



3005 El Camino, Redwood City, CA 94061
Phone, to place orders: (800) 247-5987
Wine Club extension: 2766
Fax (650) 364-4687
theclubs@klwines.com

October 2019

Hello K&L Wine Club Members,

Here in the San Francisco Bay Area we are in the midst of a beautiful Indian Summer. It's one of the loveliest times of year in the bay, and the mild weather and clear skies offer an opportunity to pause and savor life before the rush of the holidays. What better way to savor life than with a glass of wine in hand? To that end we have curated a very special lineup of wines this month, and I hope they will serve as a perfect accompaniment to your October!

Club Français members have two classics this month. First, a K&L exclusive Sancerre cuvee from a well-established biodynamic producer. Next, an iconic wine from St-Emilion. While the Bordeaux is perhaps a better cellar candidate, the Sancerre would be a great accompaniment to your Indian Summer.

For the Signature Red Club, I wanted to compare two wines that illustrate the terms Old World and New World quite well. Both are red blends, made very differently and thus expressing two different approaches to winemaking. They are both delicious, and I hope you'll enjoy the unique complexities they offer.

This month affords a great opportunity to our Premium Club members with two very special selections. We've managed to snag a great deal on a top-tier Napa wine from the Araujo legacy as this month's white. It's an incredible bargain at the club price, so you may want to re-order quickly before this wine is gone. Additionally we have a lovely organic red from a female winemaker in the Southwest of France. This intriguing little blend is a delightful and versatile addition to your cellar.

In the Best Buy Club we have a fun set of contrasting wines. From the southern Rhône we have a rather unique Viognier made in a very modern, open style. Our red hails from Paso Robles and is based off the old field-blend model, where a variety of grapes are used and the emphasis is more on region than varietal.

Greg has chosen to feature two Northern Italian wines in the Club Italiano. One is a classic Barbera d'Alba from one of our favorite Piedmont producers, and the other is an unexpected wine. Pinot Nero is not the varietal you necessarily think of when you think "Italian wine," but this masterful example from Felsina is bound to impress.

Finally, it's a Champagne month, and Gary has two incredible deals for our club members. Both wines are Grand Cru Blanc de Blancs, and the club pricing on these selections is incredibly discounted from normal retail. If you are looking to stock up on bubbles for the upcoming holidays, now is your opportunity!

Heather Gowen, K&L Wine Club Director
heathergowen@klwines.com

Le Club Français

For the month of October, our Club Français selections harken back to two beloved regions in France: St-Emilion in Bordeaux, and Sancerre in the Loire Valley. This year we've had the opportunity to enjoy several aged Bordeaux selections, but there's also a wealth of incredible recent vintages on the market, so we decided to highlight one of our favorites from the Right Bank. Along with it, we have a lovely cuvee blended and bottled for us by one of the top producers in Sancerre. Both wines are classic expressions of their respective regions and are drinking beautifully right now.

In many a French wine region, only a handful of family names dominate the growing and production. In Sancerre one such name is Cherrier, with a few branches of the family producing wine. Cherrier Frères (Domaine de la Rossignole) has been a reputable producer in the area for generations. Now run by François and Jean-Marie Cherrier, this domaine produces gorgeous biodynamic wines, with minimal intervention in the vineyard and cellar. This has been the Cherrier approach since the domaine's founding by Maurice Cherrier back in 1927. The l'Essentiel is a higher-end bottling by the domaine, and is not to be found in the American market except at K&L. Thankfully for us, Clyde was able to get an allocation of this lovely cuvee for the Club Français. After working through the label and export approvals, we finally can share the **2016 Domaine Cherrier Père et Fils "l'Essentiel" Sancerre (\$14.99)** for our club members. You may be surprised at the modest price point, as the wine is as classic a Sancerre as you could wish, with a stony mineral-laden and citrus-tinged palate and a clean, incredibly long finish. This elegant Sancerre is served best with seafood or goat's cheese.

For our red wine selection we are very excited to present the **2015 Grand Mayne, St-Emilion (\$44.99)**. If you are looking to build your cellar, this is a great wine to consider. Not only does it come from one of the best recent Bordeaux vintages, but with the insight and wisdom of consulting winemaker Michel Rolland, it's built to age seamlessly. Château Grand Mayne is a force in St-Emilion. Tracing its roots back to the 16th century, the Château is a landmark, positioned toward the center of the St-Emilion commune. Over the centuries, the estate grew and then diminished in size, changing hands several times but always retaining its prestigious reputation. In the early twentieth century it was purchased by the Nony family. Jean Antoine Nony currently runs the estate, together with his mother Marie-Francoise and brother Damie. The winemaking, overseen by Michel Rolland, is incredibly precise and careful. Each plot in the vineyard is tended and harvested separately, then vinified and blended to taste. The result is a beautiful and forceful Merlot-dominated wine, with the structure of Cabernet Franc lending it the bones to age for many years.



Jean Antoine Nony of Château Grand Mayne.

