin" @ \$26.99 per bottle

Domaine Laroche has an incredibly long history, stretching back to the 12th century abbots who first planted grapes in the Chablis area. Today the estate is no longer in monastic hands, but retains an impressive array of historic vineyard sites. The "St-Martin" cuvée is composed of wine from some of the estate's top vineyards. It is classic in its minerality and crisp, stony style, and also incorporates a surprisingly soft palate with Honeycrisp apple and yellow pear showing through the veneer of bright, chalky acidity. It's an ideal accompaniment to sushi or poke.

Signature Red Club Previous Offerings

2015 Domaine de Fontbonau, Côtes du Rhône @ \$24.99 per bottle

A joint project between Frédéric Engerer of Château Latour and Jérôme Malet, a vine grower from the Roussillon, Domaine de Fontbonau produces one of the best Côtes du Rhône's on the market. Full-fruited

and rich, with elegant structure and bright acidity, this Côtes du Rhône drinks like an elegant Châteauneuf-du-Pape, but with more approachability. At five years past vintage date, it's completely integrated and the tannin structure has mellowed into a pleasant textural element as the fruit begins to show some depth and development. I would recommend pairing this with a rack of lamb.

2018 Kalinda Sonoma Coast Pinot Noir @ \$24.99 per bottle

We use the Kalinda label to bring you wines from top producers in California at a deeply discounted price. The catch is, we can't tell you who made the wine. While I can't say much about the origin of this wine, I can share a few facts. If this bottle had its normal label, it would retail for about \$70, but it's actually not commonly available via retail. It's a cuvée of fruit grown in a few different vineyards throughout the Sonoma Coast, and it's a luscious, medium-bodied Pinot Noir with dark fruit, supple, ripe tannin and balanced acidity. The whole is seamless and elegant. The finish lasts for minutes, and the wine has the bones to age.

2016 Keller Estate "El Coro Vineyard" Sonoma Coast Pinot Noir @ \$24.99 per bottle

The Petaluma Gap is a distinctive sub-region of the Sonoma Coast, which forms a sort of wind tunnel, pulling cool breezes and morning fog inland from the Pacific. With its high elevation, the El Coro Vineyard is particularly affected by the cool breezes and produces distinctive Pinot Noir with elegant aromatics, dark fruit and bright acidity. The wine shows an array of red fruits with fine-grained tannin that has mellowed and integrated nicely. It is slightly weightier on the palate than you might expect, and strikes a perfect balance of rich, luscious fruits and vibrant acidity.

2016 Ram's Gate "Durell Vineyard" Sonoma Coast Syrah @ \$24.99 per bottle

It's rare that you see a wine from the Durell Vineyard selling for anything less than \$60 retail, and large as the Durell Vineyard is, only a small percentage is planted to Syrah, so this is a rare gem. The Durell Vineyard sits at the junction of the Sonoma Coast, Sonoma Valley, and Carneros AVAs. Planted in 1979, it has become famous for the quality and diversity of the fruit grown here. The aromas of this Syrah are all dark-fruited blackberry and blueberry. The palate is rich and weighty with deep, luscious fruit and black olive notes. The finish betrays a fine ground pepper spice with a smoky tinge. Smoked ribs is a perfect pairing, and another good choice would be grilled lamb.

2017 Precedent "Kirschenmann Vineyard" Mokelumne River Lodi Zinfandel @ \$26.99 per bottle

This ancient vineyard was planted in 1915, and the vines are own-rooted, head trained and dry farmed. The sandy silica soils and the river's cooling influence make this vineyard one of a kind. Nathan's winemaking hand has everything to do with highlighting this incredible fruit. When you think Lodi, you often think of an incredibly dense, high-alcohol Zinfandel, but here we have a highly aromatic wine (thanks to the silica soils) that is both intense and elegant. Although the wine is stunning on its own, it's also sophisticated enough for a steak pairing, and would make a perfect companion to grilled meats as well.

