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September 2018

Hello K&L Wine Club Members,

We have some very exciting news this month. As I mentioned last month, we are planning a new club, and it's finally time to share the details. Starting in November 2018 we are introducing Le Club Français. At K&L we have a bit of a love affair with French wine, and we'd like to share our passion with you. Le Club Français is priced at \$59.95 a month, allowing us to showcase some higher end selections. Look forward to Burgundy, Bordeaux and an occasional Champagne, along with wines from a number of other regions. Like the Best Buy and Premium clubs, Le Club Français is not limited to red or white wines. It can also include rosé and sparkling wines, all from France.

What else is happening in the K&L wine clubs? September is a month of change, and we are mixing up your selections a bit this month, with some exciting new wines from around the globe. In the Signature Red Club we have a Spanish Garnacha from a little-known region and a Rhône wine from one of the humblest but most experienced winemakers in the valley. Both wines are of outstanding quality. They showcase the craft of some of the most exciting new producers we've come across.

The Premium Club will focus on two fabulous wines from an unexpected source. While New Zealand is known for its Sauvignon Blanc and Pinot Noir, it has a lesser known secret in its Burgundian style Chardonnay. We're featuring one of these Chardonnays, from an older winery in the Auckland area. In addition, we have an Italian wine this month, and it's neither Brunello nor Barolo, but rather a dry Valpolicella. Often underrated next to Amarone, Valpolicella Classico wines are full of perfume, depth and charm.

In the Best Buy Club we have our new Kalinda Sauvignon Blanc, made by a very special winery whose name we can't disclose. The wine will speak for itself: It's vibrant, textured, crisp and layered. Next to this we have a new favorite, a Cabernet from Penedès, Spain. Well known for its sparkling wines, this area also produces fantastic reds, but most of these reds don't hit the export market. I think you'll find this one an incredible deal, especially with your special club pricing.

Greg is introducing some of his best finds for the Club Italiano this month, including an Etna Rosso and a Dolcetto d'Alba. Although Etna doesn't get much press, its wines are absolutely stunning, and are often more delicate than you would assume. The Dolcetto featured in this month's shipment comes from a very high-elevation site in the Langhe hills, and has a delicate nature. Two beautiful wines for our Italian lovers!

That's it for now, folks! You can find more details about the new Club Français at www.klwines.com/subscription. Remember, the first shipment starts with November, so you'll want to sign up by mid-October. While I don't want to give anything away, our first few selections for this club are going to be absolute blockbusters.

Happy September to you all!

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

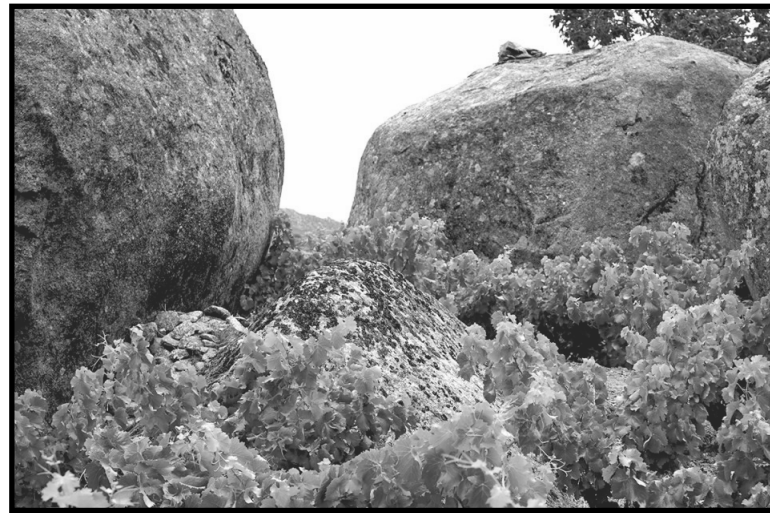
Signature Red Collection Wine Club

At K&L, we have the distinct pleasure of meeting winemakers and vine growers around the globe who are devoted to their craft. While we all know and love the prestigious Châteaux and wineries that have made the world of fine wine what it is today, it's great also to take a step back and meet some of the humbler folks whose artistry is redefining what excellence in wine means. This month we are introducing you to two such producers that we've discovered, in Spain and Southern France.

Daniel Landi and Fernando Garcia are the two friends behind the Comando G label. Landi came from a family steeped in the old traditions of winemaking in central Spain. He worked for a while in his family's Bodega before joining forces with Garcia to create Comando G. Both men were familiar with the winemaking landscape in the small, arid countryside near Sierra de Gredos outside of Madrid. They were intrigued by the pockets of almost inaccessible vineyard sites in the steep terrain. These are largely ignored by the area's big Bodegas, who are making inexpensive wine for the bulk market. Landi and Garcia knew that in fact these little parcels are producing fantastic fruit. They believed that this fruit deserved a finer winemaking style, and thus Comando G was born.

The **2016 Comando G "La Bruja de Rozas" Garnacha (\$23.99)** is composed entirely of Grenache from vines in the 50- to 70-year age range, coming from a few organically farmed vineyards surrounding the little town of Las Rozas de Puerto Real. Grenache is of course one of the varietals most suited to the area, given the hot and arid climate, but this example is a bit lighter and more aromatic in tone than what you might expect. Garcia and Landi are very particular with their winemaking, hand-harvesting all the fruit, and only using native yeasts to ferment the must. The use of neutral oak adds a subtle texture to the wine, and nicely balances the soft tannin. It's a stunning example of what the potential of this underrated area can achieve. Rather than the jammy and bland bulk wine that Vinos de Madrid is known for, this is high-quality aromatic and layered wine. It's made in a style more reminiscent of Burgundy than anything else.