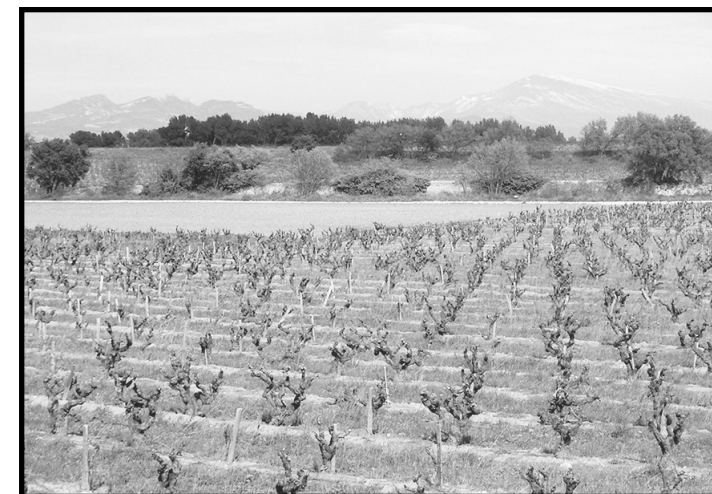
Signature Red Collection Wine Club

The wine world has an ongoing discussion about the terms "Old World" and "New World" in regard to wine styles. The terms are rather loose and often don't quite apply to a particular example, but they can be a helpful lens in discussing classic wine regions. This month we feature what are clearly an Old World and a New World wine, in character and in origin. Our Old World example is a classic Côtes-du Rhône made by a family with generations of winemaking history. The New World wine is from a young

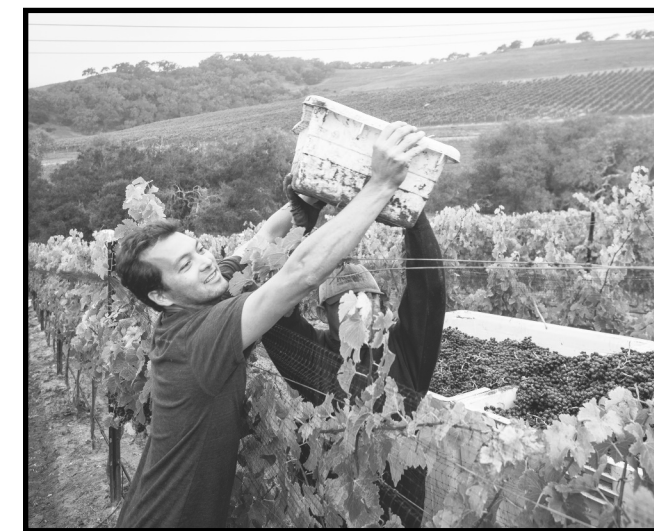
winemaker who works in the Paso Robles area and has a fresh take on the region.

Like many small Châteaux in the Rhône, the Paumel family were simple growers for generations, selling their fruits for others to make wine. Jacques and Josephine Paumel changed that in 1988, deciding to delve into winemaking themselves and sell under their own label, Château du Mourre du Tendre. Mourre du Tendre (Hill of Love) is the name of the local hill where the winery is located in the Southern Rhône valley, and sports a beautiful vista of the Dentelles and the Mont Ventoux, two famous landmarks of the Rhône. Today the winery is headed by their daughter Florence and grandson Paul Verité. So other than origin and owners, what makes this wine Old World? All of the fruit is hand harvested, and the farming is simple, with no pesticides or chemicals used. This is the way the family have always farmed. Likewise, in the cellar the winemaking is quite old school, with natural fermentation, long élevage, and aging in large foudre. Perhaps the only new items of note in the cellar are the few concrete tanks, which they use in some of the winemaking to produce wine with more fruit character. And the wine itself? The **2015 Mourre du Tendre Vieilles Vignes Côtes du Rhône Villages (\$24.99)** is gorgeous but reserved. The bright red berry fruits show themselves tentatively under a veneer of delicate aromas, subtle earth and oak spice, and pronounced structure. The wine is reminiscent of Piemontese styles from Italy and lends itself to aging. At four years past vintage date, this bottle is just coming into its own. I recommend enjoying it with a good meal and giving it time to open up in your glass or decanter for an hour or so to reap the full benefits of this Old World beauty.

Our New World wine is also a Rhône blend, albeit from Paso Robles. Lodged in the hip and vibrant Tin City community in Paso, home to some of the area's more creative young winemakers, Aaron Wines presents a stunning lineup from delicate, aromatic Pinots to bold and brooding Petite Syrah. Aaron Jackson founded Aaron Wines in 2002, with a focus on Westside Paso Robles. I had the pleasure to meet him last year and go tramping around a vineyard or two as we tasted and discussed his wines and the region. Although a little reticent at first, Aaron is passionate about his work, with a thirst for trying the new and unexplored. You have to be more than a little adventurous to launch a wine label with a single-varietal Petite Syrah. Even Aaron's more traditional Rhône blend is anything but conventional. The **2015 Aaron "Sand and Stone" Paso Robles Rhone Blend (\$24.99)**, while predominately Grenache like any good Rhône blend, also features a large portion of Petite Syrah, making this one of the boldest, punchiest Rhône blends I've encountered from Paso. For all its power and weight it retains incredible elegance, with a core of vibrant acidity, a clean fruit profile, and bountiful aromatics. Aaron's wines are truly New World, both in his approach and the regional roots. Typically with a wine this big I'd recommend a hearty dinner, but honestly Aaron's "Sand and Stone" is so beautifully balanced and seamless, it drinks perfectly well on its own. It is a great find for those of us who like hearty reds, but don't always want to go to the trouble of preparing a steak dish.



The vineyards at Mourre du Tendre are farmed in a biodynamic way with cover crops planted between the vines to maintain soil health.



Aaron Jackson works with a handful of vineyards throughout Paso Robles, checking on his fruit and hand harvesting the product.

Premium Wine Club

Every artistic field—music, acting, painting—has great names with deserved reputations, and also has little-known stars who practice their art quietly and successfully. In wine too, certain names cause the oenophile to perk up and pay close attention. While K&L often champions the less-known producers that we have discovered, we do also love to follow the great names in wine. This month we feature one wine from each of these categories.

