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Hello K&L Wine Club Members,

Welcome to October! I can hardly believe that Fall is here in full force and only a couple more months are left in 2020. Undoubtedly it's been a year of unexpected change, adjustments and new routines, but as the dust has settled and we've adapted to new lifestyles, it's a good time to take joy in little rituals. Naturally, my favorite ritual is the evening glass of wine, whether it's thoughtfully paired with a meal or simply enjoyed on its own in the company of family. I hope your month also has room for a ritual glass of wine, because we have some fantastic selections to share with you.

We'll honor the tastes of our very own Clyde Beffa this month in the Club Français. Clyde is known to enjoy Bordeaux of course, but he's also partial to a good Sancerre, and this month we have both. With a classic Margaux from the stellar 2015 vintage and a fresh and vibrant Sancerre from 2019, we have a winning combination for the Club Français.

In the Signature Red Club we are featuring an outstanding value in Sonoma Coast Pinot Noir, and a wine that sets out to be the world's best Côtes du Rhône. Both wines are made by incredible talent. We can't give away the name of the winery behind the Pinot Noir, as it's bottled under our Kalinda label, but the Rhône is made by none other than Château Latour's Frédéric Engerer.

Speaking of incredible talent, we'll highlight two phenomenal winemakers for the Premium Club. Daniele Drius makes wines in his family's winery on the Italian Slovenian border, and Curt Schalchlin is a well-known figure in California's Central Coast region. The two men have in common an intense passion for their work, and their wines showcase this energy and enthusiasm.

We return to Bordeaux in the Best Buy Club with both a red and white from Grand Bateau. Those of you who have been in the Best Buy Club will remember this label from a few years ago. A stunning value in Bordeaux, the Grand Bateau label is made by the team at the famed Château Beychevelle. The wines are gorgeous—and unlike many young Bordeaux, they are ready to drink now.

For the Club Italiano, buyer Greg St. Clair takes us to Umbria, Italy's "other Tuscany," and highlights one of the stunning producers he's found in this region. From there we proceed to the Amalfi coast and a lovely white wine that is the unique effort of three winegrowing families in the region.

October is also a Champagne month. We've sold through a number of our Club Champagnes quickly this year, and buyer Gary Westby has two phenomenal wines lined up for this month. One is a lovely rosé, made mostly of Chardonnay from the Côtes de Blancs and old-vine Pinot Meunier. The second wine is a vintage Champagne from 2014.

Enjoy!

Heather Gowen, K&L's Wine Club director

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Le Club Français

K&L co-owner and Bordeaux buyer Clyde Beffa likes to say “Bordeaux is King,” and it’s true that our Bordeaux selections tend to be our most popular club wines. Another of Clyde’s favorites is Sancerre. I’m calling this month Clyde’s month, and if you like what Clyde likes, it’s your month too! We have a beautiful crisp Sancerre from a favorite small producer, and a standout 2015 Bordeaux from the beloved Margaux region.

I don’t have to tell you that 2015 was arguably the best vintage of its decade for Bordeaux. Unfortunately the prices for this vintage tend to be high, but that is where our direct buying program comes into play. With Clyde buying our wines directly from négociants in Bordeaux, we have great opportunities: We enjoy access to more spectacular wines from this vintage, and we can keep our prices more reasonable. This month Clyde has sourced us another phenomenal 2015 for the Club Français. The **2015 Baron de Brane, Margaux (\$39.99)** is the second label from famed Margaux house Brane-Cantenac. The property has been in the care of the Lurton family for several generations now, and the wines are legendary. Produced mostly from the property’s younger vines, the Baron de Brane label is treated to the same careful winemaking and cellaring as the Grand Vin, albeit with a shorter stint in oak barrels before bottling. This makes for a wine with a more vibrant fruit profile, a bit more approachable in its youth. This vintage is a blend of slightly more Merlot than Cabernet Sauvignon, and shows all the classic elements that make Margaux wines so famous. The aromas are stunning, showing that crushed violet quality unique to the appellation. On the palate the wine is full and rich with bright and vivid fruit, excellent structure, and all the bones to age beautifully.

