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Dear Wine Club Member,



The dog days of summer are upon us, and we are greeting them head on with some lovely, refreshing selections in this month's Clubs. Whether sipping poolside or under a shady oak tree, there are many delightful summer drinks to discover this month. Do not miss the *Domaine la Colombe* rosé in our Best Buy Club. It's a quintessential Provençal pink, and shows why this genre has become the benchmark for rosé drinkers around the world. The *Te Whare Ra* Pinot Noir from New Zealand is made by some of our favorite Kiwis, Anna and Jason Flowerday, and it is a perfect red to reach for when you are grilling sausages or hanging out with friends around a fire pit after the kids have gone to sleep.



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Please join us on the first Thursday of each month for our Wine Club tasting and pick up party: 4 to 6 PM at each location. Bring a friend! It's complimentary for members and their guests.

Best Buy Wine Club

2021 Et Cetera California Chardonnay Club: \$9.99, Retail: \$14.95

by Ryan Woodhouse, Domestic Buyer

I'll be quite frank, finding good California Chardonnay in the \$10-per-bottle price point is a challenge. This segment of the market is generally full of very generic, manipulated, mass-produced wines that lack varietal typicity or any depth of character. That is why when I tasted this bottle from Et Cetera Wines I was very impressed! So, OK this isn't typically a \$10 wine—that's your extra special K&L Wine Club Member pricing—but even at the wine's typical \$18-\$20 price the quality here is incredible! The project is spearheaded by David Duckhorn (yep, that Duckhorn) and his cousin Ryan Weinert. Both Napa Valley natives and longtime wine industry stalwarts, evidently these guys are managing to source some really great fruit at a very modest price! The wine is honest, fresh, approachable. It really tastes like Chardonnay! The acidity is fresh, alcohol is at a very reasonable 12.5% ABV. There are no fake buttery flavors, no discernible residual sugar, just delicious, balanced, quaffable Chardonnay for an excellent price. Enjoy!

2021 Domaine la Colombe Côteaux Varois en Provence Rosé Club: \$9.99, Retail: \$13.99

This Provençal rosé from Domaine la Colombe has long been a standard bearer on our shelves. This small property is based in the Côteaux Varois in the village of Saint-Maximin-la-Sainte-Baume. The vines are planted between 900 and 1300 feet in elevation on clay and limestone soils, so the grapes are gifted with an acidity that creates a vibrant and refreshing wine. It is made up of 50% Grenache, 30% Syrah, and 20% Cabernet Sauvignon, all fermented and aged in stainless steel tank to preserve maximum freshness. This quintessential rosé captures the hallmark qualities of Provençal rosé that has made it the universal benchmark for summer refreshment, from its light translucent color to its subtle tones of strawberry, peach, and wet stone. It is, as we like to say, "summer in a glass." This makes for a delightful aperitif and will work with a range of foods from cedar plank salmon to stone fruit salads.

Signature Red Collection

2018 TWR (Te Whare Ra) Pinot Noir Marlborough Club: \$25.99, Retail: \$29.99

by Thomas Smith, New Zealand Buyer



Anna and Jason Flowerday are K&L's favorite New Zealand producers. Both wine industry veterans, Anna heads up winemaking while Jason manages their vineyards. They purchased the Te Whare Ra Vineyard in 2001 and have been hand-crafting Marlborough's best wines ever since. Because Jason is Marlborough's most experienced and in-demand organic vineyard manager, Te Whare Ra has had access to some of the best fruit in the region. Take for instance, the 2018 TWR Pinot Noir. Crafted from two of the absolute best vineyards in Marlborough—Anna and Jason's estate Te Whare Ra vineyard and the acclaimed Clayvin Vineyard in Marlborough's Southern Valley.

Certified organic, the 2018 is bright and vibrant, and brimming with red cherry and cranberry fruit above a crunchy tannin profile. This is exactly what I want in my glass on a summer's evening.