A name in our own Northern California that has achieved this Rockstar status in the wine world is Araujo. Bart and Daphne Araujo are legendary in Napa, as the founders and cultivators of Araujo Estate Vineyards and its famous Eisele Vineyard. After selling the winery to none other than Francois Pinault, owner of Bordeaux's Château Latour, the Araujos began investing in a new project. Wheeler Farms at the south end of St. Helena is now one of Napa's finest custom crush wineries. Bart and Daphne designed this winery with the intention of producing estate wines and also playing host to a number of other small-lot premium winemaker projects. When I first saw a bottle of the **2017 Wheeler Farms Napa Valley Sauvignon Blanc (\$14.99)** on my desk, I thought there must be a mistake. Surely a wine from the Araujo legacy was too pricey to be a club candidate? Indeed, this bottle normally retails for \$34.99, but thanks to our domestic buyer Ryan Woodhouse, we've managed to snag this superb Sauvignon Blanc at such a bargain we can share with our club members. Not only is the price right, the wine is excellent. It opens with aromas of verbena, grapefruit and lemon curd. On the palate, surprisingly soft honeydew melon fruit dominates, with a continued citrus overtone and a lingering finish.

Our second wine comes from a much less known producer, who is respected as a maverick in her own right. Sophie Guiraudon is the one-woman show behind the small winery named Clos de l'Anhel, based in Corbières, France. She calls herself the "zero generation," indicating that she is the first in her family to venture into wine production. In this small region she is a force for the advancement of organic farming and winemaking, and a firm supporter of women winemakers. She's a member of the "Vinifilles," a professional network of female winemakers in the South of France. Sophie and her excellent wines came to our attention a few years ago, and we've brought in her wines every year since. This month's selection is **Sophie's 2017 Clos de l'Anhel "Les Terrassettes" Corbières (\$14.99)**. The region of Corbières is known for its Carignan, and this wine is Carignan-dominant, with a smaller proportion of Syrah, Grenache, and Mourvèdre. While Carignan can sometimes produce a brooding, earthy wine, Sophie's handling of this varietal is flawless. The wine is surprisingly delicate, medium bodied and dominated by soft red fruits. The earthiness comes more as an undertone in this wine and lends it depth and intrigue. It's one of my favorite reds for its versatility. Not only does it pair with an array of foods from red and white meats to veggies and appetizers, it's also a lovely cocktail wine. It's a great bottle to have on hand for friend dates and dinner parties.



In addition to its estate vines and custom crush facility, Wheeler Farms has a culinary garden of herbs and other produce.



Sophie Guiraudon, Clos de l'Anhel owner/winemaker.

Best Buy Wine Club

This month in the Best Buy Club we have a rather unusual set of wines. It is traditional in France and Italy to identify wines by region rather than varietal, and this is often because they involve blends rather than single varietals. The American market has made popular the practice of identifying wines first by varietal, and this has made single-varietal wines the norm. In the club this month we feature first a Viognier from a Frenchman who is enamored of the single-varietal emphasis, and second a red blend from Paso Robles, made with the old world concept of region first.

The wines of Le Paradou are not new to the club. Last year we featured one of their lovely Grenache wines, and this year I was thoroughly impressed by their Viognier. Brothers Frédéric and Alexandre Chaudière grew up in southern France, where almost all wines are bottled and sold as blends, with the regional name as the defining mark. Intrigued by the more New World single-varietal approach, the brothers founded Le Paradou winery with the purpose of making transparent, easy-to-enjoy single varietal wines. The **2018 Le Paradou Viognier (\$10.99)** is absolutely charming. Viognier can be a difficult varietal to work with, and hence it's usually only seen in blends. However, Alex and Frédéric have done an excellent job working with this grape all on its own. The wine has heady aromas as Viogniers tend to, but without being soapy or overly perfumed. They are full of clean honeysuckle and ripe stone fruit notes. On the palate the wine is quite clean and fresh with bright acidity and verve. It's a beautiful, easy drinking wine that you can pop and enjoy in almost any setting.

The **2016 Kalinda Paso Robles Red Blend (\$8.99)** is made with a contrasting approach. Although the wine was born in America, where varietal labeling and the single-varietal trend is so popular, the winemaker here has chosen to make an old-school field blend, in which a variety of grapes create a wine more focused on region than grape. As American consumers we immediately want to ask, so what is the breakdown on the blend? Which grapes go into this and what are the percentages? Well, I don't have these details. What I do have is a bottle of the finished product, and it is phenomenal. When we first tasted a barrel sample of this wine in its infancy I was impressed with how straightforward and delightful it was. The wine is beautifully representative of its region. The fruit is present and bold, but not overripe. The structure is honest and the execution of the wine is perfect. It brings together a number of elements including earthiness, spice, red and black fruits, mellow tannin and a clean finish. It would be a perfect pairing to an Indian summer BBQ.



Better known for their family winery, Château Pesquie, Alexandre and Frédéric Chaudière started Le Paradou to explore single-varietal bottlings.