Our second selection this month hails from the other side of the Pyrenees. It's a classic Rhône blend from the little region of Ventoux. Phillippe Gimmel is the owner and proprietor of the fairly recent establishment of St. Jean du Barroux, and is one of the very best under-the-radar producers we've found this year. Phillippe didn't walk into the business with any grand schemes or idealism about making wine. For most of his career he worked for others, and patiently built up knowledge of his craft by watching, listening and practicing. Eventually, in 2003 he founded his own winery and used the knowledge gained at Château Beaucastel, Domaine de la Janasse, and many others to plant, farm and eventually make



One of the little vineyards used by Comando G is nearly impossible to farm, with the vines growing in and around large boulders.



Phillippe Gimmel is an unassuming man, but one of the best winemakers in the Rhône Valley today.

wine from three beautiful plots below Mont Ventoux. Phillippe is a man of patience and precision, and farms all organically. In fact, the vineyards are planted with a biodynamic philosophy, and he encourages the growth of other plants in and around his vines. This preserves the integrity of the surrounding ecosystem and ensures healthy soil. It also means that harvesting is completely manual.

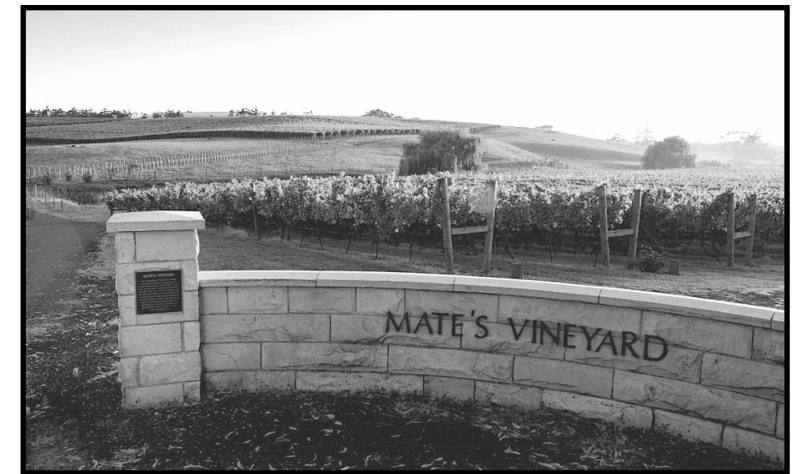
His **2014 St Jean du Barroux "l'Argile" Ventoux (\$25.99)** is composed of Grenache, Syrah, Carignan, and Cinsault. Phillippe uses all native yeasts in his winemaking, and the wine is aged in neutral concrete vats before bottling. You may have also noticed that this wine is a bit older than most on the market currently. That is because Phillippe never releases a wine until he feels that it has begun to drink well. That is not to say that the wine needs to be consumed right away. It certainly could be drunk now (and perhaps paired with a roast lamb), but it is made with such careful precision that it could easily age another decade or so, like its more renowned counterparts from Châteauneuf-du-Pape.

Premium Wine Club

In the Premium Club this month, we are yet again going abroad for our selections. This time it's Italy and New Zealand! The wines may surprise you, as they aren't your typical Italian or typical New Zealand wines. With Italy, the first wines that might jump to mind are Brunello, Barolo or Chianti, whereas New Zealand has built a reputation on its phenomenal Sauvignon Blanc and Pinot Noir. Instead we have for you this month a Burgundian-influenced Chardonnay from Auckland, and a dry Valpolicella wine (not Amarone). Both wines are ready to drink now, and should add a nice diversity to your Italian and New Zealand repertoire.

Let's take a look first at our Southern Hemisphere wine. Strange as it may seem for a newer winegrowing country, the story of this New Zealand wine encompasses over 80 years of family history. The family who began this winery and still run it today are Croatian. Mick Brajkovich, together with his wife Katé and son Maté, emigrated from Croatia in 1938. Once they had saved up enough money, they bought a parcel of land in the Auckland area and began farming. They grew grapes and made wine for family consumption, as was common back home in Dalmatia. Very quickly the quality of their wines was recognized by the Auckland elite and they found that they had a growing wine business. As the family business grew, so did the family. The current generation's winemaker, Michael Brajkovich, is the eldest son of Maté and has taken the business very seriously. He was the first winemaker in New Zealand to become a certified Master of Wine, and since the 1980s has focused the direction of the winery on Burgundian varietals.

Kumeu River in particular is known for its Chardonnay production. The **2016 Kumeu River "Kumeu Village" Chardonnay (\$14.99)** is one of the best examples of serious New Zealand Chardonnay on the market. While showcasing plenty of ripe, tropical fruit notes, and a creamy texture from the malolactic fermentation that it undergoes, it still maintains a crisp acidity and stays light on its feet. Michael primarily ages this wine in stainless steel, with 25% used French barriques to add texture and a subtle sweet oak spice. What I love in this wine is the combination of traditional Burgundian techniques married to vibrant, ripe, yet balanced New Zealand fruit.



Maté's namesake vineyard produces one portion of the Chardonnay blended into the Kumeu Village bottling.

Next we turn to Italy and the rather overlooked wine called Valpolicella Classico Superiore. While better known for Amarone, this region also produces beautiful wines from non-raised grapes. The winery where we found this charming **2014 Buglioni Valpolicella Classico Superiore (\$14.99)** is rather newer, founded by the family in the early 1990s. After purchasing an attractive old farmhouse and vineyard, Alfredo Buglioni teamed up with enologist Diego Bertoni to rejuvenate the parcel and develop a world-class line of wines that reflected all the best in the Veneto. While they produce many wines, from Amarone, to Ripasso, and even a rosé, the Valpolicella Classico Superiore, jokingly dubbed “l’Imperfetto,” is where they really shine. It’s traditional in this area to use some Slavonian oak casks for aging, and that’s what they did here. That oak adds a pungent sweet spice but doesn’t overwhelm the wine, which is so vibrant and charming on its own that the end result is stunning. The nose is loaded with black cherry, plum and baking spice. On the palate a sweet berry fruit emerges, contrasted beautifully with light tannin and soft velvety texture. The finish is dry and laden with perfumed clove and nutmeg notes. I would highly recommend pairing this with roasted beef or lamb. It could also be paired with red sauce dishes, which are somewhat difficult due to the natural acidity of tomato.



