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September 2020

Hello K&L Wine Club Members,

With September comes one of the most beautiful seasons in the Bay Area. It's the perfect time to enjoy outdoor life, with some last dinners on the patio before the colder weather arrives. Of course the best way to enjoy these moments is with a glass of wine in hand! Whether your preference is Burgundy, Syrah, Pinot Noir, Sauvignon Blanc or Bordeaux, we have a great spectrum of wines this month. Each club focuses on a different region or geographical area as we dig deeper into some of our favorite selections from around the world.

It's hallowed ground in wine, and values are hard to come by, but Burgundy is always irresistible to me. For the Club Français we've found two great wines that bring the best of Burgundy to your table without breaking the bank. This month we have a Chablis and a Savigny-lès-Beaune from two of the producers with whom we work directly in France.

For the Signature Red Club, we are looking closely at the Sonoma Coast AVA and the delightful cool-climate wines grown there. Pinot Noir is a given in this area, and the one we've chosen this month is from one of the best sites in the Petaluma Gap. Our other wine is an elegant Syrah grown in one of the most famous vineyards of the region, the Durrell Vineyard.

We'll head to the southern hemisphere for the Premium Club selections, with a stunning Sauvignon Blanc from New Zealand and a Pinot Noir from Victoria, Australia. Victoria is a cool-climate region in Australia, and the Yarra Valley in particular is an ideal home to the Burgundian varieties. You'll be surprised at the elegance and depth of the Pinot grown here. The Sauvignon Blanc comes from New Zealand's well-known Marlborough region, and is a great representation of the unique qualities of this area.

For the Best Buy Club both selections are from Europe, and the focus is on varietal wines made in their home regions. Our red is, as you might have guessed, a Bordeaux, and more particularly a Merlot-dominant wine that illustrates the elegance of this grape in its homeland. The white is a fun blend of indigenous grapes from Valencia, Spain.

Our Italian buyer Greg St. Clair has sourced another stunning value in Rosso di Montalcino for the Italiano Club members this month, and he's chosen a lovely Dolcetto to accompany it. Our last vintage of this Dolcetto sold out incredibly fast, so if you love it don't hesitate to buy more before it disappears.

I hope you enjoy the selections this month, and hope they bring some pleasure to your Autumn! Don't forget to enjoy some outdoor time with your glass of wine before the cold weather arrives.

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

One of the many blessings of working in the wine industry is meeting the incredible people behind the wines. While many of these relationships happen with producers here in California, we also have an exceptional group of small producers in France with whom we're very lucky to be working. Although our annual Burgundy trip didn't happen this year, we can still enjoy the wines of some of our favorite producers and bring their stories to you. This month we have a stunning Premier Cru Chablis from our favorite cooperative, and an elegant red Burgundy from an up-and-coming region of the Côte de Beaune.

You've heard it before: Burgundy is like no other wine region. Burgundy has no new vineyards or newly discovered plots popping up, only some shuffling of vine holdings here and there. More often than not the vineyards are subdivided amongst different growers, and they're ranked very clearly as to quality. One downside to how subdivided Burgundy is, is that most small growers are not able to profitably make their own wine or sell it under their own label. That is where the cooperative model comes in. A cooperative can be a good or bad tool. In the case of a well-run cooperative with a talented winemaking team, it's a unique opportunity to produce a broader array of wines with a wider scope than most producers could on their own. Such is the case with La Chablisienne, one of the best cooperatives in Chablis. We've found that the value of La Chablisienne wines far outstrikes their modest price points, and when you can get top-tier Premier Cru Chablis for under \$30, what's not to love? The **2016 La Chablisienne Premier Cru "Vaucoupin" (\$29.99)** is a stunning example from this vineyard.

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

Our second wine is from Jean-Michel Giboulot. We discovered Jean-Michel's wines a few years back, and he's become a go-to for elegant and open wines from the Côte de Beaune. He specializes in his home region of Savigny-lès-Beaune, and makes several



In the northerly region of Chablis, the coveted vineyards have south-facing aspects, as with the very steep Premier Cru vineyard of Vaucoupin.



