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Dear K&L Wine Club Members,

Holy smokes! We're getting ready for the holiday season already. I really didn't see that coming up on me. I hope our wine club selections are providing good opportunities for you to unplug, take a deep breath and enjoy a nice glass of wine.

Our Signature Red Club comes on strong this month with two fantastic red selections from California. We start off with the 2014 Turnbull Napa Valley Cabernet Sauvignon. I'm sure most of you have either visited this amazing property or driven by it. It's right across from Opus One and Groth, ideally situated to make great Cabernet Sauvignon. That is exactly what they have accomplished with their 2014 offering. Paired with the Turnbull we have the 2014 Hendry Vineyards Napa Valley "Blocks 7 & 22" Zinfandel. This wonderfully fruit-driven offering is the quintessential style of California Zinfandel that we have all come to expect and want: briary red fruit, hints of spice and easy drinkability.

The Premium Club has two wonderful examples of elegance and diversity. The 2015 Stéphane Aviron "Chenas Vieilles Vignes" Cru Beaujolais is a fruit-driven, delicious Beaujolais, showing how good a Beaujolais can be. 2015 was a warm-weather vintage, great for Burgundy. An inexpensive Beaujolais can give you everything you'd ask from an entry-level Burgundy, and more. Alongside the Beaujolais we have the 2016 Domaine des Côtes Blanches Sancerre, perfectly suited for those warm Indian summer nights. I hope you enjoy these two great French offerings.

The Best Buy Club has fun this month with two divergent offerings. First is the 2014 Area Code Wine Co. Edna Valley Chardonnay, a fruity, accessible wine that deftly balances hints of oak and spice. This great little Chardonnay offers enough versatility to go seamlessly from apéritif to dinner. Its companion is the 2014 Domaine du Vieil Orme Malbec-Cabernet Touraine Rouge, a delicious Loire Valley red that offers up a tightly wound core of red fruits, minerality and subtle spice notes. Both of these wines are versatile, lots of fun to drink—and amazing values!

I always eagerly await the Italiano Club selections from our Italian buyer Greg St. Clair. This club always has interesting wines, not only delicious but also thought-provoking thanks to Italy's indigenous grapes, unusual terroirs or different takes on familiar grape varieties. The 2012 Amantis "Birbanera" Monteucco is a perfectly aged Super Tuscan blend that rivals anything in its price range from either California or France. Paired along with this beauty is the 2015 Casale dell Toria "Cesanese del Piglio," an example of an interesting Italian indigenous variety that I think you'll enjoy.

It is a Champagne Club month and what a pair of wines we have for you. We start off with the Billecart-Salmon "Cuvée Jean George" Brut Champagne, a stellar offering from one of the top houses of Champagne. If you've been a fan of prior Billecart-Salmon offerings then act fast before this sells out! The second part of this dynamic duo is the Heucq & Fils Brut Prestige, a newcomer to the Champagne Club. This bright, zesty and refreshing offering is an amazing bargain; you'll want to keep an eye out for this producer. And, Gary has added a new Champagne pack—check it out on page 7!

Cheers,

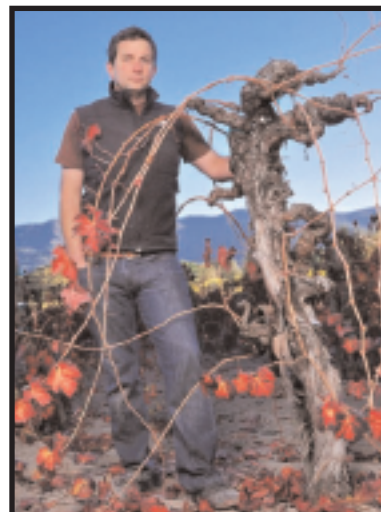
Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2014 Turnbull Napa Valley Cabernet Sauvignon

As you drive down Highway 29 in Napa Valley you pass a long line of famed Napa Valley wineries. When you get to Turnbull, at the Oakville crossing, you are at the convergence of Robert Mondavi, Opus One, Groth and Turnbull—a who's who of Napa Valley Cabernet Sauvignon producers. With over 35 years in the Napa Valley, Turnbull Cellars has slowly gained acclaim as one of the better Cabernet Sauvignon producers thanks to their extensive estate vineyard holdings. Drawing from those fantastic vineyard sources, Peter Heitz, their talented and dynamic young winemaker, is lifting up the quality of the Turnbull wines.



Turnbull winemaker Peter Heitz.

The 2014 Turnbull Napa Valley Cabernet Sauvignon is exactly what I want and expect from a top-notch California Cabernet Sauvignon. It is sourced from prime, estate vineyard holdings: Fortuna, Leopoldina, and Amoenus. The wine has a seductive nose of cherry liqueur and notes of mocha and spice with a hint of scorched earth. The palate has smooth and lush tannins with loads of blackberry and black cherry fruit, and hints of mocha and milk chocolate on the finish. A Cabernet Sauvignon fit for the enthusiast, this will pair perfectly with New York steak or leg of lamb. *Wine Enthusiast* gave this wine 94 points, James Suckling gave it 92 and *Wine & Spirits* gave it 90.

Your re-order price for this wine as a club member is: \$29.99 per bottle.

