



K&L Wine Merchants
3005 El Camino Real
Redwood City, CA 94061
Orders: (800) 247-5987
Wine Club Extension: 2744
wineclubs@klwines.com

April 2023

Dear Wine Club Member,

Happy Spring! We're so glad you're joining us for another month of the K&L Wine Club. We've selected wines to savor as the days get longer and we spend more time basking in the sunshine. One of the best Club wines to embrace spring just might be the Alsatian-inspired dry Riesling from Union Sacré in Paso's bustling Tin City scene. To celebrate Earth Day this month, try the organically grown Côtes-du-Rhône from Domaine de Verquière with some roasted veggies from the farmer's market. If you need a special red to go with Easter lamb or Passover brisket, the 2021 Meyney from St-Estèphe is a perfectly aged classic. It's also a Champagne month, so we've got you covered for whatever you want to celebrate, even if it's just Tuesday night. As always, please tag us @klwines on Instagram with your K&L Wine Club selections out in the wild! Cheers!



Reordering is easy!

Visit klwines.com/wineclubs
or scan the QR code

Best Buy Wine Club

2020 Domaine de Verquière Côtes-du-Rhône Club: \$9.99, Retail: \$11.99

by Keith Mabry, Rhône Buyer

Domaine de Verquière has become one of the touchstone producers in our direct import lineup. Thibaut Chamfort took over the production from his father over a decade ago and converted to organic farming. The family's primary holdings are in the village of Sablet, which sits up on a hill just to the north of Gigondas, with additional parcels in Rasteau and Plan de Dieu. Their Côtes-du-Rhône is a perennial K&L favorite for daily drinking. The wine is a blend of 80% Grenache and 20% Syrah from vines planted in the gravelly soils of the Rhône. This stony soil makes rich, ripe wines that offer up aromatic, fruit-forward character. All aged in concrete tanks, the wine shows delicious red fruit and savory spices. We're sure you'll want to add more of this wine to your daily rotation as it makes a versatile pairing with any weeknight meal.

2021 Union Sacré "Kick On Ranch - Old Vine" Santa Barbara County Dry Riesling

Club: \$9.99, Retail: \$14.99

Spring is the perfect time to discover the bright, aromatic wines of Paso Robles's Union Sacré. Proprietor/winemaker Xavier Arnaudin was raised in Alsace, France, but found his home along California's Central



Coast. He came to spend a season in California making wine, but, like so many before, California captivated him, and he set down roots. He founded Union Sacré winery to express his love for Alsace with distinctive wines. Not only are they each unique, delicious, and food friendly, they're exceptional values as well. From K&L staffer Brooke Farnden: "The grapes in this bottling come from one of the best Riesling sites in CA, where they eventually had to shift their grafts of Pinot Noir over to Riesling because of the demand! This wine is delicious, with bright notes of stone fruits, pears, and zesty citrus on the nose. A nice weight on the palate leads to a resolved and refreshing glass."

Signature Red Collection

2020 Loring Wine Company “Rancho La Vina Vineyard” Sta. Rita Hills Pinot Noir Club: \$29.99, Retail: \$39.99

Brian Loring became obsessed with Pinot Noir while working at a small wine shop owned by a Burgundy fanatic. His first love was Burgundy; until, that is, he tried Pinot made by Josh Jensen at Calera, which convinced him that exceptional Pinot could be made in California, too. His next *a-ha* Pinot moment came from Norm Beko of Cottonwood Canyon, who soon became his mentor and gave Brian his first internship at harvest. From there, Brian was hooked and went on to found the Loring Wine Company. This supple Pinot was grown in the southern valley of the Sta. Rita Hills. It's from a bench high above the valley floor with plenty of wind exposure—perfect conditions for imparting succulent acidity and complexity to the fruit.

2019 Lamothe-Bergeron, Haut-Médoc Club: \$23.99, Retail: \$29.99

by Trey Beffa, Head Buyer

Lamothe-Bergeron lies between St-Julien and Margaux, close to the Gironde River. It is one of the most historic properties in the Médoc, with roots that date back to the 14th century. Despite its rich history, this property has mostly flown “under the radar” over the years. What does that mean for us? A reasonable price! Consulting enologist Hubert de Boüard (from St-Emilion's Château Angéus) helped create this wonderful blend of 45% Cabernet Sauvignon, 50% Merlot, and 5% Petit Verdot. The 2019 is a solid wine that shows very well at this young age after some air or decanting. I would love to have a case of this delicious wine in my cellar in 5-10 years, but my guess is I won't be able to wait that long!