Jean-Michel's wines have a following in Europe, so we were lucky to convince him to part with some of his production and send it all the way to California.

impressive wines from this little appellation. Jean-Michel knows his terroir better than most. He is his family's third generation grower and winemaker, and took over the domaine in 1982. He has modernized the winemaking and converted the farming to organic viticulture, bringing this little domaine into the spotlight when it comes to quality from the Côte de Beaune. The wine we selected for this month's Club Français shipment is the **2018 Jean-Michel Giboulot Savigny-lès-Beaune "Aux Grands Liards" (\$29.99)**. Aux Grands Liards is a vineyard nestled right in the heart of the Savigny-lès-Beaune appellation, just below a band of Premier Cru sites such as Aux Serpentières, Aux Gravains, and Les Lavières. This vineyard's unique soil has the famous Burgundian limestone but also a ferrous clay, which lends a nice depth and dark brooding quality to the fruit produced here. This 2018 release, youthful though it is, already displays all the traits of a great wine. The fruit is darker and richer than you might expect in French Pinot Noir, while the tannin is fine grained and the acidity is fresh and vibrant. It's clean, polished and modern, with an approachable air, yet it has the structure and bones to age gracefully.

Signature Red Collection Wine Club

In this month's Signature Red Club, we're focusing on the Sonoma Coast appellation. Known for its elegant Pinot Noir and Chardonnay, this appellation is home to many other stunning cool-climate wines as well. With the influence of the Pacific and the long sunlight hours that this area experiences, the fruit produced is vibrant, rich and well structured. We've selected a Pinot Noir from the Petaluma Gap area and a Syrah from the famed Durell Vineyard. Each illustrates the best qualities of the appellation.

The Keller Estate wines aren't new to the Signature Red Club. A few years back we featured another of Ana Keller's elegant Pinot Noirs from the Petaluma Gap. Ana runs the family winery, inherited from her parents Deborah and Arturo Keller, who planted its first vines in 1989. Today, the Keller Estate

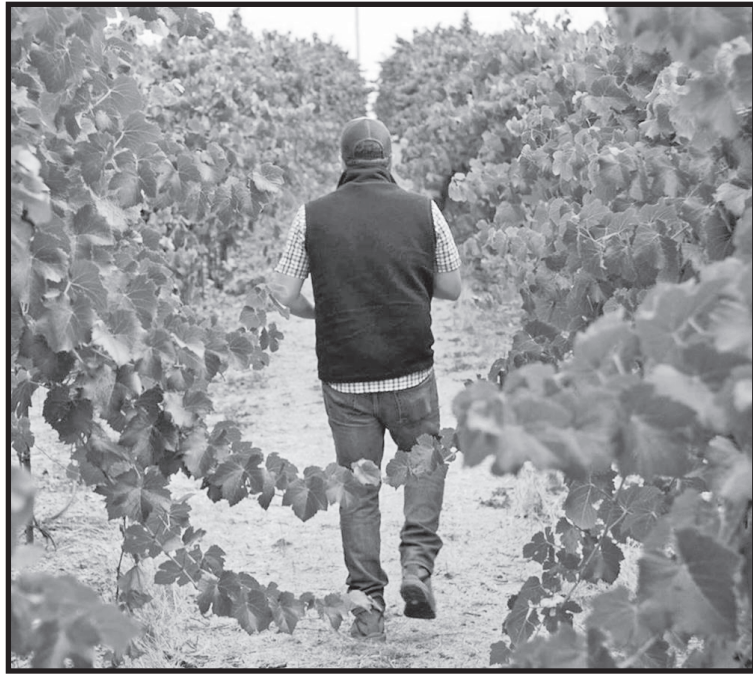
encompasses some of the best vineyards in the Petaluma Gap, including the ridgetop vineyard "El Coro" where this month's Pinot Noir was grown. The Petaluma Gap is a distinctive sub-region of the Sonoma Coast, stretching from the coast near Bodega Bay all the way east to San Pablo Bay and the mouth of the Petaluma River. The region forms a sort of wind tunnel, pulling cool breezes and morning fog inland from the Pacific. With its high elevation, the El Coro Vineyard is particularly affected by the cool breezes and produces distinctive Pinot Noir with elegant aromatics, dark fruit and bright acidity. The **2016 Keller Estate "El Coro Vineyard" Sonoma Coast Pinot Noir (\$24.99)** showcases the best of this fruit from an acclaimed vintage. The wine shows an array of red fruits with fine-grained tannin that has mellowed and integrated nicely. It is slightly weightier on the palate than you might expect, and strikes a perfect balance of rich, luscious fruits and vibrant acidity.