2014 Hendry Vineyards Napa Valley “Blocks 7 & 22” Zinfandel

The Hendry family has been farming its vineyards in Napa Valley since 1939. With over 75 vintages under their belt, the Hendry family has mastered the growing of Zinfandel grapes. The Hendry Ranch consists of 203 acres situated in the hills northwest of Napa, with 114 acres planted to grapes. Thanks to this large planting all the grapes that go into Hendry wines come from their estate vineyards. The Hendry Blocks 7 & 22 are located on the benchlands west of the town of Napa. These nine acres are between 230 and 300 feet above sea level and have thin, stony Boomer series soils. The maritime climate is moderated by morning fog and strong afternoon breezes from San Pablo Bay. Block 7 was planted in 1975 and block 22 was planted in 1995.



The 203-acre Hendry property, northwest of Napa.

The 2014 Hendry Vineyards Napa Valley “Blocks 7 & 22” Zinfandel is flat-out delicious. Far too many Zinfandels have tried to go over the top with high alcoholic fruit, or have over-oaked themselves to the point of obliterating all signs of fruit. The 2014 Hendry Napa Valley “Blocks 7 & 22” Zinfandel has the perfect balance of briary red fruits, subtle spice notes and a touch of mineral and scorched earth. Perfectly balanced between fruit, tannins, oak and alcohol, this fruity red can pair marvelously with pizza, pastas or a charcuterie plate. 92 points from *Wine & Spirits*.

Your re-order price for this wine as a club member is: \$19.99 per bottle.

Premium Wine Club

2015 Stéphane Aviron “Vieilles Vignes Chenas” Cru Beaujolais

Stéphane Aviron has adopted an almost radical return to tradition in Beaujolais: sustainable viticulture, extremely old vines and classic Burgundian techniques. His cru Beaujolais drink like fine Burgundy. Beaujolais was historically considered “poor man’s Burgundy.” Then a modern movement toward fruity, simple quaffing wines boosted sales but eroded the region’s traditional quality. Stéphane Aviron has reversed the trend. By focusing on the Beaujolais village crus, the best sites for unique, expressive wines, and finding old parcels of vines, Aviron creates very expressive, age-worthy wines relying on traditional and new methods, including organic and biodynamic vineyard management. All wines are labeled “Vieilles Vignes,” old vines, because the vines are at least 40 years old. Stéphane Aviron’s wines are authentic in every way.



Stéphane Aviron.

The Stéphane Aviron Chenas is produced from pre-*phylloxera* vines that average over 100 years old from a 13.6 acre parcel. Aviron has been producing wines from this parcel since 1993. The soil is light and made up mostly of sand and small pebbles over a layer of clay and quartz. The old vines and poor soils combine for incredibly low yields and highly concentrated grapes. The Chenas is vinified using traditional methods, with absolutely no carbonic maceration. The must is macerated for 12 to 14 days prior in temperature controlled stainless steel vats. The wine is then aged for 12 months in a combination of one- to four-year-old oak barrels.

The 2015 Stéphane Aviron “Vieilles Vignes Chenas” Cru Beaujolais is a stunning example of what Beaujolais can and should be. Beautifully fruited with racy notes of wet earth, herbs and spices, this delightful red wine can be slightly chilled and enjoyed with a multitude of cuisines. It is light enough to pair with fish courses such as salmon and sea bass, and it can also pair with pork, veal and some lighter beef dishes. Fresh and fruity but in no way insipid, this complex red is incredibly versatile.

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

2016 Domaine des Côtes Blanches Sancerre

Sancerre is a striking region. The home of Sauvignon Blanc, it is a series of bowl-shaped valleys along the western bank of the Loire River. The ambling hills and valleys are quite picturesque, especially near the town of Sancerre, which sits at the highest point overlooking these valleys. Domaine des Côtes Blanches is in the village of Bué, just southwest of Sancerre. This Domaine was founded in the 1930s by Bernard and Pierre Millet. In the 1980s, their son François Millet took over production and now François’s son Nicolas runs the estate.



Nicolas Millet of Domaine des Côtes Blanches.

Nicolas is currently working towards organic farming. His vines are all planted on the classic *terres blanches* soil (similar to the limestone-marl made famous by Chablis) and the gravelly limestone soil known locally as *Caillotes*. Nicolas does an all-manual harvest, something quite rare in this region where many producers machine-harvest. The wine goes through all stainless steel tanks during its fermentation, preserving freshness and vibrancy. It is a gorgeous Sauvignon Blanc with aromas of pomelo, grapefruit

peel and lemongrass. This delightful white will pair beautifully with some smoked trout or grilled sea bass over a bed of greens and citrus. —*Keith Mabry, K&L Rhône, French Regional and Loire Valley Buyer*

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

Best Buy Wine Club

2014 Area Code Wine Co. Edna Valley Chardonnay

Area Code Wine Company says its goals are simple: to make world-class wines from the best area codes on the globe. They believe that winemaking quality begins by sourcing from the most reputable winegrowers and sites. They strive to make wines that speak honestly and clearly, true to their site, true to style and true to the passion and pursuit of their winemaking team. The vintage rotary phone on their label embodies the values of Area Code Wine Co. It speaks of a simpler era, before e-mail, voice mail and texts, when people made the time to stop and authentically connect with friends and family. The idea is, honest wines creating honest and authentic connections.



The Edna Valley A.V.A. is in San Luis Obispo County.

I pretty much agree with the Area Code Wine Co. view of the wine world and industry. Make connections with quality winegrowers and sources, make the wines true to their terroir and most importantly take some time out to enjoy life (and wines) with family and friends. The 2014 Area Code Wine Co. Edna Valley Chardonnay is a great entry-level offering. When you're looking for that affordable everyday drinking Chardonnay a few things need to be present: good fruit, nice balance, a hint of oak, and harmony between alcohol and tannins. The 2014 Area Code Wine Co. Edna Valley Chardonnay has all these qualities in spades. It is a great little bargain that can pair with roast chicken, a salad or cheese plate.