Premium Club

2021 Nos Jolies Ouvrées Bourgogne Chardonnay Club: \$10.99, Retail: \$14.99

by Alex Pross, Burgundy Buyer

This is a wonderful inflation-busting white from Burgundy, the region that put Chardonnay on the map! Nos Jolies is made at a cooperative winemaking facility located in the town of Beaune, the dividing line between Côte de Beaune to the south and Côte de Nuits to the north. This coop can trace its origins over three generations and has many amazing partners farming vineyard sites throughout the Mâconnais and Côte-d'Or. Nos Jolies is an incredibly exciting venture into 100% organic and sustainable farming practices. The 2021 Nos Jolies Ouvrées Bourgogne Chardonnay seamlessly melds both beautiful fruit notes with racy acidity and structure, showing orchard fruits with hints of citrus zest and subtle spice notes. Medium-bodied and well-balanced, this is a pretty white with lovely fruit, lively acidity, and impressive energy. A versatile wine and a fantastic value to be enjoyed on its own or paired with seafood, cheeses, or roasted chicken.



2020 Fèlsina Berardenga Chianti Classico Club: \$18.99, Retail: \$21.99

Fèlsina is a benchmark producer in Chianti, and one of the region's pioneers in creating all-Sangiovese wines. During a time when many wineries were including either cheaper white grapes or international varieties in their blends, Fèlsina has been consistently devoted to making pure celebrations of Sangiovese. Their wines are age-worthy, delicious, and a great value for the quality you get in each glass. Their vineyards are located in Castelnuovo Berardenga, in the southeastern part of the Chianti Classico and northeast of

Siena. With a southwestern exposure, they achieve gorgeous, ripe fruit.

Felsina's signature winemaking style delivers deep and complex components consisting of black fruit with spice, leather, and smoke, exactly what you want from a great bottle of Chianti. The Berardenga bottling is elegant and intensely flavored with wild berries and spice, with a long, lingering finish.

Le Club Français

2020 Domaine Guillaume Curveux Pouilly-Fuissé 1er Cru “Les Vignes Blanches”

Club: \$24.99, Retail: \$27.99

by Alex Pross, Burgundy Buyer



Domaine Curveux is a family-run estate headed by fourth-generation proprietor Guillaume Curveux. The estate is located in the heart of Pouilly-Fuissé, and they use sustainable vineyard practices. This is a new and exciting producer here at K&L, and we are very happy to carry the inaugural bottling of 1er Cru Pouilly-Fuissé. The 2020 vintage is the first of the new classification elevating 22 vineyards to 1er cru status—the only vineyards in the Mâconnais to achieve this—a testament to the quality of the wines of the Mâcon and the incredible value they represent in terms of white Burgundy access and availability.

Les Vignes Blanches lies on the slope above the 1er Cru “Les Clos” on a bed of limestone soil and is known for producing some of the most elegant of all of the 1er Cru Pouilly Fuissé. This wine displays beautiful notes of white flowers and orchard fruits with a medium-bodied palate that expands into flavors of kumquat, tangerine, and white peach. Subtle notes of spice and oak accent the wine while the racy acidity and firm tannins make this a great aperitif or accompaniment to seafood and fowl. A perfect example of why this vineyard was elevated to 1er Crus status. Delicious, affordable, and promises to overdeliver every time!

2012 Meyney, St-Estèphe Club: \$34.99, Retail: \$37.99

by Clyde Beffa Jr., Bordeaux Buyer

This wonderful, well-situated property never gets its just desserts, as they say. Located facing the Gironde Estuary, Château Meyney makes some of the best value Bordeaux available. In fact, I am surprised that Meyney never made it as a classified growth in 1855. K&L Bordeaux Specialists, Ralph Sands, Trey Beffa, and myself, all love Meyney—so much that we poured three vintages from this property at our Redwood City staff dinner February 26th! I first started buying Meyney when it was owned by Cordier (many years ago). Ralph has a lot of Meyney in his cellar, and the wines cellar quite well. 2012 Meyney is a superb 10+-year-old, ready-to-drink red Bordeaux (with decanting) right now. The elegance of the 2012 vintage blends well with the robust wines of the estate. Lots of blackberry aromas on the nose that follow to the palate. Some peppery spice on the palate makes this delectably savory. Fine Bordeaux at under \$40 is a treat. I recommend drinking it with a roast beef dinner or venison. Cellar it a few more years and try with rack of lamb—you won't be disappointed.

