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Dear K&L Wine Club Members,

Where did the time go? Ever since my wife and I had our first child last September it's felt like there's never enough time to get my work done, do home chores and still have time to relax. Wine becomes such an important part of life—to take a few minutes to relax, savor the moment and enjoy the simple, easy pleasure of a glass of wine together. I hope our monthly shipments help create such moments for each of you—a small respite from the hustle and bustle of everyday living.

France is the place this month for our Signature Red Club with two awesome selections. We begin with the 2015 Domaine Lafage “Arqueta” Collioure Roussillon, named in *Wine Advocate* as #2 Wine Value of the Year by Rhône reviewer Jeb Dunnuck. Don't just take their word for it. I guarantee this will be one of the best wines you have ever tasted from the Roussillon. Packed with pretty red fruit, it's well-balanced and drinks like a fine Châteauneuf-du-Pape for half the price. Paired up with this beauty is the 2014 Aurélien Verdet Morey-St-Denis, a delicious red Burgundy that is a mind-blowing value. The power of the K&L Wine Clubs is once again on display here. We were able to make a great take-all deal, and you get this amazing red Burgundy that usually sells for two to three times the price.

We have another stellar Premium Club shipment for you: a great little red Burgundy and a lip-smacking Napa Valley Sauvignon Blanc. The 2014 Aurélien Verdet Hautes Côtes de Nuits “Le Prieuré” Rouge is the flagship offering from this up-and-coming producer. To get a wine of this pedigree for \$14.99, it's ridiculous. You should be snatching this up by the case—a fabulous everyday red Burgundy for pennies! We also have a delicious white from Emmolo which is part of the Wagner Family portfolio (Caymus). The 2016 Emmolo Sauvignon Blanc Napa Valley is a great example of why Napa Valley is the greatest place to grow Sauvignon Blanc in California. This wine has gorgeous grapefruit and citrus notes along with great minerality and verve. Enjoy this dynamic duo over your Labor Day weekend.

France is at center stage this month in the Best Buy Club as well, this time all Bordeaux. Bordeaux is still home to the largest amount of great wine produced in the world—that's how we could get these two great wines to you for only \$20. As much as I love Napa Valley it can't touch Bordeaux at two for \$20. The 2014 d'Hanteillan Haut-Médoc is a classically styled Bordeaux, atypical in that it contains a greater amount of Cabernet Sauvignon than Merlot. This structured, impressive wine is built to last and displays all the marks of the underrated 2014 Bordeaux vintage. Along with the marvelous d'Hanteillan we have the 2015 Lamothe Castera Bordeaux. This easy-drinking value is all about the 2015 vintage, with tons of black and red fruit along with silky tannins. The epic 2015 vintage is on display and can be yours for only \$8.99 a bottle which makes it one of the best values ever featured in the Best Buy Club.

Our Italiano Club has two fantastic red wines. We start off with the 2013 d'Amico Notturmo dei Calanchi Pinot Nero Umbria. I love the fruit and minerality of this wine and I think you'll be impressed — it feels like a brilliant Italian take on Pinot Noir. Paired along with the Pinot Nero is the 2016 Fratelli Barale Dolcetto d'Alba “Le Rose.” It's the ideal complement to pizza and pasta. The great structure and feel of this wine allow it to excel when it's paired with these ever-popular foods.

Cheers,

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2014 Domaine Aurélien Verdet Morey-St.-Denis

Thanks to the buying power of K&L Wine Merchants and its wine clubs, we have this fabulous wine for you. A major US liquor distributor decided to get out of selling Burgundian wines, and we stepped up and bought substantial inventories of wines from a few select producers, including Domaine Aurélien Verdet. Third-generation winemaker Aurélien Verdet is fashioning some of the most approachable and sensuous wines around. His father Alain Verdet was one of the first winegrowers in Burgundy to be certified organic, back in 1971. Alain Verdet was quite unlike his peers in the late sixties and early seventies. While they were succumbing to the pitches of pesticide salesmen, Alain stayed true to his old-world farming roots.

