



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

September 2015

Dear K&L Wine Club Members,

Living in the Bay Area, especially in San Francisco, affects the way you view the seasons and how you plan vacations and events, and it also affects what wines to buy and consume. Our most pleasant weather usually comes from Labor Day through to Thanksgiving, when the sun is out and it isn't too hot or too cold, and usually the rainy season hasn't started yet. We chose several wines in this month's club shipments for this "sweet spot," to complement the weather and the cooking styles that go with it. I hope you get a chance to enjoy the weather as well as the wines we have selected.

The Signature Red Club this month is a lot of fun. We start off with an excellent Spanish red in the 2011 Quinta Sardonía QS2, a Tempranillo-based blend with Bordeaux varietals. It is a refreshing, fruit-driven red perfect for backyard barbecues. Along with the sexy Spanish red we have a delightful wine from Sonoma. The 2013 Kalinda "Cuvee 70" Sonoma Coast Pinot Noir is a strawberry-laden Pinot Noir that is drinking beautifully right now. It's an incredibly versatile wine that can pair with almost any food you wish to throw at it. It was made by one of the most famous Sonoma wine producers.

Our Premium Club has two exciting wines beginning with the 2013 Kingston Vineyards (K&L Cuvee) Pinot Noir, a sexy Pinot Noir from Casablanca Valley, Chile, that's awash in bright berry fruit with just a hint of spice and minerals to round it out. Our second offering is the 2013 Domaine Michel Colbois "Chitry" Bourgogne Blanc, a rich and mineral-y French Chardonnay that can pair wonderfully with most cuisine thanks to its perfect combination of acidity and rich fruit notes. These two wines offer up beautiful palate impressions and great balance and complexity.

In the Best Buy Club, usually we have at least one bottle of red wine but for this warm month we have one white and one Rosé. We start off with the 2014 Jean Luc Colombo "Cape Bleue" Provence Rosé, a screamingly good Rosé that offers up beautiful fruit notes with subtle hints of herbs and wet stone. Our other selection is the 2013 Mission St. Vincent Bordeaux Blanc, a lean and racy white from Bordeaux that's perfect paired with late-summer foods. These two selections are also both great for sipping on the porch or patio.

Our Italiano Club comes in strong with two fantastic offerings. The fun starts with the 2012 Cascina Morassino Langhe Merlot, a stunning red that just oozes fruit, with power and complexity. We follow up with the 2011 Santoleri "Vignaladra" Montepulciano d'Abruzzo, a classic Italian red that is ideally suited to pizzas, pastas or grilled foods thanks to its nice fruit and easygoing nature. It can complement almost any cuisine. Enjoy life and drink a bit more Italian wine this month.

Cheers! Go SF Giants!!

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2011 Quinta Sardonía “QS2” Proprietary Red Spain

Quinta Sardonía is a few kilometers downriver from the western border of the Spanish wine DC of Ribera del Duero. It's just outside that designation, and is well situated on gentle south-facing slopes of the valley carved over the centuries by the river Duero. Peter Sisseck (of famed Pingus, one of Spain's greatest wineries) and Jerome Bougnaud recognized the potential of this site and were involved in developing it shortly before its founding as a winery in 1998. Peter Sisseck had years of experience in neighboring Ribera del Duero before starting this ambitious project. He made the



Peter Sisseck of Pingus winery produces the wines of Quinta Sardonía.

winery fully biodynamic from inception. The property covers 17 hectares on eleven different calcareous terroirs. Here he could implement his viticultural ideals unencumbered by tradition or the decisions of generations before him. The result is a youthful estate that produces wines of remarkable complexity and vibrancy. The principle varietals are Tinto Fino and Cabernet Sauvignon but the vineyards also include plantings of Merlot, Syrah, Petit Verdot, Cabernet Franc and Malbec.

