

# WINE News

*The Best and Brightest Pours for  
All Your Summer Festivities*



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## Summertime... and the Sipping Is Easy

It's always a pleasure to put together our annual Summer Sippers newsletter, because we have such a great bounty of thirst quenchers on our shelves. And what a time to be drinking and dining! With long days come long, luxurious outdoor meals with friends, and our buyers have selected a lineup of beverages to pair with whatever's on the menu. Whether you're flipping burgers poolside, relishing a charcuterie plate in your garden, or picnicking at an outdoor concert, we'll help you find the right drink to set the tone.

In the following pages, our buyers have compiled a tour de force of their favorite refreshers. NorCal Domestic Buyer Ryan Woodhouse leads the charge with rosés and whites crafted Stateside, while our SoCal Domestic Buyer Kaj Stromer digs into chillable reds. If there's a more refreshing, crisp drink out there than New Zealand Sauvignon Blanc, we'd be hard pressed to name it—and this mantle is taken on by

Kiwi Buyer Thomas Smith. Rich reds for your burgers? Look to Spain/Portugal Buyer Kirk Walker for his favorite value recommendations, plus his plea to let the reds have some fun this summer. Champagne Buyer Gary Westby finds much to celebrate in the new releases of direct-import grower-producer from western Champagne, Fallet-Dart. Looking for something a little stiffer? Spirits Buyer Andrew Whiteley picks the perfect gins for your cocktails.

Burgundy lovers can't deny that Chablis is where it's at for Chardonnay with an extra zip, and Buyer Alex Pross brings you his faves from our direct-import co-op crush, La Chablisienne. And lastly, No summer guide would be complete without considering the rosés of Southern France—the spiritual home of rosé is still setting the bar for the pink stuff. Our French Regional Buyer Keith Mabry has plenty in stock, and points out a few that'll cool you off with exquisite aplomb.



**2020 Cantina Terlan Pinot Grigio Alto Adige \$19.99**  
by Greg St. Clair, Italian Buyer

Cantina Terlan is one of Italy's best producers of whites, and, while Pinot Grigio has never been my go-to, this version is flawless. The nose is full of stone fruit with hints of white flower—subtle, yet expressive. On the palate this is no flabby PG; this wine has depth, power, and focus—just about all you could ask for in this variety. A long, balanced, and lifted finish makes this wine the best Pinot Grigio we have!



**2020 Carbonnieux Blanc, Graves \$39.99**  
by Clyde Beffa, Bordeaux Buyer

35% Sémillon and 65% Sauvignon Blanc. A touch figgy on the nose. Richer style than the 2019—full bodied but fine closing acidity on the palate.

**2019 Domaine de Fontbonau "La Lence" Côtes-du-Rhône Blanc \$19.99** Wow—their best to date by far. Some lavender aromas with spices underneath. Great, crisp acidity attacking your palate. Full bodied. Superb, rich sipper with great acidity. Refreshing!



**2014 Louise Brison Brut Champagne \$34.99**  
by Gary Westby, Champagne Buyer

Incredible deals like this come along very rarely. This organically grown, barrel-fermented Champagne is half each Chardonnay and Pinot Noir, all grown on their estate in the tiny hamlet of Noé-les-Mallets. Here the soil is Kimmeridgian clay, like in Chablis. That soil, in combination with the racy 2014 vintage, has made for a balanced wine with brioche aromas up front, fine bubbles in the middle, and a long, fresh finish.

# Eight Months of Summer

by Ryan Woodhouse, Domestic Buyer



**There's always plenty of "summertime" for drinking rosé in California!** Our summer these days tends to run from April through November, so that gives us eight glorious months of sunshine to indulge in summer sippin'!

Another thing that is plentiful in California is the diversity of wines available. You can now find beautiful rosés in every shade of pink (copper and orange, too) made from just about every grape variety you care to name. While many folks style their wines after the famed rosés of Provence, others have branched out to make their own very unique styles reflective of their place or methodology. I've been saying it for a few years now, but there has really never been a better time to drink domestic rosé in terms of quality, diversity, and sheer crushability.