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

Burgundy has always been the wine of choice for the truly geekish wine folk, but now ever since *Sideways* everyone seems to love Pinot Noir, especially California and Oregon versions. The easy fruit, soft, supple texture and smooth drinkability of Pinots from those regions have made it an everyman's

wine. New Zealand winemakers have carried on the “New World” Pinot Noir character, so that’s another burgeoning region for Pinot Noir. Even in Germany it’s having an incredible rebirth going from pale pink to actually red, maybe aided by a bit of Global Warming. In Italy, Pinot Noir has been grown for over 150 years, initially just an hour south of Milano in the Oltrepò Pavese where it was used as a base for sparkling wines. Pinot Noir has always been known as a grape variety that is extraordinarily sensitive to its micro-climate and soil, and in Italy that might account for the extraordinary diversity of Pinot Noir styles and flavors sprinkled across the Italian peninsula. The Oltrepò Pavese still grows Pinot Noir but is working on trying to have it become a red wine. That’s a work in progress, and the



Fattoria di Felsina lies just outside the village of Castelnuovo Berardenga.

narrow Valle d’Aosta and in the Alto Adige is where perhaps the most progress has been made. For several decades Tuscany has grown Pinot Noir from the heart of Chianti with Fontodi, Cortona with Baracchi, Pomino with Frescobaldi. Now, a plethora of producers are trying their hands. Enter Felsina. The **2011 Felsina “Nero di Nubi” Pinot Nero (\$27.99)** is a powerful, rich and dense wine, not like the California counterparts. This is a big, structured wine. The flavor profile is darker and shows more herb, almost cassis-like flavors rather than Pinot cherry. Either way it’s ready for a big Bistecca Fiorentina!

Like many of the families in the Langhe, the Silvio Grasso family in La Morra has been making wine for many decades (since 1927), but until the mid-1980s they never bottled it under a label. It was during this period that the Barolo Boys movement was at its height. The initial Barolo Boys group was Elio Altare, Luciano Sandrone, Domenico Clerico and Enrico Scavino. These four men got a lot of pushing and showing from Marc DeGrazia, an Italian-American who became their US importer and Italian exporter but was more of a consigliere of style. DeGrazia helped them transition from the traditional large 25-50hl Slavonian oak barrel (botte) and to barrique. The world comes full circle; and after years of experimenting in barrique and then the 500L tonneaux and then back to 25-50hl botte. Winemakers now use an array of different barrel sizes and fermentation styles. The boom in sales of Barbaresco and Barolo brought infusions of cash for investment, but at the end of the day there’s only so much you can do in a winery, and the real challenge is the vineyard. Paolo and Silvio Grasso now run the family winery and they’ve really put a tremendous effort into the vineyards. They practice natural agriculture using only organic fertilizers and copper and sulfur. That brings us to this wine, the **2017 Silvio Grasso Barbera d’Alba (\$11.99)**. For me their Barbera d’Alba is the pure, unadulterated classic wine. No need to age this; you just need a fork in your other hand when you’re drinking it. Fermented and aged in stainless steel, the wine sees no wood. You just get the pure, crunchy Barbera flavors with a La Morra accent. For me this wine is perfect for a cream-based pasta. I love penne rigate with spicy sausage and cream, give it a try!



The village of La Morra produces some of the Langhe’s best wines.

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

The Most Sought After Champagne: Grand Cru Blanc de Blancs For the first time in the history of this Club, we can offer two Grand Cru Blanc de Blancs in one shipment. The produce of the Grand Cru’s of the Côte de Blancs is the most expensive and sought after in the whole region, as the Côte de Blancs has the chalkiest soil in Champagne, all with an ideal eastern exposure. My friend Delphine, who’s from the other side of Champagne in the Aube, likens these grapes to a marionette: delicate, precise, elegant and full of subtle complexity. This month we have one Extra Brut and one vintage offering. Both are entirely Chardonnay. One producer has never been exported to the USA, while the other’s an old favorite.

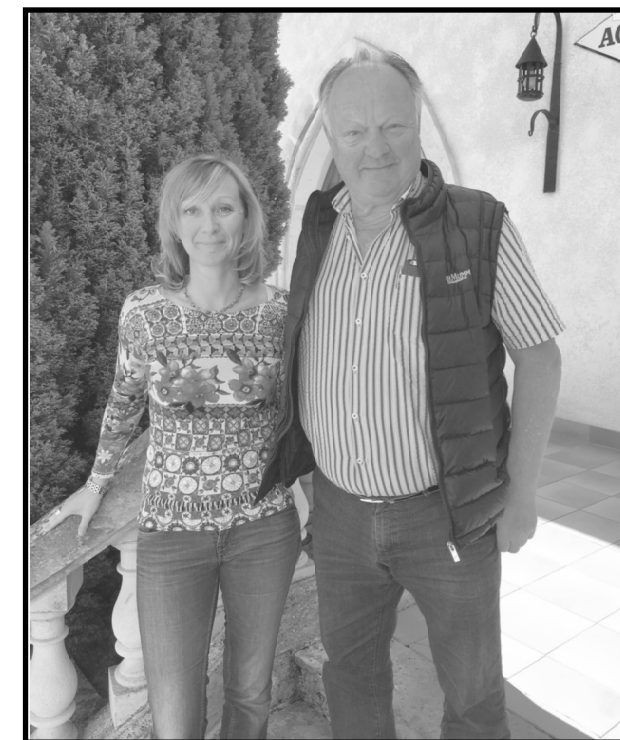
Damien Hugot is an extraordinary grower and a bigger-than-life personality, and I am excited to introduce everyone in the club to his wines. He is a 25th generation grower and has 20 acres, almost all in the Grand Cru’s of Cramant and Chouilly, including some ancient vines in the famed Mont Aigu. Most of his vineyards have very old, massal selected vines, with plots going back as far as the 1930s and many planted in the 1950s. The **Damien Hugot Extra Brut Blanc de Blancs Grand Cru (\$29.99)** comes from the 2015 harvest and changed my view on Extra Brut. This vintage, which was the hottest ever at that point (but outdone by 2018, and likely 2019) tastes like rich brut even though it is dosed super low. It has a big, Meursault-like character, with fine pineapple and minerality intertwined in a subtly bread-like package. This is a great apéritif. Trust me—it is not at all too dry!