Earlier this year I sat down and tasted through numerous wines from Eric Solomon Imports. Among the 30-plus selections we tasted, this 2011 Quinta Sardonía “QS2” Proprietary Red was one of the standouts. It is a blend of 80% Tinto Fino (Tempranillo), 13% Cabernet Sauvignon and 7% Petit Verdot aged for 15 months in a combination of French oak and amphora. This beautiful wine exhibits gorgeous notes of red berry, spice and crushed rock on the nose with a vibrant palate of spicy red berry fruit, floral notes and terrific energy. This is an exciting red wine —it has an electric feel to it. Pair this beauty with a thin-crust pizza, a charcuterie plate or a grilled pork chop. Robert Parker's *Wine Advocate* gave this wine 90 points.

Your re-order price for this wine as a club member is: \$26.99 per bottle.

2013 Kalinda “Cuvee 70” Sonoma Coast Pinot Noir

When Clyde Beffa (K&L owner) and I sit down and taste the numerous samples that are submitted to us for possible Kalinda labels, we are always hoping to catch lightning in a bottle. Often we are tasting tank samples and sometimes even unfinished wines; we need to foresee how the wine will mature and change from the sample in front of us to when it is bottled with the Kalinda label, perhaps six months later. Ideally we want a combination of ripe, fleshy fruit notes, good acidity and balance, and a touch of oak, especially if it is a Chardonnay or Cabernet Sauvignon. When you are choosing wine and planning on putting your label on several hundred-plus cases of it, you'd better be sure that the style is crowd-friendly and approachable.

I think we hit the ball out of the park on this 2013 Kalinda “Cuvee 70” Sonoma Coast Pinot Noir. It starts off with intoxicating aromas of ripe cherries, strawberries, spice and wild floral aromas. On the palate there is a rush of gorgeous cherry, strawberry, hibiscus, nut spice and a touch of oak. The wine has

good acidity and balance. It is flat-out delicious and should pair marvelously well with fresh salmon, roast chicken or leg of lamb. The quality of this wine is no surprise since the juice for it comes from one of the top producers of Pinot Noir in Sonoma Valley/Anderson Valley. Their hand-crafted style shows through in the wine.

Your re-order price for this wine as a club member is: \$22.99 per bottle.

Premium Wine Club

2013 Kingston Vineyards (K&L Cuvee) Pinot Noir, Casablanca Valley, Chile

Courtney Kingston is a longtime friend of K&Ls. We have proudly carried the Kingston Family wines for over a decade now, for nearly as long as they have been producing them. We are delighted to have launched our first Chilean K&L direct import with this delicious bottling of Kingston Family Vineyards Pinot Noir, hand selected on site by us and the winery. It comes from the Casablanca Valley, west of Santiago and about 12 miles from the Pacific Coast.

If you're thinking that this is all great but Courtney is not a particularly Chilean-sounding name, we can explain. Courtney and her husband Andy, who also works full-time at Kingston Family Vineyards, divide their time between Portola Valley and

Casablanca Valley. Family patriarch Carl John Kingston originally travelled to Chile in 1918, prospecting for gold. When that did not quite pan out he married and took over a dairy and cattle farm. Five generations later Courtney Kingston, realizing the viticultural potential of the area, and inspired by the likes of California Pinot pioneers such as David Hirsch and Gary Pisoni, wrote a business plan while studying at Stanford. Vines were first planted on their bucolic valley hillsides in 1998. The family enlisted the help of David Gates of Ridge Vineyards to help manage the vineyards, and have been fine tuning their Sauvignon Blanc, Pinot Noir and Syrah over the years. As they have figured out their property and identified what works best in the vineyards and cellar, their wines have been getting better and better and have also received lots of well-deserved attention in the press.

Okay, so let's talk about this Pinot Noir. The history of this wine is that when I visited the winery outside Casablanca, I stumbled across a lone, small stainless steel tank, which I was told contained press wine for the folks who work at Kingston. After tasting it, I knew that we would have to offer this wine for sale. It's so expressive of Pinot Noir, so much fun and so easy to drink, I could see why it got set aside for employees only! Not to worry, though. They still have a small back-up supply of wine for the workers there.

Bright, juicy, crisply red-fruited Pinot Noir such as this, without excessive oak or fruit sweetness to weigh it down, is a rarity at this price, but our friends at Kingston Family Vineyards managed to make it happen for us. — *Joe Manekin, K&L Spanish/Portuguese/Chilean/Argentinean wine buyer*

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



Courtney Kingston's family winery is in Casablanca Valley, Chile.