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

2014 Domaine du Vieil Orme Malbec-Cabernet Touraine Rouge

A recent trip to the Loire Valley region of Touraine led to one of the great visits on that trip. When we found our way to Vieil Orme, I personally did not have much experience with wines from Touraine. I knew it to be a region that makes cheap and cheerful Sauvignon Blancs that often rival their Sancerre cousins to the east.

As a region, Touraine has the flexibility to plant a wide range of varieties, so it's different from the more formal areas such as Vouvray, which only allows Chenin Blanc, or Sancerre, which only allows Sauvignon Blanc and Pinot Noir. In Touraine, they can grow Chardonnay, Sauvignon Blanc, Chenin Blanc, Malbec, Cabernet Franc, Pinot Noir and a few other indigenous grapes seen at much smaller production levels. This gives the region the flexibility



Keith Mabry, left, and Laurent Benoist of Vieil Orme.

to be creative in their blends and winemaking.

Vieil Orme, which means “old elm,” is in the cru sub-appellation area of Chenonceaux, named for the nearby village famous for its Renaissance castle. The region is known for its delicious Sauvignon Blanc and Malbec blends. The soil is primarily clay and silex (flint), known locally as *perruches* (parakeets). The estate currently run by Laurent Benoist was established in 1849. Under Laurent’s stewardship it farms sustainably and produces some of the most noteworthy wines in the region.

Laurent makes a dynamite Sauvignon Blanc, but this Malbec-Cabernet Franc blend was a truly striking wine, and we thought an exceptional way to introduce our club members to this special property. Composed of equal parts Malbec (known locally as Cot) and Cabernet Franc, the wine is aged in stainless steel, keeping the fruit in its most vibrant state. It is loaded with flavors of sweet black cherry and blueberry jam, crushed thyme and savory spices. It is open, forward and delicious. This wonderful red will pair beautifully with braised pork dishes, creamy cheeses and herb roasted chicken. —*Keith Mabry, K&L Rhône, French Regional and Loire Valley Buyer*

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.*

2015 Casale della Toria Cesanese del Piglio

Every time I look for wines for the Club I feel torn. I have to choose whether to expose you all to another of Italy’s huge variety of indigenous grapes, or send over another Chianti or Barbera. I have to hold myself back because I’m always thinking to get crazy with indigenous varieties. Italian wines can be so hard to sort out and comprehend. Not only can the hundreds of different varieties confuse you, but take Cesanese as an example. It is a grape native to Lazio, the region where Rome is. The Lazio region produces not one Cesanese but three, from three different grapes: Cesanese d’Affile, Cesanese Comune and Cesanese Nostrano. The important one of the bunch is the Cesanese d’Affile, the grape that goes into the two DOCs of Piglio and Affile. It has always been a difficult grape because it is very late ripening, and needed talented winemakers to coax the best from it. Its growers are now seeing a benefit of global warming. Warmer temperatures are allowing these varieties to reach complete phenolic ripeness, which rarely happened before.

Casale della Ioria, a winery owned by Paolo Perinelli and his family, is about 45 miles southeast of Rome. This is one of those talented producers who could always coax character out of this tricky grape variety. Their vineyards are about 1000 feet above sea level, in the area that starts heading into the foothills of the Apennines. The 2015 Casale della Ioria Cesanese del Piglio is an exceptional example of the varietal. This wine is fermented in stainless steel and then aged in French barrique. 2015 was an exceptional year for late-ripening varieties such as Cesanese. The nose is full of vibrant wild cherry and lilac, and then on the palate it broadens into a plummy ripeness, never fat just more viscous.

Your re-order price for this wine as a club member is: \$21.99 per bottle.

2012 Amantis “Birbanera” Montecucco

Bernardetta Tacconi’s winery, called Amantis, is situated on the south side of the Orcia River in Southern Tuscany; the Orcia is the southern boundary of Brunello di Montalcino. The 1990s saw an incredible land boom in this region, which is called Montecucco. Folks were hoping it could be the next Brunello with vineyards at decidedly lower prices. It was a no-lose situation, or it seemed that way. The predominantly Sangiovese vineyards did produce very good wine, but the region’s wine sales just never took off, owing to fickle consumers, rising competition and the DOCG in Montalcino’s almost 50%

expansion of its total acreage allowable. Despite all of that, Signora Tacconi's wines sold; they stood out as the unique example of success in the region. Well, it didn't hurt to have married Paolo Vagaggini, the most important consulting enologist in Montalcino. When I first met Paolo, I had read an article by a wine critic who was well known at the time (not any longer) saying that there was one unnamed winemaker in Montalcino who was the reason the wines weren't better. I figured I should be mad at this winemaker and when I finally found out his name I started to look to see whose wine he was making. Well, I like that producer, that one as well ... I began to realize the writer had no idea what he was talking about. In person, Paolo's philosophy as a winemaker inspired me. He's a purist, a minimalist who understands that his job is to help the winery owner realize his own concept. He has no formula. The 2012 Amantis "Birbanera" Montecucco is two thirds Sangiovese with the rest a blend of Colorino, Canaiolo, Merlot and Petit Verdot, fermented in stainless steel and aged in second- and third-passage French barriques.

Your re-order price for this wine as a club member is: \$17.99 per bottle.



Paolo Vagaggini.