Our second red this month is a Syrah, a grape that can assume many forms. When grown in a cooler climate like the Sonoma Coast, it has great complexity and avoids the jammy, over-ripe excesses that the varietal can show on occasion. When domestic buyer Ryan Woodhouse sent me the details on



Ana Keller worked together with other local growers to promote the Petaluma Gap and push for its recognition as a unique AVA, which was granted in 2018.

this wine, I was beyond excited to taste it. It's rare that you see a wine from the Durell Vineyard selling for anything less than \$60 retail, and large as the Durell Vineyard is, only a small percentage is planted to Syrah, so this is a rare gem. The Durell Vineyard sits at the junction of the Sonoma Coast, Sonoma Valley, and Carneros AVAs. Planted in 1979, it has become famous for the quality and diversity of the fruit grown here. Among the small group of producers that have access to Durell Vineyard fruit are some familiar names, including Kistler, Saxon Brown, Tor, and others. This month's wine is the **2016 Ram's Gate "Durell Vineyard" Sonoma Coast Syrah (\$24.99)**. The aromas of this wine are all dark-fruited blackberry and blueberry. The palate is rich and weighty with deep, luscious fruit and black olive notes. The finish betrays a fine ground pepper spice with a smoky tinge. Smoked ribs is a perfect pairing, and another good choice would be grilled lamb.

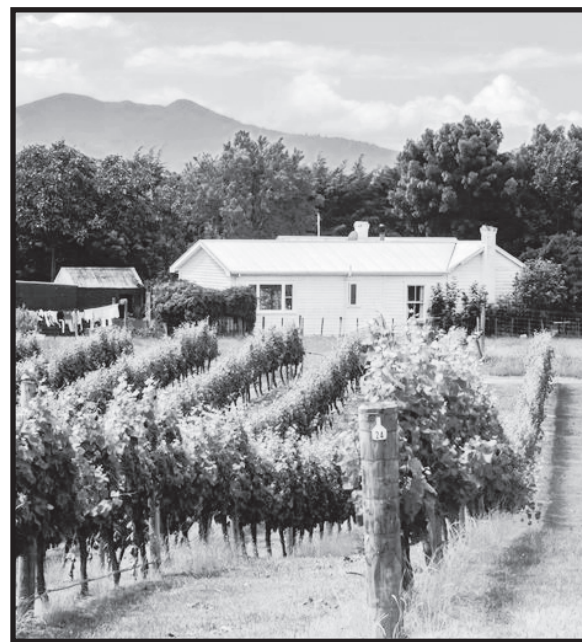


Joe Nielson, director of winemaking at Ram's Gate, speaks of the terroir of Durell and other vineyards he uses as gold and silver, from which he's been asked to make jewelry.

Premium Wine Club

New Zealand and Australia are home to a huge diversity of first-class winemaking regions, and this month we'll take a close look at two of the top regions and the surprising wines they produce. Our red is an elegant Pinot Noir from Australia's Yarra Valley. Although you might think of Australian wine in terms of a full-bodied Shiraz, the country is also home to cool-climate sites such as the Yarra, where world-class burgundian wines are made. First, we'll look at New Zealand's famed Marlborough region and what makes it ideal for grape growing.

Situated on the north side of the South Island, Marlborough is at the heart of the New Zealand wine scene. With the first plantings established in the 1970s, it's a relatively new growing region, and yet the area has the most history and international acclaim of any New Zealand wine region. Marlborough is protected from the northwest by the Richmond Ranges, and enjoys some of the highest sunlight hours in New Zealand, while the cool nights and maritime climate provide a foil to the sun intensity. It's the perfect climate for crafting expressively aromatic wines with poise, fresh acidity and open, ripe fruit flavors. Sauvignon Blanc has



One of the components in Astrolabe's Marlborough Sauvignon Blanc is grown on the tiny Cottage block in Marlborough's southern valleys.