2013 Domaine Michel Colbois “Chitry” Bourgogne Blanc

Chitry le Fort is located in the canton of Chablis, halfway between Chablis and Auxerre within the Yonne department, in Burgundy. In 1993 this Auxerrois village was awarded the right to have its wines under the Burgundy appellation under the name “Bourgogne Chitry.” The small village of Chitry le Fort is nestled at the bottom of a valley and surrounded by slopes planted with grapevines and cherry trees. The marl and limestone-rich kimmeridgian soils are perfect for growing mineral-laden white wines with racy acidity. Yvonne and Edmond Colbois started the winery in the early 1900s. For many years they grew grapes to sell to others, and in



Yvonne and Edmond Colbois in the 1930s, enjoying a break with an assistant.

1968 the family began to label the wine under the family name. In recent times the family Colbois has acquired more land. They now own 20 hectares and have built a brand new winemaking facility. All of this has led to a dramatic increase in quality, and the lowering of costs as well.

The 2013 Domaine Michel Colbois “Chitry” Bourgogne Blanc is a 100% Chardonnay that has beautiful notes of golden delicious apples, white flowers and citrus aromas. The palate feels like a sexy Chardonnay with rich flavors of baked apples, hazelnut, brioche, lemon crème and subtle oak notes. This full-bodied, easy-drinking Bourgogne is ideal to pair with roast chicken or a grilled pork chop.

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

Best Buy Wine Club

2013 Mission St. Vincent Bordeaux Blanc

One of the greatest secrets in the world of wine is how good-to-great the white wines of Bordeaux are. The area is of course well known for red wines. The kicker is how affordable the white Bordeaux wines are, except for the top ten or so producers. The majority of white Bordeaux is produced in the southern region of Bordeaux called Entre-Deux-Mers. There the less expensive land, the more consistent climate and the ability to grow larger crops all play into growing white wine. The majority of grapes grown in this region are Sauvignon Blanc with a small percentage consisting of Semillion and to a lesser degree Muscadelle.

The 2013 Mission St Vincent Bordeaux Blanc has fantastic aromas of white grapefruit, lychee,



Entre-Deux-Mers lies between the rivers Dordogne and Garonne.

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

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

2014 Jean Luc Colombo “Cape Bleue” Provence Rosé

Hailed as “The Winemaking Wizard of the Rhône,” Jean Luc Colombo has achieved a high-profile, international reputation for innovative wines that are bursting with personality. A native of Marseilles, he was convinced that the northern Rhône appellation of Cornas had enormous potential for producing stellar quality Syrah. Colombo opened his own wine laboratory in Cornas and developed a thriving reputation as a wine consultant, breathing new life into the then-obscure wines of Cornas and other Rhône AOCs. Soon, Colombo began purchasing his own vineyards, first in Cornas and then throughout the Rhône Valley and Languedoc. This led to the establishment in 1994 of Vins Jean-Luc Colombo. The wines of Vins Jean-Luc Colombo are all highly personalized, sourced from Colombo’s own vineyards and from carefully selected domaines under his direct consultation. With wines as vibrant and memorable as the man who makes them, Vins Jean-Luc Colombo has made a major impact on the evolution of modern French winemaking. Recently, Jean-Luc and his wife Anne were presented the French Legion of Honor Award, the highest decoration a French citizen can receive.



Jean Luc Colombo is a renowned expert on winemaking in the Rhône.

The 2014 Jean Luc Colombo “Cape Bleue” Provence Rosé is a blend of 67% Syrah and 33% Mourvèdre from hilly vineyards located around the city of Salon de Provence, above the bay of Marseilles. A fantastic Rosé with a pale salmon color, it displays gorgeous notes of peach, rose petal and hints of pepper. On the palate there’s a beautiful symphony of raspberries, cherries, black olive, fennel and the slightest hint of white chocolate. This delicious wine is incredibly versatile. Match it with seafood, summer salads or grilled foods, or enjoy it as an apéritif during warm evenings.

