



K&L Wine Merchants
3005 El Camino Real
Redwood City, CA 94061
Orders: (800) 247-5987
Wine Club Extension: 2766
wineclubs@klwines.com

September 2021

Dear Wine Club Member,

I hope you are having a great Labor Day Weekend. This month, I'd like to invite you to a series of taste comparisons. Very rarely do we get to feature pairs of wines with so many interesting juxtapositions. All the wines in this month's line-up are extremely food friendly and perfect for sipping on their own, so invite a couple of guests and exchange your notes!

We have two red Burgundies that show what's available in the region's under-the-radar appellations if you know where to look. Hint: start your search with Jean Giboulot's Savigny-lès-Beaune and Château de la Charrière's Hautes Côtes-des-Beaune. Follow that up with an introduction to the wines of Italy's Salice Salentino DOC with a pair of exemplary bottlings that offer a glimpse of where this region-on-the-rise is headed. For an extra taste of The Boot, pop open the 2015 Brunello from our long-time, direct-import standout, Poggiarellino. The incredible Domaine de la Bégude Bandol and Mas Karolina Côtes de Roussillon go a long way to explaining our continued love of southern France's most dynamic appellations. Finally, for those of you who are clinging to the remaining days of summer (and its bright cuisine), we've included a pair of domestic whites that draw out those last few golden rays a little bit longer. Our Kalinda Sauvignon Blanc is as delicious as always in 2020, and the 2018 Precedent Riesling is a real discovery this month. Gather your tasting notebooks, friends, and favorite foods and enjoy!

Tchin-tchin,
Jin Zhang | Wine Club Director & Head Sommelier
Reorder: klwines.com/wineclubs or scan



Best Buy Wine Club

2020 Kalinda Redwood Valley/Mendocino Sauvignon Blanc (\$9.99)

This wine comes from one of the more renowned Sauvignon Blanc producers in Northern California. For decades now, our Kalinda private label has been providing K&L customers with awesome wines at a fraction of what they'd normally pay under the producers' mainstay labels. Naturally, no producer wants their wines on the market for less than what they'd usually sell for, so the trade-off is anonymity.

The fruit for this wine is 100% certified organic, hand-harvested from 40-year-old vines. The juice was fermented in both stainless steel tanks and neutral French oak barrels. After fermentation, it is then further aged for 8 months in French oak barrels to round out the profile. You can expect a full-throttle of pink grapefruit and its pithy rind. There is great acidity coming across as fresh and zingy on the palate. This bottle makes a great sipper but will also pair well with artisanal cheese or whitefish tacos with jicama and a tropical salsa.

2016 Cantele Salice Salentino Riserva (\$9.99)

The Cantele family has been in the wine industry for three generations and is proud to have played an active role in Puglia's shift from the production of bulk wine to a concentration in making quality estate wines. Azienda Cantele was founded in 1979 by Giovanni Cantele and his sons Augusto and Domenico. Today, Cantele's modern winery is run by Giovanni's four grandchildren—Gianni, Paolo, Umberto, and Luisa.

Negroamaro (translated as "black bitter") is a very reliable grape in this part of Italy thanks to its consistently plentiful yields. It adapts well to a variety of soils and is resistant to drought, heat, and diseases. Most importantly, it achieves high sugar levels while maintaining good levels of natural acidity. The Salice Salentino Riserva offers intense and complex aromas of ripe red berries, tea, underbrush, dark chocolate, and tobacco, while the tannins and fresh acidity work in tandem to create a balanced, approachable wine. Try it with any roasted meats, especially some garlic rosemary lamb. If you're looking to put in the effort and take it up a notch, osso buco would be the best call.



Signature Red Collection

2019 Mas Karolina Côtes du Roussillon Villages (\$19.99)



Mas Karolina is the project of Caroline Bonville, cousin of Olivier Bonville, proprietor of one of our favorite Champagne houses, Franck Bonville. The domaine's vineyard encompasses 17 hectares located at the foot of the Pyrenees in Maury and its immediate surrounding areas. Caroline is a passionate artisanal winemaker, and she has to be. Gnarly, low-yielding, old vines in poor soil plus the harsh climate and terrain all demand a serious commitment to grow grapes here. Her wines are deep, dark, succulent, teeth-staining, graceful, and powerful at the same time.