I must admit that I am still shocked to have acquired the **2012 Launois Blanc de Blancs Brut Champagne (\$39.99)** for the club. The retail price is \$49.99, and at first, we were only allocated 216 bottles which sold out long ago. This wine is sourced exclusively from old vine, mid-slope parcels; one third is from Mesnil, one third is from Cramant and one third is from Oger. The 2012 harvest was tiny, but of extraordinary quality due to a golden autumn that brought wonderful ripeness and concentration to the grapes. This has brioche richness that one usually only finds in over \$100 bottles of blanc de blancs, balanced by wonderful chalky refreshment. Bernard Launois did not make any Special Club in 2012, so all his oldest vines from his best plots went into this bottling. It will sell out fast.

I recommend tasting both of these quickly, as we have been forced to disappoint members with out-of-stock wines over the last few shipments. Grand Cru Blanc de Blancs at these prices, just before the holiday season, are too good to last. A toast to you! —Gary Westby



Above: Damien Hugot in his Grand Cru vineyards, Chouilly.



Right: Bernard and Séverine Launois at their winery in Mesnil.

Re-order Offers

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a “backlist” of each club. Please note the special club prices for each wine. You can make re-order purchases via phone, email or your online account. Our order desk is open 9:00 a.m. to 6:00 p.m. seven days a week. If you have any wine club-related issues, or wish to place an order, please call us at 800-247-5987. In addition, you can email us at theclubs@klwines.com.

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

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

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

Le Club Français Previous Offerings

2012 Château de Montfaucon “Vin de Monsieur le Baron de Montfaucon” Vin de Pays du Gard @ \$27.99 per bottle

This wine is composed of 15 Rhône varietals including Grenache, Syrah, Cinsault, Carignan, Cunoise, Mourvèdre, Muscat, Aubun, Alicante, Tempranillo and several others. Made to reflect a historic style of wine from the 19th century (the etching on the label also dates from this time), the wine is all hand harvested, co-fermented and racked straight into barrel for aging right after fermentation. Rodolphe de Pins, the current proprietor, has chosen to further age this wine in bottle so that it is perfectly ready to drink upon release. It is drinking beautifully now, with a lovely savory development showing, and all the structure integrated seamlessly into the dark, brooding fruit.

2017 Château de la Charrière Chassagne-Montrachet “Les Champs Morjots” @ \$31.99 per bottle

This is one of the very best deals I’ve come across at K&L. We all know that Chassagne-Montrachet wines come with a price tag. Whether it’s village level or 1er cru, it’s going to be well above \$60. Well, here is the chance to purchase incredible single-vineyard Chassagne-Montrachet from the “Champs Morjots” for a song. At nearly ten dollars off the shelf price, this is one of those outrageous deals that won’t last long. This lovely bottling is all that you hope for in top-tier Chassagne-Montrachet. It’s stony, flinty and focused on the nose, with a creamy medium body accented by stone fruits, well poised against a backbone of classic acidity. Though it is delightful now, this would be one to lay down in your cellar if possible for a few years, as it will undoubtedly show even more nuance and layered character with a little time in the bottle.

2001 Barde-Haut, St-Emilion @ \$39.99 per bottle

This Bordeaux is a classic Merlot-dominate claret from the Right Bank, drinking beautifully right now. Well-integrated tannin and savory mushroom and soy sauce notes complement lush black cherry fruit on the palate. Layers of tobacco, cedar and eucalyptus come into play, and the finish lasts for minutes. This isn’t a wine you have to lay down in your cellar, or worry about when to open, because now is the time. If you have a hankering for steak, go ahead and buy your favorite cut and open this beautiful claret about an hour in advance to give it a little time to breathe before enjoying.

2018 Chêne Bleu Vaucluse Rosé @ \$32.99 per bottle

Vibrant and racy on the palate, this wine yet has a softness and aromatic delicacy that portrays the beautiful old-vine Grenache fruit in the blend. The minerality is off the charts, as are the finesse and balance of the finished product.

2016 Domaine des Remizieres St-Joseph @ \$26.99 per bottle

This Northern Rhône wine is 100% Syrah from a 40-year-old vineyard planted on a south-facing slope composed of granitic soils. The wine is medium bodied, with glorious aromas of smoked meats, black pepper and wild huckleberry. On the palate it shows a perfect marriage of classic structure and fresh, accessible fruit.

2017 Chateau de la Negly “La Falaise” Pays d’Oc Blanc @ \$19.99 per bottle

This classic Rhône white incorporates Roussanne and Marsanne with a small percentage of Bourboulenc and Clairette. The wine is partially aged in Stockinger barrels—the work of a famous Austrian cooper—to give a subtle creaminess and sweet spice to the finished product. While it tends toward a fuller body, with lots of texture and richness on the palate, the wine is nicely balanced with crisp acidity. Beautiful clotted cream, papaya and honeysuckle notes mingle with the classic aromas of marzipan and ripe apple. On the palate the wine is all about the texture, seemingly endless.

2016 Chante Cigale, Châteauneuf-du-Pape @ \$29.99 per bottle

This wine is a blend of 65% Grenache, 20% Syrah, 10% Mourvèdre, and 5% Cinsault. It boasts elevated and spice-laden aromas with luscious berry compote on the palate, accented by silky tannin and precise acidity. Poised and well balanced, this wine already betrays its depth and complexity with a little decanting time. I’d highly recommend pairing this with lamb, smoked meats or dishes cooked with wild mushroom.