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

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

2012 Cascina Morassino Langhe Merlot

Every time I go to Vinality I’m overwhelmed by the immensity of the event, the breadth and variety of wines and the personalities. Tasting through an unimaginable amount of wine in a short time isn’t as glamorous as it sounds; it is physically, mentally and in Italy emotionally challenging. When you go to Bordeaux to taste, you taste Bordeaux, and in Burgundy you taste Burgundy. But to taste wines from all

over Italy is daunting and sometimes you start second guessing yourself about certain wines. This year, as I do every year, I tasted with Roberto Bianco, the owner/winemaker of a small Barbaresco estate called Cascina Morassino. I love his wines; they are the epitome of the Barbaresco style, understated yet supple, aromatic and powerful. As a buyer I get to be on all the “games.” I choose what to taste and decide which wines am I interested in buying, yet it is a game, between me and the producer and sometimes we add in the importer as well. All of us are seated at the table not willing to show our cards to the other. Roberto would be the last guy to be playing any games, but sometimes it’s just a bit of gamesmanship. Roberto is a producer who does everything in the classic manner, classic winemaking, classic varietals. So when he looked at me and said “do you want to taste my Merlot... (pause) no you probably don’t want to taste it, you’re just looking for more classic wines.” Whoa... hey, wait a minute I thought, I don’t want to be pigeonholed! So I said well sure, we’ve got time, let’s taste the Merlot. Roberto responds, well I don’t have very much it’s probably not enough for you to be interested... The Dude was gaming me, I was sure. No, no that’s okay, that’s plenty, let’s taste. Roberto responds, “well let me see if I can find a bottle...” I’m definitely being gamed.

We finally taste the wine, the 2012 Langhe Merlot... wow, I’m going lowercase just to control my excitement. This wine is beautiful. It tastes like Merlot but it has such a unique signature, slightly more briary but with a supple mid palate, wonderful finish... well, you’ll see. I think it calls for lamb chops, and I hope there’s no need to say this: no mint sauce.

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

2011 Santoleri “Vignal adra” Montepulciano d’Abruzzo

It would be hard for us Americans to imagine our family living on the same piece of land for 500 years. Maybe our propensity to move is what brought us all here! Giovanni Santoleri is a man who’s carrying on the tradition of his forebears. I can’t imagine the weight of that on my shoulders but young Giovanni has really brought it together. He had to; his father Nicola died in a car accident in 2010 and Giovanni had to step in and take over. In Italy they have a saying that you never really become a man until your father dies. Giovanni had to step into that role too young.

His wines are a tribute to his father’s guidance. Everyone who has land in this region of Italy grows vines and makes wine, but usually at a subsistence level. In 1968 the Santoleri family decided to make a step up in quality and replant their vineyards. Their first production from the replanted vines was in 1971. The winery is in the town of Guardigagrele in the southern part of the Abruzzo, and is very close to the Parco Nazionale della Majella. The vineyards are planted at more than 1100 feet, facing south-southeast. The soil is a mixture of sand, clay and limestone. For most people this is where you start looking to see what kind of barrels they use (we are way too fixated on barrels). The Santoleri family don’t use barrels; the wine is fermented and then aged in stainless steel. While there are benefits to using a breathable container like wood, especially for reductive varietals, the Montepulciano grape has so much power and potential it produces wines of character without wood. The Santoleri Vigna Ladra is not fined or filtered; it is just the pure expression of Santoleri’s vineyards and soil. I love the wild, gamey flavors of this wine and find the luxuriating texture fascinating. This wine needs a bold food pairing. If you could get your hands on some wild boar that would be great! But not all of us can do that, and a bone-in Rib Eye would do fine.

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



Vini Santoleri has a dramatic backdrop, the Apennine range.

