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Dear Wine Club Member,

Happy Thanksgiving! We're excited to help you stock up for holiday gatherings as we prepare for our own. We've made our monthly Club selections with holiday feasts in mind, and we are always here if you want to talk pairings. Drop by any of our stores or reach out to us at wineclubs@klwines.com if you have a specific question. We wine geeks love a challenge!

Burgundy is on our minds this month as it's a classic turkey pairing. Burgundy may only have two grapes, but styles can vary widely. We've included two distinctive whites plus a California counterpart from the Russian River Valley in our lineup, and we encourage you to do your own Chardonnay taste test! Even if these don't appear in your monthly selections, you get special Club pricing on all Club wines, so it's a great opportunity to exercise your palates and maybe find your new favorite style of this iconic grape.

Speaking of Burgundy, my favorite of the month is Domaine Bart's Marsannay in our Le Club Français. Champagne Buyer Gary Westby just visited this estate on his recent trip, and wrote a great blog about what makes these wines so special. If you get a chance, check it out at onthetrail.klwines.com and pick up a bottle for yourself! Or, if you'd like a red that veers a little off the beaten path, the Grenache from Terra Alta tastes as good as it looks!

As always, please share what food pairings you've enjoyed with our selections. Tag your photos on Instagram [@klwines](https://www.instagram.com/klwines) using hashtag [#klwineclub](https://www.instagram.com/klwineclub), and we'll share them with our community!

Tchin-Tchin,

Jin Zhang | Wine Club Director & Head Sommelier



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Best Buy Wine Club

2019 Domaine des Niales Rhedon-Marin Mâcon-Villages Vieilles Vignes \$9.99

I never thought I would find such a banger of a white Burgundy at such an affordable price! This is it. A Direct Import and staff favorite, this is charming Chardonnay from a small grower in the Mâcon named Lionel Rhedon-Marin. Located in the southernmost region of Burgundy, just north of Beaujolais, the Mâcon enjoys the influence of a Mediterranean climate: plenty of sunshine and warm temperatures in the growing season to provide Chardonnay grapes a riper, more pronounced fruit expression than do vineyards farther north in Burgundy. It's a wonderful place to look for value in white Burgundy (yes, there is such a thing!).

This is a balanced, crisp, and mineral-driven Mâcon. I love the bright acidity and lean style. Granny Smith apple peel is the first thing I noticed when I put my nose to the glass. Compare it to the ripe pineapple notes on the California Chardonnay in the Premium Club this month, and you'll find the fresher flavors from the core of the pineapple. On the palate, it is mouthwatering and tart, with lingering minerality and acidity leading to a long finish that I love. I can imagine 1,000+ great food pairings with this, but the one standing out is some basil chicken stir fry over rice, a lunch favorite of mine.

2019 Forage “The Stag” Shiraz South Australia \$9.99

This is a seductive, medium-to-full bodied wine with a long, smooth finish and notes of blackberry, dried currant, mocha, tobacco, and French oak spice. The fruit comes from the Riverland and Langhorne Creek sub-appellations of South Australia, the region where more than half of all Australian wine is produced. Vines under these two sub-appellations are dry farmed with small yields but intensely concentrated fruit. The folks behind the Forage label are known as Shut the Gate Wines, spearheaded by Richard Woods and Rasa Fabian. They are a small premium wine producer specializing in single-site batch wines from primarily the Clare Valley but also New South Wales.

Signature Red Collection

2014 Finca Montote Rioja Reserva \$24.99

You didn't think we would finish off the year without a Rioja, did you? We've been waiting for the right month, and this is it! Rioja is Spain's most revered appellation and the spiritual home of the Tempranillo grape, which thrives under the confluence of continental, Atlantic, and Mediterranean climates. Finca Montote has been run by the Rubio family for more than four generations. The wine is crafted from 100% Tempranillo grapes, hand harvested and sorted, fermented in stainless steel tanks, then, per the law for Rioja Reservas, aged for 12 months in American oak barrels.



