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Hello K&L Wine Club Members,

September brings an influx of fresh new finds across all of our clubs. I'm excited to share them with you—it's a truly stellar lineup highlighting wines from Italy, France and the US. Some of this month's producers are old friends, and we have a few new faces as well, thanks to our buyers' travels this Spring. Now that the wines have shipped and arrived on our shores, we have plenty to share with you for the autumn!

Our Club Français features a beautiful white Burgundy alongside a lovely historic Rhône blend. Each has its own story to tell and both are among our best values in direct imports from France. The Burgundy in particular, hailing from Chassagne-Montrachet, is limited in quantity; it will not stay on our shelves for long.

For this month's Signature Red Club, I've decided to compare two domestic Pinot Noirs. The varietal is deservedly one of the best loved today, and the two wines I've chosen each bring forth something unique. Originating from California's Sonoma Coast and the Anderson Valley respectively, they highlight the strengths and differences found in these premier Pinot-growing regions.

In our Premium Club we return to France for a stunning Sancerre from one of our oldest friends in the Loire Valley. This delightful wine is everything you would look for in a classic, chalky, mineral-driven white, with more to boot. The red for our Premium Club members comes from a new find, a producer that Clyde only met earlier this year. It's a fresh take on the Rhône, created by brother-and-sister team Christophe and Isabelle Sabon.

Best Buy Club members will be excited to learn that we have an incredible deal on California Cabernet for them this month. This layered wine is one of the best values I've encountered all year and is sure to be an immediate favorite. The white we are featuring comes from Sicily, and like all Sicilian whites it brings something unique and fun to your table. I loved this wine immediately upon tasting it, and hope you also find it a charming introduction to the region's varied white wines.

This month's Club Italiano features wines from regions that aren't your normal go-to zones, with grape types equally new and unique. From the Valle d'Aosta, a narrow valley in Italy's Western Alps in the shadow of Mont Blanc where French is the native language, comes a red wine that's a blend of Petite Rouge and Syrah. Then from southern Lazio, the region that Rome is in, we have an inviting, complex wine made from 70% Montepulciano, one of Italy's most underrated varietals, and 30% Cesanese, which is one of buyer Greg St. Clair's favorites.

As you transition into your autumn routines this month, enjoy life with a glass of vino in hand, whether it be Burgundy, Sancerre, Pinot Noir or something Italian. As usual, don't forget to check the re-buy section at the end of the newsletter for other great deals at your special club price!

Heather Gowen, K&L Wine Club Director  
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# Le Club Français

One of the aspects I was most excited about when we launched the Club Français last November, was the opportunity to share some of my favorite wines with fellow francophiles. I couldn't have found a better place than K&L to grow my love of French wines, and this month I'm featuring two of my very favorite producers, each a great pleasure to work with. First up is a wine from a historic estate called Château de Montfaucon, whose grounds look across the Rhône river at Châteauneuf-du-Pape. We are featuring their top red, a take on historic Rhône wine called "Vin de Monsieur le Baron." Next up is Château de la Charrière, a family estate in the Côte de Beaune, whose Chassagne-Montrachet bottling is the best deal in white Burgundy that you're likely to see all year. Heads up: We have limited quantities, so if you are in need of excellent white Burgundy, make sure to re-order quickly.

Though many properties in France can claim a long winemaking history, it's rare that the families who own and operate them have quite such a heritage. The de Pins family of Château de Montfaucon is an exception. The castle itself dates from the 11th century. The winemaking cellar was built in 1520, and Montfaucon was among a group of estates along the Rhône river that first applied for protective status and started using the "CDR" monogram on wine barrels to distinguish the product as a higher quality—coming from the Côtes du Rhône appellation. In 1766 the de Pertuis family came to acquire the Château and took the name of the Barons of Montfaucon. Though the family name has shifted somewhat in spelling over time, today's Rodolphe de Pins, the owner and winemaker, traces his heritage back to this point. Rodolphe, or Rudy as his friends know him, has taken a very practical approach to managing a massive historical legacy. He studied viticulture both in France and at UC Davis in California, interned at well-known estates in Australia and Châteauneuf-du-Pape, and finally returned in 1995 to rebuild and expand the family domaine. The **2012 Château de Montfaucon "Vin de Monsieur le Baron de Montfaucon" Vin de Pays du Gard (\$27.99)** is the top red of Rudy's production. It is composed of 15 Rhône varietals including Grenache, Syrah, Cinsault, Carignan, Counoise, Mourvèdre, Muscat, Aubun, Alicante, Tempranillo and several others. Made to reflect a historic style of wine from the 19th century (the etching on the label also dates from this time), the wine is all hand harvested, co-fermented and racked straight into barrel for aging right after fermentation.