rightly become the poster child for the region, although many varieties find a home here. Simon Waghorn, founder of Astrolabe Wines, a family-run winery on the southern side of Marlborough, is a huge proponent of Sauvignon Blanc. While he makes other wines, Sauvignon Blanc is a bit of a passion for him, and he hunts down the best vineyards for the variety all across Marlborough. This month I've chosen to feature his **2019 Astrolabe Sauvignon Blanc Marlborough (\$14.99)** because it's a unique expression of the varietal that involves fruit grown in three Marlborough sub-regions: the Wairau Valley, the Awatere Valley, and the Kekerengu Coast. Simon feels that blending the fruit from these three areas allows the wine to gain more complexity while at the same time painting a picture of the strengths of the Marlborough region generally. The wine is highly aromatic with gooseberry, quince and sweet pea aromas. On the palate it light and crisp, with ripe tropical fruits of mango, pineapple and papaya making an appearance. The finish is clean and snappy, with a hint of lemongrass and passionfruit. It's a perfect match for an herbed salad with goat's cheese.

Australia has a wealth of growing regions with varying climates, and while the Barossa Valley might be the best known internationally, I wanted to focus on the Yarra Valley, home to some of the most elegant Australian wines I've had. Located less than an hour east of Melbourne, the Yarra Valley was Victoria's first wine region, with the earliest plantings established in 1838. Although the region saw a dead period in the first half of the twentieth century, a second wave of winemaking pioneers began revitalizing the region in the 1970s, and today it's home to some of the most exciting and innovative wineries in the country. Oakridge is a family run winery and was among those established during the 1970s revitalization. We've been huge fans ever since our buying team discovered this winery several years ago. The quality of their Chardonnay and Pinot Noir is such that we've referred to it as the "Burgundy Down Under." If you are a fan of cool-climate Pinot Noir, but looking for something more affordable than the typical Burgundy, Oakridge is the place to go. The **2018 Oakridge Pinot Noir Yarra Valley (\$14.99)** that I've chosen to feature is grown on red clay and volcanic soils. These unique soils give the wine a deep mineral drive, and the Yarra Valley's cool climate makes for delicate aromatics and an elegant, lighter body.



The Oakridge Estate wines are made to pair with food, and the estate is home not only to stunning vineyards, but also to an organic garden and a kitchen with world-class chefs.

Best Buy Wine Club

When a grower starts out to plant a vineyard they typically go through a long list of considerations before landing on the appropriate variety of grape or grapes to plant in a given vineyard block. You want to consider the rainfall, sunshine hours, diurnal range, soil types, grade—and the list goes on. For many European producers, there's also the weight of tradition, and which varieties are native to a given region. I love finding wines that showcase native varieties, and that's what I've chosen to focus on this month. Our white is a stunning blend from a producer in Valencia, Spain who champions native varieties, and our red is a Bordeaux that beautifully highlights the strengths of Merlot in its native setting.

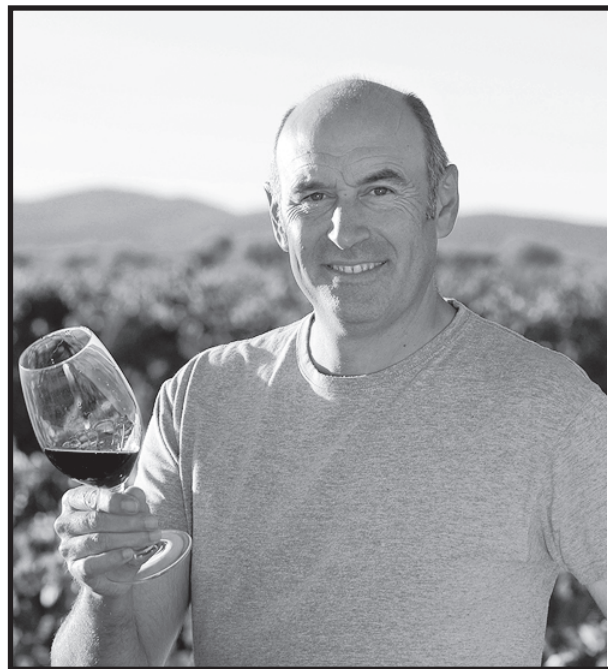
Merlot is no new grape variety. If you're like me it was probably one of the first wine words you learned. It's seen a heyday of popularity and then a low point after the *Sideways* movie, and there's no denying it's a big player in the wine world. For me, Merlot is at its most elegant in its home terroir of Bordeaux. This month's red is just such an elegant Bordeaux, the **2016 La Fleur Haut-Gaussens, Bordeaux Supérieur (\$9.99)**. On the Right Bank, just north and a little east of Pomerol and Fronsac, is the small appellation of Véraac. It is here on the classic clay-limestone soils that the Lhuillier family settled in the 1940s, and began planting their vineyards. Today Hervé Lhuillier has thoroughly modernized the winemaking style, facilities, and vineyard management. The vineyards are farmed sustainably.

