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October 2015

Dear K&L Wine Club Members,

As I write the newsletter, wine producers across the Northern Hemisphere have completed their harvests, or are beginning to harvest, or are preparing to harvest. In California many wineries are harvesting much earlier than they normally do. California is looking at another strong vintage in 2015 which makes four good-to-great vintages in a row. Next year we may see some glut, which would allow us to offer a few more exceptional California deals than usual.

The Best Buy Club this month is perfectly situated to take advantage of the warm late-summer weather with two offerings that are ideal for backyard festivities. We start off with the 2014 Kalinda Viognier California, a beautiful white wine that oozes tropical fruit and pretty floral notes. It will go well with grilled chicken, potato salad or as an apéritif. The second wine in our dynamic duo this month is the 2013 Alain Corcia Ventoux Tres Vieilles Vignes, a beautifully fruited wine that displays gorgeous notes of dark berry fruit, hints of spice and subtle earthen notes. A fantastic value, this is the ideal wine for grilled foods, pizza or spicy pasta dishes.

Our Premium Club this month has two wines from a single producer, Mas de Volques. This is a Rhône Valley/Languedoc winery project by Nicholas Souchon, the young cellar master at famed Clos Saint Jean winery in Châteauneuf-du-Pape, and famed Rhône Valley oenologist Philippe Cambie. Our pair of wines from this intriguing partnership begins with the 2012 Mas de Volques Volcae Cuvée Speciale, a blend of 40% Syrah, 40% Grenache and 20% Carignan that boasts dark, rich fruit flavors. Next we have the 2012 Mas de Volques Volcae Alba Dolia Cevennes, a white blend of Viognier and Roussane. It's beautiful and simply irresistible. This exciting project delivers amazing quality for the price.

The Signature Red Club this month is a lot of fun with two of my favorite offerings. The 2010 Foley Johnson Napa Valley Cabernet Sauvignon is an awesome value! Being a 2010 Napa Valley Cabernet Sauvignon with a touch of age (five years), it has shed a bit of its baby fat and new oak and is now drinking wonderfully. Not to be outdone our second selection, the 2013 Domaine de Marcoux Côtes du Rhône, is an absolute showstopper with a seductively floral nose and pretty red fruit. This beautiful Rhône Red drinks in many ways like a village Burgundy, with complexity and elegance.

It's another stellar month for the Italiano Club, with two tremendous selections. Our first wine is the 2012 Erik Banti "Carato" Toscana, an unbelievable Super Tuscan value that will blow your mind. The second wine in this tag team of taste is the 2008 Vignalto Agno Tinto Rosso del Veneto, an interesting blend of Petite Sirah (75%) and Syrah (25%). It's from an area and region not known for either grape varietal and much to our surprise it's world-class! These are both fun, easy-to-drink, fantastic bargains.

It must be close to party time—it's a Champagne Club month! The club gets off to a great start with the 2005 Thienot Brut Champagne, a classically structured wine that over-delivers. Pedigree, and vintage. The second selection is equally great. The 2009 Bonville Millesime Brut Blanc des Blancs is a grand offering, packed with fruit, great weight and the fine notes of a great vintage Champagne.

Cheers!

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2013 Domaine de Marcoux Côtes du Rhône

Official French records indicate the Armenier family, which owns Domaine de Marcoux, has been tending vines in Châteauneuf-du-Pape since the 1300s. Today, winemaking sisters Catherine Armenier and Sophie Estevenin continue the family history at the Domaine. In 1990 Domaine de Marcoux became the first in Châteauneuf-du-Pape to implement biodynamic farming practices. One of the main tenets of biodynamic farming in winemaking is to intervene as little as possible, allowing the grapes to grow and develop naturally along their own course. This principle is also carried over to the wine vinification process.



Domaine de Marcoux owners Catherine Armenier and Sophie Estevenin.

Generally Côtes du Rhône is a wine that will sell between \$10 and \$18 a bottle because it is sourced either from extremely young estate vines or from property not owned/run by the producing Domaine. This is not the case with Domaine de Marcoux, however. Like a few of their neighbors, they make a Côtes du Rhône using their Châteauneuf-du-Pape plantings. It comes from many of the same vineyards as their Châteauneuf-du-Pape, and is meant to be drunk young while the more expensive top-flight wine is safely aging away in your cellar. It's a similar setup to Italian Rosso di Montalcino, which is either young or declassified Brunello di Montalcino.

The 2013 Domaine de Marcoux Côtes du Rhône has a beautiful nose of savory herbs, red berries and hints of licorice, flowing deftly from the glass. A blend of 80% Grenache, 10% Syrah and 10% Mourvèdre, this delicious wine displays everything you'd want from a Côtes du Rhône, with a lively palate of red berries, cherry kirsch, white pepper, savory herbs and bright acidity. It has great length and tension which makes it ideal for food pairings such as lamb, veal, pork or duck. The brightness and length remain on your tongue long after you swallow, giving added enjoyment and intrigue. You can cellar this for a few years to let more complexity reveal itself, or drink it now because it tastes so good today! Enjoy this fabulous Côtes du Rhône. It's masquerading as a fine Châteauneuf-du-Pape.

Your re-order price for this wine as a club member is: \$24.99 per bottle.