Rodolphe has chosen to further age this wine in bottle so that it is perfectly ready to drink upon release. It is drinking beautifully now, with a lovely savory development showing, and all the structure integrated seamlessly into the dark, brooding fruit.

As I mentioned earlier, this is the month to buy your white Burgundy. The **2017 Château de la Charrière Chassagne-Montrachet "Les Champs Morjots" (\$31.99)** is one of the very best deals I've come across at K&L. We all know that Chassagne-Montrachet wines come with a price tag. Whether it's village level or 1er cru, it's going to be well above \$60. Well, here is the chance to purchase incredible single-vineyard Chassagne-Montrachet from the "Champs



*Rudy de Pins, in one of Château de Montfaucon's oldest vineyards.*



*Benoît Girardin (right) is the newest winemaker at Château de la Charrière, having taken over from his father Yves (left) in 2011.*

Morjots” for a song. At nearly ten dollars off the shelf price, this is one of those outrageous deals that won’t last long. So how is this possible? It comes back to the incredible relationships that K&L has formed over the years with a small set of producers throughout France. Château de la Charrière is a historic estate in Santenay, currently in the care of the Girardin family. Yves Girardin acquired the family estate in 2003, and runs it in conjunction with his son, Benoît. With acquisitions in Pommard and Chassagne-Montrachet, the Girardins offer a stunning portfolio of Burgundies, both red and white, from the Côte de Beaune. We’ve been lucky enough to buy directly from them for many years now, and the quality of the wines is some of the best I’ve seen from this area. Ever since the Club Français launched last year, I’ve been egging on Alex, our Burgundy buyer, for a larger allocation of their Chassagne-Montrachet for the Club Français, and finally we were able to make the deal. This lovely bottling is all that you hope for in top-tier Chassagne-Montrachet. It’s stony, flinty and focused on the nose, with a creamy medium body accented by stone fruits, well poised against a backbone of classic acidity. Though it is delightful now, this would be one to lay down in your cellar if possible for a few years, as it will undoubtedly show even more nuance and layered character with a little time in the bottle.

## Signature Red Collection Wine Club

This month in the Signature Red Club we are focusing on one of the most popular international varietals: Pinot Noir. While amazing Pinots are grown around the world creating a vast variety of styles, I’ve selected two from the best growing areas in California. Both the Sonoma Coast and the Anderson Valley of California lay claim to some of the finest vineyards in the state for growing this fickle but beautiful varietal. We’ll compare a representative from each in this month’s shipment.

Heintz Vineyard is somewhat of a legend in the Sonoma Coast area. Planted back in 1912 by the Heintz family, this incredible vineyard sits at the junction of Green Valley, Sebastopol Hills and the proposed Occidental-Freestone AVAs. A mere seven miles from the ocean, this site sees plenty of fog and cooling winds that make for elegance in the fruit. Charlie Heintz, the current generation proprietor, is a hands-on vineyard man with a passion for work amongst the vines. Charlie sells some of his fruit to heavy-hitter wineries such as DuMol, Williams Selyem, Littorai, Elizabeth Spencer, and Kosta Browne. Partnering with winemaker Hugh Chapelle (known for his work with Flowers, Lynmar, and Quivira wineries), Charlie also makes a stunning array of cool-climate wines from his historic site, under the Charlie Heintz label.

Upon tasting the **2015 Charlie Heintz “Valentina” Sonoma Coast Pinot Noir (\$24.99)**, I knew we’d struck gold. Sourced from the vineyard blocks that are closest to the “crown” of the vineyard, this distinctive Pinot shows deep blackberry and cassis notes, polished tannin and a pleasant medium palate weight. A savory, almost iron-rich element to the wine makes me think immediately of roasted fowl, and in particular of pheasant or Cornish game hens. If you like some of the deep-fruited, polished Pinots of the Sonoma Coast, this wine is sure to be up your alley.