Aurélien Verdet took over for his father in 2008 after gaining valuable experience as a cellar master for another reputable domaine. Aurélien came to the family winemaking role in a roundabout way. For a time, he was a motorcycle racer. After a pretty bad crash on the motorcycle, Aurélien decided to take the helm of the family's four hectares of Burgundy holdings. He shares his father's firm belief in organic grape growing. With better training in winemaking than his father had, he is crafting some excellent offerings.

The 2014 Domaine Aurélien Verdet Morey-St-Denis comes from two plots, with 80% of the blend coming from the En la Rue de Vergy, which lies immediately above the Grand Cru Clos de Tart. The stony vineyard soils have a subsurface of Bajocian limestone, giving this stylish wine a bouquet of morello cherry, plum and polished mahogany. The palate has great breadth, with fine tannins, great precision and impressive complexity. This wine easily drinks like an \$80-plus red Burgundy—it's a flat-out steal. We suggest that to fully enjoy this wine, you decant it two to three hours before drinking, to allow it to unfurl its tail like a peacock!

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



Winemaker Aurélien Verdet draws on both traditional family knowledge and professional training.

2015 Domaine Lafage “Arqueta” Collioure

Domaine Lafage in the Languedoc-Roussillon is the home base of winemaking couple Jean-Marc and Elaine Lafage, who are currently consulting on multiple projects in Spain, South America and of course the Languedoc-Roussillon itself. Known for his deft touch with Southern European varietals, Jean-Marc Lafage has quickly garnered a reputation as one of the area's up-and-coming winemakers. The Languedoc-Roussillon is one of the oldest and largest viticultural areas in France. Vines were cultivated there by the Romans and perhaps even earlier. With dramatic topography and steep, sloping hills, much of the area is reminiscent of Spain's Priorat region.

The 2015 Domaine Lafage “Arqueta” Collioure is a stunning value, loaded with bright red fruit, zesty



Winemaker Jean-Marc Lafage.

minerality and crisp tannins. This incredibly bright, food-friendly red is ideally suited to pork, lamb and veal dishes. It is a blend of 40% Grenache, 30% Syrah, 25% Carignan and the rest Grenache Gris. This voluptuous beauty was named #2 Wine Value of the Year for 2016, by Jeb Dunnuck of Robert Parker's *Wine Advocate*. I have placed quite a few offerings from Domaine Lafage in the clubs in the past, and this is easily the best wine they have made. I am looking forward to hearing what you think. *Wine Advocate* gave it 93 – 95 points.

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

Premium Wine Club

2014 Domaine Aurélien Verdet Hautes-Côtes de Nuits “Le Prieuré” Rouge

This is the second of two wines going out this month to our club members, from the amazing estate of Domaine Aurélien Verdet. (See also the Signature Red Club.) The 2014 Domaine Aurélien Verdet Hautes-Côtes de Nuits “Le Prieuré” Rouge is in many ways the flagship offering of Domaine Aurélien Verdet. Totally committed to organic farming and its principles, third-generation winemaker Aurélien Verdet has crafted an excellent everyday red Burgundy in the Hautes-Côtes de Nuits “Le Prieuré” Rouge. This is the wine that his name has risen on, and upon tasting it you'll know why. Trying to find good, enjoyable Bourgogne Rouge for under \$25 is like the search for the Holy Grail, seemingly futile. And here we are with a great-drinking Bourgogne Rouge for under \$15!

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

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

2015 Emmolo Napa Valley Sauvignon Blanc

This wine is one of several made by the Wagner family, which can trace its Napa Valley wine origins back for 150 years and eight generations. Three branches of the family, Glos, Stice and Wagner, bought multiple vineyard sites in the Napa Valley, as far back as 1858. Like many “old-guard” Napa Valley families, they were able to survive Prohibition thanks in part to their prune and walnut orchards. The three branches were brought together in 1934 when Charlie Wagner married Lorna Belle Glos, a Stice descendant. In 1941 Charlie and Lorna added 73 acres of Napa Valley land to their holdings. In 1960, foreseeing a bleak future for their prune and walnut orchards, they shrewdly pulled out the trees and began to replant the orchard land to vineyards of Pinot Noir, Johannisberg Riesling and a special Cabernet Sauvignon clone that Charlie had procured from Stag's Leap Wine Cellars owner Nathan Fay. By 1972, their Caymus winery was up and running. They were also continuing to sell fruit to various other vintners, such as Inglenook.