## 2021 Red Car Sonoma Coast Rosé of Pinot Noir

**\$24.99** Always a racy, zesty bone-dry rosé of Pinot Noir, the folks at Red Car are very serious about this wine, and it is grown, picked, and processed very deliberately for rosé from start to finish. Tart alpine strawberry, cranberry, citrus zest, flint, rosewater. Palate-tingling acidity and wonderful length on the finish.



**2021 Lorenza "True" Lodi Rosé \$21.95** Another very deliberately grown and produced rosé. The mother-and-daughter team behind Lorenza only makes rosé, and the fruit for this bottling comes from a selection of top-quality, ancient vineyards in Lodi, including Bechtold Vineyard Cinsault planted in 1886! Gently pressed, fermented all in stainless steel. Very floral, rosewater, raspberry, lavender, spiced citrus. Refreshing and bright.

## 2021 Husch "Blaze" Mendocino County Rosé \$14.95

Who says you can't teach an old dog new tricks!? Our longtime stalwart partners at Husch Vineyards launched a new wine in 2021 with the first edition of "Blaze" rosé. It was a huge success, and this second bottling is set to be one of the best values of the year. Made from an field blend of old vines at Garazini

Ranch planted in 1921.

Carignane, Zin, and Petite Sirah make up the blend that is all crunchy red berry fruits, pine forest, grapefruit spritz, and river stone mineral.



*Peter Stolpmann in his vineyard.*

## 2021 Stolpmann "Love You Bunches" Central Coast Rosé of Grenache \$16.95

The "Love You Bunches" range from Stolpmann Vineyards goes from strength to strength. These unusual labels look like

they've been handwritten with a Sharpie, making them stand out on the shelves as much as the wine stands up on the palate! The folks at Stolpmann are some of the very best growers on the Central Coast, and it shows here with this wonderfully pure, classically styled Grenache-based rosé. Just like rosé from Provence but with perhaps better concentration of flavor, while still dry and crisp. A classic that's tried and tested.



## 2021 Tyler Sta. Rita Hills Rosé Pinot Noir \$29.95

Each year Justin Willet makes his rosé with nothing but the free-run juice that comes out of the grapes in the picking bins as they get ever-so-gently squeezed under their own weight. The result is a wonderfully vibrant, aromatic, fresh style of Pinot Noir rosé with notes of freshly cut strawberry, blood orange, and chalky minerals. One of my favorites.

## 2021 Birichino "Hic Svnt Dracones" California Old Vine Rosé of Cinsault-Mourvèdre \$24.95

A new reserve-level wine from Birichino, who have long produced one of my very favorite rosés. Proprietors and winemakers John and Alex chose a couple particularly special parcels of fruit in 2021 and created the "Hic Svnt Dracones" or "Here be Dragons" rosé. Composed of 67% Mourvèdre from Little Big Block in Contra Costa County planted in 1895, plus 33% Cinsault from Bechtold Vineyard in Lodi planted in 1886! Fermented in a combination of steel and neutral barrels; this is a rosé to give the likes of Tempier a run for their money—as comically depicted on the label.



*John Locke, winemaker and co-founder at Birichino.*



## 2021 Arnot-Roberts California Rosé \$24.95

Another perennial favorite of mine, Arnot-Roberts' Touriga Nacional- and Gamay-based rosé combines two grapes that rarely share a bottle, both sourced from Lake County and El Dorado County. Unusual yes, but the results are fantastic: wonderfully juicy stone fruits meet firm strawberry, struck stone, hay, and dried herbs. We always run out, so get it while you can!

## 2021 STIRM "Wirz Vineyard" Cienega Valley Rosé

**\$19.95** A new wine for us this year. I just love Ryan Stirm's take on rosé from the historic Wirz Vineyard in Cienega Valley. Wirz is probably best known for its unique old planting of Riesling. These organically farmed, dry-farmed, head-trained vines planted in 1964 are coveted by just about every winemaker in the state with any interest in making Riesling.