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

A Toast to Fall This October in the Champagne Club we have a new offering from an old favorite, Billecart-Salmon, and one from a producer brand new to us, Heucq Pere & Fils. We also have our very popular holiday gift pack, a great value for your extra Champagne needs. I hope that you will enjoy them all. A toast to you! — *Gary Westby*

Billecart-Salmon "Cuvée Jean George"

Next year, Champagne Billecart-Salmon will celebrate its 200th anniversary. This house makes some of the freshest, most elegant Champagnes in the entire region, and we were able to get an exclusive on their Billecart-Salmon "Cuvée Jean George" Brut Champagne for \$39.99 for our club members instead of the normal \$49.99 price. It is composed of 40% Chardonnay, 40% Meunier and 20% Pinot Noir and has been aged on the lees for three years. The Billecart family has pioneered the use of yeast strains that can work at very low temperatures, and the Jean George has the kind of freshness and brightness that you would expect from this great house. While this is great by itself, it will also go fantastically well with smoked salmon.



Francois Domy, chef de cave of Billecart-Salmon, with his assistant Florent Nys at the domaine.

Your re-order price for this wine as a club member is: \$39.99 per bottle.

Heucq & Fils Brut Prestige

In the quiet village of Cuisles in the Western Marne Valley, the Heucq family has been making estate-produced Champagne since 1936. This is the first time this entirely organic estate Champagne has been exported to the USA. The Heucq Pere & Fils Brut Prestige Champagne is available to club members at \$29.99 instead of the normal \$39.99 price. It is composed of 40% Chardonnay, 30% Pinot Noir and 30% Meunier and aged for five long years on the lees. It is a decadently toasty style, with rich brioche aromas and flavors, but still very mineral and fresh on the finish. This is an excellent apéritif, and it will also make a great pairing with charcuterie!

Your re-order price for this wine as a club member is: \$29.99 per bottle.

Special Champagne Club 6-Bottle Pack, October 2017

Our holiday Champagne gift packs always sell out fast, so make sure you get one of these. Only 60 are available! Inside, you will find two bottles each of the following: **A.D. Coutelas “Cuvée Louis Victor” Brut Champagne, Charles Ellner “Carte d’Or” Brut Champagne and Alexandre Le Brun “Tradition” Brut Champagne.** We sell these wines at the already great price of \$219.94, total, on the K&L shelf. At any other retailer you could expect to pay over \$300. **Our wine club members will pay just \$149.99 for these six bottles!**

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) 2013 Blue Farm “Anna Katherina” Carneros Pinot Noir @ \$29.99 per bottle

A great Pinot Noir, loaded with beautiful strawberry and red fruit flavors and savory notes of herbs and racy acidity. It's easy drinking, with ample fruit, great weight and balance and enough body to satisfy the California Pinot Noir lover without being heavy or sweet. A well crafted wine, it should pair well with roast chicken, salmon or a charcuterie board. *Wine Enthusiast* and James Suckling both gave this 91 points.

____ Bottle(s) 2014 Ancient Peaks Zinfandel @ \$19.99 per bottle

Intense and powerful on the nose, this screams “I am ZIN!” with its mix of briary berry fruits and cracked black peppercorn. On the palate it turns creamy, but never feels heavy or has any residual sugar. It rides a high line of resonating boysenberry, cassis and dried sage flavors, all coated in a fine dust of white pepper. The finish has some typical chewy tannins and adds a ton of power, and ultimately longevity, with additions of cocoa powder, black cherry and flowering lavender.

____ Bottle(s) 2014 Domaine de Bila Haut “Occultum Lapidem” Côtes-du-Roussillon Villages Latour de France @ \$24.99 per bottle

The vintage 2014 was a little cooler in the region, providing a great thread of freshness and bright blackberry fruit

notes to this wine. Notes of violets, currants and peppery spices also abound. Since Roussillon is so close to the Spanish border, there is a large Catalan population throughout the region. The beautiful food there is a great hybrid of savory roasted meats, cured hams and salumi, beautiful seafood and creamy sauces. My own favorite dish was a chickpea salad tossed with Spanish chorizo, roasted peppers and a light vinaigrette laced with a little cumin. That and maybe a grilled veal chop and you've got a pretty perfect pairing for this wine. —*Keith Mabry, K&L Rhône/Loire Valley/French Regional Buyer*

____ Bottle(s) 2014 J.L. Chave Selection "Offerus" Saint-Joseph @ \$24.99 per bottle

This cépage, composed of 100% Syrah, is a gorgeous panoply of baking spices and lavender tones. The brambly black fruit and roasted fig notes provide plenty of open fruit, and the light burnished leather quality adds to the complexity. The 2014 vintage is pretty versatile overall, providing immediate drinkability alongside plenty of structure for some short-term aging. If you open this bottle now (that's what I'm planning on doing myself), give it an hour or so in a decanter. Then make sure to offer the "Offerus" to your friends with a roasted leg of lamb dusted in Moroccan spices. —*Keith Mabry, K&L Rhône/Loire Valley/French Regional Buyer*

____ Bottle(s) 2015 Mas Doix "Les Crestes" Priorat @ \$24.99 per bottle

A blend of 80% Grenache, 10% Carignan and 10% Syrah aged for eight months in two-year-old French barrels. The wine is unfinned and unfiltered. The result is a dark, crimson red wine with dark berry and licorice aromas and a palate of cherry, cola and dried herbs. The wine has excellent weight and feel, with good acidity and balance and a long, harmonious finish. You can pair this wonderful red with meats, cheeses or a gourmet pizza.