Winemaker Jenny Wagner.

Charlie Wagner died in 2002 at the age of 90. His son Chuck Wagner had been working alongside him since 1972. Chuck, along with his three children Charlie, Joseph and Jenny Wagner, has continued to manage and expand the family wine holdings. Emmolo is one of their newer projects and is devoted to making world-class Napa Valley Sauvignon Blanc and Merlot. Jenny Wagner, Chuck Wagner's youngest child, is the winemaker at Emmolo, which is named after her mother Cheryl Emmolo. The Emmolo family too has a long history in Napa Valley. Great-grandfather Salvatore Emmolo started a grape rootstock nursery in Napa in 1923. His son Frank took over the nursery and planted Sauvignon Blanc and Merlot on the family property. Hence the two grape varieties grown and made by Emmolo.

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

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

Best Buy Wine Club

2014 d'Hanteillan Haut-Médoc Bordeaux

Château d'Hanteillan trace its history to the 12th century, when Pope Alexander III mentioned it as belonging to the Abbey of Vertheuil. The estate has traded hands numerous times over the years. Since 1972 it has been in the hands of the Mathieu-Blasco family. Like many estates in the Haut-Médoc, Château d'Hanteillan produces wines of a quality that far outshines the price. In either a good or great vintage, you often are looking at a spectacular buy—as with this 2014.

The estate of Château d'Hanteillan is 35 hectares, with soils comprised mainly of clay and limestone along with gravel and marl. The plantings are 50% Cabernet Sauvignon, 45% Merlot and 5% Petit Verdot. The grapes are machine harvested; then, eight workers hand sort them on a table. The juice is handled traditionally and vinified in concrete and stainless steel vats. It's later transferred to oak barrels (40% new and 60% one-year-old) where it ages for 14 to 16 months.

The 2014 Château d'Hanteillan Haut-Médoc is exactly what I want from an affordable Bordeaux offering. As much as I love California Cabernet Sauvignon there really isn't much under \$20 that shows any kind of terroir. This Bordeaux wine just oozes personality. The 2014 vintage is known for bright, crunchy berry fruit and crisp tannins—they abound in this wine. Dark chocolate and earth notes nicely evolve as the palate opens up. You can pair this with red meats or anything from the grill. To ensure the wine displays all the character mentioned here, you should decant it one to two hours before drinking it. *Wine Advocate* gave it 91 points.

Your re-order price for this wine as a club member is: \$10.99 per bottle.



Château d'Hanteillan, in the Haut-Médoc.

2015 Château Lamothe Castera Bordeaux

In case you haven't yet heard, the 2015 vintage in Bordeaux was another in a string of greatest vintages of the century, following in the hallowed footsteps of 2000, 2005, 2009 and 2010. While I can't help making a bit of fun of the hyperbole that the Bordelaise seem so often to invoke, the 2015 vintage is indeed fantastic. You would be wise to indulge in it. I have now travelled eight times to Bordeaux to taste *en Primeur*, and I can say unequivocally that 2015 is equal to 2009 and 2010 in quality. With Classified Growth Bordeaux prices ranging from \$30 to \$1200 a bottle, we have come to expect them to be great. But the real test of a vintage is the affordable wines, and in 2015 they are outstanding. To get a wine of the quality of the 2015 Château Lamothe Castera for only \$8.99 is unbelievable!