Alfredo Buglioni and Diego Bertoni stroll through the vineyards that surround the old farmhouse.

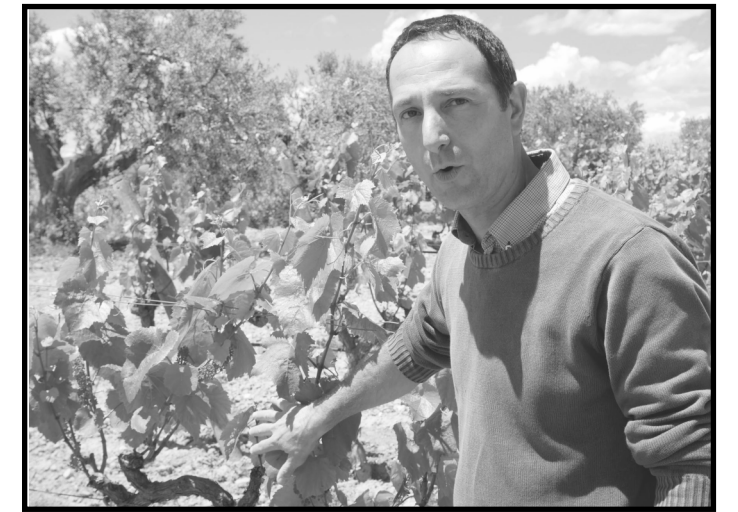
Best Buy Wine Club

I hope all of our club members have an opportunity to take a look at the Best Buy selections this month, because we have some fantastic wines that I am particularly thrilled to feature here. Cabernet is among the most beloved of any varietal, but it’s always difficult to find great Cab at a bargain price. The origin of this month’s Cabernet may surprise you, but the wine is phenomenal and I hope will become a new favorite for you. For our white wine this month we chose a Sauvignon Blanc from Sonoma, again at a bargain price thanks to our Kalinda project.

The Kalinda label is an ongoing effort here at K&L to bring in great wines at below market prices. Each year we work with top producers throughout California to make and bottle these wines for our own label. We are asked not to disclose the name of the wineries with whom we work, because the normal retail price is usually about double what K&L sells the wine for. Add to that the club discount, and you are looking at a phenomenal deal. I can’t give you the details on the **2017 Kalinda Sonoma Coast Sauvignon Blanc (\$10.99)** lest you discover who made it for us this year, but I can tell you it’s delicious. Overt floral aromas give way to waxy honeycomb and white peach fruit playing against papaya and mango on the palate. The slight grassy edge and sweet pea notes balance out all this tropical fruit beautifully, and the texture manages to be soft and creamy while still finishing with a crisp dry note. I have quite a few more descriptors in my tasting book, but I won’t overwhelm you with adjectives. I’d advise you to pour yourself a glass and simply enjoy!

And now a few notes about this month’s Cabernet. Surprising as it may seem, the wine comes from Penedès, Spain. Penedès is much better known for its sparkling wine production, but it does happen to

be right next door to Priorat, Monsant, and other top red wine regions. In fact, many of the vineyards are very suitable to growing Tempranillo, Syrah and Bordeaux varietals. Mas Codina is a small winery run by the Garridas, a husband and wife team with whom we’ve had the pleasure of working directly over the last several years. While Mas Codina’s sparkling wines are among the most popular of our sparkling portfolio, they also make a stunning Cabernet that our Spanish buyer Joe Manekin recently brought into the states. Toni and Jordi Garrida are committed to organic practices and over the last decade have converted their vineyards to be fully organic. The **2016 Mas Codina Cabernet Sauvignon Penedès (\$8.99)** is deep purple in color with aromas of black pepper, cedar and eucalyptus mingling with cassis and boysenberry. On the palate it has juicy red plum and perfumed berry fruit with balanced tannin and a fuller body. I was thoroughly impressed upon tasting the wine, and really couldn’t look for a better sub-\$20 Cabernet in the store. At the wine club price, it’s simply an outrageous deal. I’m very excited to share this wine with our Best Buy members, and hope you enjoy it as much as I do.



Toni Garriga of Mas Codina explains the trellising system used in one of his Penedès vineyards.

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

Paolo Caciorgna (pronounced *ka-chore-nya*) has been a consulting enologist for years now for some of Italy’s most famous wineries. Just to name one how about being the winemaker for Sting & Trudi. That famous! Yet Paolo is one of the gentlest, most down-to-earth humans you’re ever going to meet. He seems so serene and just emanates warmth. Paolo and his family have an estate in Tuscany where they grow mostly Sangiovese they sell under the Pietro Caciorgna label, with Paolo helping. Paolo worked a lot with the 1980s Guru Marc de Grazia’s portfolio. In the early 2000s, Marc was looking for vineyards on Sicily’s Mount Etna and asked Paolo to come along. I fell in love with Etna the first time I visited so I can imagine how Paolo Caciorgna felt on his multiple trips there with Marc searching for vineyards. Etna is like no other wine growing area I’ve ever been to. It’s an active volcano so that definitely narrows the field a bit. The old, scraggly, head-trained vines planted in the black volcanic ash give it a pretty different feel. You know you’re not in Napa anymore! Paolo, like most who visit, fell in love with the place but even more so. He bought a vineyard and the rest is history. This month’s wine is the **2016 Paolo Caciorgna “Ciauria” Etna Rosso (\$22.99)** made from Nerello



Paolo Caciorgna’s Etna vineyard: old vines in dark, volcanic-ash soil.