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

A blend of 80% Grenache, 10% Mourvèdre, 5% Cinsault and 5% Syrah. The grapes are hand harvested and destemmed. The wine is fermented in concrete tanks and aged in older oak barrels. The “Tradition” is classic Gigondas, loaded with sweet red and black fruit flavors. Aromas of Chinese five spice powder and tobacco are prevalent as well. The wine is medium- to full-bodied with fine tannins and an elegant finish. Serve this delicious wine with meats right off the grill. I'm partial to a little tri-tip or maybe a rack of lamb. If you want to get more creative, try it with some roasted monkfish with a little olive tapenade spooned over the top. —*Keith Mabry, K&L Rhone/French Regional Buyer*

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

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

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

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

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

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

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

You may be familiar with the IPOB (In Pursuit of Balance) movement, which is one of the influences behind this wine. A popular group of wineries is working to fashion lower alcohol, natural-if-possible wines that are more food friendly and palate friendly than the hedonistic California reds we have grown accustomed to. The 2009 Baker Lane “Estate” Sonoma Coast Syrah tips the scales at a modest 13.6% alcohol. It displays notes of black fruits, pepper, game and spice on the nose while the palate is an energetic mix of blackcurrant, plum, licorice, pepper and hints of baker's chocolate. The acidity and elegance of this wine make it a match for lamb, duck or spicy vegetable dishes.

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

Nottingham Cellars is the parent wine company of the Cranor family. Within it they have created several more

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

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

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

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

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

____ Bottle(s) 2010 Alysian “Russian River Selection” Pinot Noir @ \$24.99 per bottle

This is an exciting wine with an expressive nose of cola, rose hips, nutmeg and cranberry. The palate brings it all together with bright, crunchy red fruit that includes cranberry, cherry and raspberry notes, hints of sage and bitter chocolate. This is an energetic wine. I would pair it with grilled lamb or pork chops.

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

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

Premium Wine Club Previous Offerings

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

The 2012 Domaine de la Noblaie “Chiens-Chiens” Chinon is 100% Cabernet Franc aged for 12 months in neutral French oak barrels and then transferred to tank where it remains for eight months more. Some of the wine is fermented in stainless steel tanks, some in barrel and some in concrete that has some of the local chalk mixed into the concrete, giving the wine a unique influx of terroir. Aromas of blackberry, licorice and tobacco rise from the glass with just a hint of green vegetables. The wine turns dark and brooding with Asian spice, pipe tobacco and blackberry and cherry fruit. Subtle tannins and a touch of chalky limestone add nuance. This red wine is a lot of fun. Pair this with racier dishes such as grilled duck, stuffed green bell peppers or steak salad.

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

The 2011 Celler del Roure “Cullerot” Blanco is the culmination of Pablo Calatayuid’s vision, a blend of Verdil, Pedro Ximenez, Macabeo and Chardonnay aged for six months in amphorae. This wine embodies the idea of returning to ancient winemaking ways. The 2011 Celler del Roure Cullerot Blanco was flat-out delicious when I tasted it earlier this year, loaded with notes of fennel, white flower and minerals on the nose with a smooth and succulent palate of stone fruits, licorice and citrus. This unique wine feels like a cross between an Albarino and a Chardonnay. Pair it with seafood, shellfish, fowl or a summer salad.

____ Bottle(s) 2013 Clos de l’Anhel “Les Terrassettes” Corbières @ \$14.99 per bottle

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

____ Bottle(s) 2013 The Calling “Dutton Ranch” Russian River Valley Chardonnay @ please inquire

This has a rich nose dominated by tropical fruit with hints of honeysuckle and beeswax. The palate is rich, with notes

of pear, pineapple and hazelnuts along with fine tannins and rich oak accents flawlessly intertwined. The perfect match for roast chicken or a grilled pork chop, this is the quintessential Chardonnay from an interesting duo.

____ Bottle(s) 2008 Chateau BOLAIRE Bordeaux Supérieur, Macau en Médoc @ \$13.99 per bottle
2008 Château BOLAIRE clearly transcends its “modest” appellation. It offers vibrant proof that Bordeaux can still be very much a player, not just in the world of super-premium or ultra-premium wines selling for over \$100 a bottle. It is a great red wine value from an underrated year. The hardness of the vintage is a perfect match for the fruit forwardness of the property. This wine is spicy and oaky and semi-new wave, but the acidity keeps it in balance. Best with a hearty steak dinner. Decant this wine one hour before serving it. —*Clyde Beffa*