2010 Foley Johnson Napa Valley Cabernet Sauvignon

Foley Johnson winery came about through a passion for wine shared by the husband-and-wife team of Bill Foley and Carolyn Johnson. In 1996 they embarked on becoming winery owners and their project quickly grew; they have not only a winery but also a wine and spirits distribution company. Bill Foley has a degree in Engineering, an M.B.A. and a law degree. He became the Chairman of Fidelity National which gave him the financial flexibility to go into the wine business. Foley Johnson winery has 50 acres of vineyards planted in Rutherford (Napa Valley). They consist of two adjacent parcels, a 40-acre vineyard called Main Ranch and a 10-acre parcel called Peral Vineyard. These two vineyards provide the raw material that goes into the Foley Johnson Napa Valley Cabernet Sauvignon.

Foley Johnson also has a great tag team of winemakers, with Brad Warner the winemaker and David Ramey, consulting winemaker, fashioning their wines. Brad Warner began his wine making career in

1967 working in the cellar for Charles Krug winery and three years later he would take a job as cellar foreman at Robert Mondavi winery. During his 30 years at Mondavi, Brad obtained degrees in both winemaking and business management. Foley Johnson, not being content with just one industry veteran, also enlisted David Ramey, one of the world's leading consulting winemakers. He has a deft touch when it comes to fashioning Napa Valley Cabernet Sauvignon. Between these two seasoned veterans Foley Johnson is well placed to create fantastic Cabernet Sauvignon for the price.

The 2010 Foley Johnson Napa Valley Cabernet Sauvignon is a stunning value, packed with dense, dark berry fruit, subtle spice notes, baker's chocolate and fine tannins. There's great complexity and integration of oak and the wine is in an ideal drinking window right now. That has a lot to do with its being a 2010 vintage; most of the Cabernet Sauvignons in the marketplace right now are the young 2012s or 2013s. These are all great vintages, but a 2010 is much more approachable. This ready-to-drink 2010 Cabernet Sauvignon is the perfect match for a perfectly cooked filet mignon or a bold dish of pasta.

Your re-order price for this wine as a club member is: \$24.99 per bottle.



Brad Warner, winemaker at Foley Johnson

Premium Wine Club

It is unusual for this club to get two wines from the same producer at the same time, but when I tasted these two wines from Mas de Volques, I knew that they would be great to send out as a duo. One white blend and one red blend, they provide an ideal and compelling juxtaposition. Positioned on the border between the Rhône valley and the Languedoc, the AOP Duché d'Uzes straddles the mountainous climate of the Massif Central and the gentle Mediterranean climate of the Costières-de-Nîmes. It is one of France's newest appellations but is one of its most ancient winemaking regions. This rugged region was the birthplace of the Volcae, an ancient Celtic confederation that at one time controlled a vast area stretching from northern Spain to Macedonia. This upland region also protected the overland route that connected the thriving and agriculturally rich Rhône Valley with the regional Roman capital of Gallia Narbonensis at Narbonne.

The Souchon Family, who have farmed vineyards in this region for generations, named their estate Mas des Volques after the ancient native Volcae people. Headed by the talented Nicolas Souchon who is also the winemaker at Clos Saint Jean in Châteauneuf-du-Pape, and assisted by famed roving oenologist Philippe Cambie, Mas des Volques was founded in 2010. The team puts a fairly high proportion of old-vine Carignan into the final blends, providing freshness and vibrancy while tempering the ripeness of the Grenache and the spiciness of the Syrah. Harvesting is manual, often conducted in several passes through the vineyards to ensure that only the best grapes reach the newly built cellar. Once



Nicholas Souchon is winemaker at both Clos Saint Jean and Mas de Volques.

there, the fruit is destemmed, fermented in stainless steel and aged in a combination of concrete tank for the Grenache and used 500-liter French oak barrels for the Viognier, Roussanne, and Carignan. A small percentage of new French oak is used for the aging of the Syrah.

2012 Mas de Volques Volcae “Cuvée Speciale” Languedoc

The 2012 Mas de Volques Volcae “Cuvée Speciale” Languedoc is a blend of 40% Syrah, 40% Grenache and 20% Carignan that spent 12 months in barrel (the Grenache spent it in stainless steel tanks). It's a red with a seductive nose of blackberries, *pain grillé*, black licorice, melted chocolate and subtle spice notes. The palate is a rush of dark berries, black plums, spice, bitter chocolate and mocha notes. With seamless tannins and surprising acidity, this wine is irresistible. Pair it with a fig and blue cheese salad, charcuterie or your favorite meat dishes and you will not be disappointed! Robert Parker's *Wine Advocate* gave this 91 points.

Your re-order price for this wine as a club member is: \$14.99 per bottle.

2012 Mas de Volques “Alba Dolia” Languedoc

The 2012 Mas de Volques “Alba Dolia” Languedoc is a blend of 65% Viognier and 35% Roussane, which results in a Condrieu-like wine at a fraction of the price! A beautiful nose of candied peach, white flowers, lychee and apricot notes seduces you immediately. Then the palate reveals an intoxicating wine that has good acidity, peach, minerality, notes of honey and tropical fruits in a seamless and approachable package. I cannot fathom paying \$40-plus for a bottle of Condrieu when you can get this baby for a mere \$14.99! I would pair this with grilled prawns, roast chicken or a cheese plate.

Your re-order price for this wine as a club member is: \$14.99 per bottle.