____ Bottle(s) 2014 Dominio del Aguila "Picaro" Ribera del Duero @ \$24.99 per bottle

A stunning red wine. The wine has beautiful aromas of red fruit, spice, dried herbs and subtle notes of crushed rocks. On the palate the wine displays gorgeous red fruits that are perfectly balanced against racy acidity and mineral notes. Hints of oak and vanilla finish out this impressive red wine.

____ Bottle(s) 2014 Domaine des Bosquets Gigondas @ \$24.99 per bottle

The 2014 Domaine des Bosquets Gigondas is a blockbuster of a wine, loaded with bright red fruits such as cherry, strawberry and raspberry along with spice and peppery notes. This lush, suave offering is irresistible. The fruit and spice along with the fine tannins and hints of rich oak give this wine a long, smooth feel that deftly unfurls on the palate. A great red wine. You can pair this ideally with pork, lamb or veal thanks to its pretty red fruits and spice notes. *Wine Spectator* gave this 90 points; *Vinous Media* gave it 88-90.

____ Bottle(s) 2013 Domaine La Colliere "La Fontaine" Rasteau @ \$24.99 per bottle

This wine may be one of the best wine values of the entire 2013 Rhône vintage. Made from 80% Grenache grapes and 20% Mourvèdre sourced from 70-year-old vines, the 2013 Domaine La Colliere "La Fontaine" Rasteau is a beautiful wine with aromas of raspberry, spice, herbs and hints of stone. Fruits and pepper accents hit the palate as this lively, fresh offering unfolds. Perfect for pizza, spicy meat dishes or red pasta sauces, this wine will sing with almost all meat-inspired dishes. *Wine Advocate* gave this wine 92 points.

____ Bottle(s) 2014 Domaine Faiveley "Clos Rond" Mercurey @ \$24.99 per bottle.

This comes from a specific vineyard in the Côte Chalonnaise that lies a stone's throw from numerous Premier Cru vineyards. A classic Mercurey, this wine deftly combines crunchy red fruits, spice notes and brisk minerality in the form of graphite notes and wet stone. A great introduction to a classic Red Burgundy. It won't break the bank but is perfectly pleasing. You can pair this with grilled lamb and pork chops.

Premium Wine Club Previous Offerings

____ Bottle(s) 2014 Domaine Aurélien Verdet Hautes-Côtes de Nuits "Le Prieuré" Rouge
@ \$14.99 per bottle

The 2014 Domaine Aurélien Verdet Hautes-Côtes de Nuits "Le Prieuré" Rouge comes from an estate vineyard owned by Aurélien Verdet, on a south-facing slope behind the charming village of Arcenant. That's five miles west of Nuits-Saint-Georges. This vineyard, planted in the 1970s, is on soils of limestone and clay. Bands of rock about a foot beneath the surface restrict the vigor of the vines and ensure high quality fruit. "Le Prieuré" is reminiscent of a fine Nuits-Saint-Georges with an intensely aromatic, ripe-raspberry bouquet and a very concentrated palate. It's very engaging and approachable. We recommend decanting this wine two to three hours prior to consuming it, so you can fully enjoy what it has to offer.

____ Bottle(s) 2015 Emmolo Napa Valley Sauvignon Blanc @ \$14.99 per bottle

The 2015 Emmolo Napa Valley Sauvignon Blanc is sourced from two family vineyards, Rutherford and Oak Knoll. The Rutherford vineyard helps to provide fresh citrus characteristics while the Oak Knoll provides crisp minerality. The grapes are lightly pressed and then fermented in stainless steel tanks, and aged in both stainless steel and older French oak barrels. The resulting wine has fresh floral aromas, hints of citrus and a touch of salinity while the palate displays beautiful grapefruit, tangerine, and honeysuckle notes. With bright acidity and hints of wet stone, this is a great Sauvignon Blanc. Pair this beauty with sea bass, fresh

____ Bottle(s) 2015 Château Haut Musset Lalande-de-Pomerol @ \$14.99 per bottle

The 2015 Château Haut Musset Lalande-de-Pomerol is 85% Merlot and 15% Cabernet Sauvignon with candied aromas of blackberry and crème de cassis. Succulent tannins and spice notes deftly meld with berry fruit, milk chocolate and earth notes. A hallmark of the 2015 vintage is the fine, silky tannins. This wine is so smooth and long, it drinks easily right now. Pair this beauty with a filet mignon or lamb shank.

____ Bottle(s) 2009 Bodega Poesia “Cuvée Hélène” Argentina @ \$14.99 per bottle

This wine is one step down from their flagship wine, which is named Poesia. The “Cuvée Hélène” is a stunning wine that, like a fine Bordeaux, benefits by spending a little extra time in the bottle. Not a pop-and-pour wine, the 2009 Bodega Poesia “Cuvée Hélène” is dark and brooding, with graphite and cassis aromas. The palate is a dense collage of dark berries, baker’s chocolate, menthol, licorice and spice. It has great length, with fine tannins. This Argentinian beast should be paired with tri-tip, meat-lover’s pizza or other rich dishes that call for a bold red wine.