____ Bottle(s) 2013 Frescobaldi “Castello di Pomino” Chardonnay @ \$14.99/bottle
This is a blend of mostly Chardonnay with some Pinot Bianco blended in. The wine has a greenish-yellow hue with aromas of lemon crème, white peach and jasmine. The palate is an intoxicating mix of fresh cut flowers, white peaches, wet stone and fruit flavors that mingle with the lively acidity and tannins. The wine has great energy and verve which make it the ideal apéritif wine and also the perfect match for fish or fowl. *Wine Spectator*, Stephen Tanzer's *International Wine Cellar* and Antonio Galloni's *Vinous* all gave this wine 90 points.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2014 Kalinda Santa Ynez Valley Sauvignon Blanc @ \$8.99 per bottle
The 2014 Kalinda Santa Ynez Valley Sauvignon Blanc is a light golden color in the glass with aromas of white flowers, wet stones, pea shoots and hints of lime blossoms. The crispness, acidity, citrus notes and dryness make it the perfect apéritif wine or wine to pair with salads or seafood. The palate is bright and crisp with flavors of lime, fig, gooseberries and minerals all combined together in a savory package. This great little Sauvignon Blanc is here just in time for you to savor during the warm, late-summer evenings on your deck or patio.

____ Bottle(s) 2012 Oakridge Estate “Over The Shoulder” Shiraz Yarra Valley Victoria @ \$10.99 per bottle
Featuring the 2012 Oakridge “Over The Shoulder” Shiraz in the Best Buy Club is absolutely astounding value! The wine shows lovely perfumed notes of red currant, raspberry and toasted spices. The palate is medium bodied with great vibrant energy and fine soft tannins. Flavors of ripe red berries and exotic spice have a little lick of oak, and some warm earth notes in the finish. Great balance, completeness and great persistence on the palate. This drinks well above its price point and will continue to do so for three to five years at least. This will be a staple for me this summer and beyond. I hope you enjoy it too. Cheers! —*Ryan Woodhouse, K&L Aussie Wine Buyer*

____ Bottle(s) 2014 Montmassot Picpoul de Pinet, Languedoc @ \$9.99 per bottle
When I tasted this wine with oysters that were prepared three different ways I really began to understand this wine, beyond the brightness and freshness. The wine paired perfectly with every permutation of that food. The Montmassot is vibrant and clean with notes of pink grapefruit and green apples on the palate. The finish is full of salty sea air. You don't need oysters to enjoy this wine. It is great with all kinds of seafood or as an apéritif. Just remember, it will “pic your poul.” —*Keith Mabry, K&L buyer of Rhône and French Regional wine*

____ Bottle(s) 2013 Prieuré Saint Hippolyte Languedoc Rouge @ \$9.99 per bottle
This Languedoc Rouge is a blend of 75% Syrah and 25% Grenache with aromas of freshly picked blackberries, wild black plums and spicy pepper notes. The palate is a nice medley of blackberry, plum, spice and iodine notes all framed against supple tannins and racy acidity. The wine finishes smooth and long and has a nice snap on the end. Pair this with lamb, pork or a nice flank steak fresh from the grill. Also try their Rosé. —*Clyde Beffa*

____ Bottle(s) 2012 Château Coupe-Roses “Champ du Roy” Minervois Blanc @ \$9.99 per bottle
This is a blend of Grenache Blanc and Muscat Petit Grain. The grapes were harvested by hand and de-stemmed before being pressed. The wine has a beautiful nose of honeysuckle, melon and jasmine with pretty melon, sweet celery and biscuit notes. Good acidity and an elegant structure make this a great and versatile food wine that should pair well with a cheese course, oysters or summer salads.