Seven years after harvest, the wine is truly blossoming. The deep plum and cherry fruit characteristics are still there, but the long aging has brought forth elements that make this wine truly special: vanilla, black pepper, chocolate, and tobacco aromas lead to a finish that is savory, delicate, and long. Pair this with a classic regional dish like Patatas a la Riojana, potatoes simmered in a pimentón (sweet paprika) stew with Spanish chorizo and caramelized onions. You see why we've been saving this for the winter months now?



2019 Les Terrasses Châteauneuf-du-Pape \$24.99

Nicolas Idiart is the founder and winemaker behind this complex, juicy Rhône red. After winemaking school, he honed his skills in the Loire Valley, New Zealand, and Australia. He delivers terroir-driven wines made with natural yeasts. In this bottle, you'll find notes of fresh red and black cherries, ripe strawberries, and dried herbs on the nose, moving to pepper and anise on the palate. This wine is medium-to-full bodied with velvety tannins on the finish.

It's a classic Châteauneuf-du-Pape: ripe fruit from the region's warm temps, but with a signature freshness gained by the strong, cooling Mistral winds. Grown on the single-vineyard estate of a longtime local grape-growing family, the grapes are what Southern Rhône does best: Grenache, Syrah, and Mourvèdre.

Premium Club

2019 Xila Organic Grenache Terra Alta \$14.99

Terra Alta is located on the southern tip of Catalunya in the northeast of Spain, in a triangular configuration bordering the Mediterranean coast, the Pyrenees, and the Aragon region. With a hot and sunny Mediterranean climate, Grenache grapes (or Garnacha, locally) both Negra and Blanca, thrive here. This wine is made from organically farmed Garnacha and then fermented in stainless steel to preserve the aromatics of the grapes. On the nose, you can expect blackberries and ripe raspberries. On the palate, it is fresh and silky smooth with a hint of acidity. This is a super balanced wine with a lingering aroma of blackberries and some tannin right at the finish. Pair this with burgers, sausages, roasted chicken, and hearty stews! Perfect for those chilly nights.

2019 Bravium Russian River Valley Chardonnay \$14.99

Bravium winery is founded by winemaker Derek Rohloffs, who takes a minimalist approach to his winemaking. Rooted in his Cherokee heritage, Derek has felt intuitively connected to the land and nature since a child, and his wines reflect that deep reverence. He crossed paths with the winemakers at Rhys Vineyards early in his career and was drawn toward cool-climate, mountainside fruit.

Russian River Valley is one of Sonoma's cooler AVAs, and the coastal fog rolling in from the Pacific provides the ideal climate for his Chardonnay. The grapes come from vineyards located in the western portion of the valley, regularly blanketed by fog with a view of the Pacific Ocean. To be a minimalist winemaker also means that he has to be a perfectionist before the winemaking starts. The grapes here are hand-harvested, meticulously sorted in the field, then again in the cellar. As many Californian Chardonnays are these days, this wine is well-balanced; the wine spent just 10 months in French and Hungarian oak (22% new). The wine has a brilliant gold color, opening with honey and ripe pineapple notes, followed by an apple pastry full-bodied experience. The cool temperatures slow down ripening and lengthen the growing season, giving the grapes plenty of time to develop and express their aromatic complexities.



Le Club Français

2019 Domaine Bart Marsannay Rouge "Les Echezots" \$34.99

Domaine Bart makes balanced, classic Pinot Noir from the northern Burgundy village of Marsannay, which is just north of the famed Gevrey-Chambertin. The beauty of this village is that it tends to fly a bit under the radar, thanks to the celebrity of its neighbor, so Burgundy lovers can still find a bargain—if you know where to look. And, thanks to our Direct Import program, we can bring you extra-special pricing on these cellar-worthy bottles. Pierre Bart is the sixth generation at Domaine Bart, and his grandmother comes from the same family as Domaine Bruno Clair.

The fruit comes from a single vineyard plot (aka lieu dit) called "Les Echezots," which is a cool site with winds that come in from the Hautes-Côtes. The grapes ripen later there and are the last of Bart's vineyards to be harvested, meaning they develop extra complexity with that longer hang time. The fruit has structure and freshness, which translates into flavors of soil, cranberries, tart cherries, and raspberries. Think of this as a lighter version of Gevrey: silky tannins, and more loads of red fruit. Looking for a delicious Thanksgiving wine? Count on this one. (Although I had no problem enjoying this by itself, by myself.)