Our second wine this month comes from another iconic producer in California. The **2018 Kalinda, Anderson Valley Pinot Noir (\$24.99)** is one of those very special private label bottlings, the maker of



*The Heintz Vineyard is one of the best loved sites in the Sonoma coast, and Charlie Heintz provides fruit for some of the best known wine labels.*

which we are forbidden to disclose. I can say that if you're an aficionado of Anderson Valley and "true" Sonoma Coast Pinot Noir, you will undoubtedly have tasted their wines before and may have some in your cellar (if you're lucky). The folks behind this bottle craft some of the finest wines of the appellation and their single-vineyard bottlings are highly sought after, coveted by collectors and sommeliers alike. They strive to make elegant wines that are inspired by those of Burgundy, but also speak of cool, coastal Northern California. They seek out fruit from the very best organic and biodynamically farmed vineyards in the region as well as their own estate holdings. Our ongoing relationship with them creates a good home for excess fruit, after their much more expensive wines have been blended. The key thing to understand here is this is not bulk juice or second-rate fruit purchased to make an inexpensive second label. This is, literally, top-notch fruit that is grown, vinified and matured in barrel with the same love and personal attention as the primary label wines. Our Kalinda wine is from a few barrels that didn't quite fit the specific flavor profile of single vineyard wines, and the extra wine remaining after appellation-level wines have been assembled. Long story short, the juice in this bottle is legit and typically would cost three to four times this price.

## Premium Wine Club

For September, we are returning to France for our selections. This month we have an exciting new producer to introduce, and also an old friend. Our red selection comes from a small vineyard in the Rhône valley that was acquired by the Sabon family, of Domaine Janasse fame. It's only recently come into the American market, and the quality is phenomenal. Alongside this new gem, we have an old favorite: the old-vine Sancerre of Franck Millet. One of our best and longest contacts in the Loire valley, Franck and Betty Millet produce an excellent array of wines from their small holdings in Sancerre, and we are always excited for the arrival of their new releases.

Those of you who are keeping a weather eye out for deals in the other clubs will recognize the name of Franck Millet from last month's newsletter. We featured the Millets' 2017 "Insolite" bottling for the Club Français last month. This month we are focusing on another of their stunning wines for the Premium Club. The **2018 Franck Millet Sancerre Vieilles Vignes (\$14.99)** is, as the name suggests, made from some of the oldest plantings on the estate. This crisp and stony wine is full of minerality, one of the strongest characteristics you'll find in old-vine fruit from this region. Because the soil quality is quite poor, the vine roots are forced to go very deep to find nutrients, and subsequently the older vines produce some of the most expressive fruit. K&L has been buying wines from Franck and Betty Millet since 1995. It wasn't until recent years that the Millets expanded their production by acquiring a few neighboring vineyard sites. Thankfully this means that they're willing to part with more of their old-vine production, allowing us to purchase the quantity necessary to share with our club members! Please enjoy this K&L favorite with a ripe goat's cheese, or a fresh *salade aux fines herbes*.

Our second wine this month is a new discovery of Clyde's from earlier this year, and we are very excited to have it arrive in the states. The Sabon family have quite the reputation in the Rhône valley, although it wasn't always so. Aimé Sabon founded Domaine de la Janasse back in 1973 and expanded the family's small estate to encompass holdings in some of the best areas of Châteauneuf-du-Pape



*K&L's old friend Franck Millet visits our Redwood City store to pour his wines.*

and the southern Rhône valley. Today his son Christophe and daughter Isabelle run the winery, and they recently acquired a new piece of land that they felt was worthy of its own label. Clos St. Antonin is a unique vineyard situated near the town of Jonquières, bordering Châteauneuf-du-Pape, Orange, and Vacqueyras. The **2016 Clos St. Antonin Côtes-du-Rhône (\$14.99)** is a beautiful expression of this unique site. A classic Rhône blend, the wine is largely Grenache, and presents aromas of bright red fruits, accented by black pepper and a medium body, allowing for enjoyment with lighter fare or even as a cocktail wine. In keeping with the Janasse philosophy, Christophe and Isabelle have adopted the sustainable farming practices of their home vineyard, and prefer to focus on a minimal and natural approach to winemaking.