____ Bottle(s) 2013 Domaine d'Andezon Côtes du Rhône @ \$9.99 per bottle
A blend of 90% Syrah and 10% Grenache, the 2013 Domaine d'Andezon Côtes du Rhône is a violet color in the

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

____ Bottle(s) 2011 Hazana “Tradicion” Rioja Spain @ \$8.99 per bottle

This is a delicious wine, packed with beautiful red fruits. This wine gives a great introduction to Rioja without breaking the bank. A blend of 85% Tempranillo and 15% Graciano from 20- to 40-year-old vines, aged in a combination of American and French oak, this is a sexy wine that oozes bright red berry fruit, sandalwood and spice notes. Great balance and harmony, fine tannins, good acidity and subtle spice notes on the energetic finish. I would pair this wine with pork chops, charcuterie or grilled salmon. Robert Parker’s *Wine Advocate* gave this 90 points.

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

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

____ Bottle(s) 2012 Trim Cabernet Sauvignon California @ Please Inquire

The 2012 Trim Cabernet Sauvignon California is dark red, almost purple in the glass with seductive aromas of blackberry kirsch, crème de cassis and spice notes. The palate is a sumptuous blend of black cherry, blackberry, mocha and spice notes with a full-bodied palate and a long, smooth finish. A great little value, this wine will pair well with rich grilled meats, spicy pasta dishes and roast chicken.

____ Bottle(s) 2011 Ravenswood “Vintner’s Blend” California Shiraz @ \$8.99 per bottle

The 2011 Ravenswood “Vintner’s Blend” California Shiraz is one of those wines, an outstanding value. Sourced from vineyards dotted throughout California and aged in for 18 months in French oak (35% new) the Vintner’s Blend Shiraz is delicious. This wine starts off with seductive aromas of spiced plum cake, clove, tobacco and black plum while the palate displays rich blackberry and black plum fruit with hints of spice, mocha and dark chocolate. Rich and brawny, this wine is a mouthful and should pair marvelously with grilled meats, pizza, pastas and sausage.

____ Bottle(s) 2013 Myka Cellars “Mitzi” Santa Cruz Mountains Chardonnay @ **Special price \$7.99 per bottle**

This has an absolutely beautiful nose of white flowers, nectarine, fig and wet stone. The palate pulsates with energy thanks to the racy acidity and displays citrus, stone fruits and nectarine flavors as well as a slight hint of mineral and iodine. This wine is reminiscent of a fine Chablis, and is a perfect match for cheeses, salads or seafood.

____ Bottle(s) 2013 Capcanes Mas Picoso Montsant @ \$9.99 per bottle

The wine is a ruby red in the glass with aromas of boysenberry, pepper, hibiscus and vine-ripened tomatoes. The palate is a bright display of cranberry, Rainier cherry, raspberry gelatin and subtle spice notes. With its nice energy and grippy tannins, this wine is lively on the palate and feels refreshing and invigorating. It will go nicely with fig salad, prosciutto or any kind of dish that requires a lively red wine.

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

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

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

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

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

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

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

____ Bottle(s) 2011 Cantina Tollo Montepulciano d’Abruzzo Valle d’Oro @ \$7.99 per bottle

The town of Tollo is located on gently sloping hills near Chieti, about 12 miles from the coast. The rolling hills around Tollo provide the vineyards for Cantina Tollo, which is now producing wine from more than 7,000 acres! The 2011 Cantina Tollo Montepulciano d’Abruzzo Valle d’Oro is a delightful wine. It is fermented in stainless steel tanks, racked off and then allowed to sit for almost a year before bottling. The results are an everyday marvel, balanced, fresh and extraordinarily pleasing. I think this is the wine for your Tuesday night pasta. A glass of Montepulciano d’Abruzzo with a classic American spaghetti marinara, a bit of French bread— tutto bene!

____ Bottle(s) 2011 Luciano Landi “Gavigliano” Lacrima di Morro d’Alba Superiore @ \$21.99 per bottle

Just a handful of producers make Lacrima di Morro d’Alba DOC and one of the best is Luciano Landi, whose grandfather Sergio started the winery in the 1950s. The winery is located in Belvedere Ostrense, a small commune ten miles from the coast at just over 800 feet in altitude. It’s a bit north of the river Jesi in provincia di Ancona. Luciano also makes Verdicchio but for me, his Lacrima di Morro d’Alba is the star. This is such a unique varietal. I remember tasting it for the first time and it seemed so new-world just from the nose, an intense blueberry compote, wild and vibrant. On the palate you can tell this is a serious wine with its structure, depth and richness. It has a focused, intense flavor, powerful texture and long finish. This wine seems ready for some barbecued ribs or some intense meat on the grill! Powerful, rich and drinkable with that undeniable blueberry finish.