Lamothe Castera is a 75-hectare estate located in the Entre-deux-Mers area of Bordeaux. It's owned by Renaud and Claire Jean, who fashion the wine from both Merlot and Cabernet Sauvignon grapes. The 2015 Lamothe Castera comes from 30-year-old vines and is a blend of 80% Cabernet Sauvignon and 20% Merlot aged in stainless steel tanks. The resulting wine has a dark cherry and blackberry feel with rich berry aromas, hints of dark chocolate and mocha notes. Supple and approachable, this is the perfect affordable Bordeaux, a wine you can enjoy on a nightly basis without breaking the bank.

Your re-order price for this wine as a club member is: \$8.99 per bottle.



Lamothe Castera is in the Entre-deux-Mers area of Bordeaux.

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

2013 d'Amico Notturmo dei Calanchi Pinot Nero

For Pinot Noir purists, Italian Pinot Noir is always certain to bring up discussions. The grape has been grown in Italy for more than 150 years, but only in the last 30 to 40 has it been taken seriously as a red variety and not just a sparkling wine grape. Pinot Noir is notorious for its persnickety requirements for very specific climate and soil. Pinot Noir is planted in many parts of Italy, including Lombardy, Piedmont, Tuscany, Trentino and Alto Adige. The d'Amico vineyard is in Umbria, along the Umbria-Lazio border, at an altitude of 1800 feet amongst the dramatic Calanchi, ridges with deep furrows created by erosion. This is a limestone-rich soil, generally considered the best type for Pinot Noir. I visited the winery in 2015 and met with the winemaker, Guillaume Gelly. Guillaume is Alsatian and has a different take on how to make Pinot Noir. I felt really inspired by his approach. Guillaume is a vineyard-first guy, and vineyard-second too. He's not interested in "making" anything, and thinks of himself more as a shepherd, helping the grapes grow to their maximum representation of the particular growing year. This is still a young vineyard, only planted in 2003. Each year the depth of flavor increases and a gentler hand in the winery is necessary. The wine is aged for ten months in a three-year rotation of



D'Amico winery is at the edge of a Unesco World Heritage site.

French barriques: one third of the barriques are new, one third are second year and one third are third year. The year 2013 was excellent for this vineyard; the grapes gained a slightly richer texture and depth than in previous years. As global warming advances their 1800-foot elevation with its cooler evenings and better air flow is ideal for Pinot Noir. Try this wine with grilled lamb chops, as I did.

Your re-order price for this wine as a club member is: \$28.99 per bottle.

2016 Fratelli Barale Dolcetto d'Alba "Le Rose"

The staff members at K&L are all in love with Barale. I get more inquiries about when these wines will arrive than for any other Italian wine we buy. It's not just the classic label that people love, or the outstanding pricing. It is the purity of the wines, a classic statement of place over winemaking. You could say the Barale wines are simple and you'd be correct. They don't try to be anything other than what they are, a reflection of their soil and the vintage, simply classic.

The Dolcetto d'Alba "Le Rose" comes from a southeast-facing vineyard at an elevation of about 1000 feet on a 30% slope in Monforte d'Alba. These conditions produce archetypal fruit character. The grapes are fermented in stainless steel with selected indigenous yeast varieties for eight days with lots of pumping over. Following fermentation, the wine goes into large oak barrels to complete the malo-lactic fermentation and then it is bottled. The 2016 vintage is an exceptional one. You'll be hearing about it as the more important appellations begin to release. The richness of this wine is a testament to this vintage. This is a wine that has 12.5% alcohol. It should be drunk at cellar temperature, about 55° to 60°. At this temperature the wine shows more flavor facets and more spice, and a bit of its tannin shows up to give direction and focus. In Piedmont this varietal is always thought of as simple and is drunk with simple foods. For us, those simple foods are the special ones! My favorite for this varietal is polenta, as its creamy nature softens the wine's tannins. Whether you're adding wild mushrooms or Italian sausage, you'll be in heaven.



Fratelli Barale's winery is in the village of Barolo.

Your re-order price for this wine as a club member is: \$10.99 per bottle.

Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a "backlist" of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine club-related issues, call us at x2766 and we will help you resolve them. We have a voice-mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can email us at theclubs@klwines.com.