Premium Wine Club Previous Offerings

2018 Groundwork Wines Santa Barbara County Syrah @ \$14.99 per bottle

Syrah should be unabashedly peppery, dark hued and a little tannic. This is as honest and balanced an expression of Syrah as you'll find. Winemaker Curt Schalchlin hasn't polished away all of the character of the variety with additions in the cellar, nor has he taken his hands off the wheel. The fruit comes from two vineyards—the White Hawk Vineyard in Cat Canyon, a sandy site just 20 miles from the Pacific, and the Old Potrero Vineyard in Arroyo Grande, a dry-farmed plot with a soil profile full of fossilized sea shells. It's aged in neutral French oak that lends a great texture to the wine and helps soften the tannin structure just a touch. If you like the wine now, buy a couple of extra bottles to lay down for a few years. Despite the modest price point, this is a Syrah that will age gracefully.

2017 Simon di Brazzan "Blanc di Simon Tradizion" Friulano Isonzo @ \$14.99 per bottle

This is a standout white: it's light and crisp, but not flippantly fruity or overtly simple. It has a depth and complexity that surprised me. The texture on the palate is great—creamy and with a pleasant weight that belies the crisp acidity and fresh citrus notes. It's a beautiful combination of elements with subdued orchard

fruits rather than bright tropical fruits, and a smooth, elegant finish. I loved enjoying this wine cocktail style alongside a nutty aged cheddar and toasted almonds.

2018 Oakridge Pinot Noir Yarra Valley @ \$14.99 per bottle

Oakridge is a family-run winery in Victoria's Yarra Valley, just east of Melbourne. The quality of their Chardonnay and Pinot Noir is such that we've referred to it as the "Burgundy Down Under." If you are a fan of cool-climate Pinot Noir, but looking for something more affordable than the typical Burgundy, Oakridge is the place to go. Grown on red clay and volcanic soils, the wine has a deep mineral drive, and the Yarra Valley's cool climate makes for delicate aromatics and an elegant, lighter body.

2019 Astrolabe Sauvignon Blanc Marlborough @ \$14.99 per bottle

The wine is highly aromatic with gooseberry, quince and sweet pea aromas. On the palate it light and crisp, with ripe tropical fruits of mango, pineapple and papaya making an appearance. The finish is clean and snappy, with a hint of lemongrass and passionfruit. It's a perfect match for an herbed salad with goat's cheese.

2018 Casa Madero 3V Valle de Parras Mexico @ \$14.99 per bottle

This is made by one of Mexico's finest wineries, hailing from the Valle de Parras in the state of Coahuila. Blended from the three varietals Cabernet Sauvignon, Tempranillo and Merlot, this masterful wine is bold and luscious with dark fruit and eloquent peppery spice notes. It's a perfect pairing for a summer barbecue, and like any good red blend, it loves smoky, char-grilled foods.

2018 Le P'tit Paysan "Jack's Hill" Monterey County Chardonnay @ \$14.99 per bottle

The fruit for this wine comes from a handful of old vineyards around the base of Jack's Hill in the northeastern corner of the Salinas Valley. The Jack's Hill Chardonnay sees some oak aging, but with a very small percentage of new oak so that the overall contribution of the oak is to give a richer palate texture to the wine. The aromas are of pear and honeysuckle, with lemon curd showing as well. It has a creamy, pleasant weight on the palate and fresh, bright acidity. The wine is open and accessible, ready to pair with your favorite roast chicken and potato recipe.

2018 Domaine de Fondrèche Ventoux Rouge @ \$12.99 per bottle

Deeply mineral at its core, this lovely fresh young red is still singing with bright cherry and blueberry primary notes on the palate, with layered spice and soft but resilient structure. With 50% Grenache, 30% Syrah and 20% Mourvèdre, the wine is compositionally as classic a Southern Rhône as you could wish.

Best Buy Wine Club Previous Offerings

2019 Grand Bateau Blanc @ \$9.99 per bottle

Grand Bateau is a project from the team at the famed Château Beychevelle in Saint-Julien. Beychevelle is one of only ten Châteaux classed as fourth-growth properties in the famous 1855 classification. The quality of Beychevelle has always been high, and in the Grand Bateau wines, the quality is strikingly evident. The Grand Bateau Blanc is made from 100% Sauvignon Blanc, and is bright and tropical with a fresh, appealing fruit character and a slight touch of vanilla on the close. It's a perfect pairing for fried fish and for goat cheeses.

2018 Grand Bateau Rouge @ \$9.99 per bottle

Grand Bateau is a project from the team at the famed Château Beychevelle in Saint-Julien. Château Beychevelle is one of only ten Châteaux classed as fourth-growth properties in the famous 1855 classification. The quality of Beychevelle has always been high, and in the Grand Bateau wines, the quality is strikingly evident. The Grand Bateau Rouge is dark fruited with bright acidity and fresh black olive and cassis notes. It's a great accompaniment to a charcuterie platter with hard cheeses, toasted nuts and olives.