For this bottling Ryan took 90% Riesling and 10% Zinfandel, whole-cluster macerated them for 24 hours, then co-fermented them in steel, and then aged sur lees in neutral oak. The result is awesome! All the delicious crystalline acidity of Riesling, crazy limestone minerality from Wirz, and just a subtle hint of ripe, brambly, red fruit from the tiny bit of Zin. Super cool wine.



## Ryan's Warm-Weather Whites

by Ryan Woodhouse, Domestic Buyer

**2021 Birichino Malvasia Bianca Monterey County \$15.95** This represents an out-and-out summer sipper for me. I've been drinking this since its first release over a decade ago. An epic floral nose of honeysuckle and orange blossom is matched on the palate with sunkissed yellow stone fruit, white peach, and almond paste. The wine is dry with brisk acidity and river stone mineral notes.

**2021 Horse & Plow Sonoma County Sauvignon Blanc \$19.95** One of the better Sauv Blancs I've tasted this year. All from organically grown fruit and minimal-intervention wine making. This wine has the perfect balance of bright, fresh Sauv Blanc aromas and flavors but with great texture and presence on the palate. White florals, ripe citrus, lemongrass, grapefruit spritz. Perfect everyday drinking.

**2021 Massican Napa Valley Sauvignon Blanc \$29.95** Another stellar showing from Dan Petroski, the Massican SB once again demonstrates why it has become a benchmark for the variety in California. Jasmine, honeysuckle, nectarine, mandarin, preserved lemon. Softy textured on palate with great depth and persistence.

**2017 Bonny Doon "Le Cigare Blanc - Beeswax Vineyard" Arroyo Seco White Rhône Blend (Previously \$28) \$14.95** Part of the huge library of wines we bought from Randall Grahm when he sold the winery. This wonderful white Rhône blend warrants your full attention. Sourced from the Beeswax Vineyard in Arroyo Seco, composed of 55% Grenache Blanc and 45% Rousanne, the wine is

fermented and aged in numerous vessels ranging from huge oak foudre down to tiny glass carboys or demijohns. After a few years in bottle this wine is still bursting with vivacity. White peach, Meyer lemon, almond croissant, lemon curd, river-pebble minerality. It has a round texture but with lovely cut and verve.

**2021 Union Sacre "Kick On Ranch - Old Vine" Santa Barbara County Dry Riesling \$14.95** One of the best deals in white wine on our shelves! A super fresh, mineral-laden, racy Riesling from the mature vines at Kick On Ranch, in the very cool western reaches of coastal Santa Barbara. Vineyard designates of this highly sought-after fruit are typically \$30... so at \$14.95 the value here is astounding as is the quality. A staple for me this summer.

**2020 Walter Scott "Bois-Moi" Willamette Valley Chardonnay \$29.95** You've likely heard me singing the praises of Walter Scott Chardonnay before, but I want to reiterate just how great the wines are, and just how versatile crisp, bright, focused Chardonnay can be as a summer wine too. Struck flint, golden apple, squeezed Meyer lemon, pie crust, subtle matchstick notes. Such a complex wine with incredible focus and drive.

**2020 Hundred Suns "Old Eight Cut" Willamette Valley Chardonnay \$29.95** Another racy, fresh, vibrant Oregon Chardonnay that is perfect for summer. Hundred Suns is a real favorite around here, and lots of staff fill their own cellars with these stylish and delicious wines. The first release of Old Eight Cut Chard shines like a diamond with crystalized citrus tones, yellow quince, tangerine oil, oyster shell, and slivered almond. Powerful, linear, and awesome.

## Move Over Rose, Here Come the Chillable Reds

by Kaj Stromer, Domestic Buyer



**While classic rosé may be the most food friendly and versatile wine, the chillable red is quickly becoming a contender.**

These light- to medium-bodied wines are surprisingly delicious and can be served somewhere between cellar and refrigerator temperature. It's an easy match for barbecues, backyard hangs, and poolside chills.