____ Bottle(s) 2013 Perticaia Umbria Rosso IGT @ \$12.99 per bottle

I was attracted to this winery initially because of its consulting enologist, Emiliano Falsini. I’ve had many wines from wineries that Emiliano consults with and his delicate hand with winemaking shows in the wines he’s involved with. They have always made me sit up and take notice. This wine, the 2013 Perticaia Umbria Rosso IGT, is made from 80% Sangiovese, 10% Colorino and 10% Merlot. This fresh Rosso is fermented on the skins in stainless steel for one week and does not see any wood. The result is a vibrant freshness that shows Sangiovese’s typical cherry-like aromatics coupled with the lushness of the Colorino and Merlot. The wine’s natural acidity is balanced and it has a broad, appealing palate presence. Wondrous with charcuterie, light pastas or roasted chicken.

____ Bottle(s) 2012 Castello di Buttrio Refosco Colli Orientali Friuli @ \$17.99 per bottle

The wine has a lustrously dark color. Its aromatic is somewhere between fruity and earthy, balancing intriguing highlights from both. It flows across your palate with density, lushness and a supple grace but is followed by excellent acidity that balances the wine all the way to the back of your palate. A long, lingering finish heightens the experience. Upon tasting this I immediately started looking for a forkful of food to enjoy it with. It’s perfect for those savory Eastern European dishes of pork, onion, bacon, cabbage and spices that are cooked in a pastry shell or are the filling in ravioli. That hint of wildness, nutmeg, sage and pepper makes for incredibly satisfying winter meals.

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

____ Bottle(s) Louise Brison “L’Impertinente” Brut Rosé Champagne @ \$34.99 per bottle

This is one of the top wines from all-organic, Aube super star Louise Brison down in Noe-les-Mallets. The Louise Brison “L’Impertinente” Brut Rosé Champagne is 100% Pinot Noir and is made by saignée with all of the juice in contact with all of the skin. Getting an entire vineyard of Pinot ripe enough to use this method is a difficult and expensive process in Champagne. This wine is also treated to full barrel fermentation in old oak. I first tried this

with Chinese scallion pancakes called “Cong You Bing” that my wife Cinnamon made at home. This full-bodied Rosé does not cross the line into heaviness, and was spectacular with the food. She described it better than I could, crediting the Champagne with both lush mouth feel and bright acidic zing.

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

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

____ Bottle(s) Drappier Carte d’Or Brut Champagne @ \$34.99 per bottle

The Drappier Carte d’Or Brut Champagne is composed of 75% Pinot Noir, 15% Chardonnay and 10% Meunier, with about 5% barrel-aged reserve wines in the blend. The fruit comes almost exclusively from the Aube department. I found the wine to have an explosive nose, with clean aromas of baguette and nectarine. This is an extraordinary négociant bottling, on the level of Louis Roederer or Bollinger in quality, but with a style all its own. In the mouth the Carte d’Or has red maraschino cherry from the generous use of Pinot, and an almost Chablis-like minerality on the finish. It balances richness, detail and freshness, perfectly.

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

This producer is a neighbor of former Champagne Club producer Bruno Michel in the village of Pierry, just south of Epernay. The JM Sélèque Brut Tradition Champagne is on our shelf at \$49.99 but your Club price is just \$39.99. The wine is 50% Meunier, 40% Chardonnay and 10% Pinot Noir, mostly from sud-Epernay, but also including some of their holdings in the valley of the Marne. The estate is small at just under 18 acres, but spread out with plots as far away as Boursault (next to Tarlant). Try this bottle with just one other person so you each get a good share. It has a lot of complexity beneath its subtle, even shy exterior. I love the pure white fruit and precise minerality of this wine, and look forward to having it with a Chirashi bowl or just some sushi to go.

Signature Red “Cali Sampler #1” Six-Pack

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

Signature Red “Cali Sampler #2” Six-Pack

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