2018 Atance "Cuvée No 1" Valencia @ \$9.99 per bottle

This wine is 70% Merseguera and 30% Malvasia. While the Malvasia adds the stunning floral aromatics and the acidity to this wine, the rest is all the indigenous variety Merseguera, the star of the show. It offers a wine with medium body, subdued orchard fruits, tangy lemon curd and a vibrant mineral presence. Grown at high altitudes in an arid climate with sandy loam soils, the vines have to struggle and the roots are quite deep,

contributing to the rich mineral character in the wine. This would be a treat with seafood paella.

2018 Adega de Penalva “Indigena” Branco Dão @ \$9.99 per bottle

This white is a hand-harvested blend of Encruzado, Malvasia and Cerceal produced by one of the best cooperatives in the region, Adega de Penalva. It is light and crisp with slightly heady aromatics, but completely dry on the palate. Clean and refreshing, this has quickly become one of my favorite summer wines. It is really perfect for cocktail-style sipping, and also works well with fresh herbed salads.

2018 Kalinda Central Coast Chardonnay @ \$9.99 per bottle

This 2018 vintage is a classic rendition of the varietal, with notes of Honeycrisp apple, yellow pear, peach and a creamy texture underscored by just a touch of sweet baking spice and a subtle nuttiness. If you were looking for your new house Chardonnay, look no further.

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

2016 Decugnano dei Barbi “A.D. 1212” Umbria Rosso @ \$19.99 per bottle

Decugnano dei Barbi is mainly an Orvieto producer but in an attempt to break out of the classic wines, Claudio and his son Enzo decided to make their top-of-the-line wine a blend of 65% Syrah, 20% Cabernet Sauvignon and 15% Montepulciano, aged in French barriques. I have to admit that I was not looking forward to the blend, having tasted too many bad experiments, but I was pretty floored tasting this wine. It has power, suppleness, and a lot of character—and for this price it's a superb deal.

2017 Tenuta San Francesco “Tramonti Bianco” Costa d'Amalfi @ \$19.99 per bottle

This charming white is a blend of three local grape varieties: 65% Falanghina, 30% Biancolella and 5% Pepella (I just love saying them all together—they roll off your tongue). The wine is fermented using indigenous yeast, and it's fermented in stainless steel so you just get the real character of the grapes and soil. The nose is full of honeydew melon and rhubarb touched with a bit of salinity. This is a wonderful, balanced wine, perfect with grilled snapper.

2017 Roberto Voerzio “Priavino” Dolcetto d'Alba @ \$22.99 per bottle

The nose is full of blueberries, violets, leather and spice. On the palate this Dolcetto shows it is not a wimpy little wine. It has power, tannins (albeit easy to drink) and it fills your mouth with a dense richness. The flavors are bold and dramatic, with lots of ripe fruit, chocolate, leather, tobacco, and spice fleshing out the tannic structure. The finish replays the bold fruit character but sits up nicely and has real lift in the finish. The wine is all organically farmed and is fermented with indigenous yeast in stainless steel tanks; it doesn't see any wood aging, fining or filtering.

2018 Castelli Martinozzi Rosso di Montalcino @ \$17.99 per bottle

Martinozzi is situated in a veritable Murderers' Row of quality and fame. Their vineyards sit near Soldera's Case Basse, Gaja's Pieve Santa Restituta, Caprili, and Maté. The quality of their wines is phenomenal. The nose of this Rosso is full of dark Marasca cherry with hints of Tuscan brush and Middle Eastern spice. It has a long, linear feel to it, yet shows a wonderful freshness. The perfect wine for your Spaghetti Bolognese!

San Venanzio Valdobbiadene Prosecco Superiore Brut @ \$11.99 per bottle

Compared with many other Proseccos from the area, this wine has a crisper, more focused character that is the growing fashion in America. I love this wine's expressive vibrancy. It is the perfect afternoon Aperitivo. Or, if you want to upgrade your Aperol Spitz, use San Venanzio and you will definitely notice the difference!

