



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

August 2022

Dear Wine Club Member,



Welcome to our August Wine Club! Summer is flying by, and we're here to help you hold on to it by hook or by crook! We have some wonderful wines this month that are perfectly suited to celebrating the Dog Days, whether you reach for the refreshing Vinho Verde in our Best Buy Club or the very aperitif-friendly Canard-Duchêne Brut in our Champagne Club.

For those of our Club Members in Southern California, we imagine you'll agree that it's hard to pass a good summer without a trip to the

Hollywood Bowl, picnic basket in hand. Our French Club's "Clos Beylesse" Côtes de Provence Rosé is one of the most delicious rosés on our shelves, and will for sure keep your thirst quenched during outdoor concert season.

As always, our Club discount applies for all of our selections, no matter which Club you belong to. Cheers to all your summer sipping!



**Reordering is easy!**

Visit [klwines.com/wineclubs](https://klwines.com/wineclubs)  
or scan the QR code

## Best Buy Wine Club

**2019 Mas de Sainte Croix "Tendresse d'un Climat" CDR-Villages Valréas Retail \$12.99 Club \$9.99**  
*by Keith Mabry, Rhône Buyer*

Vigneron Jacques Coipel began Mas de Sainte Croix in 2002 when he left the petroleum industry. He fell in love with a site in the northern part of the Southern Rhône near the Cru Village of Valreas, an increasingly exciting production area with gravelly limestone hills and a cooler climate. Around the same time, Jacques' son, Julien, began studying winemaking in Switzerland and New Zealand. Julien returned to Sainte Croix in 2010 and has since assumed all winemaking duties. The estate is certified organic as of 2021. "Tendresse" is equal parts Grenache and Syrah with notes of raspberry coulis, ripe cherries, and alderwood. The wine picks up density and weight as it opens, showing more peppery and Asian spices and sweeter, riper fruit. This wine cries out for grilled pork chops or skirt steak with mixed grilled vegetables. A perfect summer red.

**2021 Quinta da Lixa "Escolha" Vinho Verde Retail \$11.99 Club \$9.99**  
*by Kirk Walker, Portuguese Buyer*

There is a quiet revolution happening in Vinho Verde. Serious winemakers are taking traditional wines and elevating them to a new level. That is what Quinta da Lixa has done with this phenomenal wine. Escolha is a traditional blend of Alvarinho, Loureiro, and Trajadura, and it epitomizes the "new" Vinho Verde. It has a driving core to it thanks to the Alvarinho, with a hint of minerality that speaks to its granitic origins. The Loureiro grapes add charming fruit and an herbal note, while the Trajadura grapes lift with a soft floral tone and exotic fruits. This is no simple wine—there is a lot happening here! It has a carefree and easy quality to it, and it is serious fun.



## Signature Red Collection



**2019 Fromm “La Strada” Marlborough Pinot Noir Retail \$29.99 Club \$23.99**  
*by Thomas Smith, New Zealand Buyer*

When it comes to the wine of Marlborough, Pinot Noir may not be the first that comes to mind. Sauvignon Blanc is the powerhouse, accounting for over 75% of all New Zealand wine made. Yet a handful of producers have begun to discover the the potential for top-quality Marlborough Pinot Noir. Along the steeper slopes of the Southern Valleys, small hillside vineyards yield delicious, elegant, and red-fruited Pinot Noir that ranges from great everyday-value bottlings to profound collectibles worthy of a slot in your cellar. Fromm is unequivocally the best producer of Pinot Noir in Marlborough. Having started in the early ‘90s, Fromm established itself as Marlborough’s first predominately Pinot producer from its inaugural vintage. Today they make a handful of single-vineyard Pinot Noirs from the absolute best organically farmed vineyards in the Southern Valleys. The La Strada is a new bottling, sourced from six high-caliber organic vineyards. Crafted to be soft, elegant, and delicious right now, serve this with a chill on a warm summer evening.

**2020 Lindquist “GSM” Central Coast Rhône Blend Retail \$29.99 Club \$25.99**

This blend of 52% Grenache, 24% Syrah, and 24% Mourvèdre was crafted by legendary winemaker Bob Lindquist (of Qupé fame) from some of the best Central Coast vineyards: a small organic vineyard called Reeves in Edna Valley, the biodynamic Sawyer Lindquist Vineyard, the biodynamic and old Ibarra-Young Vineyard in Los Olivos, and the biodynamic Martian Ranch. The fruit is fermented with native yeasts in small open-top fermenters, and then aged for 14 months in neutral French oak.