Mascalese on the north slope of Etna. Harvested in the second half of October, it is fermented in stainless steel and then aged in used barrique for six months. *Ciauria* means perfume in the local dialect and this wine has a heavenly dose of it. On the palate the wine's supple elegance is accented by a veil of tannin on its outer edge. Balanced and expressive, the wine calls for food. I'd suggest the classic Sicilian Pasta Norma. Enjoy! Oh, one last thing: If you have a Burgundy glass use that.

The Colla family has a long presence in the Langhe hills stretching back to the 1700s, but the current winery was started in 1994 when Tino Colla and his niece Federica merged their properties to create today's

Poderi Colla. This month's wine comes from the Cascine Drago estate, located in the village of San Rocco Seno d'Elvio, a few miles southeast of the town of Alba. They have just about 30 acres of vineyards in the Alba hills at this estate and grow Nebbiolo, Pinot Noir, Riesling and Dolcetto planted between 1,000 feet and 1,400 feet. The 2016 was a fabulous vintage in these parts, and the wines show more fruit and density than normal. Poderi Colla's wines are a traditionalist's dream, with structure, earth and grit; they usually show more terroir than winemaking. The **2016 Poderi Colla Pian Balbo Dolcetto D'Alba (\$16.99)** was manually harvested in mid-September and fermented in stainless steel for five to seven days. It is 100% Dolcetto. This vintage's profile is a bit different from others. The fruit character is more present and the nose is full of intense fruit—it just bursts out of your glass. Loads of brambly berry aromatics are coupled with hints of earth. On your palate this wine shows a saturated flavor of dark berry and hints of woody complexity. You can sense the weight and density while the tannins frame the experience. The finish is powerful; the classic Dolcetto tannins emerge and give focus. Whenever I taste Dolcetto I always think of grilled sausage paired with polenta. For me this creates the best expression of what the grape can give. The fat from the sausage and the richness of the polenta soften the tannins and create a blissful marriage.



The Colla family at the winery: Federica, Beppe, Pietro and Tino Colla.

Re-order Offers

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

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

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

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

Signature Red Club Previous Offerings

2013 Keller Estate "El Coro Vineyard" Sonoma Coast Pinot Noir @ \$24.99 per bottle

This Pinot Noir comes from the highest elevation vineyard at Keller, right up on the ridge of the Gap. The berries have great exposure to both the cooling winds and fogs, and to the California sunshine. The resultant wine is very vibrant with excellent fresh acidity and deeply expressive red and black berry fruit. Arturo Keller's daughter Ana is the current winemaker at Keller, and she has embraced a sustainable viticultural style and a more hands-off approach to winemaking. She feels that's the best way to respect the extremely high quality of the fruit produced in these vineyards.

2013 Robert Goyette Sonoma County Cabernet Sauvignon @ \$24.99 per bottle

This is old-style Sonoma Cabernet at its finest: pure fruit, classic structure and just the right kiss of oak. Being a few years from its release date, the wine is in top form. You've all heard praise for the 2013 vintage in Napa and Sonoma, and it's great to see how these wines are developing. This Cabernet is loaded with dark cassis fruit and pretty red berry notes, but also displays a lovely savory character which brings into play a hint of tobacco, forest floor and clove. The finish is quite long, and the wine still has a good hearty structure that ensures its ability to continue to age gracefully. I would stick to the classics in terms of food pairing, and recommend this with your Friday night steak.

2016 Kalinda "Lot 2" Napa Valley Cabernet Sauvignon @ \$19.99 per bottle

The Kalinda label at K&L is another way that we bring premium wine to our customers at a very discounted price. Many top producers in Napa and other areas like to limit their production to keep up demand and maintain their high prices. That leaves them with extra wine. We've worked with a number of producers to buy and bottle their "extras" under our own label—Kalinda. We can't say a word about who makes the wine, or where it comes from other than a broad regional designation such as "Napa Valley." Every year we work with different producers. This year we made two Kalinda Cabernets. "Lot #2" is the best Kalinda Cabernet I've had in the last several years.

2016 Belle Glos "Dairyman" Russian River Valley Pinot Noir @ \$34.99 per bottle

The Russian River vineyard from which Joe produces this single-vineyard expression of Belle Glos Pinot is called "Dairyman" after the old dairy farm that used to occupy this area. It's on the southern side of Russian River, with a picture-perfect climate for the AVA. Cooling and moderating influences come from the ocean in the form of fogs and sea breezes, which balance out the California sunshine and allow for a long growing season. The resultant fruit is concentrated and it fully ripens without losing its structure and acidity. This makes for a powerful, full-bodied style of Pinot Noir that's difficult to argue with.

2015 Mas Gabinele "Faugeres" Languedoc-Rousillon @ \$26.99 per bottle

Thierry Rodriquez is the man behind this classic French GSM, and I have to say he does everything right. He started this small domaine back in 1997, and he hasn't done things the easy way. The sandstone-schist soils in this area are extremely nutrient poor, meaning that the vines have to struggle and have naturally quite low yields. Even so, Thierry insists on sustainable farming practices and harvests all his fruit by hand, sorting out unfit berries right there in the vineyard. Handling in the winery follows the same philosophy, with long, slow fermentations, gentle extraction, and a discerning balance of old and new French oak.

2015 Loring "Keefer Ranch" Russian River Pinot Noir @ \$24.99 per bottle

The Loring "Keefer Ranch" Pinot Noir is full of all the concentration and purity of fruit you can find in \$50 to \$70 bottles of California Pinot Noir: rich and round on the palate with plenty of freshness on the finish. You'll see Keefer Ranch releases from superstars like Kosta Brown and Failla as well, but you'll never see them for a price this good! The wine is so delicious you can enjoy it straight, with or without food.