2005 de Sarenceau, St-Émilion Club: \$23.99, Retail: \$27.99

by Trey Beffa, Head Buyer

Château de Sarenceau, located in Bordeaux's prestigious St-Émilion, is renowned for producing exceptional wines. The vineyard's clay and limestone soils are ideal for Merlot and Cabernet Franc, while the château's winemaking combines traditional methods with modern technology for wines of remarkable quality and complexity. Château de Sarenceau is a fourth-generation family property of only 9 hectares. The 2005 is 100% Merlot, and showcases the extremely high quality of the vintage on the Right Bank. The nose presents an elegant harmony of ripe plums, dark cherries, and blackcurrant notes with an undercurrent of alluring earthy aromas and hints of fine tobacco. Fresh acidity and fine-grained tannins underpin a medium to full-bodied structure, revealing impeccable balance. While the wine is in a great drinking spot currently, it can cellar for another 10 years, thanks to the great structure of the vintage.

Premium Club

2019 Guitignan, Moulis Club: \$14.99, Retail: \$19.99

by Trey Beffa, Head Buyer

The smallest of the Haut-Médoc appellations, Moulis boasts a diverse terroir, with gravelly soils ideal for growing Cabernet Sauvignon and Merlot grapes. Its unique microclimate, shielded by the Landes forest, ensures optimal ripening conditions. Moulis-en-Médoc wines are appreciated for their robust structure, deep color, and complex, fruity flavors. Some of our favorite properties from this region include Château Chasse-Spleen and Château Poujeaux. Classified Cru Bourgeois in 1932, Guitignan existed in the 17th century and already belonged to the Lestage family. The 2019 vintage in Bordeaux showcased remarkable diversity and quality. Despite a challenging spring with hail and frost, a hot, dry summer created healthy grapes. The wines have stunning complexity, concentration, and longevity. It marks another notable vintage, underscoring Bordeaux's ability to continually deliver world-class wines, despite climatic fluctuations. On the nose, the 2019 Guitignan boasts of ripe berries, offering a subtle hint of spices and earthiness. The palate is greeted by a well-structured, bold flavor profile, featuring a medley of dark fruit, with predominantly blackberry and cherry notes and a touch of licorice. There's a compelling richness, yet it maintains an admirable freshness. 91



point scores from the Wine Enthusiast and James Suckling add to the appeal of this great value!

2019 Tenuta Rovaglia “Vigne di Catullo” Lugana Riserva Club: \$14.99, Retail: \$16.99

Another fabulous vintage of the always charming Tenuta Rovaglia “Vigne di Catullo” Lugana Riserva. Made from 100% Trebbiano sourced from a 60-year-old vineyard at the southern shore of Lake Garda, this 2019 is fresh, expressive, and supremely quaffable. The clay, mineral-laden soils here give the wine a delightful, stone-inflected component that plays wonderfully against its bright acidity and rich fruit profile. Once again boasting the broad appeal that has made this wine a perennial best-selling Italian white, it’s still available at the outstanding sub-\$15 pricing for Club members, just in time for all your warm-weather needs.

Le Club Français

2019 Domaine des Carlines “La Vouivre” Chardonnay-Savagnin Côtes du Jura Club: \$24.99, Retail: \$29.99
by Keith Mabry, Jura Buyer

Patrick and Sophie Ligeron worked in the wine industry for decades in Champagne and the Loire Valley, but Patrick always dreamed of making wine in his native region of Jura. A few years ago, they were able to acquire some prime land in Jura’s Château-Chalon appellation. The special blue-grey marls there are some of the most sought-after for growing Savagnin, the indigenous grape. Most people associate the wines of Jura with the voile style, meaning they are aged under a veil of yeast similar to sherries of Jerez; this is not that style. This is made in what is locally known as the ouillé style, where the barrels are topped off with wine to give a fresher, more Burgundian profile. La Vouivre is 70% Chardonnay and 30% Savagnin. With a gorgeous creamy texture, brilliant mineral tones, and lithe acidity, it will age for a few years easily but is very enjoyable now. Drink with dishes like roasted chicken, braised veal shank, or smoked salmon.