---

---

## Premium Club

**2020 Michel Delhommeau “Harmonie” Muscadet Sèvre et Maine Sur Lie Retail \$16.99 Club \$14.99**  
*by Keith Mabry, Loire Buyer*

The wines of Muscadet come from the western Loire Valley near the Atlantic coast. The maritime climate provides a long cooling effect through most of the growing season and is the ideal home for Melon de Bourgogne, the grape that makes up Muscadet wines. The beauty of these wines is their transparency. They are great reflections of their soils and vineyard. Michel Delhommeau’s “Harmonie” comes from a parcel planted over gabbro, a type of igneous rock. It produces a beautiful perfumed style that shows notes of yellow apples, lemons, and minerals. A mouthwatering finish keeps you coming back to the glass. Since Muscadet is so close to the Atlantic, the wines are ideal pairings with oysters and other shellfish. My favorite is Muscadet with mackerel rillettes—but if mackerel is too intense, try lox, bagels, and cream cheese.

**2017 Bodegas Casto Pequeño “Gravedad” Crianza Toro \$19.99 \$14.99**  
*by Kirk Walker, Spanish Buyer*

Not far from where the Duero river becomes the Douro lies Toro, on the Spanish Meseta near Portugal. Its high elevation and cool evenings buffer intense summer heat. It’s an old (1st century BCE) wine region that only recently has earned international recognition with its abundance of old vines—ungrafted ones at that—and sandy soils. The main varietal is Tempranillo, locally known as Tinto de Toro, which is a slightly thicker-skinned version of the grape from Rioja or Ribera del Duero. Toro wines are intense and bold. What I like about this Gravedad Crianza is that it is not too bold. Intense, yes. There is a vibrancy to the fruit, ripe blackberries and black cherries. There is a subtle aromatic lift to the wine and a dark and intriguingly earthy element just under the fruit. The wine spent over six months



in American oak and then was aged two years before release. It is dry with good, but not bold tannins, and, best of all, it has a clean and fresh finish. This is a red for almost any occasion but this time of year something off the grill would be perfect.

---

## Le Club Français

by Keith Mabry, Rhône Buyer



**2019 Les Rémizières Cornas Retail \$39.99 Club \$32.99**

Domaine des Rémizières is headed by family patriarch Philippe Desmeures. In 1973, his father developed the property, and, in 1977, Philippe assumed control and began making his own wines. Now joined by his children, Emilie, who oversees the winemaking, and Christophe, who works the vineyards. Holding some incredible land in the village of Larnage, they have established themselves as a top producer

in Crozes-Hermitage. Recently they came into possession of a small parcel of vines from the famed lieu-dit of Les Reynarde in Cornas, located in the southern part of the Northern Rhone and famous for its granitic slopes. The region is renowned for its dark berry fruited and full-bodied Syrah. Les Reynarde produces some of the most sought-after fruit in the region, yielding powerful and long-lived wines. Emilie susses out the best character in this deeply rich yet elegant wine. Aromas of blackberry, leather, and lavender perfume the glass. The Chambord-like richness combined with savory spices dances across the palate. This is a wine that benefits from a decant if you drink it young and will evolve for hours in the glass. I would serve this with your best smoked or braised brisket, then grab a few more bottles to savor over the next decade.

**2021 Domaine de l'Abbaye "Clos Beylesse" Côtes de Provence Rosé \$29.99 Club \$26.99**

Côtes de Provence is synonymous with quality rosé, and the "Clos Beylesse" has distinguished itself as a K&L favorite in this category for many years. You may recognize it from its distinctive blue bottle, which is not just a marketing tool to distinguish it on the shelf among its peers. The bottle actually protects the wine from UV light damage that can prematurely age any wine, thus extending its shelf life and maintaining its freshness and flavor long beyond rosé season. But, as the say, "It is what is on the inside... of the bottle... that truly counts." The vines for the Clos Beylesse come from the terraced slopes around the historic Abbaye of Thoronet. The wine is a blend of 60% Syrah, 30% Grenache, and 10% Cinsault, all hand-harvested (most fruit in the region is machine-harvested). It's then made made saignee-style where the free run juice is bled off the grape must. This makes for a vibrant pink rose that is full of flavor and complexity. Great tension and minerality support the flavors of strawberries, fresh-cut melon, and grapefruit.