2016 Achaval Ferrer Cabernet Sauvignon @ \$24.99 per bottle

Where can one find mountain-grown Cabernet for a great price? In Mendoza, Argentina, where Achaval Ferrer sources its fruit from mineral-rich mountain soils, resulting in nuanced and beautifully balanced flavors. Bordeaux estates have their eyes on Mendoza. The conditions and Cabernet-friendly climate have shown tremendous and cost-effective results, as evident in this wine, with juicy black fruits, hints of earth and tobacco, and a full-bodied finish. We'd be hard pressed to find a Cabernet this polished and profound at this price locally. Ferrer is a widely respected red wine producer, known for its old-school approach to new-world winemaking. Their wines are textbook in style and varietally correct, as is clear from the first sip of the 2016 Cabernet.

Premium Wine Club Previous Offerings

2016 Helen's Hill "Ingram Road" Chardonnay Yarra Valley Victoria @ \$14.99 per bottle

This wine is absolutely stunning, and will likely throw on its head any expectation of Australian Chardonnay that you may have had to date. I have to admit I'm a complete devotee of white Burgundy, and tend to think Puligny is the best Chardonnay in the world, but if I had to pick a wine to compete with that prestigious area, this is it. It's blended from a few different plots on the property. The fruit is grown and selected based on its particular fruit character, then blended to taste, and also sees some French oak. Like white Burgundy, it's taut and focused with plenty of minerality and orchard fruit, but also a subtle creaminess and an open character that allows it to drink well now.

2016 Helen's Hill "Ingram Road" Pinot Noir Yarra Valley Victoria @ \$14.99 per bottle

This Pinot Noir is blended from several of the different clones on the Helen's Hill estate. Most notably, the Old Block MV6 clone, whose original cuttings were taken from Clos Vougeot, one of Burgundy's most renowned Grand Cru vineyards. The fruit from these vines is small and concentrated with powerful dark berry flavor. It's complemented nicely by the Pommard clone Pinot that's planted across the eastward-facing slope of the Range View Block. That fruit adds a nicely earthy and savory element, with red berry fruit and subtle baking spice. All of the Pinots produced by Helen's Hill see some French oak, a judicious mix of old and new barrels, to impart a subtle sweet toast character and a great textural element.

2016 Idlewild "The Bee-Flora & Fauna" California White Blend @ \$16.99 per bottle

Composed of 53% Muscat Canelli, 42% Arneis and 5% Cortese. Muscat Canelli, also known as Muscat Blanc or Moscato Bianco, is a wildly aromatic grape varietal native to northern Italy. In this case it's grown on volcanic soils in Lake County, giving the wine a wonderfully mineral drive. Arneis is another native Italian grape (here grown in Mendocino), and produces firmly structured, stony wines laden with minerality and herbal notes. It's the perfect complement to the Muscat Canelli, and plays well with the small amount of Cortese, which brings a fresh, citrus-driven acidity.

2015 Chateau d'Arce, Cotes Castillon @ 14.99 per bottle

This is one of those bottles that you could easily pass up on the shelf, if you didn't know who's behind it. In fact, newer though it is, with the Garcin-Lévêque expertise driving this Château, it's definitely one of the best values in the store. What do you need to know about the wine? This is a classic right bank blend—mostly Merlot with some Cabernet Franc. It's a great example of 2015 finesse, without being overly ripe or unbalanced. It's charming, vibrant and elegant with a good depth of fruit, and also subtly structured with fine-grain tannin and fresh acidity. It's easy to drink right off the bat without having to cellar it for years.

2016 La Chapelle de Bebian, Languedoc-Roussillon Blanc @ \$15.99 per bottle

Believe it or not, this property has been making wine since the time of the Roman centurion Bebianus, after whom the area is named. But don't worry—the wine doesn't come packaged in a skin. The winemaking has seen some advances since the 1st century, and is now in the capable hands of Australian-born oenologist Karen Turner. I think you'll love this fresh little wine, blended from Grenache Blanc, Roussane, Clairette and Viognier. Karen vinifies each element separately, then blends to taste. She only uses stainless steel and neutral oak barrels, so there's plenty of pure varietal and terroir expression. The composition is classic for the Languedoc, and the resultant wine rocks the boat a little for us American consumers. It's fresh, vibrant and versatile, showcasing a uniquely Languedoc style and legacy.

2014 La Grange Coteaux de Languedoc "Castalides" Reserve @ \$13.99 per bottle

A long-established winery, Domaine La Grange is a big supporter of biodynamic farming, and sustains a great diversity of plant and animal life in its vineyards. The Mas de Couy vineyard, from which this Reserve wine comes, is home to rosemary, thyme, wild gorse, olive trees, and quite a few critters. This little plot is situated perfectly for Grenache and Mourvèdre, the classic Languedoc varietals, to grow in the warm Mediterranean climate. The plot is hedged by Garrigue woodlands, and cooled by breezes from the nearby Cevennes mountain range. The vines themselves are over 50 years old so they've had plenty of time to assimilate the influence of the soils into their low yields. The winemaking is clean and guided. It doesn't attempt to overpower what is essentially already very expressive fruit. The resultant wine is full-bodied, unctuous and subtly spiced. There's an excellent savory quality that is derived purely from the old-vine character, and the whole is loaded with bright, expressive berry fruit.

2016 Loring Wine Company "Cooper Jaxon" Pinot Noir @ \$14.99 per bottle

Blending fruit from vineyards like Rancho La Viña, Kessler-Haak, Clos Pepe, John Sebastiano, Aubaine, Rosella's, and Sierra Mar, the result was about 1700 cases of this wine: pure "California" Pinot Noir that captures the fleshy and fruit-forward style of the Golden State's best locales, while keeping the price tag more than reasonable.