The village blend is 50% Grenache, 30-40% Syrah, and 10-20% Carignan, with an average vine age of over 40 years. A nice toasty vanilla nose is followed by juicy, concentrated dark fruit flavors and full-bodied, smooth tannins. Pair it with the local specialty of Beignets d'Aubergine (fried eggplant) or Pan Tomaquet i Pernill (toasted bread rubbed with garlic, topped with fresh tomato slices, prosciutto, and olive oil).

2015 Poggiarellino Brunello di Montalcino (\$29.99)

Poggiarellino is an original, old-school name in the K&L direct-import stable, having over 20 years of history with us. Upon retiring from their corporate lives in Siena, Anna and Lodovico Ginotti moved to Lodovico's family estate which lies south of Montosoli hill, facing Montalcino. Owned by Ginotti family for over two centuries, the winery is small and the couple's passion for the vineyard is evident in each bottle. Year after year, loyal Brunello fans have found a superb value in this wine, but in Montalcino's benchmark 2015 vintage, the estate has truly outshone even their own sterling track record.



Dried currants, chocolate, and leather are the first notes I got on the nose, followed by sour cherries, bay leaf, and rustic tannins on the palate. When I tasted this, my mind immediately jumped to an interview with wine critic Wilfred Wong in which he says that pork adobo is a dish he pairs with Sangiovese-based wines. I think the acidity and tannin structure, together with its savory notes, would complement the Filipino dish quite well!

Premium Wine Club

2018 Precedent "Wirz Vineyard - Old Vine" Cienega Valley Riesling (\$14.99)



The Wirz vineyard is a block of 60+-year-old, head-trained, dry-farmed vines. Planted in a bed of decomposed granite at just under 1,000 feet at the northern end of the Gabilan Mountains, this is a late-ripening site, with hang times often into late October or even November, even at the low yields that dry farming dictates. This is undoubtedly one of California's greatest under-the-radar sites, and a perfect canvas for owner/wine-maker Nathan Kandler, who specializes in finding outstanding vineyards in lesser-known parts of the Golden State.

Bottled unfinned and unfiltered, this wine is concentrated and delivers an acid punch I definitely did not expect. On the palate, the wine is highlighted by lime, orange blossom, and talc notes. The chalky acidity and slight kiss of skin tannin yield a thoroughly interesting textural experience. Wines from this vineyard seem to age effortlessly. Chill and serve with some delicious Thai curry.

2019 Château de la Charrière Bourgogne Hautes Côtes de Beaune Rouge (\$14.99)

Château de la Charrière is one of our most popular direct-import producers and a label that easily represents the best bang for your buck in our Burgundy inventory. The Girardin family has cultivated the vine for 13 generations. Formerly run by Yves Girardin, the business is now run by his young son Benôit, who has modernized the winemaking since his first vintage in 2011. The wines from this appellation come from cool vineyards at the top of the Côte d'Or slope, so they always have a lively structural frame to them.

First to emerge from the glass is earthy portobello mushroom, which gives way to beautiful red cherry and strawberry notes. I love the tannin on this wine, which reminds me of chewing on cherry skins—just enough structure. This is a fantastic example of the value that can be found in today's Burgundy landscape if you know where to look. It's great with a simple herb-roasted chicken and autumn root vegetables. Honestly though, it's a lot of fun to sip on its own, too.

Le Club Francais

2018 Domaine de la Bégude Bandol Rouge (\$19.99)

Domaine de La Bégude was founded in 1996 by brothers Guillaume and Louis Tari and is currently run by Guillaume and his wife, Soledad. This incredible micro-climate with its concave-shaped vineyards is ideally suited to the Mourvèdre grape. The vineyards are so close to the sea, they seem to have one foot in the ocean. The vines get more than enough exposure to sun and the cooling effects of the seaside breezes, which results in powerfully rich, Mourvèdre-based wines that evolve beautifully over many years. This property makes clean and focused Bandol, as opposed to the rustic style so commonly seen from this appellation.