Best Buy Wine Club

2013 Comte Louis de Clermont-Tonnerre (Alain Corcia) Ventoux Vieilles Vignes

We have been working for two decades with Alain Corcia. Along the way he has brought us incredible values from both Burgundy and the Rhône Valley. Corcia started as a négociant in Burgundy in the mid-1980s. Clyde Beffa, K&L co-owner and our head wine buyer, met Alain back in 1994 and we began bringing in many of his great values. By early 2000, it was difficult to find good contracts in Burgundy; that's when Alain expanded his search further south and landed in the Rhône Valley. We have had many of his wonderful Châteauneuf-du-Papes—his 2009s were particularly awesome—and many great-value reds like this Ventoux. The wines are usually made at the wineries that Alain works with; he selects the lots he prefers. The wines are bottled under Alain's own label and since we buy direct from him, we eliminate any importer markups, creating even greater value.

Ventoux is in the southeastern part of the Rhône Valley, in the foothills of the Ventoux-Vaucluse-Luberon mountains. It was previously known as Côtes de Ventoux; its name was formally changed in 2008. This region has for years produced great values to rival some of the best from Côtes du Rhône. The primary grape is Grenache with small amounts of Syrah and Mourvèdre blended into the mix.

The wine has a nice medium-bodied mouthfeel, with red cherry fruit and notes of pipe tobacco and burnished leather. Some light herbal notes of thyme and sorrel make a more complex nose that keeps this wine intriguing throughout. With a fleshy finish, this is one terrific value. You can serve this wine with a whole host of meats. Herb-rubbed pork chops or lamb would be terrific, especially off the grill. Make sure to include some roasted vegetables like peppers and squash. Stuff some sage and tarragon

under the skin of a chicken, season liberally with salt and pepper and roast it. This is a hearty but not heavy red, making it ideal for the fall season. — *Keith Mabry, K&L Rhône buyer*

Your re-order price for this wine as a club member is: \$9.99 per bottle.

2014 Kalinda Paso Robles Viognier

One of the most exciting and enjoyable aspects of working on the wine clubs is the emergence of the unexpected good thing. We had no intention whatsoever of bottling a Viognier until we tasted this delicious offering and learned its proposed cost; and here it is, the 2014 Kalinda Paso Robles Viognier. I am a huge fan of Viognier; I try to find one or two a year I can feature in the clubs just because I am such a firm believer in the quality and expression of this grape varietal. The biggest hurdle is usually the cost. Anything of high quality is either expensive or in short supply or both. Pretty amazing, to find this wine of exceptional quality at a screaming value!



Vineyards in Paso Robles, where this Kalinda Viognier was sourced.

This wine is a great example of the exciting things happening in Paso Robles. It has taken a bit longer for Paso Robles to achieve the notice and accolades that its neighbors in the Central Coast have received, but it is now starting to emerge fully from the shadows and craft its own strong identity. While Santa Barbara has a niche for itself with Chardonnay, Pinot Noir and to a lesser degree Syrah, Paso Robles has built itself on the strength of its extreme heat. Certain grapes thrive in this oppressive climate: Cabernet Sauvignon, Zinfandel, and Rhône varietals both white and red. The list of producers fashioning world-class Rhône-varietal wines is greater here than anywhere else in the world save the Rhône Valley/Languedoc itself, and pockets in Spain.

The 2014 Kalinda Paso Robles Viognier has a stunning nose of fresh lychee, orchard peach, kiwi and wet stone with a mouthwatering palate of peach, apricot, honeyed ginger, fig, kiwi and hints of smoke and stone. It's full bodied, with a persistent finish. Here's a perfect wine to pair with scallop risotto or Fettuccine Alfredo. This wine got over 90 points from a noted rater. We can't divulge the winery name.

Your re-order price for this wine as a club member is: \$9.99 per bottle.

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

2012 Erik Banti "Carato" Toscana

I first met Erik Banti in 2011, in Florence. He'd got in touch with me and assured me that our working together was inevitable. When I sat down in his booth, I knew I was in for a ride. When you're with Erik, well Erik is in charge, and yes it was inevitable. He has a Danish mother and Tuscan father, was raised in Rome, and has been a still photographer for Fellini, a member of the Italian National Golf Team, a Formula 1 driver, a restaurateur, a travel agent.... When my brother-in-law read Erik's bio, he didn't want

my sister to meet him! Oh yeah: Erik pretty much started the DOCG for Morellino di Scansano.

Tuscany is so well known in America that everyone knows of several places there: Florence, Siena, Pisa, Lucca, Chianti, Montalcino, Montepulciano. But Scansano is on the south Tuscan coast, where you're far away from the maddening mobs of tourists. Up in the hills, overlooking the Tyrrhenian Sea, hill towns abound and seem untouched by time. Wine in this area is still Tuscan; that of course means Sangiovese (unless Super is your given name). Sangiovese has many names in Tuscany: Brunello, Prugnolo Gentile, Sangioveseto, Morellino. So if you have a Morellino di Scansano, it's a Sangiovese.

This month we're introducing Erik's entry-level wine, the 2012 Erik Banti "Carato" Toscana. This is a blend of Sangiovese, Merlot and Alicante Bouschet. It's a wine you can drink every night of the week, balanced, fruit filled, complex and easy on the wallet. My brother-in-law finally gave in and became a Big Fan of Erik's wine. Enjoy this with your favorite pasta with Marinara sauce. This is my burger wine!