Hervé makes several varietally labeled wines at the estate, including a 100% Malbec, a 100% Cabernet Franc, and his signature wine, the La Fleur Haut-Gaussens, which is 85% Merlot, 5% Cabernet Franc, 5% Cabernet Sauvignon, and 5% Malbec. This elegant blend highlights the strengths of the velvety, black-fruited Merlot grown at Haut-Gaussens. The wine is both luscious and well balanced with great structure, lifted aromatics and a mineral drive that elevates the wine and adds depth. While it drinks well with a bit of decanting right now, it's also one that you could age for the next decade.

Our white wine this month is a blend of rather unusual grapes, one of which was entirely new to me. In the 1990s, winemaker Toni Sarrión began a campaign to revitalize and popularize some of the indigenous varieties of Valencia, Spain. Toni's Bodegas Mustiguillo is a tiny winery, but well known in Spain for its hand in saving these native varieties. Toni was recently made executive president of the prestigious Asociación Grandes Pagos de España, which recognizes great single-estate wineries throughout Spain. Toni's newer label, Atance, is devoted to an array of approachable wines that incorporate Valencia's indigenous varieties in delightful and surprisingly affordable cuvées. The **2018 Atance "Cuvee No 1" Valencia (\$9.99)** is 70% Merseguera and 30% Malvasia. While the Malvasia adds the stunning floral aromatics and the acidity to this wine, the rest is all Merseguera, the star of the show. It offers a wine with medium body, subdued orchard fruits, tangy lemon curd and a vibrant mineral presence. Grown at high altitudes in an arid climate with sandy loam soils, the vines have to struggle and the roots are quite deep, contributing to the rich mineral character in the wine. This would be a treat with seafood paella.



At la Fleur Haut Gaussens, grass between rows helps preserve the ecosystem's health.



Toni Sarrión is recognized for his work in preserving and reinvigorating indigenous grape varieties.

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

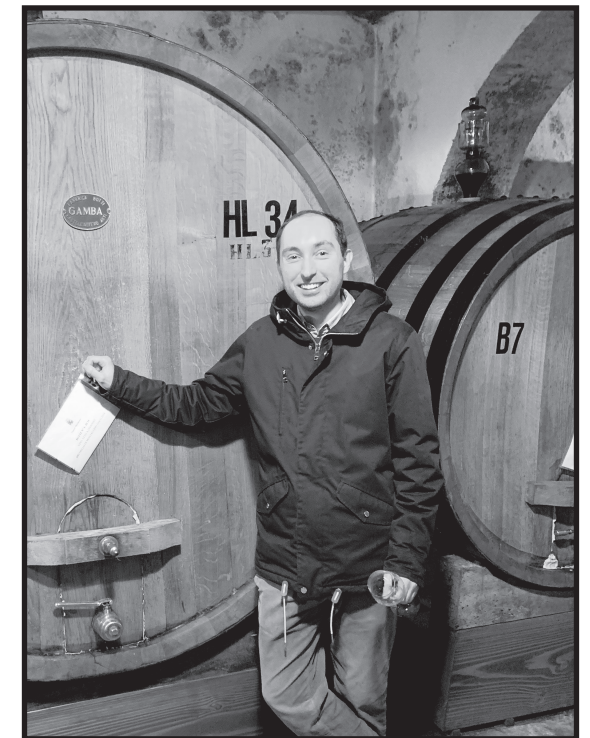
Last year when we had a wine in the Italiano Club that sold out faster than any we have ever had, I took notice. When I was offered the new vintage of this wine I said yes, how much can I get! One of the reasons this wine sold out so quickly is that Roberto Voerzio is fairly famous in the Italian wine world for making very expensive Barolo. When non-Italiano Club members saw the wine they scooped it up as fast as possible. So... just saying, don't wait this year. Put your re-order in right away!