2019 Château Vitallis Pouilly-Fuissé "Les Vignes du Château" \$24.99

Pouilly-Fuisse is the flagship AOC of the Mâconnais. Here, you'll find limestone hills and alkaline clay comprising a soil that Chardonnay thrives in. The best example from this region is rich and sumptuous, like the bottle we have for you in this month's selection. Founded by the Dutron family in 1835, Château Vitallis is run today by sixth-generation winemaker Dennis Dutron. The château is tucked away at the foot of the Rock of Solutre, originally built as a home for the Lord of Fuisse in the 13th century. It is one of the oldest buildings in the village.



Denis and Maxime Dutron are minimal interventionists, with meticulous farming practices to honor their exceptional terroir. About 15 years ago, the father-and-son duo began growing grass between the rows

of vines to help reduce erosion on the slopes and to create a thriving microbial environment for added richness in their soils. Instead of using herbicides, they employ plowing to eliminate weeds—and only on the surface to avoid upsetting the subterranean ecosystem. In the winery, fermentation is carried out naturally with indigenous yeasts, as malolactic fermentation is also spontaneous.

“Les Vignes du Chateau” incorporates grapes from Château Vitallis’s historic plots, with vines that average 40 years in age. The richness you’ll taste comes from the clay-limestone Jurassic soils. Thirty percent of the vinification process is carried out in oak barrels and 70% in temperature-controlled stainless-steel vats. This process assures a long cool fermentation and preservation of the fruit and aromas. I would pair this with a simple roasted chicken or white fish with *beurre blanc*.



Il Club Italiano

by Greg St. Clair, Italian Buyer

2020 Bortolusso Franconia \$16.99

I love Friuli. It is a place that most Americans don’t even know exists! It has been floating on the border between Italy and the old Austro-Hungarian empire for a couple of centuries and is home to one of World War I’s bloodiest fronts—again no one has ever heard of it—the 12 Battles of the Isonzo.

Friuli is also one of Italy’s premier regions for white wines, so this month we will be sending you a Friulian red wine! What??? The 2020 Bortolusso Franconia is just delicious, and perfect for this month’s Thanksgiving Turkey. Here’s the kicker: where they grow it will defy everything you think you know about growing grapes. The vineyards—or should I say vine rows—seem to be floating in the Marano Lagoon that’s just off the Adriatic Sea on the southern border of Friuli. I’ve never seen anything quite like it. Franconia? That’s Italian for Blaufrankisch, and it has a nose that is slightly herbaceous with a very savory—no sweet berries here — aromatic profile. On your palate the wine is supple, smooth and dangerously easy to drink. Serve it at cellar temperature; you are going to love it!

2020 San Francesco “Tramonti” Costa d’Amalfi Bianco \$22.99

Falanghina, Biancolella, Pepella, and maybe some Ginestra... just the names of wine grapes from this region conjure visions of a seaside vacation for me. Imagine yourself at a beachy restaurant overlooking the Amalfi Coast, dining on some freshly harvested prawns with a chilled glass of a charming Italian white, while you see Stanley Tucci at the next table (CNN plug here), and it all feels like you are on the vacation of your life...

That may seem far from wherever you’re sitting reading this today, but, believe me, you’d want a glass of the “Tramonti” in your hand while you’re working on those prawns. The Tenuta San Francesco is scant kilometers from the sea and this wine is the perfect accompaniment to that plate of Italian seafood (not to mention Italian seaside views).



I love this wine, and it isn’t because I can pronounce all of those grapes properly, but because they are so unique. We don’t have these grapes in America, or any other country for that matter, and the aromas and flavors are something you won’t experience in any other wine. The nose shows mostly exotic fruits such as mango, quince, and maybe even a bit of pineapple, while on the palate there is a mineral zesty feel and a hint of saline (we’re close to the sea here). The grapes are grown on a most unusual trellising system called a radial pergola, and all the vines are ungrafted. The wine is aged in stainless steel and only 13% alcohol, so you can sip it all day long. I know you’ll enjoy it!