Your re-order price for this wine as a club member is: \$7.99 per bottle.Δ

2008 Vignal to Agno Tinto Rosso

Picture yourself as an immigrant to our country, someone who has undying belief in their vision and in their ability to sell a product. Lucio Gomiero, from Padova, knew that America was ready for radicchio. You may not recall a time when radicchio wasn't a word in our lexicon, but pre-1987, you probably only knew it if you were Italian. Lucio came to the Salinas Valley to grow radicchio, and he created an empire. All of the radicchio you see in your grocery store today stems from him.

Okay, as you know I'm not trying to sell you radicchio; you're part of a cutting-edge Italian Wine Club! I'm telling you about Lucio because back in Italy he had a winery in the Colli Euganei, about an hour southwest of Venice. He produced whites and reds that were outstanding, rated amongst the top in Italy by all of the Italian reviewers. But here in the US, who knew Colli Euganei? The wines while truly outstanding were always an uphill sell; it was hard even to pronounce the name.

Lucio, living in Monterey for decades, was fascinated with the wines being made here in California. He saw an opportunity to introduce back into Italy something that was once European but had always been secondary and overlooked there, yet was a cult wine in California. He chose Duriff, better known by its name in California, Petite Sirah. If you're actually reading this you have to promise not to repeat the story to any Italian Governmental Officials, okay? Okay! Lucio smuggled cuttings of Petite Sirah back to Italy, illegally (at least I'm told it's illegal). In Italy he couldn't call it anything because the grape doesn't exist there, legally or otherwise. So he made up a name, Agno Tinto.

The Colli Euganei is an extraordinary growing zone. Picture yourself in Fresno but with an extinct volcano in the midst of the valley. Incredible soil. They produce outstanding wines in the Colli Euganei. The Agno Tinto is a bold, forward and classic example of Petite Sirah, a bit grippy but with so much fruit, spice and richness it blends into the back ground. A long, spicy, peppery finish.

Your re-order price for this wine as a club member is: \$31.99 per bottle.



Lucio Gomiero.

Champagne Club *Notes by Gary Westby, K&L's Champagne buyer.*

Vintage Madness in October By the time this newsletter gets to you, I will be in Champagne looking for next year's club wines. As you know, the dollar is super strong now against the euro. This is a very good thing for members of the Champagne Club! I have never had such a great budget for going after the best that Champagne has to offer. This month for the first time ever, I can offer you two vintage Champagnes in the same shipment. These wines each come from a single harvest, but otherwise could not be more different!

2009 Franck Bonville "Millesime" Brut Blanc de Blancs Champagne

The 2009 Franck Bonville "Millesime" Brut Blanc de Blancs Champagne is entirely estate grown in the grand cru of Avize. Longtime members of the club will remember past vintages and Prestige bottlings from Bonville, as we have featured them before. These are some of the best wines that we import directly, and some of the most age-worthy. The year before last Cinnamon and I went to a once-in-a-lifetime vertical tasting with wines going back into the 1950s. With Bonville, the track record is there. Their 1964 is up there with the very greatest bottles I have ever consumed. If you try this bottle and like it, you might want to get more, because it will keep, and keep, and keep!

The vinification for this Champagne is all done in stainless, and this is a clean, racy, electric wine with a nice dollop of ripe white fruit and some fine baguette-like flavors. It is a house favorite at my place with sushi, but will also make a great apéritif. Don't let the long-term potential of this wine stop you from trying it now. It is ready to drink at six years old.



Olivier Bonville in his grand cru Chardonnay vineyards.

Your re-order price for this wine as a club member is: \$34.99 per bottle.

2005 Thienot Brut Champagne

We have successfully sold the 2005 Thienot Brut Champagne for \$69.99. Because of an incredible deal with the house, we were able to secure a supply for the club and offer it at \$34.99. This is bound to set a record for the fastest-to-sell-out Champagne ever in the club, so please put this bottle into your refrigerator now, and try it at your first opportunity!

The Thienot is composed of half-and-half Chardonnay and Pinot Noir. They buy fruit for their non-vintage wines, but this 2005 vintage wine is all estate grown. This is nutty, layered, complex Champagne with plenty of toast and expensive texture. We have never before had anything quite like this in the club—we simply couldn't afford to! Try this with paté and cheese starters. And don't say I didn't warn you if it sells out before you get some more.

A toast to you!

Your re-order price for this wine as a club member is: \$34.99 per bottle.

Re-order Form

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 prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine club-related issues, call us at x2766 and we will help you resolve them. We have a voice-mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can email us at theclubs@klwines.com.

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

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

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

Signature Red Club Previous Offerings

_____ Bottle(s) 2011 Quinta Sardonía “QS2” Proprietary Red Spain @ \$26.99 per bottle

This is a standout. It is a blend of 80% Tinto Fino (Tempranillo), 13% Cabernet Sauvignon and 7% Petit Verdot aged for 15 months in a combination of French oak and amphorae. This beautiful wine exhibits gorgeous notes of red berry, spice and crushed rock on the nose with a vibrant palate of spicy red berry fruit, floral notes and terrific energy. This is an exciting red wine—it has an electric feel to it. Pair this beauty with a thin-crust pizza, a charcuterie plate or a grilled pork chop. Robert Parker's *Wine Advocate* gave this wine 90 points.