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

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

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

Signature Red Club Previous Offerings

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

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

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

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

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

The vintage 2014 was a little cooler in the region, providing a great thread of freshness and bright blackberry fruit notes to this wine. Notes of violets, currants and peppery spices also abound. Since Roussillon is so close to the Spanish border, there is a large Catalan population throughout the region. The beautiful food there is a great hybrid of savory roasted meats, cured hams and salumi, beautiful seafood and creamy sauces. My own favorite dish was a chickpea salad tossed with Spanish chorizo, roasted peppers and a light vinaigrette laced with a little cumin. That and maybe a grilled veal chop and you've got a pretty perfect pairing for this wine. —*Keith Mabry, K&L Rhône/Loire Valley/French Regional Buyer*

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

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

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

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

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

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

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

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

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

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

____ Bottle(s) 2015 Powell & Son Shiraz Barossa Valley @ \$24.99 per bottle.

This has powerful, saturated dark fruit intertwined with scorched earth and a wild smoked meat note. The wine is richly textured and satisfying, but not an overdone fruit bomb. Whilst the wine has yet to be issued scores, Lisa Perrotti-Brown MW, Editor-In-Chief of Robert Parker's *Wine Advocate*, wrote of a recent barrel tasting at the winery in Barossa: "His 2015s revealed some incredibly exciting wines in the pipeline. David Powell is back."

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

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

____ Bottle(s) 2014 Loring Wine Company "Kessler-Haak" Sta Rita Hills Pinot Noir @ \$24.99 per bottle.

The inaugural release of this wine. Rich, deeply fruited, full-bodied, high-octane California Pinot Noir. Hard to resist, from the first sip. Loaded with dark blackberry, deep raspberry and strawberry notes, this supple, seamless wine is a sexy Pinot Noir that oozes hedonism in all the right ways. If you crave deep, rich Pinot Noir, here it is.

Premium Wine Club Previous Offerings

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

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

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

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

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

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

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

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

____ Bottle(s) 2016 Château Gassier "Esprit Gassier" Provence Rosé @ \$14.99 per bottle

A delicious wine with cherry, watermelon, peach and ever so slight citrus (orange) notes. Good minerality and a slight herbal note give this racy, fresh Rosé the perfect balance between terroir and fruit. Pair this with summer salads, barbecued meats or any other summertime fare.

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

The 2014 Castello di Volpaia Chianti Classico is a blend of 90% Sangiovese and 10% Merlot aged for 12 months in large oak casks. The resulting wine is a fresh, berry-driven rendering that has pretty floral notes. On the palate

cherry, cola, strawberry and dried herb flavors mix with firm tannins and ample acidity. A well-balanced wine, this will pair marvelously well with pastas, pizza and grilled meats. James Suckling gave this 92 points.

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

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

Best Buy Wine Club Previous Offerings

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

This 2015 “Tendresse” is equal parts Grenache and Syrah with notes of raspberry coulis, ripe cherries and aromas of alder wood. The wine picks up density and weight as it opens, showing more peppery and Asian spices and sweeter, riper fruit. This is a polished Côtes du Rhône with a beautiful rhythm that will continue to evolve in your glass.

Right now, it is perfect for all grilled fare, including savory spiced lamb chops or herb-crusted pork chops. —*Keith Mabry, K&L Rhône/Loire Valley/French Regional Buyer*

____ Bottle(s) 2015 Stephen Vincent California Chardonnay @ \$9.99 per bottle

The 2015 Stephen Vincent California Chardonnay is delicious, the perfect balance of fruit, acidity, terroir and oak. Clean, pure and pretty, this is the ideal, everyday Chardonnay you’ve been looking for. A blend of 40% Sonoma and 60% Central Coast fruit, this smoking deal of a Chardonnay displays great versatility. You can pair it with chicken, fish and summer salads, or enjoy it on its own as an apéritif throughout the warm summer months.