Still in its nascent stages and with much more to develop, this wine offers up deep, black-fruited flavors accompanied by notes of anise and spices. It can age up to a decade, after which it will cruise at its peak for many more years. If you'd like to enjoy it now, give this a good decant for an hour or so and then serve with grilled lamb or tagines of slow-cooked meats with African spices.

2019 Domaine Jean-Michel Giboulot Savigny-lès-Beaune "Aux Grands Liards" (\$29.99)

Located in Savigny-lès-Beaune, Domaine Jean-Michel Giboulot has 12 hectares of vines in the finest appellations. Jean-Michel, the third Giboulot to run the domaine, took over the family business in 1982 and has put together one of the best bang-for-your-buck portfolios in all of Burgundy over the last three-plus decades. Aux Grands Liards is nestled right in the heart of the appellation, where the unique soil has the famous Burgundian limestone but also a ferrous clay, which lends nice depth and a dark, brooding quality to the wines.

Giboulot's wines straddle the line between traditional and modern, with reds that have crunchier fruit and fine tannins but plenty of ripeness and purity. The vines are organically grown, and vinification is traditional—controlled temperatures, stainless steel and wood, with little other intervention from the winemaker. There are plenty of mushrooms and other savory notes mingled with red berries, and the tannins are subtle and extremely well integrated already. For all the vegetarians out there, this will be a red wine that works well with a range of meatless dishes, perhaps a pot of white bean stew or late-summer succotash.

Club Italiano

by Greg St. Clair

2017 Leone de Castris "Maiana" Salice Salentino (\$8.99)

We haven't featured many wines from Puglia in the Italian Club so I thought "this is the time!" Puglia (pronounced Pool-ya) is the heel of the boot on the Italian peninsula, and it produces a sea of wine. Back in the 19th century this was where producers in the North of Italy and from France came to buy bulk wine to give alcohol and color to their bottlings. Leone de Castris is one of the most famous producers in Puglia not only because they started in 1665 and they are large, making more than 200,000 cases a year, but they were amongst the first to bottle and export. Their rosé was discovered by the U.S. Army during WWII and soon after some enterprising soul was shipping it back to the USA. This wine, the Salice Salentino (SA-lee-chay) is a blend of Puglia's most popular grape Negroamaro and a smaller part Malvasia Nera di Lecce. The wine is fermented in stainless steel and then aged in large Slavonian oak barrels for 6-8 months. Negroamaro can be a very tannic wine, but the winemakers at Leone de Castris are famous for producing a supple, soft and drinkable version, perfect with grilled meats.



2018 Tenuta San Francesco "Per Eva" Costa d'Amalfi Bianco (\$30.99)



The Amalfi coast is one of Italy's most visited spots and for good reason, as its beauty is second to none. That also goes for the vineyards, perched on the edge of steep cliffs with some ancient trellising systems that will blow your mind and vines that are more than 100 years old. Tenuta San Francesco is a young estate founded in 2004 when four local families that have owned vineyards for generations decided to pool resources and produce wines. This month we are featuring their top white wine Per Eva. It is a blend of three different grapes

that are the staples of the Amalfi coast: Falanghina, Ginestra and Pepella. This wine comes from the south easterly facing Vigna dei Preti (Priest's vineyard), a super-steep slope that runs from 1600' to 1950'. One of the most interesting facts about this wine is that the grapes are not harvested until the third week of October. For comparison, that is when the last Cabernet is being picked in Napa, but despite the "late harvest," the wine only has 13.5% ABV. It is fermented and then aged in stainless steel for 8 months. I love this wine: such expressive fruit, balance and minerality. Try it with some grilled prawns and dream you're on the Amalfi coast