*Isabelle Sabon, with her brother Christophe, runs both Domaine de la Janasse and Clos St. Antonin.*

## Best Buy Wine Club

The Best Buy Club has many advantages. Because it is wide open in terms of region, we are able to sample wines from many countries and feature some lesser known styles. However, it is challenging to find a good Cabernet for this club. Due to the popularity of the varietal, prices are generally high, and quality is less than exciting in many samples that come my way. But this month I've found a really incredible Cabernet deal, and I'm excited to share it with you. In addition, we have a beautiful Italian white wine from Sicily that will have you planning your next vacation before you finish the first glass.

Let's start with the Cabernet. Being in the wine business, I've had a lot of Cabernet hit my palate. Some are the best wines I've encountered out of any category, some are nondescript, and some I wish had never landed in my glass. It's rare that I find a bottle that I love and is also so inexpensive that in my book it's worth at least three times as much. That's what I found in this month's **2016 DXM California Cabernet Sauvignon (\$9.99)**. After learning a bit more about the folks who produce this wine, I think I understand why it's so excellent. I'm still scratching my head at the price. Made by Hoopes Vineyard and Winery in Oakville, this excellent little Cabernet shows all the signature quality of classic Napa Cabernet, albeit framed in a more approachable, everyday drinking style. The nose explodes with bright, red berry fruits, underpinned with a subtle anise note. On



*Spencer and daughter Lindsay Hoopes are the family behind the DXM label.*

the palate, the tannin and acidity structure native to good Cabernet is well pitted against the luscious fruit, making for a balanced whole. This is your perfect party red, or alternatively a great wine to stock up on as your new house favorite.

If you're in the Club Italiano or have had occasion to read some of our Italian buyer Greg St. Clair's reviews or articles, you'll have encountered his enthusiasm for Sicily. His enthusiasm is infectious, and I can say that the wines also speak for themselves. Sicily is a unique terroir to grow vines, with its active volcanic soils and the surrounding influence of the Mediterranean. The wines are often made from or blended with indigenous varietals not found elsewhere. The **2017 Di Giovanna Bianco Siciliani Sicilia (\$9.99)** is a perfect example of the wonderful variety and unique quality to be found on this island. The Di Giovanna family has been farming in Sambuca di Sicilia for decades now, and alongside their vineyards they also have olive groves, incorporating organic practices into every aspect of the estate. As is classic, this is a multi-generational endeavor, and the family are rightfully quite proud of their products. The white that I chose as this month's Best Buy wine is composed of Chardonnay, Grillo, and Viognier. While two of those varietals may sound familiar, Grillo is more of a Sicilian specialty. Often used in the production of Marsala, it is a fascinating grape in its own merit. The blend of these three varietals brings a unique wine into focus. Light, crisp and unoaked in style, this wine has gorgeous aromatics with layers of tropical fruit, and bright acidity. Friendly and versatile, this wine is a great introduction to the fascinating world of Sicilian white wine.



*The grapes for Di Giovanna's Bianco come from the older vineyards surrounding the original family estate in Contessa Entellina.*

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

The bounty of Italy is seemingly endless. Hardly a week goes by that I'm not presented with a new producer, appellation or grape type. I recently tasted a couple of Marco Carpineti wines and had never heard of Greco Moro but found his 2017 Marco Carpineti "Moro" Lazio Bianco stunningly good. It was, however, his Tufaliccio that stole my heart. Lazio is one of my least strong areas of knowledge in Italy. The region that surrounds Rome hasn't been important for years, not since Frascati was a big thing 40 years ago. Yet as with most areas of Italy, the myriad of growing conditions and grape varietals create a complex network of opportunities for making really interesting wines. Marco Carpineti's winery is about an hour's drive south of Rome in the ancient village of Cori. It's at the foot of the Lepini mountains, a chain of mountains running parallel to the Apennines.

The Carpineti family has had vineyards here for



*Not your normal Roman landscape, Carpinetti is located at the foot of the Lepini Mountains.*

generations but in 1986 Marco Carpineti took the helm and by 1994 had made the property fully organic. He's passionate about indigenous grape varieties and has resurrected some of the area's ancient grapes such as Bellone, Archpriest White, Greco Moro, Greco Giallo and Cori. This month's wine is the **2017 Marco Carpineti "Tufaliccio" Lazio Rosso (\$20.99)**. A blend of 70% Montepulciano and 30% Cesanese grown at over 1300 feet, it's fermented and aged only in stainless steel. The high tone cherry-like aromatics on this wine are incredible and come from the Cesanese. The richness, power and structure come from the Montepulciano, one of Italy's most underrated grapes. I love the Tufaliccio's spicy, crunchy character. It is so vibrant and full of flavor, I think you'll love it. This wine should be served cellar temperature.