Alongside this venerable claret, we have the delightful **2019 Aurore Dezat Sancerre (\$19.99)**. We’ve featured the wines of Aurore Dezat previously in the clubs, and her vibrant Sancerre is an easy staff favorite. Aurore makes wine on her family estate in Sury-en-Vaux, which was established by her grandfather. Before Aurore took over the estate, most of the fruit was sold off through négociants. She has slowly phased out the négociant contracts. The estate is home to more than just vines, with grain crops and farm animals also finding a home there, but for Aurore, the focus is on the wine. She farms organically, and emphasizes the importance of the three soil types present on the estate. With her grapes growing on limestone, flint (or silex) and clay, Aurore is able to produce wines that have a real depth of character. The 2019 is another delightful vintage, and as soon as it hit our shores, we decided it needed to make an appearance in the Club Français. The aromas jump out of the glass, with wet stone, grapefruit, gooseberry and Meyer lemon. On the palate the fruit is clean and soft with bright acidity and layers of mineral depth. It’s a beautiful wine any time of year, but I’m particularly enjoying it with the lovely October weather we see here in the Bay Area.



Henri Lurton, the current owner of Château Brane-Cantenac. In addition to running the family Château, he has founded his own winery in Baja California,



Since taking over the family estate, Aurore Dezat has focused on making wines from her own fruit.

Signature Red Club

We've featured a lot of domestic wine lately in the Signature Red Club, and indeed a wealth of great wine is available locally. This month we have yet another gem from the Sonoma area. It's a wine that is bottled under our Kalinda label, and made by one of the legendary producers in the region. In addition to this secretly stunning deal in Sonoma Coast Pinot Noir, we have a favorite French wine from Domaine de Fontbonau. We're excited to bring in the great 2015 vintage for you this fall.

A joint project between Frédéric Engerer of Château Latour and Jérôme Malet, a vine grower from the Roussillon, Domaine de Fontbonau is a newer property, but hardly timid. Their purported goal is to achieve the best Côtes du Rhône in the world, and they've chosen a 42-hectare property in the Enclave des Papes to make this dream come true. Childhood friends, Jérôme and Frédéric were each enamored of the wine industry and pursued careers in this sphere separately. Their friendship continued over the years and eventually they joined forces, founding Domaine de Fontbonau in 2008. The estate of Fontbonau produces not only wine, but also olives, lavender, honey, and truffles. The farming is all organic, and the team at Fontbonau has worked to restore the estate's historic vineyards and to plant further varieties there too. We have been buying Domaine de Fontbonau wines since 2010, and each vintage is better than the last. This year we have the phenomenal **2015 Domaine de Fontbonau, Côtes du Rhône (\$24.99)**. 2015 was a truly great vintage for many parts of France, and the Rhône is no exception. Full-fruited and rich, with elegant structure and bright acidity, this Côtes du Rhône drinks like an elegant Châteauneuf-du-Pape, but with more approachability. At five years past vintage date, it's completely integrated and the tannin structure has mellowed into a pleasant textural element as the fruit begins to show some depth and development. I would recommend pairing this with a rack of lamb.

As for this month's second selection, we have the Pinot Noir deal of the year. If you love Sonoma Coast Pinot Noir and have a taste for higher end Pinots, this is your wine. The **2018 Kalinda Sonoma Coast Pinot Noir (\$24.99)** is bottled under our Kalinda label. We use this label to bring you wines from some of the top producers in California at a deeply discounted price. The catch is that we can't tell you who made the wine. While I can't say too much about the origin of this wine, I can share a few facts. If this bottle had its normal label, it would retail for about \$70, but it's actually not commonly available via retail. It's a cuvee of fruit grown in a few different vineyards throughout the Sonoma Coast, and it's a luscious, medium-bodied Pinot Noir with dark fruit, supple, ripe tannin and balanced acidity. The whole is seamless and elegant. The finish lasts for minutes, and the wine itself has the bones to age.