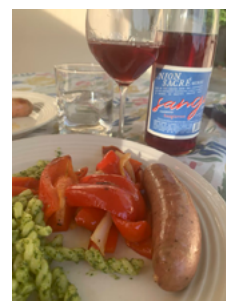
So, what is a chillable red? It's a red wine that's been made in a lighter style, generally from grapes with lower tannin levels—such as Sangiovese, Gamay, Pinot Noir. Any low-tannin, lower-alcohol red will do. Here's a trio of reds that embrace the chill and provide enough stuffing and structure to pair with cheeseburgers and steaks on the grill. For versatility, great value, and lip-smacking flavor, these can't be beat. Find out what the buzz is all about.

**2020 Groundwork (Sans Liege) Paso Robles Graciano \$19.99** Historically, Graciano has been a blending grape in old-school Rioja. But, in the capable hands of visionary winemaker Kurt Schalchlin, Graciano takes center stage. Kurt is the mind behind Sans Liege, a cutting-edge winery in Paso Robles. With the Groundwork label, he

makes an extensive line up of Tuesday night wines: not overly fussy and priced to drink. This Graciano has a gorgeous smoky nose enveloping a core of red cherry fruit, with hints of forest floor, wood spice, and mulberry preserves. Medium bodied and lightly dusty on the palate, it is reminiscent of Rioja but brings that new world fruit.

**2019 Giornata "Il Campo Rosso" Paso Robles Red \$19.99** Brian and Stephanie Terrizzi make some of the finest expressions of Italian grapes in California. Il Campo Rosso is a savory blend of Sangiovese, Aglianico, and Barbera. It marries bright fruit and fresh acidity with a richly textured, medium-weight body. There's no new oak on this food-friendly, easy-drinking red. It abounds with notes of wild strawberry, cherry, wild fennel, and orange peel.

**2021 Union Sacré "Sangio - San Juan North Vineyard" Paso Robles Sangiovese \$19.95** French transplant Xavier Arnaudin makes too many of my favorite Paso wines to list, but the Sangio is a real charmer. It's the prettiest translucent magenta in the glass, and you're greeted by cherries, raspberries, strawberry, fennel, licorice, and a hint of spice.



## Don't Miss This Vintage: 2021 Marlborough Sauvignon Blanc

by Thomas Smith, Australia, New Zealand, and South Africa Buyer



When it comes to the warm days of summer, there's nothing more perfect than a glass of crisp and refreshing Sauvignon Blanc from Marlborough. New Zealand's signature wine, Marlborough Sauvignon Blanc is renowned for its soaring, tropical aromatics, light body, and thirst-quenching acidity. But what I love most about it is the range of distinctive styles

and the handful of small, family-run properties that craft them. This summer, we've been tasting through the excellent wines from the 2021 vintage. Here are my favorites from this exceptional year.

Te Whare Ra (TWR) is producing some of the best Sauvignon Blanc that Marlborough has to offer. Made by the husband-and-wife team Jason and Anna Flowerday—Anna is an award winning winemaker and Jason is the most in-demand viticulture expert in Marlborough. The grapes for their **2021 TWR (Te Whare Ra) Sauvignon Blanc Marlborough \$19.99** come from a site in the cooler Awatere Valley and two sites in the warmer Wairau, all farmed by Jason. I've always described TWR as having an Alsatian touch. With a focus on aromatics and soft texture, the 2021 vintage shows the Flowerdays continued commitment to crafting exquisite and elegant Sauvignon Blanc. With flavors of passion fruit,



Anna and Jason Flowerday from Te Whare Ra, our longest-running NZ direct import.

ginger, and citrus this has profound depth and a gorgeous finish.