The **2017 Roberto Voerzio "Priavino" Dolcetto d'Alba (\$22.99)** is very similar to the 2016 vintage: classic Dolcetto d'Alba. The nose is full of blueberries, violets, leather and spice. On the palate this Dolcetto shows it is not a wimpy little wine. It has power, tannins (albeit easy to drink) and it fills your mouth with a dense richness. The flavors are bold and dramatic, with lots of ripe fruit, chocolate, leather, tobacco, and spice fleshing out the tannic structure. The finish replays the bold fruit character but sits up nicely and has real lift in the finish. The wine is all organically farmed and is fermented with indigenous yeast in stainless steel tanks; it doesn't see any wood aging, fining or filtering. Long written about as the "Beaujolais of Piedmont," Dolcetto is a much more powerful wine and is admirably adapted to rustic cuisine. Perfect for your outdoor grilling whether it be burgers or steaks, and it is wonderful with Porcini-laden pasta dishes that play on its earthy highlights. Enjoy!

I visited the Castelli Martinozzi estate for the first time last February, on a drizzly, cold day. Montalcino in the first part of February seems devoid of human occupation. Italians prefer springtime and summer, when they can throw open their windows or eat outdoors. In the winter everything is shuttered, closed, locked. When you find an inhabitant, they will have on multiple layers of clothes, and have a fireplace burning next to them. Federico Nannetti runs the estate that has descended through his mother's side of the family. His family's collection of old armor, rifles, shotguns and a host of ancient farm equipment was enlightening (much of it had to be explained to me). I hadn't come for the history lesson of course, I was interested in the wine they were producing. Just perusing a map would make anyone interested; a better address would be hard to find. Martinozzi is situated in a veritable Murderers' Row of quality and fame. Their vineyards sit near Soldera's Case Basse, Gaja's Pieve Santa Restituta, Caprili, and Maté. You still need to put the work in, and they recently added Paolo Caciorgna, one of my favorite enologists, as consultant. Paolo has such a delicate touch and his wines always speak of their terroir. The **2018 Castelli Martinozzi Rosso di Montalcino (\$17.99)** is



Roberto Voerzio, one of Barolo's most famous producers, made the scintillating Dolcetto d'Alba in this month's Italian Club.



Federico Nannetti in the cellars at Castelli Martinozzi.

classic. The nose is full of dark Marasca cherry with hints of Tuscan brush and Middle Eastern spice. It has a long, linear feel to it, yet shows a wonderful freshness. The perfect wine for your Spaghetti Bolognese!

Re-order Offers

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

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

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

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

Le Club Français Previous Offerings

2000 de Viaud, Lalande-de-Pomerol @ \$34.99 per bottle

This is a lovely Bordeaux at full maturity. We were able to source just enough for our Club Français members. Don't decant it more than a half hour, as it opens up surprisingly quickly. Its elegant aromas of cigar box, leather and sweet tobacco give way to a delicate balance of ripe black fruits, savory umami notes with perfectly mellow and integrated tannin and just enough acidity to keep it fresh and vibrant. With wines of this age, it's all about the finish, and here the finish lasts for minutes.

2018 Domaine Trouillet Pouilly-Fuissé Vieilles Vignes @ \$24.99 per bottle

This Pouilly-Fuissé has an elegant profile with fresh orchard fruits such as apricot, pear and nectarine combined with honeydew melon. The weight on the palate is nicely rounded with a clean, smooth texture and a finish that shows just that hint of toasted nuttiness that indicates the oak presence. The Trouillet family recommends pairing this wine with foie gras, and indeed it does have the lift of bright acidity and mineral drive to stand up well to the richness of foie gras.

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

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

2019 Château Minuty “Rosé et Or” Côtes de Provence Rosé @ \$29.99 per bottle

After tasting a number of top-tier Provence rosés, this was the clear winner for Le Club Français. Clean and delicate aromas of cherry, candied tangerine rind and lime zest give way to a palate of fresh grapefruit and citrus blossom with hints of white cherry and wild strawberry. With a crisp, dry finish, this wine encompasses all the best aspects of a classic Provençal rosé. Compositionally, it's a blend of Grenache—the king of rosé grapes—and the local variety Tibouren. I'd recommend pairing this delicate yet complex wine with fresh basil and strawberry salad with feta, or sushi.