____ Bottle(s) 2014 Double Canyon “Horse Heaven Hills” Cabernet Sauvignon Washington @ \$14.99 per bottle

A stellar offering, sourced from a vineyard located between the Yakima Valley and Columbia River. The Horse Heaven Hills appellation is 50 miles long and 20 miles wide and is characterized by dry desert lands and persistent winds. These conditions help to create a Cabernet Sauvignon with admirable depth and polish, and great fruit concentration. This 2014 has notes of cedar, baker’s chocolate and crème de cassis, with a velvety palate that oozes dark berry fruit and mocha and spice notes. The finish is long and smooth with echoing notes of dark berries and chocolate slowly fading away. A great match with steak, burgers or pizza, this is a wonderful Cabernet Sauvignon from Washington. *Wine Enthusiast* gave it 91 points.

____ Bottle(s) 2015 The Royal Tokaji Company “The Oddity” Dry Furmint Hungary @ \$14.99 per bottle

The 2015 The Royal Tokaji Company “The Oddity” Furmint is sourced from first-growth vineyards in Mad, Tokaji, Hungary. Made from 100% Furmint grapes, the 2015 “The Oddity” Dry Furmint has an exotic nose of sliced red apples, cinnamon and gooseberries. The palate has great acidity with flavors of green apple, lime, nuts and spice notes. The finish is bright and lively with subtle aromas and refreshing flavors. Here’s a wine that is ideally suited for spicy dishes including Asian and Indian food, and also for cheeses and charcuterie.

____ Bottle(s) 2014 Castello di Volpaia Chianti Classico @ \$14.99 per bottle

The 2014 Castello di Volpaia Chianti Classico is a blend of 90% Sangiovese and 10% Merlot aged for 12 months in large oak casks. The resulting wine is a fresh, berry-driven rendering that has pretty floral notes. On the palate cherry, cola, strawberry and dried herb flavors mix with firm tannins and ample acidity. A well-balanced wine, this will pair marvelously well with pastas, pizza and grilled meats. James Suckling gave this 92 points.

____ Bottle(s) 2014 Cara Nord Negre Conca De Barbaera, Spain @ \$14.99 per bottle

A densely packed wine. It has aromas of licorice, blackcurrant and cherry while the palate is a sexy blend of black and blue fruit, bitter chocolate and savory herbs. This wine is a lot of fun. Enjoy this with beef stew, lamb shank or pork, letting its earthiness and dark fruits become highlighted. *Vinous Media* gave this 91 points.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2014 d’Hanteillan Haut-Médoc Bordeaux @ \$10.99 per bottle

The 2014 Château d’Hanteillan Haut-Médoc is exactly what I want from an affordable Bordeaux offering. As much as I love California Cabernet Sauvignon there really isn’t much under \$20 that shows any kind of terroir. This Bordeaux wine just oozes personality. The 2014 vintage is known for bright, crunchy berry fruit and crisp tannins—they abound in this wine. Dark chocolate and earth notes nicely evolve as the palate opens up. You can pair this with red meats or anything from the grill. To ensure the wine displays all the character mentioned here, you should

decant it one to two hours before drinking it. *Wine Advocate* gave it 91 points.

____ Bottle(s) 2015 Château Lamothe Castera Bordeaux @ \$8.99 per bottle

Lamothe Castera is a 75-hectare estate located in the Entre-deux-Mers area of Bordeaux. It's owned by Renaud and Claire Jean, who fashion the wine from both Merlot and Cabernet Sauvignon grapes. The 2015 Lamothe Castera comes from 30-year-old vines and is a blend of 80% Cabernet Sauvignon and 20% Merlot aged in stainless steel tanks. The resulting wine has a dark cherry and blackberry feel with rich berry aromas, hints of dark chocolate and mocha notes. Supple and approachable, this is the perfect affordable Bordeaux, a

____ Bottle(s) 2015 Mas de Sainte Croix "Tendresse d'un Climat" Côtes du Rhône Villages @ \$9.99 per bottle

This 2015 "Tendresse" is equal parts Grenache and Syrah with notes of raspberry coulis, ripe cherries and aromas of alder wood. The wine picks up density and weight as it opens, showing more peppery and Asian spices and sweeter, riper fruit. This is a polished Côtes du Rhône with a beautiful rhythm that will continue to evolve in your glass. Right now, it is perfect for all grilled fare, including savory spiced lamb chops or herb-crusted pork chops. —*Keith Mabry, K&L Rhône/Loire Valley/French Regional Buyer*

____ Bottle(s) 2010 "O" Wines Columbia Valley Red Wine Washington @ \$9.99 per bottle

Aromas of black plum, licorice and baking spices gracefully cede to a palate of cherry, berry fruit and bitter chocolate flavors. The finish is energetic and satisfying, with mocha and chocolate notes displaying themselves thanks to the wine's age. When I first started out in the wine business 20-plus years ago we would routinely see everyday wines that had four, five, even seven years of age on them, on the shelves waiting to be purchased. Those wines were already in that perfect drinking window much as this wine is today. Alas, wineries went from being run by the winemaker to being run by the accountant which meant wines were made to be sold. This delightfully drinking 2010 red from Washington is a fantastic value and it's drinking perfectly right this second.

____ Bottle(s) 2015 Guenoc California Petite Sirah @ \$8.99 per bottle

The 2015 Guenoc California Petite Sirah is a rich, almost midnight red in the glass. Aromas of blackberry compote and clove rise from the glass while the palate is a dark, brooding mix of minced meat, marzipan, dark chocolate and blackberry fruit. Easy to drink, and filled with richly-textured flavors, this wine is ideal with slow-cooked red meats.