Another favorite is the **2021 Auntsfield Estate "Single Vineyard" Sauvignon Blanc Southern Valleys Marlborough \$19.99**. Auntsfield is crafted by Ben and Luc Cowley, the winemaker and viticulturist for their family's estate vineyards, which are tucked into the sheltered hills of Marlborough's Southern Valleys. Unlike the TWR, Auntsfield's Sauvignon Blanc is a more powerful, generously ripe expression of Marlborough Sauvignon Blanc that displays passionfruit, kiwi, and guava. This is an intensely tropical expression of the variety with ample weight and power; a very serious Sauvignon Blanc.

One of the breakout stars from this vintage is the **2021 Tohu Sauvignon Blanc Marlborough \$14.99**. Founded in 1998, Tohu is New Zealand's first winery owned and operated by the Maori, New Zealand's indigenous peoples. Owned by a collective of 4000 families, Tohu has been crafting exceptional Sauvignon Blanc based on the principle of *manaakitanga*, the concept of care and respect for people and the natural environment. With loads of tropical pineapple accented by sugar snap peas, lemon curd, and nuances of pink grapefruit, this is pure Marlborough.



Impeccably balanced with stunning length, this is a tremendous value and absolutely delicious. A brilliantly executed effort from a producer who is finally getting the spotlight it deserves.

## Summer Is for Sipping... Spanish Red Wines

by Kirk Walker, Spain, Portugal, and South America Buyer



I wish I could take all the credit for this idea I'm about to put forth, but I cannot, I am not that clever. Here it is: why not sip red wine during the summer? If you want something cool and refreshing while grilling in the yard, reach for a crispy beer. When you are looking for something to wash down what you just cooked, that is when you want a red. It does

not need to be big and brooding—save that for winter. What you want now is fruit, a little tannin, and a little acid; something playful.



**2018 Vinos del Viento "Montaña La Ermita de Santa Bárbara" Garnacha Campo de Borja \$19.99** I love these wines. They perfectly reflect the spirit of the winemaker, an American who fell in love with Spain. The high-elevation old-vine fruit is ripe and lush, yet the wine finishes dry with old-world flair—the best of both worlds. The nose is dark cherry with touches of dark berries, spice, and herbs.

There is a five-spice BBQ pork tone to it that I love—a slightly sweet, spicy, savory aromatic that adds intrigue. The palate is great: medium bodied and mouth filling with easy tannins and fresh acidity that leave your mouth watering for more. The fruit changes on the palate toward

the blue tone you sometimes find in Priorat. This is rich, tasty, and very easy to sip.



**2020 Laventura "La Nave" Rioja \$12.99** Bryan Macroberts makes exciting Rioja. They are not traditional wines, but they do speak of their origin and winemaker. He was born in South Africa and learned to make wine in the Mediterranean climate of the Swartland. Le Nave is a Rioja that has the ease and charm of a wine from the south of France, with the fruit and subtle earthiness of Rioja.

This is one of the best deals for red wine in the whole store.

**2019 Casa Castillo Jumilla \$14.99** Monastrell grown in Jumilla is perfect for the summer. Jumilla is in the very Mediterranean southeast of Spain. It is the birthplace of paella, and nothing speaks more to me than hanging out with friends and cooking in a giant paellera. This is a perfect pairing for that, meaning it is almost perfect with anything. This is a rich and surprisingly elegant mix of berries and spices. Medium bodied, it has easy tannins with just enough grip to stand up to something hearty. The mixed berry fruit tones are delightful and expressive. What a fun wine.



## Fallet-Dart: Summer in Champagne!

by Gary Westby, Champagne Buyer



Gary and Paul Fallet at the 2019 Champagne Tent Event at K&L Hollywood.