---

## Il Club Italiano

by Greg St. Clair, Italian Buyer

**2020 Poggiarellino Rosso di Montalcino Retail \$19.99 Club \$17.99**

I remember the first time I met Lodovico and Anna, the proprietors of Poggiarellino: they were on the map in the north of Montalcino, and I had never heard of them nor tasted any of their wines. So I made an appointment to meet them. They both had had other careers before moving from Siena to Montalcino to take over the farm, which has always reminded me a bit of "Green Acres," and slowly built-up production. They only produce 500 cases of Brunello and sometimes the same amount of Rosso, and we've been the largest buyer of their wines for two-plus decades. The vineyards are across the street from Altesino and produce incredible quality—so much that they have suitors to buy from all over the region. The grapes routinely produce wines with a wild cherry, sauvage-like character that offer layers of complexity. This Rosso might as well be Brunello that just hasn't aged as long! It is a full-bodied, powerful wine that will last long past a decade—you can ask staff members, it is one of their favorites, and it will be yours too!





**2015 Vigneti Massa “Monleale” Barbera Colli Tortonesi Retail \$29.99 Club \$21.99**

As members of the Italian Wine Club I’m sure most of you have heard of the Barbera grape and the fact that it grows most famously in the Langhe hills around Alba or in the hills around Asti. Certainly those regions have been the most famous, but fame isn’t a sure ticket to quality—so let’s talk about Tortona. Most assuredly it is not a region most of you are familiar with, but, after trying this month’s wine, I’m sure you will be asking more questions about it! Walter Massa is known mostly for his husbandry of the most interesting “new” white grape in Italy, Timorasso. The village of Monleale, where this wine comes from, is just over three miles from the

border of Piedmont with Lombardia. This Barbera is very different from its Asti and Alba cousins. While the acidity is still screechingly high, it is enveloped in a fleshy richness that gives it body, smoothness, and ease of drinking. I’m thinking BBQ ribs—let me know what works best for you!

---

---

## Champagne Club

by Gary Westby, Champagne Buyer

### Hidden Terroirs of Champagne

For this August’s Champagne Club, we have two bottlings from the lesser-traveled roads of Champagne. The house Canard-Duchêne is tucked up on the plateau of the Mountain of Reims in the tiny village of Ludes, between Verzenay and Rilly-la-Montagne. Champagne Bernard Lonclas is in Bassuet, in the far east of the Champagne region, about an hour from Épernay. Join me in discovering these hidden terroirs of Champagne—both wines are a summer delight for the aperitif!

### Canard-Duchêne Brut Champagne Retail \$34.99 Club \$29.99

The Canard-Duchêne Brut Champagne is already a hot price at \$34.99, but while our supplies last, Club members can get it for \$29.99. This house is owned by the Thiénot family, whose Champagne we have featured before in the Club. It is composed of 40% Pinot Noir, 40% Meunier, and 20% Chardonnay and comes from a very interesting combination of villages in the region: Vinay in Sud-Épernay, Damery in the Marne, Serzy in the valley of the Arde, Les Riceys in the Aube, Chouilly in the Côte des Blancs and Ludes on the Mountain of Reims. This combination of mostly hidden gems of Champagne vineyards has yielded a wine that is *trop facile à boire*—or too easy to drink. It has nice brioche notes from the three years of sur-lee ageing and great dark cherry fruit from the top class 1er cru Pinot Noir in the blend. I love it on its own, but the cellar master suggests pairing it with *pâte*, which would be a great combination!



### Bernard Lonclas Selection Brut Champagne Retail \$54.99 Club \$39.99



Not many Champagne fans have traveled out to the far eastern reaches of the Côteaux Vitryats sub-region of Champagne. This is where the village of Bassuet is located and where we found the Bernard Lonclas Selection Champagne. This is \$54.99 regularly but discounted to \$39.99 for our Club members. It is composed of 45% Chardonnay, 35% Meunier, and 20% Pinot Noir, and the grapes all come from this far eastern part of Champagne. The rolling, chalky terroir here has enough nice eastern exposures for a good proportion of Chardonnay, which takes the lead in this blend. I love the subtle baguette toast and round, Meyer lemon character of this Champagne, which also has some nice *gras* from the Meunier in the blend. This bottle is a great way to get the party started on its own, but I also love it with smoked fish.