_____ Bottle(s) 2013 Kalinda “Cuvee 70” Sonoma Coast Pinot Noir @ \$22.99 per bottle

The “Cuvee 70” starts off with intoxicating aromas of ripe cherries, strawberries, spice and wild floral aromas. On the palate there is a rush of gorgeous cherry, strawberry, hibiscus, nut spice and a touch of oak. The wine has good acidity and balance. It is flat-out delicious and should pair marvelously well with fresh salmon, roast chicken or leg of lamb. The quality of this wine is no surprise since the juice for it comes from one of the top producers of Pinot Noir in Sonoma Valley/Anderson Valley. Their hand-crafted style shows through in the wine

_____ Bottle(s) 2012 Moulin de la Gardette “Tradition” Gigondas @ \$19.99 per bottle

The “Tradition” is classic Gigondas, loaded with sweet red and black fruit flavors. Aromas of Chinese five spice powder and tobacco are prevalent as well. The wine is medium- to full-bodied with fine tannins and an elegant finish. Serve this delicious wine with meats right off the grill. I'm partial to a little tri-tip or maybe a rack of lamb. If you want to get more creative, try it with some roasted monkfish with a little olive tapenade spooned over the top. —*Keith Mabry, K&L Rhone/French Regional Buyer*

_____ Bottle(s) 2011 Seavey “Caravina” Cabernet Sauvignon Napa Valley @ Please Inquire

A blend of 92% Cabernet Sauvignon and 8% Petit Verdot aged in 100% French oak of which 50% is new. Robert Parker called this possibly the best second wine in all of Napa. The 2011 Caravina has seductive aromas of plum and blackberry while the palate reveals rose hips, black fruits, hints of chocolate and subtle oak accents. Perfectly balanced with just the right amount of tannins and oak, this wine can be enjoyed now in its youth or cellared for five to ten years to allow it to reveal even more nuance. Antonio Galloni gave this wine 91 points.

_____ Bottle(s) 2012 Vila Viniteca “El Hombre Bala” Red Spain @ \$24.99 per bottle

This 100% Grenache wine grown in high-altitude granite soils has great typicity—it's a truly exceptional expression of the character of the grape. Beautiful notes of red berries, spice, cherries and hints of blood orange, framed by just the right amount of acidity and great minerality, make it a gorgeous wine. With its great length and a nice firm palate, this stunner is the perfect match for grilled pork chops or a charcuterie plate of Iberico Jambon (Spanish ham/prosciutto). Robert Parker's *Wine Advocate* gave this wine 92 points.

_____ Bottle(s) 2012 Emeritus “Hallberg Vineyard” Russian River Valley Pinot Noir @ Please Inquire

This wine has beautiful, delineated berry fruit, and a soft and supple structure that leads to a palate that deftly balances ripe fruit, good acidity and supple tannins. This wine is outstanding, a great example of what the Russian River Valley can accomplish when it comes to crafting fine Pinot Noir. I would pair this with roast chicken, grilled lamb or fresh salmon steaks. A seductive wine, the Emeritus can easily also be enjoyed on its own. The gorgeous fruit notes and impeccably balanced palate make it a fine wine to be drunk on its own.

____ Bottle(s) 2009 Baker Lane “Estate” Sonoma Coast Syrah @ \$24.99 per bottle

This Syrah tips the scales at a modest 13.6% alcohol. It displays notes of black fruits, pepper, game and spice on the nose while the palate is an energetic mix of blackcurrant, plum, licorice, pepper and hints of baker’s chocolate. The acidity and elegance of this wine make it a match for lamb, duck or spicy vegetable dishes.

____ Bottle(s) 2013 Vasco Urbano Petite Sirah Livermore Valley @ \$22.99 per bottle

Nottingham Cellars is the parent wine company of the Cranor family. Within it they have created several more labels. The Vasco Urbano label is focused on producing high-quality Rhône varietals. The 2013 Vasco Urbano Petite Sirah Livermore Valley is exactly what you want from Petite Sirah. It is a dark purple in color, and springing from the glass are aromas of blackberry liqueur, black pepper, hints of graphite and molten rock. The palate has a viscous feel, with dark berry compote, notes of licorice and dark chocolate all seamlessly leading to a smooth, lush finish. This delicious wine feels a bit hedonistic. Pair with pork belly, grilled sausages or a fig and blue cheese salad.

____ Bottle(s) 2011 Trincherro Napa Valley Meritage @ Please Inquire

This wine is stunning, big and rich with every element and flavor in perfect balance. The wine has deep berry fruit, with hints of mocha and spice. With great length, fine tannins and a long, full finish, this is a classic claret than can age easily for ten years. If you open it now, let it breathe for a few hours and pair it with a New York steak. *Wine Enthusiast Magazine* gave it 90 points.

____ Bottle(s) 2012 Simi Alexander Valley Cabernet Sauvignon @ \$19.99 per bottle

Beautiful on the nose, it is brimming with sexy aromas of spicy red berry fruit, strawberries, fresh sage and licorice while the palate is a sumptuous display of fresh red berries, strawberry compote, red licorice, sage and rosemary with hints of mocha and spice. A beautiful wine with a lively body and long, energetic finish, this can pair with a host of meats such as lamb, veal, roast chicken and even salmon.