I seem to be more attracted to wine from the Valle d'Aosta (in French, the region's native language, Vallée d'Aoste) these days. The elegant body, lower alcohol, and mineral character with a real sense of terroir really drive my interest. The Valle d'Aosta is nestled into Italy's Western Alps bordering France and Switzerland and sits in the shadow of Monte Bianco—Mont Blanc to you Francophiles. The Valle d'Aosta boasts the ski resort of Courmayeur—which doesn't make it sound like bucolic vineyard territory! Yet along the steep sides of this narrow river valley, vineyards are planted up to 3000 feet. A lot of back-breaking manual labor has created many very small plots. This month's wine, the **2017 Cave des Onze Torrette Valle d'Aosta (\$18.99)** is from the Torrette, a subzone of the Valle



*Most of the vineyards in the Valle d'Aosta are situated on its steep hillsides, not in its few flat areas.*

d'Aosta DOC. Torrette is not a grape-varietal driven name, but a regional appellation. The wine is made by one of the region's multiple Cooperative wineries, Cave des Onze. It's a relatively new Cooperative, started in 1990. More than 200 growers belong to it, and they have close to 200 acres of vines between 1800 and 2900 feet. The wine is made from a blend of 75% Petit Rouge, which is Valle d'Aosta's most planted variety, and 25% of three other local grapes: Vien de Nus, Cornalin and Premetta. I love the snappy, spicy nose of this wine. Its medium body holds your interest with delicate tannins and vibrant flavors. I would make sure to serve this wine at cellar temperature, or definitely less than room temperature. Great with cold cuts, and perfect with barbecued chicken!

## 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](mailto: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](http://www.klwines.com).***

## Le Club Français Previous Offerings

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

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

2018 Chêne Bleu Vaucluse Rosé @ \$32.99 per bottle

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

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

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

2017 Chateau de la Negly "La Falaise" Pays d'Oc Blanc @ \$19.99 per bottle

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

2017 Frédéric Esmonin Gevrey-Chambertin "Clos Prieur" @ \$29.99 per bottle

I've always loved the Clos Prieur wines from Gevrey-Chambertin. This little vineyard tends to give very aromatic and charming red berry characteristics, and you'll see them in this vintage. Esmonin uses a very transparent winemaking style, to highlight fruit character and terroir above oak or winemaking technique. The wine is young; it could benefit from an hour decant to open up, but it does drink beautifully even now. Charming bright red cranberry and wild cherry notes blend with clove and nutmeg, all layered over the elegant backbone of taut acidity and very fine-grained tannin.

2013 Domaine Giraud Châteauneuf-du-Pape @ \$24.99 per bottle

2013 was fraught with challenges for many producers, but you wouldn't guess that from this wine. It has mellowed out beautifully, and now sings in the glass with resonant red berry fruit, tobacco, cured meats and black pepper notes. The softened tannins add to the texture of this medium-bodied red. Layers of flavor continue into a very drawn out finish.

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

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

## Signature Red Club Previous Offerings

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

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

2016 Andronicus Napa Red @ \$24.99 per bottle

In 2016 the growing season was nearly perfect in Napa, and brothers Eric and Phillip Titus made the decision to use

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

#### 2012 Miguel Merino Reserva Rioja @ \$24.99 per bottle

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

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

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

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

This lovely Grenache is quite light in color, something more common to this varietal than one would think. In this case it represents the style of the winemaker, Daniel Landi. Daniel farms some of the highest altitude, rockiest, and oldest vineyard sites in Castilla y Leon. His wines are more delicate in style and lean more towards the aromatic side than is typical in his area. Perhaps that's part of the reason why he doesn't mind the light color in his wines. The expectation it lends isn't entirely off. It creates the opportunity to shake any prejudices regarding the region and the grape he's chosen to work with, and introduce a more feminine aspect of Grenache.