Signature Red Club Previous Offerings

2015 Charlie Heintz “Valentina” Sonoma Coast Pinot Noir @ \$24.99 per bottle

Sourced from the vineyard blocks that are closest to the “crown” of the Valentina vineyard, this distinctive Pinot shows deep blackberry and cassis notes, polished tannin and a pleasant medium palate weight. A savory, almost iron-rich element to the wine makes me think immediately of roasted fowl, and in particular of pheasant or Cornish game hens. If you like some of the deep-fruited, polished Pinots of the Sonoma Coast, this wine is sure to be up your alley.

2018 Kalinda, Anderson Valley Pinot Noir @ \$24.99 per bottle

This is one of those very special private label bottlings, the maker of which we are forbidden to disclose. If you’re an aficionado of Anderson Valley and “true” Sonoma Coast Pinot Noir, you undoubtedly have tasted their wines before and may have some in your cellar (if you’re lucky). The folks behind this bottle craft some of the finest wines of the appellation and their single-vineyard bottlings are highly sought after, coveted by collectors and sommeliers alike.

2012 Rôtie Cellars “Southern Blend” Walla Wall Valley Red Blend @ \$24.99 per bottle

Upon opening and pouring out a glass, I was immediately impressed by the aromas of this wine, which show just the right amount of development. Savory olive and culinary herbs accompany huckleberry and plum notes. On the palate the wine is perfectly textured, with softened and integrated tannin, good weight and depth, and a continued savory presence that complements the fruit beautifully. Sean Boyd, owner and winemaker at Rôtie Cellars, makes no bones about it: He likes Rhône wines, and likes to make wine in a French style, but he happens to live in WA state. Washington produces some incredible wine.

2016 Andronicus Napa Red @ \$24.99 per bottle

In 2016 the growing season was nearly perfect in Napa, and brothers Eric and Phillip Titus made the decision to use a higher percentage of Cabernet from their home vineyards in this blend. With 66% Cabernet Sauvignon, the wine also incorporates Malbec, Cabernet Franc, Petit Verdot, and Merlot. After 22 months in barrel, the wine is both smooth, rounded, and well-integrated. The barrel aging also adds a very light mocha spice note that beautifully contrasts with the cool blackberry and cassis fruit that dominates the palate of this wine. At the special club price of \$25, it’s a great deal for a classic Napa red!

2012 Miguel Merino Reserva Rioja @ \$24.99 per bottle

This lovely Reserva level Rioja comes from a small estate in Briones, Rioja Alta. After working in the export business for much of his life, Miguel retired and bought his own small vineyard plot in the high-altitude city of Briones. He describes his own style of Rioja as an “updated classic” version, and I absolutely love the execution. Medium bodied with layers of black fruits, sandalwood, and savory cured meat, this wine is both polished and earthy. It’s deeply flavored and eminently approachable. It’s the perfect wine to pop on a summer evening with a few friends around the BBQ, or with simple carnitas tacos.

2016 TWR (Te Whare Ra) Pinot Noir Marlborough @ \$24.99 per bottle

Medium bodied with generous cherry and strawberry fruit, this Pinot has gorgeous, open aromatics, perfectly balanced acidity and very subdued tannin. The effortlessness with which this wine drinks belies the incredible care and process that goes into its making. Not only are Jason and Anna Flowerday’s 11 hectares of vineyards now certified organic, they are some of the older plantings in the Marlborough region, with most vines planted in the mid 1970s. The intensity and depth of the fruit shows beautifully with the careful handling and minimal processing that Anna and Jason employ in the cellars. I think you’ll find this both charming and irresistible.

2017 Daniel Landi “Las Uvas de la Ira” Garnacha Tierra de Castilla y Leon @ \$24.99 per bottle

This lovely Grenache is quite light in color, something more common to this varietal than one would think. In this case it represents the style of the winemaker, Daniel Landi. Daniel farms some of the highest altitude, rockiest, and

oldest vineyard sites in Castilla y Leon. His wines are more delicate in style and lean more towards the aromatic side than is typical in his area. Perhaps that's part of the reason why he doesn't mind the light color in his wines. The expectation it lends isn't entirely off. It creates the opportunity to shake any prejudices regarding the region and the grape he's chosen to work with, and introduce a more feminine aspect of Grenache.

2014 Domaine Fontbonau, Côtes du Rhône @ \$20.99 per bottle

Fontbonau's classic Côtes du Rhône is full bodied and richly fruited with sweet aromas of black cherry, huckleberry and wild thyme. On the palate the wine displays more structure with fresh red berry acidity and well-integrated tannin texture. The finish adds a savory dimension, with a slight emphasis on mushroom and wet leaves. I love how this wine is developing and would recommend pairing it with lamb dishes.

2016 Mount Edward Estate Pinot Noir Central Otago @ \$24.99 per bottle

Winemaker Duncan Forsyth has been in New Zealand's Central Otago region since the 1990s and planted some of the best vineyard sites in the area. Teaming up with winemaker Anna Riederer, who cut her chops at none other than Domaine Roulot in Meursault, Burgundy, the duo has gone on to produce some great Pinot. Anna's approach to winemaking is balanced and careful, not intervening overly much in the natural process, and aiming to achieve a finished wine that is not only complex in character, but textural, nuanced, and expressive of its terroir. Terroir is Duncan's department. Having planted many of the vineyards in the area, he knows the soils and vines like few others.