2014 Vignerons des Terres Secrètes St. Veran "Les Cras" @ \$14.99 per bottle

This wine hails from a cooperative in Burgundy's Macon region, where some of the best white wine values in the world come from—Chardonnay or not. This particular wine is made from Chardonnay in an area of the Mâcon where the soils are very stony and calcium-rich, helping the grapes retain their acidity and preserve their freshness. Unlike California Chardonnays, St. Veran wines see little to no oak, so the wines speak to the quality of the grapes themselves. I think you'll understand what I'm talking about when you take your first sip of this wine. A pure and clean-flavored Chardonnay, it refreshes the palate with lively acidity while tempting your taste buds with stone fruit flavors and accents of white flowers. It's Chardonnay in its truest form.

2016 Arnaldo Caprai Grechetto @ \$14.99 per bottle

This 100% Grechetto-based wine from the Colli Martani DOC in Umbria is aged for just three months in stainless steel and then an additional three months in bottle, to produce a bright and zippy white ready for immediate consumption. An intense perfume of exotic fruits, yellow peach and floral notes greets the nose and the lively, acid-based palate displays yellow fruits and peach notes with chalky notes and mineral tones. Perfect with seafood, salads or a cheese plate, this refreshing white is incredibly versatile and pleasing. It's a perfect example of the white wine renaissance going on in Italy. These wines used to be somewhat boring but thanks to lower yields and renewed commitment to excellence they are now interesting, bold interpretations of indigenous grape varietals. James Suckling gave this 91 points.

Best Buy Wine Club Previous Offerings

2016 Le Paradou Vin de Grenache Rouge @ \$10.99 per bottle

This unusual single-varietal Grenache is a spectacular example of what the varietal can be all on its own. This wine is grown in the Minervois region and has to be classified as "Vin de France" since it is not the classic blend. This wine is based around the ideas of *Plaisir* and *Convivialité*, pleasure and conviviality. It's designed to enjoy with the family meal, an afternoon picnic or an evening with a friend.

2017 A.A. Badenhorst "Curator" White Blend Swartland @ \$8.99 per bottle

This wine is the antithesis of the cheap bulk wines made in the Swartland. With Adi Badenhorst's intimate knowledge of old vine sites across the region, he creates this blend from highly expressive fruit sourced from several of his favorite parcels. In this vintage, the wine is made from dry-farmed parcels of Chenin Blanc, Chardonnay and Viognier. Stylistically, the wine is fresh and light with crisp acidity and refreshing orchard fruit. But pay close attention—this wine has a great textural element and some exotic spice notes that add complexity. It qualifies in my book as both highly quaffable, and quite intriguing—exactly the kind of wine I want to be drinking on any given weekday.

2017 Domaine Duffour Côtes de Gascogne Gros Manseng @ \$10.99 per bottle

This is not your average white. I think you may find it a refreshing alternative to Sauvignon Blanc or Chardonnay. Made entirely from Gros Manseng, the wine is bright, fresh and tangy with vibrant tropical fruit notes and an appealing aromatic quality. The Gros Manseng varietal is native to the Jurançon area in France. It was brought to Gascogne about 25 years ago, and has taken on a more expressive character here on the clay and limestone soils. Although a relative newcomer, this grape is making waves in Gascogne.

2016 Domaine de l'Ermitage "Victor" Costieres de Nimes Rouge @ \$8.99 per bottle

This is a classic Grenache/Syrah/Mourvèdre blend made in the southern Rhône valley, yet it's anything but traditional. Situated across the river from Châteauneuf-du-Pape, the winery is ancient, and has been making wines since the 12th century. The Castillon family, who own the winery today, have modernized things. The vineyards are certified sustainable with the Terra Vitis organization, and the winemaking is simple and clean. The wine is aged in concrete vats for six to nine months, and is designed to be fresh, bright and pleasant. This isn't your traditional

earthy and smoky Rhône wine, loaded with new oak spice. Nor do you need to lay it down in a cellar for a decade before it starts to show well. This is open, modern and ready to go.

2013 Stephen Vincent “Crimson” Red Blend @ \$10.99 per bottle

Robert Goyette, winemaker at Stephen Vincent, says this is his favorite wine of his whole portfolio, because there are no restrictions for him as winemaker. Basically, Robert’s goal is to make a classy and bold wine that represents all the best of California. The varietal combination changes from year to year as with any field blend. In the 2013 vintage, Robert made the call to go with a high percentage of Petit Syrah. A few other California classic grapes are packed in here as well, including Syrah, Zinfandel, Cabernet, Merlot and Malbec. This may sound like a recipe for a strong and tannic monster, but Robert’s winemaking captures the best elements of each grape and sets off the final product in a seamless manner. Being a few years from its vintage date, this wine is well integrated and ready to drink. In particular the Petit Syrah has taken on a smoky and spiced character that is absolutely begging for something grilled.

2016 Herencia Altes Garnatxa Negra Terra Alta @ \$9.99 per bottle

Terra Alta is located in the southernmost portion of Catalunya. With soil types ranging from calcareous clay to sand, along with a wealth of great Garnatxa (Grenache) vines, this is a great place to look if you are a fan of Côtes du Rhône or Grenache from elsewhere. Dark cherry aromas with hints of hot stone lead to a tasty palate, full of fleshy fruit, with balanced tannins and a mineral thread running through the wine. Very solid and tough to beat for the price! —*Joe Manekin, Spain, Portugal & South American Wine Buyer*

2016 Cicada by Chante Cigale Metieranee @ \$9.99 per bottle

Chante Cigale means singing cicada (a type of grasshopper/cricket), and the Cicada red is their early-drinking any day Grenache/Carignan blend. The property has been in the family since the 19th century and is currently run by Alexandre Favier, who assumed the reins at the ripe old age of 20. The domaine is planted to 40 hectares of red and 5 hectares of white on 45 different parcels throughout the appellation. —*Keith Mabry, Rhone Valley Wine Buyer*