____ Bottle(s) 2014 Sebastiani Sonoma Zinfandel @ 9.99 per bottle

The work that Bill Foley dedicated to updating Sebastiani winery shows in the quality of this entry-level offering. It's a classic Zinfandel blended from 76% Zinfandel, 11% Syrah, 8% Malbec, 3% Barbera and 2% Petit Verdot. The wine springs from the glass with aromas of red fruits, spice, licorice, minerals and hints of oak. This hearty red is reminiscent of early vintages of Zinfandel from years gone by. A perfect foil for pizza, pastas or barbecue, and ready to enjoy.

____ Bottle(s) 2014 Jorge Ordóñez & Co. "Botani" Muscatel de Alexandria, Málaga Spain @ \$9.99 per bottle

The 2014 Jorge Ordóñez & Co. "Botani" Muscatel de Alexandria is a dry Muscat. (The bulk of the Muscat wines made at the winery are made in a sweet style rather than bone dry.) The 2014 Botani has an incredibly floral nose of white flowers, jasmine and wet stone with a palate bursting with orange blossoms, candied citrus and ginger notes. Good acidity and a vibrant fruit core make this a great apéritif wine, and the perfect foil for salads and seafood. Robert Parker's *Wine Advocate* and *Vinous Media* both gave this 90 points.

____ Bottle(s) 2014 La Posta "Pizzella" Malbec Argentina @ \$9.99 per bottle

A fantastic value, deep ruby red in the glass with seductive aromas of red berry, spice and mocha. The palate is a sexy blend of dark berry fruit, spice, minerals and just the right hint of rich oak. This all marries incredibly well thanks to the gripping acidity and balance of tannins and fruit. Pair this beauty with filet mignon or a simple pizza. Either way you'll have a smile on your face. Robert Parker's *Wine Advocate* gave this 90 points.

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

____ Bottle(s) 2016 Fratelli Barale Dolcetto d'Alba "Le Rose" @ \$10.99 per bottle

The Dolcetto d'Alba "Le Rose" comes from a southeast-facing vineyard at an elevation of about 1000 feet on a 30% slope in Monforte d'Alba. These conditions produce archetypal fruit character. The grapes are fermented in stainless steel with selected indigenous yeast varieties for eight days with lots of pumping over. Following fermentation, the wine goes into large oak barrels to complete the malo-lactic fermentation and then it is bottled. The 2016 vintage is

an exceptional one. You'll be hearing about it as the more important appellations begin to release. The richness of this wine is a testament to this vintage. This is a wine that has 12.5% alcohol. It should be drunk at cellar temperature, about 55° to 60°. At this temperature the wine shows more flavor facets and more spice, and a bit of its tannin shows up to give direction and focus. In Piedmont this varietal is thought of as simple and is drunk with simple foods. For us, those simple foods are the special ones! My favorite for this varietal is polenta, as its creamy nature softens the wine's tannins. Whether you're adding wild mushrooms or Italian sausage, you'll be in heaven.

____ Bottle(s) 2013 Einaudi Barbera Piemonte @ \$14.99 per bottle

The 2013 Einaudi Barbera Piemonte comes from vineyards on Einaudi's San Luigi and San Giacomo properties in Dogliani. The vineyards (five and a half acres) are at an altitude of just over 1200 feet, planted on a calcareous clay soil with a south-southeast exposure. The grapes are harvested in early October, fermented in stainless steel and then aged for a year in a mix of traditional large Slavonian oak casks and French barriques. Barbera is an acidic grape so the vertical axis of the wine is most dominant, making it an ideal food wine. In Piedmont the food choices are incredibly varied. One of my favorite choices with this wine would be risotto with wild mushrooms. The mushrooms add a bit of woody complexity to the bright fruit of the Barbera. Give it a shot—you'll love it!

____ Bottle(s) 2007 Teresa Raiz Friuli Decano Red Blend @ \$16.99 per bottle

The 2007 Teresa Raiz Decano Rosso is a blend of 60% Merlot, 30% Cabernet Sauvignon and 10% Cabernet Franc. The grapes were grown on Friuli's classic soils, a mix of glacial morainic and rocky flat. They were harvested in early October, fermented in stainless steel and then aged in French Allier barriques for 14 months. This wine is now ten years old. Time has allowed it to soften and its flavors have evolved into a complex blend of earth, fruit and spice. Paolo suggests you try it with braised meat.

____ Bottle(s) 2015 Castelgiocondo "Campo ai Sassi" Rosso di Montalcino @ \$22.99 per bottle

The Castelgiocondo "Campo ai Sassi" Rosso di Montalcino (campo ai sassi means field of stones) comes from a series of vineyards planted in 1990 to 2000. The wine had 16 days of fermentation on the skins in stainless steel and then went into a mix of barrels — 80 and 100hl Slavonian oak barrels, and a sizable portion in used French oak barriques. The nose is plummy, with hints of chocolate and spice. On the palate the wine shows a supple richness backed up by some evident tannin. They suggest that you pair the Rosso di Montalcino with an egg-pasta dish such as pappardelle with a rabbit sauce, or in Montalcino the ubiquitous wild boar.

____ Bottle(s) 2014 Pian delle Vigne Rosso di Montalcino @ \$16.99 per bottle

Antinori has centuries of experience growing Sangiovese. If you read about the grape Brunello you'll be told it is one clone of Sangiovese, but in fact modern Brunello di Montalcino has a variety of Sangiovese clones. I know of no one who has just the "Brunello" clone. At Pian delle Vigne in the warmer, drier, western portion of Montalcino, the harvest is generally a couple of weeks earlier than what it would be in Chianti Classico. The 2014 vintage was variable across Montalcino, and for Pian delle Vigne the wetter, cooler vintage actually helped the vineyard growth in this normally warmer area. It allowed for a longer, slower growing season. When you are in Montalcino you'll have the local pasta with this wine. Everyone eats it. It's a hand-rolled spaghetti shaped pasta called Pinci and you will undoubtedly have it with a wild boar sauce. It's perfect for this Rosso!