2015 Domaine L'Ostal Cazes "Grand Vin" Minervois La Livinière @ \$19.99 per bottle

Owned and operated by Jean-Michel Cazes of Château Lynch-Bages, this property produces full-bodied Minervois wines that punch far above their modest price point. The wine is full of heady aromas of cassis, black plum and savory olive. On the palate the dark fruit is complemented by a light menthol note. The savory component develops throughout and lingers after the finish, with a trace of game, forest floor and mushroom.

Premium Wine Club Previous Offerings

2018 Franck Millet Sancerre Vieilles Vignes @ \$14.99 per bottle

This lovely Sancerre is, as the name suggests, made from some of the oldest plantings on the Millet estate. Crisp and stony, the wine is full of minerality, one of the strongest characteristics you'll find in old-vine fruit from this region. Because the soil quality is quite poor, the vine roots are forced to go very deep to find nutrients, and subsequently the older vines produce some of the most expressive fruit. Please enjoy this K&L favorite with a ripe goat's cheese, or a fresh *salade aux fines herbes*.

2016 Clos St Antonin Côtes-du-Rhône @ \$14.99 per bottle

Clos St. Antonin is a unique vineyard situated near the town of Jonquières, bordering Châteauneuf-du-Pape, Orange, and Vacqueyras. The Côtes-du-Rhône produced here is a beautiful expression of this unique site. A classic Rhône blend, the wine is largely Grenache, and presents aromas of bright red fruits, accented by black pepper and a medium body, allowing for enjoyment with lighter fare or even as a cocktail wine.

2017 Kalinda Lime Kiln Valley Pinot Noir @ \$14.99 per bottle

Lime Kiln Valley is one of a few unique inland sites in Monterey, which boasts some ancient plantings in the Enz Vineyards. A bit of an unusual site for Pinot Noir, this valley has a wide diurnal range with very cool nights and hot days. The soil is all limestone and dolomite, with sandy and gravelly loam in the top layer. The incredible depth of minerality of these soils is well presented in the old-vine plantings that produce this Pinot Noir. The man responsible for making this Pinot discovered this site a few years back and has been promoting its fruit in various channels ever since. The wine itself is as complex and unexpected as its origin. With bold blackberry and huckleberry fruit, scintillating minerality, and chalky undertones, it has layers of flavor, great palate weight, and beautiful structure.

2017 Buglioni "Il Disperato" Bianco Trevenezie \$15.99 per bottle

The "Desperate One" is a lovely Garganega-based white wine, crisp, light and full of fresh tropical fruits. The folks at Buglioni decided to call it "Desperate" because after making the wine, they couldn't hit on a good name for it, and jokingly called it "Desperate" for a name. That nickname stuck so the wine is known as Il Disperato. It's such a perfect match for summer, with its citrusy tang and grassy aromas, you may find yourself "desperate" for more.

2017 J. Wilkes Pinot Blanc Santa Maria Valley @ \$14.99 per bottle

This lovely Pinot Blanc has subtle melon aromas combined with fresh white peach and lemon zest. On the palate the wine is tangy with bright, citrus-driven acidity, stone fruits and a nice mineral presence. It finishes quite clean and is in Wes's opinion a great match for BBQ, spicy fried chicken, or white fish sashimi. Drinking well now, so don't hesitate to open and enjoy.

Best Buy Wine Club Previous Offerings

2016 DXM California Cabernet Sauvignon @ \$9.99 per bottle

Made by Hoopes Vineyard and Winery in Oakville, this excellent little Cabernet shows all the signature quality of classic Napa Cabernet, albeit framed in a more approachable, everyday drinking style. On the nose it explodes with bright, red berry fruits, underpinned with a subtle anise note. On the palate, the tannin and acidity structure native to good Cabernet is well pitted against the luscious fruit, making for a balanced whole. This is your perfect party red, or alternatively a great wine to stock up on as your new house favorite.

2017 Di Giovanna Bianco Siciliani Sicilia @ \$9.99 per bottle

The Di Giovanna family has been farming in Sambuca di Sicilia for decades now, and alongside their vineyards they also have olive groves, incorporating organic practices into every aspect of the estate. As is classic, this is a multi-generational endeavor, and the family are rightfully quite proud of their products. This lovely white is composed of Chardonnay, Grillo, and Viognier. While two of those varietals may sound familiar, Grillo is more of a Sicilian specialty. Often used in the production of Marsala, it is a fascinating grape in its own merit. The blend of these three varietals brings a unique wine into focus. Light, crisp and unoaked in style, this wine has gorgeous aromatics with layers of tropical fruit, and bright acidity. Friendly and versatile, this wine is a great introduction to the fascinating world of Sicilian white wine.

2018 Domaine les Pins "Les Rochettes" Bourgueil Rosé @ \$9.99 per bottle

Made entirely from Cabernet Franc—not your classic rosé varietal. Cabernet Franc makes for an excellent rosé. Not only does it bring an array of new flavors into the pink world, but the wine has depth and weight that a Grenache or Pinot based rosé could never achieve. This lovely little wine has aromas of fresh raspberry and white pepper with a subtle presence of culinary herbs in the background. On the palate it has great weight and a stronger red fruit presence than you might expect. The note of white pepper persists and carries through to the crisp and clean finish.

2016 Château St Jacques d'Albas Domaine d'Albas Coteaux de Peyriac Blanc @ \$9.99 per bottle

A blend of 45% Vermentino, 45% Viognier, and 10% Roussanne, this wine is both vibrant and citrus driven, and it's layered with flavor and texture. As the perfect combination of serious meets fun, it will keep both your wine-snob friends and your palate-lacking pals happy.