Few wines deliver refreshment like Champagne. For this summer, I recommend Fallet-Dart, one of the best grower-producers that we import. They have been growing grapes in the hamlet of Drachy, in the far west of Champagne, since at least 1610, and they lavish extraordinary aging on their excellent wines. This aging makes for uniformly tiny, perfect bubbles and creamy texture across their range, while their cold climate insures the back-end snap that is synonymous with a good brut style. They

also happen to be inflation-busting values because of our direct-import relationship. Yes, just like everyone in France, their prices went up because of increased bottle, label, foil costs, and yes, they are costing us more to ship... But we have a strong dollar and are offering the wines at the same price as the past few years.

With four years of aging on the lees, a year on the cork, and more than a third reserve wines in the blend, the **Fallet-Dart “Cuvée de Réserve” Brut Champagne \$32.99** is a steal. It is composed of 70% Meunier and 30% Pinot Noir and has the gingerbread and crisp pear of a top Marne Valley Champagne. This is an ideal aperitif, with a little richness in the middle but a clean finish.

Maybe the best value of the bunch, the **Fallet-Dart “Grande Sélection” Brut Champagne \$34.99** is aged for an amazing seven years on the lees making the youngest element in this blend older

than some of the vintage offerings on our shelves! It is composed of 70% Pinot Noir, 15% Chardonnay, and 15% Meunier and has the kind of texture one usually needs to dish out \$100+ for, with wonderful brioche aromas, clean red cherry notes, and a super-long finish.

The single-vineyard offering from this family is one of the most profound wines in the whole category, the **Fallet-Dart “Clos du Mont” Brut Champagne \$79.99**. This wine, although not labeled as such, is entirely 2004, composed of 80% Chardonnay, 20% Pinot Noir and is barrel fermented from the best plot on the property. The “clos” now only has one wall, after three were destroyed in World War I—but that was just a hundred years ago, and this property has more than 400 years of history! With a golden color and aromas of toasted brioche, this wine has the depth and power for your best summer lobster dish. While spectacularly complex and full of dried white fruit, subtle vanilla, and a bakery full of *pain au levain*, it still refreshes on the finish because of the high-quality Chardonnay and the driven character of the 2004 vintage.

They also have also released a “young” version from this vineyard, the 2006-based **Fallet-Dart “Quercus” Brut Champagne \$64.99**, which benefits from the same site, vinification, and blend. This wine is honeyed, open-knit, and generous from the ripeness of the vintage, but still finishes chalky, fresh, and bright. They are a joy to compare side by side!



## Cool Down with the Breezy Botanicals of Gin Cocktails

by Andrew Whiteley, Spirits Buyer



We often get caught up with the next great thing here at K&L—especially when it comes to gin. The category has absolutely ballooned in the last 10 years. But sometimes you’ve gotta go back to the classics.

Bombay has made a huge sustainability push under the watchful eye of Dr. Anne Brock,

their master distiller: all of their botanicals are sustainably grown and harvested and sourced directly from their partner producers, not through botanical brokers. They’ve cut water usage at the distillery drastically and implemented a bunch of renewable power sources.

Add to that the fact that **Bombay Sapphire London Dry Gin \$24.99** is one of the most classic gins on the planet and you’ve got a surefire winner this summer for refreshing Gin & Tonics and crisp Martinis. The gin is produced exclusively with vapor infusion, not botanical maceration, giving each ingredient a bright, clean, and crisp profile on the nose and palate.



If craft is your thing but you want still want to drink classically styled gin, be sure to check out **Hayman’s London Dry Gin \$26.99** and **Martin Miller’s Westbourne Strength London Dry Gin \$31.99**. If contemporary style gins float your boat, you can’t go wrong with **Alkkemist Spanish Gin \$39.99** and **Gin Mare “Capri” Limited Edition Mediterranean Gin \$44.99**.



# Locked and Loaded for Summer: La Chablisienne

by Alex Pross, Burgundy Buyer



## Supply-chain issues and inflation?

**Summer don't care!** Luckily we have just landed a container filled with a plethora of outstanding Chablis from direct-import darling La Chablisienne. This is easily one of the top cooperative-based producers in the world, and they fashion top-notch Chablis values that run the gamut in

both price and vineyard offerings. Thanks to impressive long-term contracts with 300+ growers, La Chablisienne is able to make affordable, great entry-level offerings all the way up to top-tier Grand Cru wines. With unbeatable pricing and an array of vineyards to choose from, there is definitely the perfect La Chablisienne wine here for you to enjoy this summer!