____ Bottle(s) 2009 Terre de' Trinci "Ugolino" Sagrantino di Montefalco @ \$26.99 per bottle

Umbria had never really been known for their red wines, but in the mid 1980s, Sagrantino di Montefalco, a wine traditionally made sweet, had been revised into a dry red. Alvaro Palini, trained as a fashion designer, revolutionized the production of Sagrantino at the Adanti winery. A tremendous amount of the credit should also go to the Arnaldo Caprai Winery. They brought the idea to America in a big way. Most Sagrantino is massively tannic—one needs a good dentist to drink it regularly. Terre de Trinci winery, which made this wine, started in 1992, the year Sagrantino gained DOCG status. I find their Sagrantino more supple, milder and unforced. It still shows the classic structure but it is much better balanced than most! Try it with a grilled T-bone or a cheese-laced lasagna.

____ Bottle(s) 2015 Paolo e Noemia D'Amico NOE Orvieto @ \$14.99 per bottle

The 2015 D'Amico NOE Orvieto is based on the indigenous Grechetto blended with Trebbiano and a bit of Pinot Grigio. You can tell from the start that the wine is special. The nose smells a bit like an apple pie, those sweet apple aromatics with cinnamon and toasted crust. Yet once the wine is on your palate you'll stop thinking of dessert because the wine has a savory character with hints of sage and a bit of saltiness to go along with concentrated pear and zesty citrus. The finish leaves you with the sense that you've just had a real wine; it's alive and lifts at the end. I

like this wine so much that I started thinking about making some Chicken Schnitzel to go with it. You should too!

____ Bottle(s) 2014 Guado al Tasso Il Bruciato @ \$24.99 per bottle

The 2014 Guado al Tasso Il Bruciato is a blend of 55% Cabernet Sauvignon, 30% Merlot and 15% Syrah. To increase the fruit aromatics, part of the Merlot and Syrah is fermented separately at lower temperatures. The wine doesn't have the sweetness that I find in California wines. With this vintage there is more earth and leather. Try this wine with a Tuscan T-Bone and live like an Italian.

____ Bottle(s) 2012 Malaspina Il Palizzi Calabria IGT @ \$23.99 per bottle

The 2012 Malaspina Il Palizzi Calabria IGT is a blend of two indigenous grapes. It is 50% Calabrese Nero and 50% Nocera. The wine is fermented in stainless steel and then aged in French Allier Barriques. I feel this wine reflects the character of their neighboring Sicilian wines from Etna and the Faro DOC, with a little bit of tannic grip and a very complex aromatic nose. Like most Italian wines this wine is made for food. The Malaspinas suggest pasta with a pork ragu sauce, or roasted leg of lamb, or sausage. Let yourself be creative and dive in!

____ Bottle(s) 2013 Feudi del Pisciotto Nero d'Avola "Versace" @ \$21.99 per bottle

Feudi del Pisciotto is in Sicily, just a little north of Vittoria on Sicily's south coast and not too far from Avola, a town on the eastern coast. This is where the grape called Nero d'Avola comes from. In the mid-1990s an explosion of Nero d'Avola started coming from newly planted vineyards. It was Italy's answer to the easy drinkability and fresh fruitiness of California's Pinot Noir. Unfortunately this included lots of very low-priced wine from very young vines and a whole lot of "winemaking." Predictably the craze faded rapidly because the grape wasn't being grown properly and was being forced to be something it wasn't. Winemaker Paolo Panerai had an idea about how to let Nero d'Avola express itself, and do it at a price point that wouldn't be super low end but wouldn't break the bank either. The wines at Feudi del Pisciotto offer the aromatics I look for in Nero d'Avola. They reflect the abundance of Sicilian sun, a kiss of salt from the nearby sea and a soft and inviting richness.

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

____ Bottle(s) Baron Fuente "Esprit" Blanc de Blancs Brut Champagne @ \$34.99 per bottle

For the first time ever, we have in the club a Champagne from the Paris district, the Baron Fuente "Esprit" Blanc de Blancs Brut Champagne. This Blanc de Blancs is made from the very last vineyard in the farthest west part of Champagne—the Chantemanche in Saacy-sur-Marne. This site is one of the very few that sit so far west, they are actually in the district of Ile-de-France. The current release is based on 2009 juice, with 5% barrel-fermented reserves from 2008. It is a very creamy style of Blanc de Blancs, with an excellent Chablis-like earth character and a bright finish giving contrast with the richness of the mid-palate.

____ Bottle(s) Launois Brut Rosé Champagne @ \$34.99 per bottle

When I first asked Séverine Launois if we could have the Launois Brut Rosé Champagne for the club, she replied with a simple "no thank you"... but when I placed an order for the cases, she let me have them. I don't know if we'll ever be able to get this 100% Pinot Noir Champagne from them again, but at least we have it now! This is an unusual offering from Launois. Everything else that we have carried from them is all Chardonnay. The grapes for this wine are harvested from the Launois estate in the Sézanne. It's a chalky piece of Champagne, isolated from the rest by miles of cow-grazing land. This Champagne is full bodied and loaded with fruit. It's perfect for pairing with the bounty of an Indian food dinner.

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