2017 Comte Louis de Clermont Tonnerre (Alain Corcia) Ventoux Vieilles Vignes @ \$9.99 per bottle

This is one of the most serious values in red wine that I could recommend in the store today. Négociant Alain Corcia's years in the wine business have honed his palate, and he certainly knows quality when he sees it. We are lucky enough to bring in this delightful little Rhône blend which features an array of fresh berry notes, medium body and just a touch of savory spice for a mere song. A deal not to be missed for club members!

2016 Domaine Petroni Corse Rouge @ \$9.99 per bottle

A blend of the local Corsican varietal Niellucciu, with Syrah and Grenache. Niellucciu, a clone of Sangiovese, has long been grown in Corsica, taking on characteristics unique to the island. More rugged and earthy in style, it still sports the bright, red cherry notes of its heritage. Sandy and clay soils heighten the aromatic qualities of this unique grape and ensure solid structure. The Syrah lends weight and black fruit to the blend, while the Grenache fills out the body nicely.

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

2017 Marco Carpineti "Tufaliccio" Lazio Rosso @ \$20.99 per bottle

A blend of 70% Montepulciano and 30% Cesanese grown at over 1300 feet, this is fermented and aged only in stainless steel. The high tone cherry-like aromatics on this wine are incredible and come from the Cesanese. The richness, power and structure come from the Montepulciano, one of Italy's most underrated grapes. I love the

Tufaliccio's spicy, crunchy character. It is so vibrant and full of flavor, I think you'll love it. This wine should be served at cellar temperature.

2017 Cave des Onze Torrette Valle d'Aosta @ \$18.99 per bottle

The wine is made by one of the Torrette region's multiple Cooperative wineries, Cave des Onze, started in 1990. More than 200 growers belong to it, and they have close to 200 acres of vines between 1800 and 2900 feet. The wine is made from a blend of 75% Petit Rouge, which is Valle d'Aosta's most planted variety, and 25% of three other local grapes: Vien de Nus, Cornalin and Premetta. I love the snappy, spicy nose of this wine. Its medium body holds your interest with delicate tannins and vibrant flavors. I would make sure to serve this wine at cellar temperature, or definitely less than room temperature. Great with cold cuts, and perfect with barbecued chicken!

2015 Santoleri "Vignaladra" Montepulciano d'Abruzzo @ \$24.99 per bottle

When you hear that a winery started their switch to organic agriculture in 1981, their vineyards lie above 1100 feet and were planted in 1968 and 1972, in a calcareous soil with a south, southeasterly exposure and only 13.5% abv, you might well sit up a bit and take notice. Well, the stats I listed above are for the Santoleri "Vignaladra" Montepulciano d'Abruzzo. You should love this wine. The Vignaladra has a savory intrigue full of smoke, porcini dust and sweet earth that adds to the vibrant dark cherry and plump berry aromatics. It doesn't hurt that it's from the superb 2015 vintage as well. Try it with grilled meats or a hearty pasta.

2015 Ambra "Elzana" Carmignano Riserva @ \$29.99 per bottle

Composed mostly of Sangiovese, together with Cabernet Sauvignon, Canaiolo Nero, Colorino, Merlot and Syrah. In Italy "Carmignano" has been synonymous with fine wine since the 13th century. Ambra's Carmignano is a modern-day Super Tuscan with classical styling, wild cherry and savory earthy elements in the nose with a bold, structured body that has hints of olive, rosemary and a complex blend of wild fruits.

2014 Podere Brizio Rosso di Montalcino @ \$14.99 per bottle

This wine comes from vineyards that are 16 to 25 years old, on a gentle slope facing southwest at about 1000 to 1100 feet. The vines are planted in a soil of marine origin and have underlying foundation of marl and limestone. This vintage is a powerful representation of what Rosso di Montalcino can produce. This is a powerful wine and needs decanting a couple of hours ahead. It really could use a rich dish to accompany it, like a big dense lasagna!

2015 Tenuta Luisa Refosco dal Peduncolo Rosso @ \$14.99 per bottle

This lovely little wine is full of fruit, spice and loads of flavor. Traditionally this Refosco is a bit stemmy and earthy and shows a lot of green flavors but in this vintage you're getting the real deal, fully ripe with supple texture. Try it with thinly sliced flank steak with crushed green peppercorns.

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

Michel Arnould Verzenay Extra Brut Champagne @ \$34.99 per bottle

This Champagne changed the way that I think about Extra Brut. It is dosed at just 2.8 grams per liter of sugar, and is composed entirely of Verzenay Pinot Noir, so I assumed it was going to be very austere. I was wrong. This batch is entirely 2015, the second warmest harvest ever in Champagne, and these lots of very ripe Pinot simply did not need very much dosage. This is nutty, airy, elegant Champagne that is *facile à boire*, easy to drink. It has a very long finish and will be just as at home as an aperitif as it would be with a smoked salmon appetizer.

Michel Arnould "Grand Cuvée" Brut Champagne @ \$34.99 per bottle

This Champagne is two thirds old-vine Pinot Noir from Patrick Arnould's estate in Verzenay, and one third Mesnil Chardonnay from Delphine Calzas. He can trade with her to get this incredible Chardonnay since she needs red wine for her rosé. It is a win win situation. In many ways this hazelnut infused, sourdough toast tinged Champagne is more mineral and crisper than the extra brut! The chalk and finesse of Mesnil is in this bottle. This also comes from the 2015 harvest.