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

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

____ Bottle(s) 2015 Viticoltori San Pietro Pinot Bianco Alto Adige @ \$9.99 per bottle

Viticoltori San Pietro is a cooperative that operates out of Alto Adige, in Northern Italy. I have always enjoyed the wines of Trentino/Alto Adige, probably because of the synergy of Italian artistry and passion with German/Swiss precision that you find in this region, which borders Austria’s South Tyrol. The 2015 San Pietro Pinot Bianco is a classic example of a great white wine made by a cooperative. The wine is loaded with aromas of lime blossom, green apple and peach. The palate is lively and refreshing with citrus and mineral notes plus zippy acidity and peach flavors. Precise and delicious, this is a great white wine to enjoy out on your patio or with a summer salad.

____ Bottle(s) Jeio (by Bisol) Prosecco Brut @\$10.99 per bottle

The Jeio (by Bisol) Prosecco Brut is a non-vintage offering, 100% Glera grapes from mostly estate-owned vineyards. The grapes come from 35 plots around Valdobbiadene (north of Venice), generally on steeper slopes scattered across the Prosecco hills. After harvested the grapes undergo a cold maceration for 12 hours and then spend 15 days in stainless steel tanks. The resulting wine is straw yellow in color with aromas of citrus and a hint of iodine. On the palate the wine is fresh and bright with flavors of lemon, peach and wet stone. The perfect wine for brunch on a Sunday or as apéritif before your next great meal. *Vinous Media* gave this 90 points.

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

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

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

The work that Bill Foley dedicated to updating Sebastiani winery shows in the quality of this entry-level offering. It’s a classic Zinfandel blended from 76% Zinfandel, 11% Syrah, 8% Malbec, 3% Barbera and 2% Petit Verdot. The wine

springs from the glass with aromas of red fruits, spice, licorice, minerals and hints of oak. This hearty red is reminiscent of early vintages of Zinfandel from years gone by. A perfect foil for pizza, pastas or barbecue, and ready to enjoy.

____ Bottle(s) 2013 Tikves “Special Selection” Vranec Macedonia @ \$9.99 per bottle

This is 100% Vranec, a grape varietal native to Macedonia. Loaded with lots of jammy, sappy fruit, this easy-drinking wine sports hints of smoke, minerals, spice and oak. This great little fruit-driven, spicy beast is a great value. Match it with burgers or sausages—it will be the hit of your next backyard bash. Robert Parker’s *Wine Advocate* gave this 90 points.

____ Bottle(s) 2013 Simi Sonoma County Merlot @ \$8.99 per bottle

The 2013 Simi Sonoma County Merlot is a blend of 85% Merlot, 14% Cabernet Sauvignon and 1% Malbec aged for 14 months in a combination of French and American oak barrels of which 24% was new. Deep garnet with touches of ruby on the edges, this wine has an explosive nose of blackberry, plum, nutmeg, cocoa and hints of earth and cedar. The wine has flavors of smoky bacon, berry fruit with exotic spice and toasty notes. A brilliant wine for a meager price. If all Merlot was this good for the cost, people would be purchasing a lot more Merlot.

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

____ Bottle(s) 2013 Antinori "Pèppoli" Chianti Classico @ \$17.99 per bottle

The Pèppoli estate (not the famous restaurant of the same name at Pebble Beach) is located a bit south of Florence in the heart of Chianti Classico. Antinori is one of Chianti Classico's larger producers, but they treat this estate as something unique. They use it to create a vineyard-designated wine, to express a specific interpretation of the site. This wine is truly classic Chianti. The wine has a linear axis, long and elegant. The fruit and soil characteristics wrap themselves around the interior structure. This for me is what Chianti is about. The nose is full of wild cherry aromatics with hints of leather and earth, while the body is supple and easy on the palate. This wine is a perfect choice for your classic spaghetti and ragu with a gentle dusting of Parmigiano.