Jérôme and Frédéric, the founders of Domaine de Fontbonau, have spared no expense setting up a state-of-the-art winery. They've invested in soil testing and new plantings, and have revitalized the ancient vineyards on the site.

Premium Club

As wine lovers and connoisseurs, we have the unique position of enjoying and passing judgment on a whole host of wines, but for the winemaker, it is a completely different story. For a winemaker it isn't just a glass of wine, it's the result of a huge labor of love, and this is particularly true for the small producers who are involved in every step of the process. This month we're bringing you wines from two men on two different

continents who share this deep passion for their work and whose wines clearly show the mark of this dedication.

Growing up in East LA, Curt Schalchlin isn't a winemaker by family tradition, and indeed was hardly aware of wine until he visited Santa Barbara as a young man. There he was bitten by the wine bug. He learned winemaking by working for a few top-notch producers in the Central Coast, but he wasn't satisfied until he could break away and make wine in a style entirely his own. Curt founded Sans Liege, which focuses on Rhône-style blends made from fruit throughout the Central Coast, and eventually also launched the Groundwork label. The goal for Groundwork is varietal wines that are approachable, transparent and seamless. The **2018 Groundwork Wines Santa Barbara County Syrah (\$14.99)** is my favorite Syrah I've tasted all year. Syrah should be unabashedly peppery, dark hued and a little tannic. This is as honest and balanced an expression of Syrah as you'll find. Curt hasn't polished away all of the character of the variety with additions in the cellar, nor has he taken his hands off the wheel. The fruit comes from two vineyards—the White Hawk Vineyard in Cat Canyon, a sandy site just 20 miles from the Pacific, and the Old Potrero Vineyard in Arroyo Grande, a dry-farmed plot with a soil profile full of fossilized sea shells. It's aged in neutral French oak that lends a great texture to the wine and helps soften the tannin structure just a touch. If you like the wine now, buy a couple of extra bottles to lay down for a few years. Despite the modest price point, this is a Syrah that will age gracefully.

Our second wine comes from Daniele Drius. This passionate and talented winemaker practices his art in Italy's Friuli Venezia Giulia region. A fourth-generation winemaker, he finds inspiration both in the traditions of his fathers and the land, and vines themselves. Daniele says he owes much to his grandfather Enrico, who was instrumental in founding the winery. Daniele practices organic agriculture and winemaking, and is adamant about the role of winemaking as a synthesizing activity between man and nature. His little winery is in the village of Brazzano di Cormons on Italy's eastern border with Slovenia, influenced both by the Adriatic and the neighboring mountain ranges. The **2017 Simon di Brazzan "Blanc di Simon Tradizion" Friulano Isonzo (\$14.99)** is one of those standout whites, unlike anything I've had from the region before. It's light and crisp, but not flippantly fruity or overtly simple. It has a depth and complexity that surprised me. The texture on the palate is great—creamy and with a pleasant weight that belies the crisp acidity and fresh citrus notes. It's a beautiful combination of elements with subdued orchard fruits rather than bright tropical fruits, and a smooth, elegant finish. I loved enjoying this wine cocktail style alongside a nutty aged cheddar and toasted almonds.



Curt believes heartily in understanding each vineyard you work with. He sources grapes from small parcels throughout the Central Coast, and strives to translate their unique expressions into the glass.



Daniele's grandfather Enrico, who still participates in the family business. He worked last year's harvest at the age of 101!

Best Buy Wine Club

At K&L, Bordeaux is a required subject. Owner Clyde Beffa buys the Bordeaux himself and has traveled to the region hundreds of times over the years, so it's a big part of the business. Clyde's Bordeaux connections have brought us a plethora of great values, back vintages and unexpected finds. We do have our favorites, and the Grand Bateau wines are among the best value-priced Bordeaux we have. We're lucky to have had these wines every vintage for several years now, and this year again we have both the Grand Bateau Rouge and the Grand Bateau Blanc for the Best Buy Club.