2016 Azienda Agricola Ronchi Barbaresco @ \$27.99 per bottle

This Barbaresco is aged in a mixture of large Slavonian oak botti and smaller barrels; this is the new trend for many Nebbiolo producers who have one foot in the old-world style and one in the new. The blend gets the benefits of both. 2016 is a stellar vintage for Barbaresco and this wine will age for decades, but it is delightful now with a little bit of air.

2018 La Ginestraia Pigato Riviera Ligure di Ponente @ \$19.99 per bottle

I love white wines—especially such pure, elegant and focused wines as this. You might not have heard of the Pigato grape. Pigato and Vermentino are the same genetically, along with Favorita—all biotypes of Vermentino. For me Pigato does not taste like Vermentino; it is slightly broader and less salty, and it's very distinct, something about its slightly earthy character and stony minerality. Mauro Leporieri and his partner Marco Brangero produce one of my favorite wines from Liguria. Their La Ginestraia Pigato is sensational. Best way to enjoy it is with a plate of Paccheri al Pesto.

2017 Lazzeretti Rosso di Montalcino @ \$19.99 per bottle

Lazzeretti's story began with 18-year-old Montalcino resident Marco Lazzeretti dreaming of having his own wine estate. He and his sister Lucia eventually joined forces and acquired land once owned by their grandfather. Marco and Lucia produced their first wine in the 2001 vintage. Their Brunello is made in 35-40hl Slavonian oak barrels, the traditional method. The Rosso is aged in French barrique for 8 months. That choice is less about method and more about the small amount and the space available. I'd have this with grilled pork chops.

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

Damien Hugot Brut Rosé Champagne @ \$34.99 per bottle

95% Chardonnay from the northern crus of Chouilly and Cramant. The color of this wine comes from an ancient plot of Meunier that Damien Hugot's grandfather planted in the *sud*-Epernay village of Chavot. Even he does not know how old this plot is; he knows it is over 50 years. He keeps a solera of this red wine, which adds complexity to the Champagne, even though the final content of this profound red wine is only 5%. I find the wine to have a nose of French toast with subtle strawberry fruit, and exceptional texture and minerality, from the top-class, Grand Cru Chardonnay in the mouth. Delicate enough to have on its own as the apéritif, this also makes a great partner to salmon.

2014 Louis Brochet "Alain" Millesime Brut Champagne @ \$34.99 per bottle

This Champagne is composed of two thirds Pinot Noir and one third Chardonnay. It is 10% barrel fermented. The rest is done in stainless steel, and the wine goes through only partial malolactic. This wine reminds me of the best of the 2004s, and even the 1988s when they were young; it is a graceful, elegant wine with some lovely pain au levain and dark cherry Pinot Noir savor in the middle. If you like this as much as I do, it is worth getting some to age. "Classic" vintages like this are happening less than once a decade now.

Ariston Aspasia "Brut Prestige" Champagne @ \$34.99 per bottle

Paul Vincent makes this from a selection of his oldest vines spread across his estate in the picturesque hamlet of Brouillet. The Champagne is composed of 50% Chardonnay, 25% Pinot Noir and 25% Meunier and is 100% the 2012 vintage, although not labeled as such. As one would expect from a wine with seven years on the lees, this is a rich Champagne with lovely brioche character. The texture is exceptional, with lots of tiny bubbles, as Paul prefers to run a little over the normal six atmospheres of pressure for all of his wines. The far northern location of the vineyard insures virile acidity to balance the decadent old-vine richness. This is an excellent Champagne to serve with pâté as a starter, or with a barbecued salmon main course.

Thiénot Brut Champagne @ \$34.99 per bottle

This Champagne is composed of 45% Chardonnay, 35% Pinot Noir and 20% Meunier. The light gold color and big brioche, cream and baked-apple nose gives way to a wine that's packed with power and complexity on the palate. This full-bodied Champagne has a luscious finish that is very impressive. This Champagne is great on its own, but will also go very well with any number of tasty patés.

Bernard Lonclas Blanc de Blancs Brut Champagne @ \$34.99 per bottle

This shows off the famous Turonian limestone soil of the village of Bassuet, on the eastern frontier of Champagne. When I tasted it I was shocked at how much Chassagne-Montrachet-like weight and minerality it had. The nose is full of the creamy, baguette toast that one would expect from a top-quality Champagne, and it also has intriguing notes of coconut and Meyer lemon. This makes a great apéritif, and also pairs very well with oysters or lobster.