____ Bottle(s) 2012 Carpe Diem Anderson Valley Pinot Noir @ **Special Price \$19.99 per bottle**

Admirable power, depth and density with deep aromas of black cherry and cola. Excellent delineation, with layer after layer of cherry and berry fruit mixed with notes of herbs and subtle spices. This is perfect for grilled chicken or lamb shank, and with its pretty fruit and racy acidity it is incredibly versatile. 90 points from *Wine Spectator*.

Premium Wine Club Previous Offerings

____ Bottle(s) 2013 Kingston Vineyards (K&L Cuvee) Pinot Noir, Casablanca Valley, Chile @ \$14.99 per bottle

The history of this wine is that when our Chilean buyer visited the winery outside Casablanca, he stumbled across a lone, small stainless steel tank, which he was told contained press wine for the folks who work at Kingston. After tasting it, he knew that we would have to offer it for sale. It’s so expressive of Pinot Noir, so much fun and so easy to drink. Bright, juicy, crisply red-fruited Pinot Noir such as this, without excessive oak or fruit sweetness to weigh it down, is a rarity at this price, but our friends at Kingston Family Vineyards managed to make it happen for us.

____ Bottle(s) 2013 Domaine Michel Colbois “Chitry” Bourgogne Blanc @ \$14.99 per bottle

A 100% Chardonnay that has beautiful notes of golden delicious apples, white flowers and citrus aromas. The palate feels like a sexy Chardonnay with rich flavors of baked apples, hazelnut, brioche, lemon crème and subtle oak notes. This full-bodied, easy-drinking Bourgogne is ideal to pair with roast chicken or a grilled pork chop.

____ Bottle(s) 2012 Domaine de la Noblaie “Chiens-Chiens” Chinon @ \$14.99 per bottle

100% Cabernet Franc aged for 12 months in neutral French oak barrels and then transferred to tank where it remains for eight months more. Some of the wine is fermented in stainless steel tanks, some in barrel and some in concrete that has some of the local chalk mixed into the concrete, giving the wine a unique influx of terroir. Aromas of blackberry, licorice and tobacco rise from the glass with just a hint of green vegetables. The wine turns dark and brooding with Asian spice, pipe tobacco and blackberry and cherry fruit. Subtle tannins and a touch of chalky limestone add nuance. This red wine is a lot of fun. Pair this with racier dishes such as grilled duck, stuffed green bell peppers or steak salad.

____ Bottle(s) 2011 Celler del Roure “Cullerot” Blanco Valencia Spain @ \$14.99 per bottle

The 2011 Celler del Roure “Cullerot” Blanco is the culmination of Pablo Calatayuid’s vision, a blend of Verdil, Pedro Ximenez, Macabeo and Chardonnay aged for six months in amphorae. This wine embodies the idea of

returning to ancient winemaking ways. The 2011 Celler del Roure Cullerot Blanco was flat-out delicious when I tasted it earlier this year, loaded with notes of fennel, white flower and minerals on the nose with a smooth and succulent palate of stone fruits, licorice and citrus. This unique wine feels like a cross between an Albarino and a Chardonnay. Pair it with seafood, shellfish, fowl or a summer salad.

____ Bottle(s) 2013 Clos de l'Anhel "Les Terrassettes" Corbières @ \$14.99 per bottle

This is 25% Syrah, 6% Grenache and 4% Mourvèdre, all hand harvested and de-stemmed prior to fermentation. The wine is lively with black raspberry, roasted plum, allspice and garrigue. It is medium full, fresh and expressive. It catches what can be done in the region with a fine hand behind the winemaking. You can pair this lovely wine with grilled game birds such as quail or squab. Duck would be great too, or lamb if you feel up for it. —Keith Mabry, K&L buyer of Rhône and French Regional wines.

____ Bottle(s) 2013 Frescobaldi "Castello di Pomino" Chardonnay @ \$14.99/bottle

This is a blend of mostly Chardonnay with some Pinot Bianco blended in. The wine has a greenish-yellow hue with aromas of lemon crème, white peach and jasmine. The palate is an intoxicating mix of fresh cut flowers, white peaches, wet stone and fruit flavors that mingle with the lively acidity and tannins. The wine has great energy and verve which make it the ideal apéritif wine and also the perfect match for fish or fowl. *Wine Spectator*; Stephen Tanzer's *International Wine Cellar* and Antonio Galloni's *Vinous* all gave this wine 90 points.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2013 Mission St. Vincent Bordeaux Blanc @ \$9.99 per bottle

The 2013 Mission St Vincent Bordeaux Blanc has fantastic aromas of white grapefruit, lychee, and lilac, and hints of dried green herbs. The palate is an energetic blend of green fig, grapefruit, gooseberries and citrus fruits, all framed quite nicely by ample acidity. This mouthwatering white wine can work flawlessly as a foil to rich dishes such as Fettuccine Alfredo, and it also complements seafood such as fresh oysters, or mussels. Serve this wine chilled for it to be at its best, and you'll have the perfect lean, racy white wine. Especially great when it's warm outside!

____ Bottle(s) 2014 Jean Luc Colombo "Cape Bleue" Provence Rosé @ \$9.99 per bottle

This is a blend of 67% Syrah and 33% Mourvèdre from hilly vineyards located around the city of Salon de Provence, above the bay of Marseilles. A fantastic Rosé with a pale salmon color, it displays gorgeous notes of peach, rose petal and hints of pepper. On the palate is a beautiful symphony of raspberries, cherries, black olive, fennel and the slightest hint of white chocolate. This delicious wine is incredibly versatile. Match it with seafood, salads or grilled foods, or enjoy it as an apéritif.