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

This poignant Burgundy is sourced from fruit grown just outside Chambolle-Musigny. It bears characteristics of this famous appellation, including the delicate, understated palate, the elegant and pronounced aromatics of wild strawberry, clove and young cherries, and a savory forest-floor element. It is almost reticent right now, and needs a

good decant an hour or more before enjoyment. It will easily age into a lovely perfumed maturity after several more years in the cellar.

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

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

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

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

Signature Red Club Previous Offerings

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

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

2016 Karo Kann Napa Valley Cabernet Sauvignon @ \$22.99 per bottle

You may never have heard of Karo Kann, and that's not a surprise. The fruit sources for this project are kept secret, because their normal retail price is so high. Britt and Ry haven't given much away, so I can't either. The quality is immediately apparent. Ripe fruit aromas of plum, red currant and black cherry dominate the nose while the palate is refined by the presence of olive, sweet tobacco spice, and a silky tannin texture. The finish is long and full, with lingering intensity of fruit.

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

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

2016 Comartin Cellars “Tierra Alta Vineyard” Ballard Canyon Syrah @ \$24.99 per bottle

This is a dark-fruited, brooding Syrah with intense minerality and perfectly balanced acidity and tannin. At four years from vintage date, the wine is drinking very well right now. The tannin has mellowed out a bit and marries well with the meaty, dark-fruited body of the wine. This is an excellent wine to pair with grilled meats, and should work well with your summer barbecues.

2018 Stolpman Ballard Canyon Grenache @ \$24.99 per bottle

The unusual terroir of Ballard Canyon is surprisingly well suited to Grenache, a somewhat finicky varietal. One of the most inland AVAs of Santa Barbara, Ballard Canyon is a hotter, drier climate than most, but still enjoys the cooling influence of the ocean, funneled down the Santa Ynez Valley. This influx of cool air keeps the acidity in the ripening fruit and makes for a beautiful expression of Grenache with full, rich palate weight and stunning aromatics. Although it's a bit youthful, this Grenache displays boisterous berry notes both in the nose and on the palate. It's vibrant with plenty of fresh acidity to bolster the softer texture of the tannin. It's a wine that's lovely to sip on its own and would also accompany poultry very well.

Premium Wine Club Previous Offerings

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

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

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

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

2016 Domaine Guy & Yvan Dufouleur Hautes-Côtes de Nuits Rouge @ \$17.99 per bottle

This is the ideal hot-weather red. If you serve this at cellar temperature of around 55 degrees, it's as refreshing a summer drink as any white or rosé. With lovely aromas of wild strawberry, tart young cherry and savory herbs, the wine is light bodied with silky tannin and a hint of savory mushroom that complements its bright young fruit. This lovely red comes from a domaine with a hefty 400-plus year history. Currently run by Yvan Dufouleur together with his uncle Xavier, the domaine includes many premium vineyard sites throughout the Côtes d'Or.

2016 Amici Sonoma Coast Chardonnay @ \$14.99 per bottle

Considering the caliber of talent going into this Chardonnay and the superb fruit sources (Amici works with top growers throughout Napa and Sonoma), it's difficult not to fall in love with this wine. This is classic California Coastal Chardonnay at its best: creamy, nutty, with fresh orchard fruits and a pleasant round weight on the palate. If you are looking for a great deal in California Chardonnay, look no further.

2018 Te Mata "Estate" Cabernets/Merlot Hawke's Bay (\$14.99)

Blended from three different sites throughout Hawke's Bay, this wine is a thoroughly elegant Bordeaux-style blend with bright, boisterous blackberry and plum fruit, elegant structure, and a beautiful balance of elements, speaking to the unique climate and situation of these vineyards. Matured in a mixture of new and used French oak barrels, the wine has the perfect structure to age gracefully for a decade or more, however beautifully it is drinking at present.

2018 Te Mata "Estate" Chardonnay Hawke's Bay \$14.99 per bottle

This estate Chardonnay is a marriage of two styles, both old-school and modern. Some of the fruit is aged in barrel with traditional bâtonnage and malolactic fermentation, and another portion of the fruit is aged in stainless steel for a clean, light, pure-fruited expression. The two wines are then blended to form the final cuvée. A somewhat daring enterprise, the result is fantastic. The wine has the richness and nutty depth of a classic oak-aged Chardonnay, with the vibrancy and light, crisp body of a stainless steel-matured wine, all while reflecting the gorgeous fruit character of the best of Hawke's Bay. It's a perfect pairing with scallops in a simple butter sauce.