The portfolio of La Chablisienne is packed with incredible values at the village level, and we have four amazing selections for you. Our first stunning offering is a wonderful example of the value to be found in La Chablisienne, the



## 2020 La Chablisienne

**Chablis "Le Finage" \$19.99** comes from vines averaging 20 years of age and has a nose that deftly combines vanilla spice and pear notes with a lively palate of citrus, saline and mineral notes. This is a great under-\$20 value, which sadly is a category where only a few Chablis still reside thanks to this economy.



Another great value is the **2019 La Chablisienne Chablis "La Sereine" \$19.99 90DC 89-91BH**, named after the river that runs through the town of Chablis. The aromatics explode on the nose with aromas of woods, brioche, vanilla, and citrus. The palate is full-bodied with fruit notes that tilt more toward orchard and exotic tones than straight citrus. It's a wonderful, richly structured offering that is the yang to the yin (i.e., leanness) that Le Finage offers.

The last of our under-\$20 offerings is the **2019 La Chablisienne Chablis "La Pierrelee" \$19.99 88-91BH**.

A very elegant offering with aromas of flint, a whisper of citrus, and jasmin notes that give way to a palate that expresses taut Chablis tension with citrus notes.



My personal favorite of the La Chablisienne village offerings is the **2019 La Chablisienne Chablis "Les Vénérables" \$24.99 89-91BH**, which always delivers an incredible quality-to-price ratio with its tell-tale orchard fruit notes, vanilla and brioche flavors, and a complex fruit- and mineral-laced palate that



showcases the consistent greatness of Les Vénérables offerings.

Outside of Pouilly-Fuissé, the 1er Cru wines from La Chablisienne easily represent the greatest value currently available from Burgundy. It is literally unheard of to find 1er Cru offerings for under \$40 anywhere else, and these bottles stand up to the best wines available at the 1er Cru level. The **2019 La Chablisienne Chablis 1er Cru "Côte de Léchet" \$29.99 91VN 91WE 89-92BH** is a screaming deal at under \$30!! A deft combination of citrus and orchard fruits against rich oak notes gives this wine a full-bodied feel with a touch of saline and minerality on the energetic, zippy finish.



Another great value is the **2020 La Chablisienne Chablis 1er Cru "Grande Cuvée" \$29.99 89-91BH**, which comes from a fabulous vintage. It shows gorgeous white flower and white fruit aromas with zesty citrus notes and ample saline and wet stone flavors. Pure and elegant—this is a terrific Chablis that is an absolute steal at under \$30.

Climbing the price ladder a bit, we have the **2018 La Chablisienne Chablis 1er Cru "Vaulorent" \$39.99 94DC 93JM 89-91BH**.

This challenges Montée de Tonnerre for the title of top 1er Cru vineyard. Like Montée de Tonnerre, Vaulorent straddles the outskirts of the Grand Cru vineyards, and its wines have many of the same qualities: depth, power, and refinement seamlessly coupled with intense orchard and citrus fruit notes and a flinty, wet-stone feel from start to finish. A truly great 1er Cru Chablis that comes very close to equaling a Grand Cru qualitatively.



I would be incredibly remiss if I failed to mention the flagship La

Chablisienne offering, which hails from the Grand Cru vineyard Grenouilles. La Chablisienne easily has the largest holdings in this vineyard, and they make one of the greatest renditions to come from it. We have two stellar offerings. The **2015 La Chablisienne Chablis Grand Cru "Château Grenouilles" \$59.99 93DC 92WA 92BH** has a bit of age on it, which is perfect to allow Grand Cru Chablis the time it needs to display the wealth of complexity and depth of flavors it is capable of.