Grand Bateau is a project from the team at the famed Château Beychevelle in Saint-Julien. Château Beychevelle is one of only ten Châteaux classed as fourth-growth properties in the famous 1855 classification. The quality of Beychevelle has always been high, and in the Grand Bateau wines, the quality is strikingly evident. Grand Bateau is the result of a partnership between Beychevelle and the négociant Maison Barrière. As a négociant, Maison Barrière works with properties small and large throughout Bordeaux and has access to unique little parcels of fruit that a Château like Beychevelle wouldn't ordinarily work with. Philippe Blanc and the winemaking team at Beychevelle use this fruit to craft the Grand Bateau Rouge and Grand Bateau Blanc. The wines are designed to be open and approachable upon release, with fresh, bright fruit flavors and an easy drinking, everyday style.

We were able to taste the new vintages of Grand Bateau this Spring, and they are a delight. The **2019 Grand Bateau Blanc (\$9.99)** is made from 100% Sauvignon Blanc, and is bright and tropical with a fresh, appealing fruit character and a slight touch of vanilla on the close. It's a perfect pairing for fried fish and for goat cheeses. The **2018 Grand Bateau Rouge (\$9.99)** is dark fruited with bright acidity and fresh black olive and cassis notes. It's a great accompaniment to a charcuterie platter with hard cheeses, toasted nuts and olives.



Legend has it that ships passing down the Gironde would lower their sails when passing Château Beychevelle to show their submission to and respect for the Dukes of Epernon, who had possession of the estate in the reign of Henri III.

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

Twenty, thirty years ago saw an explosion of interest in Umbria, Italy's only Regione without a foreign border or a water border. This "sleepy," landlocked Regione became the undiscovered Tuscany; all those who tired of seeing their neighbors more often in Tuscany than at home looked here for a refuge. Umbria was perfectly situated, nestled between Tuscany, its northern neighbor, and Rome (the Regione of Lazio) to the south. Umbria was less traveled, cheaper, and still on the A1, Italy's major north-south Autostrada. While the A1 offered quick transit from Florence to Rome, it bypassed all the old roads, so what was formerly slightly busy became sleepy. Umbria became the refuge for artists, chefs looking for a summer home, and expats tired of all the tourism to the north and south. The 1970s and 1980s in Italy were a revolutionary time for wine producers, and the push for quality wine was the word of the day.

In 1973 Claudio Barbi purchased an abandoned Umbrian estate and named it Decugnano dei Barbi with the goal to produce high-quality wines that reflected their environment. Wine had been made at the estate as far back as 1212. Hence the name of this month's wine, the **2016 Decugnano dei Barbi "A.D. 1212" Umbria Rosso (\$19.99)**. Decugnano dei Barbi is mainly an Orvieto producer but in an attempt to break out of the classic wines, Claudio and his son Enzo decided to make their top-of-the-line wine a blend of 65% Syrah, 20% Cabernet Sauvignon and 15% Montepulciano, aged in French barriques. I have to admit that I was not looking forward to the blend, having tasted too many bad experiments, but I was pretty floored tasting this wine. It has power, suppleness, and a lot of character and for this price it's a superb deal. I hope you enjoy it!

One of Italy's most beautiful and famous areas is the Amalfi coast, just south of Naples in the region of Campania. While its beauty is almost unmatched, it hasn't received much love as a wine region. But in the last 20-plus years the quality of Amalfi wines has skyrocketed—in red, white and rosé too. The **2017 Tenuta San Francesco "Tramonti Bianco" Costa d'Amalfi (\$19.99)** highlights a bit of the situation. A group of local families—Bove, d'Avino, and Giodano—wished to combine their vineyards and produce high-quality wines using the grapes that their ancestors had planted and that in many cases they themselves were still growing. The three families have a total of 16 acres. Since none of them could devote themselves to a full-time job with their parcel, they operate like a mini cooperative. They