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

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

Best Buy Wine Club Previous Offerings

2016 Más Que Vinos "Ercavio" Tempranillo Roble Tierra de Castilla @ \$9.99 per bottle

This Tempranillo is laden with dark fruit, ripe tannin and hints of sweet spice. It sees just a short time in French and American oak barrels, lending an element of sweet baking spices, but overall it is the intense dark fruit that dominates. I particularly like this wine with grilled and smoked meats. It also works well with hard, nutty cheeses.

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

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

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

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

2018 Kalinda Central Coast Chardonnay @ \$9.99 per bottle

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

2018 Antucura Malbec Mendoza @ \$9.99 per bottle

Grown in the high-elevation region of Vista Flores in Argentina's Uco Valley, this versatile Malbec is both hearty and bold with a fuller body and bright, ripe fruit flavors. It's not at all tannic or overpowered by oak. The little kick of peppery spice on the finish makes it very food-friendly. It's big enough to stand up to a steak, and yet smooth enough to serve cocktail style with light appetizers or all on its own.

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

San Venanzio Valdobbiadene Prosecco Superiore Brut (\$11.99)

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

2016 Azienda Agricola Ronchi "Ronchi Barbaresco" (\$27.99)

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

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

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

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

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

2017 Lazzeretti Rosso di Montalcino @ \$19.99 per bottle

Lazzeretti's story began with 18-year-old Montalcino resident Marco Lazzeretti dreaming of having his own wine estate. He and his sister Lucia eventually joined forces and acquired land once owned by their grandfather. Marco and Lucia produced their first wine in the 2001 vintage. Their Brunello is made in 35-40hl Slavonian oak barrels,

the traditional method, whereas the Rosso is aged in French barrique for 8 months. That choice is less about method and more about the small amount and the space available. I'd have this with grilled pork chops.

2016 Peter Zemmer "Furggl" Lagrein Alto Adige @ \$23.99 per bottle

No one is sure of the origin of Lagrein. It is grown almost exclusively in the Alto Adige/Süd Tirol, and the lineage of the grape seems to be lost in the fog of genetic history and undiscovered ancestral grapes. Most tasters will notice that it has, and I take a lot of liberty saying this, a bit of Syrah-like character. See what you find as you taste it. The wine has a lot of black pepper and wild herbs and I think it goes best with a hearty stew or cassoulet. This is a powerful wine; I suggest you decant it an hour ahead of time.

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

Launois "Dorine" Brut Blanc de Blancs Champagne @ \$34.99 per bottle

This is one of the smallest production wines made by Launois. It is limited by the vineyard source, which is Bernard and Séverine Launois' smallest. It's located 40 km south of their main estate, in the picturesque Sézanne. This wine, like almost their entire production, is entirely Chardonnay, but has a much juicier, almost white-peach like character thanks to the terroir of the Sézanne. This part of Champagne has chalk soils, nearly as pure as Grand Cru Mesnil in the Côte des Blancs. The wine spends a year in very old 500-liter barrels, but honestly I have a hard time picking up on the oak at all. After a year on the oak this wine spends three years ageing on the lees. This wonderful blanc de blancs makes a fine apéritif, with its white fruit and subtle baguette aromas.

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

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

Thiénot Brut Champagne @ \$34.99 per bottle

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

Palmer & Co. "Brut Réserve" Brut Champagne @ \$34.99 per bottle

This is a relatively new Champagne house, a cooperative in fact, established in 1947 by seven families of growers. Their focus is on fruit from the mountain of Reims, and this Champagne is composed of 50% Chardonnay, 40% Pinot Noir and 10% Meunier and aged for a minimum of four years on the lees. This one of the toastiest, richest Champagnes the club has featured, and I loved the brioche, beurre d'Isigny and Meyer Lemon curd in this Champagne. I find that the hazelnut-like fruit of Verzenay stands out in this bottle. I loved this as an apéritif, and I think it would also do very well with an equally decadent meal such as lobster.

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

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