____ Bottle(s) 2012 Oakridge Estate "Over The Shoulder" Shiraz Yarra Valley Victoria @ \$10.99 per bottle

Featuring this wine in the Best Buy Club is absolutely astounding value! The wine shows lovely perfumed notes of red currant, raspberry and toasted spices. The palate is medium bodied with great vibrant energy and fine soft tannins. Flavors of ripe red berries and exotic spice have a little lick of oak, and some warm earth notes in the finish. Great balance, completeness and great persistence on the palate. This drinks well above its price point and will continue to do so for three to five years at least. This will be a staple for me this summer and beyond. I hope you enjoy it too. Cheers! —Ryan Woodhouse, K&L Aussie Wine Buyer

____ Bottle(s) 2014 Montmassot Picpoul de Pinet, Languedoc @ \$9.99 per bottle

When I tasted this wine with oysters that were prepared three different ways I really began to understand this wine, beyond the brightness and freshness. The wine paired perfectly with every permutation of that food. The Montmassot is vibrant and clean with notes of pink grapefruit and green apples on the palate. The finish is full of salty sea air. You don't need oysters to enjoy this wine. It is great with all kinds of seafood or as an apéritif. Just remember, it will "pic your soul." —Keith Mabry, K&L buyer of Rhône and French Regional wine

____ Bottle(s) 2013 Prieuré Saint Hippolyte Languedoc Rouge @ \$9.99 per bottle

This Languedoc Rouge is a blend of 75% Syrah and 25% Grenache with aromas of freshly picked blackberries, wild black plums and spicy pepper notes. The palate is a nice medley of blackberry, plum, spice and iodine notes all framed against supple tannins and racy acidity. The wine finishes smooth and long and has a nice snap on the end. Pair this with lamb, pork or a nice flank steak fresh from the grill. Also try their Rosé. —Clyde Beffa

___ Bottle(s) 2013 Domaine d'Andezon Côtes du Rhône @ \$9.99 per bottle

A blend of 90% Syrah and 10% Grenache, this is a violet color in the glass with aromas of blackberries, minced meat, black licorice and hints of mocha. The palate has a vibrant energy with notes of blackcurrant, cranberry, Asian spice and sweet coffee flavors. The wine has a brightness and approachability that makes it perfect to pair with foods. Fruit-driven and with just the right acidity, it will complement your meal and not overwhelm it.

___ Bottle(s) 2011 von Hövel Riesling @ \$10.99 per bottle

The 2011 von Hövel "Estate" Riesling Kabinett is a little sneaker of a wine. Up front it shows its softer side with elegant fruit texture and a lush middle. Then, as the middle starts its approach, you realize that there is quite a bit more going on than just fruit. You begin to feel the drive and focus of the edgy, earthy mineral structure being balanced out with its ripe tropical acidity, which coats the palate in a wash of lingering flavors and textures. Try this wine with a smoked trout and farmer's cheese crostini topped with just a speck of pickled beet. Or, sashimi with a light drizzle of citrus vinaigrette and a paper-thin slice of spicy chili. —*Eric Story, K&L Buyer of German wines*

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

___ Bottle(s) 2012 Cascina Morassino Langhe Merlot @ \$24.99 per bottle

This wine is beautiful. It tastes like Merlot but it has such a unique signature, slightly more briary but with a supple mid palate, wonderful finish... well, you'll see. I think it calls for lamb chops (no mint sauce).

___ Bottle(s) 2011 Santoleri "Vignaladra" Montepulciano d'Abruzzo @ \$17.99 per bottle

The Santoleri family don't use barrels; the wine is fermented and then aged in stainless steel. While there are benefits to using a breathable container like wood, especially for reductive varietals, the Montepulciano grape has so much power and potential it produces wines of character without wood. The Santoleri Vigna Ladra is not fined or filtered; it is just the pure expression of Santoleri's vineyards and soil. I love the wild, gamey flavors of this wine and find the luxuriating texture fascinating. This wine needs a bold food pairing. If you could get your hands on some wild boar that would be great! But not all of us can do that, and a bone-in Rib Eye would do fine.

2013 Paolo Cali "Mandragola" Frappato Vittoria @ \$15.99 per bottle

This excited me with its exotic swirls of cherry aromatics, hints of Middle Eastern spice and enough space between them to seem like veils obscuring bits of the wine. Mandragola is Italian for Mandrake, a plant known for its hallucinogenic properties and strange, hand-shaped roots. This ancient plant's esoteric virtues inspired Paolo Cali "like the dreams hidden inside of a man." He replanted his family's property back in the early 1990s and concentrated on his two "local" varieties, Nero d'Avola and Frappato. Both are used as a blend in the region's most famous wine, Cerasuolo di Vittoria DOCG, one of my favorite wines from Sicily. While most everyone has had a Nero d'Avola at some time or another, very few have had the supple, mysterious Frappato on its own, with its haunting aromas. Paolo's Frappato is fermented and aged in stainless steel to retain its aromatic freshness, yet it is its location that gives it its soul. From the moment you put your nose in this glass you'll understand the name.