Shimmering orchard fruits, candied ginger, and powerful tannins create a wonderfully dense and dynamic Chablis that is drinking great right this instant.

Another tremendous vintage of Château Grenouilles is the **2018 La Chablisienne Chablis Grand Cru "Château Grenouilles" \$64.99 95WE 94JM**. It deftly balances both the intense fruit and racy acidity with the tell-tale salinity that screams Chablis typicity. This is easily my favorite Château Grenouilles to date.

There is a La Chablisienne offering that can fit both your taste and budget in this enviable lineup!



# Rosé the French Way

by Keith Mabry, French Regional Buyer



**Can you really call it summer if you're not drinking rosé?** Many of our French favorites have just arrived, and I would be remiss if I didn't spend my page in the Summer Sippers newsletter telling you a little bit more about some of the standouts.

## The 2021 **Commanderie de la Bargemone Coteaux d'Aix-en-Provence Rosé** \$16.99 91VN

is always one of the best values from Provence and one of my favorite daily drinkers. Many of the most famous producers like Miraval and Whispering Angel have pushed their cuvées above the \$20 mark, but Bargemone has kept their price reasonable for all lovers of southern French pinks—all while obtaining organic certification! Light notes of raspberry, strawberry, and citrus frame the lovely acidity. This is a real treat and keeps quality rosé in reach for any weeknight drinking or weekend gatherings.



One of my all-time favorite trips to France included a visit to the seaside village of Cassis. The village and the vineyards are all situated in an amphitheater right on the Mediterranean coast. It is such a strikingly beautiful region with the hills covered in forest, ancient castles, a beautiful harbor, and the coastal formation of the Calanques, a series of limestone monoliths that line the beaches. The amphitheater captures the sea air and cool breezes coming off the sea and adds to the complexity of the wines there.

I am pleased we were able to secure a solid allocation of the **2021 Domaine du Bagnol Cassis Rosé** \$27.99. This is always one of the first wines to sell out each season, and I expect this year to be no different. Flavors of pamplemousse, strawberry, white flowers, and that classic touch of salinity make for an enticing wine that will engage any drinker looking for a more complex and layered style of rosé. It's hitting its stride. It just started to open, but will continue to evolve over the coming months and reach its peak next year. It is always worth grabbing a few bottles while we have a supply of them.

Finally, the Bandols have begun arriving in earnest. The collectors are always after Tempier, but there are many great producers out there at nearly half that price. Among my consistent favorites are the wines of Pradeaux. The **2021 Château Pradeaux**

**Bandol Rosé** \$29.99 is deeply colored, but don't be fooled: Mourvèdre, the main grape variety, had great extract this year. This is a structured rosé that has depth and balance and could age for many years. Blood orange, melon, and a stony minerality make for a rich rosé with beautiful texture.



*A snap from our co-owner Clyde on his recent trip to Provence. A perfect lunch with rosé and salade niçoise.*

It is a classic with summer fare (try salade niçoise), and would stand up to anything from the grill. Pro tip: it's delicious this year, but will be even better the next!



*Scenes from the seaside village of Cassis, home to many fine summer sippers—and perfect summer sipping locales.*

## K&L REDWOOD CITY

3005 El Camino Real, Redwood City, CA 94061

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**HOURS** Tues-Sun 11am-7pm (Closed Mondays)

**LOCKERS** Daily 11am-6:30pm (Last Appt. 6pm)

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## K&L EVENTS & TASTINGS

We host virtual events throughout the year. For the complete calendar go to [KLWines.com/Local-Events](https://www.klwines.com/Local-Events).

## K&L SAN FRANCISCO

855 Harrison Street, San Francisco, CA 94107

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## CURBSIDE PICKUP

All locations daily, 11am-7pm

We accept American Express, Discover, Visa, Mastercard, and PayPal.

For Order Inquiries, Shipping Information, Local Events, Policies, and Up-to-the-Minute Inventory, visit [KLWines.com](https://www.klwines.com)



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