Il Club Italiano

by Greg St. Clair, Italian Buyer



2019 Pietro Caciorgna Tenuta delle Macchie “Alberaia” Toscana

Club: \$24.99, Retail \$29.99

Tuscany is so familiar to most Americans, but, outside of the famous zones like Brunello di Montalcino, Chianti Classico, and Bolgheri, most other zones tend to be unheard of in the U.S. When a producer labels their wine with one of the “other” Chianti designations, such as this wine, it limits their ability to fetch the higher prices of their more famous neighbors, belying the high quality of the wines. Pietro Caciorgna is a small farm: they grow grain, corn, sunflowers, and feed for a small herd of Chianina cattle. They also make wine in this bucolic setting. The family moved from the Marche

to Casole d’Elsa (about an hour southwest of Florence) in 1953, when making wine in this area was strictly for family consumption. Eventually, they started selling bulk wine to their neighbors from their small vineyard, and it caught on. Pietro’s son Paolo is now one of Italy’s best-known consulting enologists and makes the family’s small production of wine. You might remember him from last month’s selection from his estate wine in Sicily on Mount Etna. The Alberaia is Tuscan to its core, all Sangiovese and aged for 11 months in French oak, although the oak doesn’t make a statement—it’s there to age the wine, not flavor it. I’d decant for an hour or two and pair with grilled pork chops with rosemary—don’t overcook them, leave them juicy!

2021 Massolino Dolcetto d'Alba Club: \$14.99, Retail: \$18.99

Dolcetto has always been an overlooked wine. First off, the whole category of Dolcetto for years was dubbed incorrectly as the “Beaujolais of Piedmont.” Moreover, the “dolce” part of the name gave rise to the notion that it is a sweet wine, but nothing could be further from the truth. Despite bad PR, it has always been the staple daily wine for those who live in the Langhe hills. These folks don't drink Barolo every day; they know it is a powerful, special wine that needs to age for a long time... and is too expensive for the day-to-day meals.



Nebbiolo has always been given the choicest spots in any given vineyard site, then the second best goes to Barbera, and finally the least favorable plots were historically given to Dolcetto. However, thanks to climate change, many of the sites where Dolcetto was planted are now far better than they were 40 years ago. One of the benefits of a warmer climate (there are of course drawbacks as well) is that Dolcetto is now a far more interesting wine! Traditionally, the wines could be tannic, aggressive, and lean, but now you'll find a lot more mid-palate richness. Dolcetto is making a comeback! With increased vineyard supervision, the grapes are developing more inherent stuffing for winemakers to work with. Massolino is one of the Langhe's top producers, based in Serralunga d'Alba, and their Dolcetto offers lots of character. Grilled sausage on a creamy, cheese-laden polenta is my go to dish for Dolcetto.

Champagne Club

by Gary Westby, Champagne Buyer

Champagne's Patient Producers

This month in the Champagne Club, we have two long-aged wines that showcase the great patience of the Champenois. From Charles Ellner, we have an over-six-year aged non-vintage, from 1er Cru sites that we rarely see in the U.S. From Gilbert Jacquesson, we have a lovely old-vine wine from the 2016 vintage, drinking perfectly at seven years old.



The **Charles Ellner “Premier Cru” Brut Champagne** (Club: \$34.99, Retail: \$44.99) usually sells for \$44.99 and is a great deal even at the higher price. It is composed of 75% Chardonnay and 25% Pinot Noir, only from estate-grown grapes. This all stainless-steel-fermented Champagne comes from Dizy and Champillon in the Grande Vallée de la Marne and Rilly-la-Montagne and Sermieres on the mountain of Reims. All the elements are supremely well balanced in this Champagne, with brioche toast from the long aging and citric zip from the non-malolactic production style of the Ellner house. It is great on its own, but also a fantastic bottle to have with scallops! A fun fact: they sell their younger product under contract to Beau Joie—and those bottles sell for \$100!

From the center of the Marne Valley, in the quaint village of Troissy, we have the **2016 Gilbert Jacquesson Brut Millesime Champagne** (Club: \$34.99, Retail: \$39.99). This all-Meunier Champagne is sourced only from the oldest vines on Jean-Baptiste Jacquesson's property, which were primarily planted in 1968 and 1969 in a vineyard called Jeune Vraux or, in English, “young hares”; the others were on chaillot planted in 1966 and 1967. This wine is full of toasty pastry crust and the candied nuts you can expect from top-notch Meunier, with a clean, racy feel in the mouth framed by a touch of savory soy. It is about half barrel and half stainless-steel fermented. I love this type of Champagne with pâté and cheese!



Two generations of Ellners.