___ Bottle(s) 2011 Baracchi Smeriglio Sangiovese @ \$23.99 per bottle

The Baracchi family makes wine in an idyllic setting, and in August we featured the 2011 Baracchi Smeriglio Sangiovese Cortona DOC. The grapes were harvested the first week of October, fermented in stainless steel and then aged in a mix of Tronçais, Nevers and Alliers barriques for a year. The wine has a brilliant cherry-filled nose with touches of spice and leather. On the palate the wine is elegant. It has a full, rich body but a vibrant acidity balancing the richness. A long, long finish shows hints of barrel spice and cherry compote. A perfect wine for filet mignon.

___ Bottle(s) 2009 Sesta di Sopra Brunello di Montalcino @ \$31.99 per bottle

In a word, this 2009 is precocious. It is a supple, aromatic, pretty wine, easier to drink now than to age for a decade-plus. It still has the classic Sesta di Sopra nose of earth, sage and leather with hints of complex earth, stone and plummy notes. This vintage is lively on the palate, fresh and frisky, and does well with braised veal shank, a grilled porterhouse steak or an aged piece of Pecorino Toscano—make sure it is Toscano.

___ Bottle(s) 2011 Luciano Landi "Gavigliano" Lacrima di Morro d'Alba Superiore @ \$21.99 per bottle
Luciano also makes Verdicchio but for me, his Lacrima di Morro d'Alba is the star. This is such a unique varietal. I remember tasting it for the first time and it seemed so new-world just from the nose, an intense blueberry compote,

wild and vibrant. On the palate you can tell this is a serious wine with its structure, depth and richness. It has a focused, intense flavor, powerful texture and long finish. This wine seems ready for some barbecued ribs or some intense meat on the grill! Powerful, rich and drinkable with that undeniable blueberry finish.

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

____ Bottle(s) Louise Brison "L'Impertinente" Brut Rosé Champagne @ \$34.99 per bottle

This is one of the top wines from all-organic, Aube super star Louise Brison down in Noe-les-Mallets. The Louise Brison "L'Impertinente" Brut Rosé Champagne is 100% Pinot Noir and is made by saignée with all of the juice in contact with all of the skin. Getting an entire vineyard of Pinot ripe enough to use this method is a difficult and expensive process in Champagne. This wine is also treated to full barrel fermentation in old oak. I first tried this with Chinese scallion pancakes called "Cong You Bing" that my wife Cinnamon made at home. This full-bodied Rosé does not cross the line into heaviness, and was spectacular with the food.

____ Bottle(s) Michel Arnould "Grand Cuvée" Brut Champagne @ \$34.99 per bottle

This Champagne is made on a scale that allows the owner, Patrick Arnould, to be involved in every step of the process. He not only drives the fork lift during bottling, he is hands on with the pruning, racking, labeling—everything! This Grand Cuvée is different from the batches we have had previously in the store. Those were entirely made from Verzenay Grand Cru. This new batch for the club is two-thirds Pinot Noir from old vines in Verzenay and one third Chardonnay from the Grand Cru of Mesnil. Although not labeled as a vintage, it is all from the 2009 harvest and has had five years of ageing on the lees. This Champagne is loaded with the hazelnut toast that Verzenay is famous for, and balanced by the bright, chalky drive of Mesnil.

____ Bottle(s) JM Sélèque Brut Tradition Champagne @ \$39.99 per bottle

This producer is a neighbor of former Champagne Club producer Bruno Michel in the village of Pierry, just south of Epernay. The JM Sélèque Brut Tradition Champagne is on our shelf at \$49.99 but your Club price is just \$39.99. The estate is small at just under 18 acres, but spread out with plots as far away as Boursault (next to Tarlant). Try this bottle with just one other person so you each get a good share. It has a lot of complexity beneath its subtle, even shy exterior. I love the pure white fruit and precise minerality of this wine, and look forward to having it with a Chirashi bowl or just some sushi to go.

Signature Red "Cali Sampler #1" Six-Pack

A fantastic combination guaranteed to satisfy the red wine hedonist in all of us. Two bottles each of the **2011 Trinchero Meritage Napa Valley**, a blend of Trinchero's best vineyards thrown together to make one awesome red blend; **2013 Vasco Urbano "Brunswick" Livermore Valley Petite Sirah**, a darkly fruited, rich and immensely enjoyable Petite Sirah; and finally the **2012 Emeritus Russian River Valley Pinot Noir**, a top Pinot Noir sourced from some of Russian River Valley's top vineyards. Bought outside of the six-pack these six wines would run you \$149.94 with your club discount. **In the six-pack deal you'll save an additional \$35 and only pay \$114.94!** Only 60 packs available at this price.

Signature Red "Cali Sampler #2" Six-Pack

Why not make it two-fer and also get Cali Sampler #2. It's just as good a deal as #1. In this you get two bottles each of **2010 Stonestreet Alexander Valley Cabernet Sauvignon**, a 93-point wine that easily stands up to Cabernets at two or three times its modest price; **2012 Hall Napa Valley Merlot**, easily one of Napa's best Merlots packed with ripe berry fruit and subtle chocolate notes; and lastly, the **2009 Baker Lane Syrah**, a classically styled Syrah reminiscent of a fine Cornas with peppery notes. If you purchased these wines separately with your club discount you would pay \$159.94 but by buying the six-pack **you'll save an additional \$35 and only pay \$124.94.** Limited to only 60 six-packs!