hired Carmine Valentino, an enologist from Avellino, to guide their project. It's mostly about their vineyards, 9.6 acres of which are planted to vines that are over 100 years old. The planting system, called *raggiata-filare*, is like nothing you've seen before. The vines are trained around a center point and then radially extend from there. You can see it in the photo, and notice how thick the vines are. That's what you get with 100-plus years. The 2017 Tenuta San Francesco "Tramonti Bianco" Costa d'Amalfi is a blend of three local grape varieties: 65% Falanghina, 30% Biancolella and 5% Pepella (I just love saying them all together—they roll off your tongue). The wine is fermented using indigenous yeast, and it's fermented in stainless steel so you just get the real character of the grapes and soil. The nose is full of honeydew melon and rhubarb touched with a bit of salinity. This is a wonderful, balanced wine, perfect with grilled snapper.



Above: Claudio and Enzo Barbi of Decugnano.

Below: Some of the family members behind the Tenuta San Francesco wine.



Champagne Club

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

October Treats from Champagne This October, we go straight into the heart of the best terroir in Champagne with both a vintage and a rosé offering. Together, the production of vintage and rosé Champagne adds up to less than 10% of the region's total; Champagne produces almost entirely brut non-vintage. Many of our club members have asked me why they get treated so well by the producers in Champagne whose wines have been in the club. I'd say our willingness to explore "premium" categories such as vintage and rosé is a big part of it. The domestic market, which the growers rely on so much, is almost 100% *brut sans année* (BSA for short).

The Côte des Blanc's Grand Cru vineyards are the most valuable land in all of Champagne, with two million euros per hectare the going rate. The **Damien Hugot Brut Rosé Champagne (\$34.99)** is 95% Chardonnay from this area, in the northern crus of Chouilly and Cramant. The color of this wine comes from an ancient plot of Meunier that Damien Hugot's grandfather planted in the *sud*-Epernay village of Chavot. Even he does not know how old this plot is; he knows it is over 50 years. He keeps a solera of this red wine, which adds complexity to the Champagne, even though the final content of this profound red wine is only 5%. I find the wine to have a nose of French toast with subtle strawberry fruit, and exceptional texture and minerality, from the top-class, Grand Cru Chardonnay in the mouth. Delicate enough to have on its own as the *apéritif*, this also makes a great partner to salmon.

Nestled in the slopes of the western part of the Mountain of Reims, the village of Ecueil is one of the most celebrated Premier Cru villages of Champagne. Louis Brochet, with whom we have been working directly for a number of years, is one of the great talents of this region. He's one of only two growers we work with directly to have a Masters-level education in winemaking. We took over 10% of the his production of his **2014 Louis Brochet "Alain" Millesime Brut Champagne (\$34.99)**, which is composed of two thirds Pinot Noir and one third Chardonnay. It is 10% barrel fermented. The rest is done in stainless steel, and the wine goes through only partial malolactic. This wine reminds me of the best of the 2004s, and even the 1988s when they were young; it is a graceful, elegant wine with some lovely *pain au levain* and dark cherry Pinot Noir savor in the middle. If you like this as much as I do, it is worth getting some to age. "Classic" vintages like this are happening less than once a decade now. A toast to you! —Gary Westby



Above: Damien Hugot and his foudre of Grand Cru Chardonnay.
Below: Louis Brochet at his winery in Ecueil.



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

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

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

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

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

2018 Domaine des Remizières “Cuvée Christophe” Crozes-Hermitage Blanc @ \$29.99 per bottle

This stunning cuvée is a blend of 85% Marsanne, and 15% Roussanne from vines with an average age of 60 years. Planted on a hillside slope of clay limestone soils, the old vines lend a certain minerality to the fruit, adding to the complexity of this full-bodied white. The wine is aged in oak barrels for a year, with lees stirring to create the excellent palate texture. As full-bodied, round, and rich as this wine is on the palate, it retains a fresh cut of acidity that keeps the whole thing in balance. It’s a perfect food wine, and works beautifully with black truffle preparations or richer seafood fare such as Halibut with cream sauce.