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

Feudi del Pisciotto is in Sicily, just a little north of Vittoria on Sicily's south coast and not too far from Avola, a town on the eastern coast. This is where the grape called Nero d'Avola comes from. In the mid-1990s an explosion of Nero d'Avola started coming from newly planted vineyards. It was Italy's answer to the easy drinkability and fresh fruitiness of California's Pinot Noir. Unfortunately this included lots of very low-priced wine from very young vines and a whole lot of "winemaking." Predictably the craze faded rapidly because the grape wasn't being grown properly and was being forced to be something it wasn't. Winemaker Paolo Panerai had an idea about how to let Nero

d'Avola express itself, and do it at a price point that wouldn't be super low end but wouldn't break the bank either. The wines at Feudi del Pisciotto offer the aromatics I look for in Nero d'Avola. They reflect the abundance of Sicilian sun, a kiss of salt from the nearby sea and a soft and inviting richness.

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

___ Bottle(s) Baron Fuente "Esprit" Blanc de Blancs Brut Champagne @ \$34.99 per bottle
For the first time ever, we have in the club a Champagne from the Paris district, the Baron Fuente "Esprit" Blanc de Blancs Brut Champagne. This Blanc de Blancs is made from the very last vineyard in the farthest west part of Champagne—the Chantemanche in Saacy-sur-Marne. This site is one of the very few that sit so far west, they are actually in the district of Ile-de-France. The current release is based on 2009 juice, with 5% barrel-fermented reserves from 2008. It is a very creamy style of Blanc de Blancs, with an excellent Chablis-like earth character and a bright finish giving contrast with the richness of the mid-palate.

___ Bottle(s) Launois Brut Rosé Champagne @ \$34.99 per bottle
When I first asked Séverine Launois if we could have the Launois Brut Rosé Champagne for the club, she replied with a simple "no thank you"... but when I placed an order for the cases, she let me have them. I don't know if we'll ever be able to get this 100% Pinot Noir Champagne from them again, but at least we have it now! This is an unusual offering from Launois. Everything else that we have carried from them is all Chardonnay. The grapes for this wine are harvested from the Launois estate in the Sézanne. It's a chalky piece of Champagne, isolated from the rest by miles of cow-grazing land. This Champagne is full bodied and loaded with fruit. It's perfect for pairing with the bounty of an Indian food dinner.

___ Bottle(s) Drappier "Carte Blanche" Brut Champagne \$34.99 per bottle
From the tiny village of Urville, in the middle of the Aube department. The Drappier family have been growing grapes in the Aube since 1808, and are the most influential and important house in this large sub-region of Champagne. Our team tasted this wine blind in a lineup of potential candidates for K&L purchase. This cuvee won out handily against its competition. This Champagne is 75% Pinot Noir, 20% Chardonnay and 5% Meunier and is aged in their 12th century cellars in Urville for over three years on the lees. This has the dark fruit power that one would expect from such a large percentage of Pinot Noir, but it was its elegant texture and effortless, detailed finish that made it shine above all the rest in our blind tasting. An ideal apéritif Champagne.

Champagne Club six-bottle Pack #2 for Summer 2017

We sold out so fast of the first Champagne Club pack for summer, we are trying to put things right with another pack. This one's an even better deal than the last. Inside this summer's Champagne Club six-bottle Pack #2, you will find two bottles each of the following: **A.D. Coutelas "Cuvée Louis Victor" Brut Champagne; Fleury Blanc de Noirs Brut Champagne; and Collard-Picard "Cuvée Selection" Brut Champagne.** We sell these at the already great price of \$259.94 on the shelf at K&L; at any other retailer you could expect to pay over \$300. Our wine club members will pay **just \$159.99 for these six bottles.**

Signature Red "Going back to Cali" Six-pack

I'm going back to Cali... California that is, with our latest and quite possibly greatest Signature Red six-pack deal yet. You get two bottles each of **2014 Donkey & Goat "513" Rhone Blend, 2014 Loring "Kessler-Haak Vineyard" Sta. Rita Hills Pinot Noir, and 2013 Stonestreet Alexander Valley "Estate" Cabernet Sauvignon.** Each of the three selections has at least two 90+ point scores from top wine critics. And the savings is huge! If you were to buy this six-pack at regular retail prices you would pay \$225.94, with your club discount \$159.94. But for the "Going back to Cali" six-pack **you'll only pay \$134.94.**