#### 2016 Domaine des Remizières "Cuvée Christophe" Crozes-Hermitage @ \$24.99 per bottle

This straight Syrah hails from the relatively cool climate of Crozes-Hermitage, but is full bodied and inky in profile. Deep and weighty on the palate, it has incredible, earthy depth and classic smoky pepper notes to round out its deep cassis fruit. Although this varietal can sometimes present a rather tannic front, Domaine des Remizières does an excellent job here, integrating and managing the tannin perfectly. They use a touch of French oak to finish out the wine and add balance to the intensity of the Syrah.

#### 2014 WillaKenzie "Pierre Leon" Yamhill-Carlton District Pinot Noir @ \$24.99 per bottle

This wine is a beautiful expression of one aspect of Oregon Pinot Noir that is often underrated: Power. The 2014 vintage was perfect in the Willamette Valley. No major problems from hail, rain or undue heat. I've had many Pinots from this vintage, and one of the aspects of the wines that most impressed me was their power. I think the Pierre Leon bottling from WillaKenzie is a perfect picture of this. The wine is full bodied, dense and rich for Pinot Noir, and it has perfectly balanced acidity and tannin. The winemaker recommends pairing this with ribeye, roasted duck, or venison, and I couldn't agree more.

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

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

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

Winemaker Duncan Forsyth has been in New Zealand's Central Otago region since the 1990s and planted some of the best vineyard sites in the area. Teaming up with winemaker Anna Riederer, who cut her chops at none other than Domaine Roulot in Meursault, Burgundy, the duo has gone on to produce some great Pinot. Anna's approach to

winemaking is balanced and careful, not intervening overly much in the natural process, and aiming to achieve a finished wine that is not only complex in character, but textural, nuanced, and expressive of its terroir. Terroir is Duncan's department. Having planted many of the vineyards in the area, he knows the soils and vines like few others.

2016 Eric Kent "Atoosa's Vineyard" Syrah Russian River Valley @ \$22.99 per bottle

This Syrah is deep purple, with concentrated cassis aromas and a rich, full-bodied palate that is full and fruity, while remaining crisp and light on its feet. The fruit is youthful and boisterous, with plenty of bright berry notes, and also betrays a mild pepper spice and an intriguing layer of savory meaty notes. This is a more polished version of Syrah, and highlights the concentration and depth that this varietal is capable of.

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

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

## Premium Wine Club Previous Offerings

2018 Kalinda Mendocino County Rosé Carignane @ \$14.99 per bottle

Offered a chance to buy fruit from a high-altitude Carignane vineyard with 80-year-old vines in the Ukiah Valley, the maker of this wine didn't hesitate. Most winemakers would make a bold red when faced with fruit of this caliber, but he decided instead to make rosé. It's always heartening when a winemaker takes rosé seriously, and this is just such a wine. Crisp and light in style, this pale wine has a power and depth that belies its simple appearance. Great layers of flavor, with stone fruits and vibrant minerality showing through a veneer of citrus-driven acidity. There's a slight savory element here as well, that would make for a great pairing with cured meats. I'd highly recommend this as a tapas wine and a match to most grilled vegetable dishes as well.

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

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

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

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

2016 Blackswift Cellars California Rhône Blend @ \$14.99 per bottle

Made by young winemaker Carolina Bistue, this is one of the best domestic wines I've tried this year. Tasting it with K&L owner Clyde Beffa, I was surprised by the freshness and poise, balanced so well against the boisterous fruit profile. Carolina's skill shows. This wine has a nose loaded with berry compote and subtle black olive. On the palate these elements continue and mesh perfectly with fresh acidity and smooth tannin structure. A delicate smattering of spice closes the wine and leaves a long, lingering finish.

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

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

## Best Buy Wine Club Previous Offerings

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

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

2017 Espelt “Old Vines” Garnacha Empordà @ \$9.99 per bottle

Made by the talented Anna Espelt of Catalonia, this wine comes from her highest elevation vineyard, Rabós, in the foothills of the Pyrenees. Ancient Carignane and Grenache vines, on very poor slate soils, dive deep into the earth for nutrients. The resultant fruit is powerful and mineral driven with great intensity. Full-bodied with elegance and poise, this is a perfect food wine, friendly to dishes with a little spice. It works well with cured meats too.