2015 Carrick Sauvignon Blanc @ \$9.99 a bottle

This is a direct import to K&L—we purchased it directly from Carrick in New Zealand and brought it into the states without paying middlemen. That’s why the price is so good. Notes from Stefanie Juelsgaard, K&L team member who is a passionate advocate for the wines of the Southern Hemisphere and organic and bio-dynamic winemaking as a whole. “Carrick winemaker Francis Hutt is championing the bio-dynamic approach to winemaking of crafting wines in the vineyard versus the cellar. Sauvignon Blanc is rarer in Central Otago than its neighbor to the north, the well-known region of Marlborough, making this wine even more special. Even though the effort required is much higher, Carrick performs all vineyard maintenance projects by hand, such as leafing and harvesting, as they believe this produces the finest wine and showcases the exceptional qualities of the region. Fermentation is carried out using only wild yeast and aging takes place in neutral French oak barrels, lending some texture and richness to the palate. The climatic influence of this area results in a stunning wine showcasing tropical fruit, driving acidity, flinty minerality, and bright citrus notes.” —*Stephanie Juelsgaard, K&L New Zealand & Australia Team*

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

2010 Fattoria Paradiso Sangiovese Riserva “Vigna delle Lepri” @ \$19.9 per bottle

In 1970 the first Sangiovese Vigna delle Lepri Riserva was born in this ancient winery. Today and 40 years after the first vintage you’ll get to try Sig. Pezzi’s wine. The vineyard, still the original planted in 1963, sits on a slope and is the portion of the estate that gives the ripest grapes. That allows the richness to tame the wine’s acidity. I love the wine’s richness, excellent balance and its different take on Sangiovese. I hope you do as well!

2016 Cordero di Montezemolo Barbera d’Alba @ \$19.99 per bottle

This Barbera is a blend of grapes from Castiglione Falletto, La Morra and the Roero, fermented in stainless steel and then aged for a brief seven months in a combination of French and Slovenian oak. You’ve probably heard about how great the 2015 vintage is across Europe. In the Langhe 2016 just might be better than 2015, and you can really sense it in this sensational Barbera.

2013 Alfio Mozzi “Grisone” Sassella @ \$27.99 per bottle

I’ve long been a fan of the Nebbiolo-based wines from this region, but Alfio Mozzi is a newcomer, and I hadn’t

tasted his wines until this year. I wasn’t disappointed. Alfio farms about 8.5 acres in Sassella. He ferments his wines using just indigenous yeast, then ages the wine for 18 months in 25hl and 30hl French oak barrels. In this small valley, Nebbiolo shows a different character from what you’d find in the Langhe. The wines have more earth and grit, and to me seem more aromatic than their cousins to the west. This wine is beautiful. It has more weight and richness than most Valtellina wines but it never loses its sense of place. To fully appreciate it, try it with Pizzoccheri, the classic buckwheat pasta dish of the region. Google that to find a recipe. It has chard, cheese and potatoes and it’s a truly hearty dish!

2015 Azelia “Bricco dell Oriolo” Dolcetto d’Alba @ \$11.99 per bottle

This Dolcetto comes from a family vineyard in the village of Montelupo Albese, about two miles east of Castiglione Falletto. The vineyard sits at an elevation of over 1,900 feet and its situation is a bit unique in the Langhe, first off because it isn’t in the Barolo-producing zone. Also, this is a south-facing vineyard in a premier position, so it would not usually be used for Dolcetto grapes, but would normally go first to Nebbiolo then to Barbera. Yet in this case Dolcetto gets the best position in the vineyard. The vines in this five-acre vineyard are over 45 years old and at this altitude they get perfect ripeness, because the diurnal temperature range prevents the grapes from becoming overripe. This Dolcetto has wonderful aromatics and a medium weight, making it an ideal accompaniment to meals. I have always been a fan of rustic fare with Dolcetto and I like grilled sausage and polenta, an ideal match, but Tuesday night ground beef pasta alla Paul Newman sauce would be just fine too.

2016 Ermacora Malvasia Colli Orientali del Friuli @ \$13.99 per bottle

This wine’s nose is full of stone fruit, plum, peach, and apricot with hints of lemon and jasmine. On the palate the wine has a powerful presence marked by a full-bodied character. There’s a decided weight to it even though it sees no oak at all. In your mouth the fruit takes a back seat to the minerality, as its searing presence is notably buoyed by a bit of salinity and cries for a piece of fish. They do a bit of lees stirring on this wine so texturally you feel richness, which couples nicely with the savory salinity. The wine finishes with a creamy, tangy freshness that makes you feel you’re at the seaside.

2013 Cascina Ca’ Rossa “Vigna Mulassa” Barbera d’Alba @ \$25.99 per bottle

The nose of this wine is complex, with so many components it’s difficult to think which portion is dominant. The fruit quality is superb. It’s a saturated aroma, so deeply aromatic that your senses feel about to explode, yet it shows no distinct “fruitiness.” And then the spices emerge: cinnamon, clove, allspice, black pepper and coriander dominate for a second and then submerge as the earthy character jumps in. Porcini mushrooms, leather and soy take over and then subside. It is a heady experience. On the palate the wine shows focused richness. It stays on your tongue rather than being an amorphous flow. The flavors emerge, more fruit than earth and spice, and then rearrange in the next sip. This is all followed by an extraordinary finish, long and persistent; the flavors don’t seem to go away.