2017 Philippe Leclerc “Les Bons Batons” Bourgogne Rouge @ \$27.99 per bottle

This poignant Burgundy is sourced from fruit grown just outside Chambolle-Musigny. It bears characteristics of this famous appellation, including the delicate, understated palate, the elegant and pronounced aromatics of wild strawberry, clove and young cherries, and a savory forest-floor element. It is almost reticent right now, and needs a good decant an hour or more before enjoyment. It will easily age into a lovely perfumed maturity after several more years in the cellar.

2017 Château de l’Ou “Secret de Schistes” Côtes Catalanes @ \$26.99 per bottle

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

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

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

Signature Red Club Previous Offerings

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

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

2016 Ram’s Gate “Durell Vineyard” Sonoma Coast Syrah @ \$24.99 per bottle

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

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

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

2018 Superuco “Calcareo Granito - Tupungato” Malbec Uco Valley @ \$24.99 per bottle

I don’t need to tell you to drop all your preconceived notions of Malbec, because you will as soon as you taste this wine. The fruit is cool and elegant while retaining intensity and depth on the palate. It’s not the jammy, hot and overripe fruit of your classic \$8 weeknight Malbec. The tannin is subdued yet present, while the acidity is somewhat sharper than you’d anticipate, preserving a freshness and vibrancy in the wine.

Premium Wine Club Previous Offerings

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

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

2019 Astrolabe Sauvignon Blanc Marlborough @ \$14.99 per bottle

The wine is highly aromatic with gooseberry, quince and sweet pea aromas. On the palate it light and crisp,

with ripe tropical fruits of mango, pineapple and papaya making an appearance. The finish is clean and snappy, with a hint of lemongrass and passionfruit. It's a perfect match for an herbed salad with goat's cheese.

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

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

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

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

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

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

Best Buy Wine Club Previous Offerings

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

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

2016 La Fleur Haut-Gaussens, Bordeaux Supérieur @ \$9.99 per bottle

This elegant Bordeaux is 85% Merlot, 5% Cabernet Franc, 5% Cabernet Sauvignon, and 5% Malbec. The wine highlights the strengths of the velvety, black-fruited Merlot grown at Haut-Gaussens, and is both luscious and well balanced with great structure, lifted aromatics and a mineral drive that elevates the wine and adds depth. While it drinks well with a bit of decanting right now, it's also one that you could age for the next decade.

2018 Adega de Penalva "Índigena" Branco Dão @ \$9.99 per bottle

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

2018 Preston "Estate" Dry Creek Valley Sauvignon Blanc @ \$9.99 per bottle

This comes from an organic estate outside of Healdsburg started by Lou and Susan Preston in the 1970s. They planted their first Sauvignon Blanc on the site in 1974, and this old-vine fruit adds depth to the Estate Sauvignon Blanc. Light and crisp on the palate, this wine incorporates lemongrass, nectarine and pear notes. It has a refreshing, almost spritzy quality and is entirely lacking in that green, tomato-leaf quality that sometimes plagues varietal Sauvignon Blanc.

2018 Kalinda Central Coast Chardonnay @ \$9.99 per bottle

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

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

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

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

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

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

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

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

2016 Azienda Agricola Ronchi Barbaresco @ \$27.99 per bottle

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

2018 CastelGiocondo "Campo ai Sassi" Rosso di Montalcino @ \$19.99 per bottle

This wine is produced at the estate about six miles southwest of Montalcino. This Rosso di Montalcino spends a year in big 80- to 100-hectoliter barrels. It is 100% Sangiovese, like all Rosso di Montalcino, and shows good acidity and length. The classic accompaniment in Montalcino would be Pici al Ragù di Cinghiale, Pici are the hand rolled thick spaghetti-like noodles and Cinghiale is wild boar which seems to be included in every dish you get when in Montalcino. If you do not have access to wild boar you can substitute your favorite meat sauce.

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

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

2017 Lazzarretti Rosso di Montalcino @ \$19.99 per bottle

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

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

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

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

Thiénot Brut Champagne @ \$34.99 per bottle

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

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

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