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

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

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

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

2017 Flint & Steel Napa Valley Sauvignon Blanc @ \$8.99 per bottle

The heady nose of this wine is loaded with mango, papaya and pineapple, while the body is crisp and light, with zesty acidity and continued tropical fruits. The finish is clean, and the overall impression is light and easy drinking. One of the best choices for an afternoon outside, it will I hope continue as a favorite throughout the summer.

2018 Radley & Finch Chenin Blanc Western Cape @ \$9.99 per bottle

Made by two of South Africa’s top wine gurus: Thinus Kruger and Pascal Schildt. They have a passion for making the everyday great. It had been a few years since I tasted Radley & Finch wines. The great impression they left was indelible, so when South Africa buyer Stephanie Juelsgaard said she had the new Chenin Blanc release, I was thrilled to taste it. It doesn’t disappoint. Thinus makes Chenin Blanc in a style that is light, fresh, and zesty, maintaining enough weight on the palate to make it substantial. The result is a delicious wine with complexity and depth, and all too easily quaffable.

2016 Domaine Petroni Corse Rouge @ \$9.99 per bottle

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

2016 Mas de Sainte Croix “Doceur de Fruit” Côtes du Rhône Rouge @ \$9.99 per bottle

This is a lighter style “bistro” wine with pretty floral notes and red plum on the nose, and fresh cherry and strawberry fruit on the palate. It finishes dry with a lingering trace of baking spice. Delightful as a cocktail wine, this would also work perfectly with roast chicken and vegetables for a mid-week dinner.

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

2015 Santoleri “Vignaladra” Montepulciano d’Abruzzo @ \$24.99 per bottle

When you hear that a winery started their switch to organic agriculture in 1981, their vineyards lie above 1100 feet and were planted in 1968 and 1972, in a calcareous soil with a south, southeasterly exposure and only 13.5% abv, you might well sit up a bit and take notice. Well, the stats I listed above are for the Santoleri “Vignaladra”

Montepulciano d'Abruzzo. You should love this wine. The Vignaladra has a savory intrigue full of smoke, porcini dust and sweet earth that adds to the vibrant dark cherry and plump berry aromatics. It doesn't hurt that it's from the superb 2015 vintage as well. Try it with grilled meats or a hearty pasta.

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

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

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

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

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

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

2015 Mossio "Bricco Caramelli" Dolcetto d'Alba (\$24.99)

This Dolcetto has more body and more fruit than you might expect. The ripeness of the 2015 vintage gives a dimension of weight and supple smoothness that you don't often see in Langhe wines. Bold, rich flavors with the blend of savory and spicy make this wine absolutely delicious to drink right now, and it will continue to age for another four to five years. Every time I think of Dolcetto I dream of grilled sausage with polenta.

The 2015 La Monacesca "Camerte" Marche Rosso @ \$17.99 per bottle

This lovely red from the Marche is 70% Sangiovese which gives it backbone, length and structure while the 30% Merlot gives a bit of richness, supple flow and personality to the stern Sangiovese. The wine shows lots of ripe cherry character balanced with a meaty savory expression from the Merlot. Try it with Spaghetti Bolognese!

2014 Giovi "Akatron" Etna Rosso @ \$23.99 per bottle

Giovanni "Giovi" La Fauci started making fruit distillates in 1987, gathering cherries, apples, peaches, plums and prickly pear from the slopes of Mt. Etna to make *eaux de vie*, and eventually getting grape skins and making grappa. He then bought some 40-year-old vineyards on Etna's north face at over 2200 feet, and started to make wine. The 2014 vintage was sensational for Etna Rosso—perfect to introduce you to Giovi. This wine is full of wild, marasca cherry aromatics. The richly textured palate is expansive, showing its power and giving a luxurious feel. The finish has lots of earthy, spicy notes. Perfect for rich and spicy pasta dishes or grilled meats.

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

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

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

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

This Champagne is 2/3 old vine Pinot Noir from Patrick Arnould's estate in Verzenay, and 1/3 Mesnil Chardonnay from Delphine Calzas. He can trade with her to get this incredible Chardonnay since she needs red wine for her rosé. It is a win win situation! In many ways this hazelnut infused, sourdough toast tinged Champagne is more mineral and crisper than the extra brut! The chalk and finesse of Mesnil is in this bottle! This also comes from the 2015 harvest.