2016 Treves Petite Arvine Val d’Aosta @ \$21.99 per bottle

With the help of his mother, Treves Gianni took over his grandparents’ farm in Montjovet in Italy’s Aosta Valley in 1997. Their legacy was a robust farm known largely for producing Fontina cheese, plus fruits, vegetables, potatoes, and a variety of grains and herbs. Their devotion to producing healthy, local food was the heart of the farm, and fortunately the farm continues now to produce a little wine.

2015 Barone Ricasoli Chianti Classico @ \$17.99 per bottle

The 2015 Barone Ricasoli Chianti Classico is a blend of 80% Sangiovese with 15% Merlot and 5% Cabernet Sauvignon. As I’m sure most of you know, 2015 was an exceptional vintage across Italy. Here in this bottle you have a wonderful example! This is a really unique wine. I find it almost the best of both worlds: You get added complexity and body as with an Amarone, yet the delicacy and drinkability of everyday Valpolicella.

2011 Badia di Morrona N’Antia @ \$24.99 a bottle

The 2011 Badia is a blend of predominantly Cabernet Sauvignon, Cabernet Franc and Merlot, a more Bordeaux-like blend for sure. It is aged for 15 months in barrique. In its youth this wine had a little too much evident barrique but now it has aged into a wonderful expression of the Pisan countryside. I think this is a wine you need to have with bolder food such as leg of lamb or a rich lasagna.

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

Michel Arnould Verzenay "Brut Tradition" Champagne @ \$34.99 per bottle

This Champagne is made solely from Verzenay Grand Cru Pinot Noir. This crazy Grand Cru is the heart of the Pinot Noir in Cristal, Veuve Clicquot vintage, and too many others to list. The wine has the classic hazelnut character that can so easily be mistaken for wood influence in a blind tasting. In fact, this Champagne is all stainless steel fermented, with three years of ageing on the lees. It makes a great, richer style apéritif on its own, and it's magic with cold smoked salmon.

Marcel Vezien Secret d'Eclaires Brut Blanc de Blancs Champagne @ \$34.99 per bottle

The Vezien family have a very small plot of Pinot Blanc on their property, and use 5% in this fascinating Champagne. The other 95% is composed of Chardonnay, making this an exotic blanc de blancs. This Champagne is extroverted, rich and exotic, with hints of mandarin along with white flowers and subtle toast. This is ideal on its own as your apéritif, as it is soft, elegant and full of flavor. I think a little truffle-salt popcorn makes it even better.

Bruno Michel "Blanche" Brut Champagne @\$34.99 per bottle

Bruno's estate is completely certified organic, certified vegan and certified for too many other things to list here. I think the most important is that he is certified crazy for his vines. He does not have a single commercial clone in his vineyard and has selected and grafted every vine himself from his ancestral plots. He makes his own complex compost for his estate and for most of the famous organic growers in the region. He is experimenting with permaculture, and can talk all day about soil health. His wines are some of the highest quality that we offer, and have depth at the top level. The Blanche is half Chardonnay and half Meunier, is aged over five years on the lees and dosed at about 7 grams per liter. This is soulful stuff and has an effortless quality that is almost impossible to describe or resist. It has great toast and spiced apple aromas and flavors and a crisp, dry finish.

Le Brun de Neuville "Authentique" Brut Rosé Champagne @ \$34.99 per bottle

You'll notice right away this does not look like most Champagne. It has an *agrafe* (French for staple) holding the cork in instead of a classic cage and capsule. This is the second cork that the bottle has had in it. Most Champagne is aged on a crown cap (like a beer cap) in the cellar, and only corked after disgorging. The cellar master at Le Brun de Neuville believes natural cork is a far better material for long term ageing, as it is more hermetic, but also introduces a tiny amount of oxygen into the wine when first inserted. The results are hard to argue with. This Rosé has incredible complexity married to vivacious freshness. It is 67% Chardonnay and 33% Pinot Noir, of which 17% is vinified as red wine, and added to the final blend to give it great dark cherry fruit. This wine would be ideal with tuna poke. To open it, simply hold the cork in while prying the staple outwards with the handle of a spoon.

Château de Bligny "Grand Reserve" Rosé Brut Champagne @ \$34.99 per bottle

This is distinctive for being the area's only Château-bottled Champagne, as all the other castle owners buy grapes rather than farming them. It is made the old fashioned hard way, on two old, manual coquard basket presses out of a half-and-half combination of Pinot Noir and Chardonnay. The wine gets its color from 10% Pinot Noir that is vinified red. The wine has a lovely fruit expression, with clean strawberry aromas balanced by pie crust. It is a very pure rosé that can be enjoyed as an apéritif, but it comes to life with savory food like charcuterie, or better yet game birds. This is usually \$49.99 retail, so it will go fast at your Club price of \$34.99.

2008 Fluteau "Symbiose" Brut Champagne @ \$34.99 per bottle

As you may already know, the 2008 vintage is perhaps the best vintage in a generation in Champagne, with stellar ripeness and power married to uncommonly high acidity and freshness. Cold east winds combined with lots of sun in the fall led to some of the most loaded, complex wines in a long time. Like the Bligny, the Symbiose is half Chardonnay and half Pinot Noir, but the Symbiose is vinified white. It has enjoyed eight years of ageing on the lees, yet is still as bright and fresh as you could want. This has great texture and a fine bead from the long ageing, but it is so vivacious right now that I would recommend having it with shellfish. Try it now, and then lay down a case to drink over the next ten years!

Charles Ellner "Qualité Extra" Brut Champagne @ \$34.99 per bottle

This Champagne is composed of 50% Pinot Noir, 30% Chardonnay and 20% Meunier. It is aged for almost five years on the lees and is treated to an addition of one-third reserve wines. This wine has great red cherry Pinot Noir fruit framed by baguette toast from the long ageing, and it also has surprising snap and length. This is an ideal apéritif, and will go fantastically well with gougères, parmesan crisps and all manner of finger foods. A toast to you!