2022 Chêne Bleu Vaucluse Rosé Club: \$34.99, Retail: \$39.99
by Alex Pross, Rhône Buyer

Chêne Bleu comes from an exceptional location with a Southern Rhône climate and soils more typical of the Northern Rhône. Located in the foothills of Mont Ventoux, 1,800 to 2,000 feet above sea level, on the northern slopes of a spectacular limestone outcropping known as the Dentelles de Montmirail—a pristine, remote location and complex geology, with many exposed strata of rock. The 340-acre estate is surrounded by forests, hills, and valleys in spectacular isolation. Xavier and Nicole Rolet purchased the property in 1993, and became passionate about every aspect of the place, putting in a decade of meticulous work to nurture the neglected vineyards back to health. The 2022 Rosé is 88% Grenache Noir, 10% Mourvèdre and 2% Grenache Blanc with a vibrant pink color and intoxicating aromas of white fruits, redcurrants, and floral notes. This full-bodied rosé comes alive on the palate with raspberries, strawberries, and subtle notes of stone, flint, and dried herbs. Wonderfully complex with immediate drinking enjoyment as an aperitif.

Il Club Italiano

by Greg St. Clair, Italian Buyer

2021 Blason Friulano Isonzo del Friuli Blasonato Club: \$14.99, Retail \$17.99

We’ve been importing Blason wines for 20 years, and I’ve recently been working with Giovanni Blason to craft wines that are more California friendly without losing their Friulian character. He experimented with small French oak barrels for a few wines, much to my chagrin, and the wines didn’t taste like Friuli at all. In 2021 we tasted through many wines together (winemakers usually hate when I do this, because I want to make “my” wine rather than theirs) and decided a path for a new wine. We struggled to find a name, we still don’t have a label, but in that creative experience we came up with an idea: a coat of arms to adorn the label and a variation on their surname, Blason-ato, which means emblazoned, for the name. The wine is a later-harvest, extended-lees contact with lots of batonnage, aged in large oak barrels. The results are a fuller, richer wine with more mouth texture, while still showing classic flavors of the Friulano grape like tarragon and pear. You’re going to have to wait for the new label for next year, but you can taste the wine now!

2020 Caven Tellino Retiche di Sondrio Valtellina Rosso IGT Club: \$24.99, Retail: \$32.99

We've never had a wine from the Valtellina in our Italian Wine Club before, so why not now! The Valtellina is one of the most unique places in all of Italy; it is an east-west valley on the south face of the Swiss Alps. The Adda river flows westward through the valley and then empties into Lake Como. Lake Como is world famous, but the Valtellina is almost unknown. They've been growing the Chiavenasca grape there for centuries, but it wasn't until modern DNA analysis that they've discovered it to actually be Nebbiolo. There were many producers who fought to continue using the name Chiavenasca, but calmer minds with an understanding of marketing won out. The vines are planted on incredibly steep rock terraces that are centuries old, up to 2300 feet, facing dead south. This is not a full-bodied wine; it's subtle, with lower alcohol with vibrant flavors. It takes a more inspired food pairing. So many folks think that Italian food is "Spaghetti and Meatballs" drowned in a lake of Marinara sauce. That isn't really Italian, I feel this wine should be paired with pork cutlets, chicken Milanese or a cream sauced pasta, cream and sausage is really, really good. I would serve this wine at cellar temperature, but not room temperature—just a slight chill. I hope you like it as much as I do.



Champagne Club

by Gary Westby, Champagne Buyer

A Champagne Summer!

This August we have a couple of great Champagnes that could not be more different from one another. From the 1er cru of Écuïel on the Montagne de Reims, we have the rich, barrel-fermented, Maillart, and from the far west of Champagne in the Aisne department we have a vintage Baron Fuenté from the coolest harvest in the last 10 years, the refreshing 2013. Both will go great with backyards, sun, and shorts!



If you like the **Nicolas Maillart "Platine" Brut Champagne Club: \$29.99 Retail: \$34.99**, don't wait to get more, as it will sell out quickly at this price. This all small, old-oak-fermented Champagne is composed primarily of Pinot Noir from Écuïel and Villers-Allerand 1er cru and Bouzy grand cru. It is dosed super low, and labeled as Extra Brut, but to me, because of the barrel treatment, organic farming, and older vines used in the blends, it is balanced like Brut. The wine has more color than most Champagne, and a great dark cherry savor as well as fresh baguette toast. Try this with plank salmon on the grill!

Cool vintages are an endangered species in Champagne, and the **2013 Baron-Fuenté "Grand Millesime" Brut Champagne Club: \$39.99 Retail: \$49.99** reminds me of a bygone era of wines that were so bright that they required

10 years of aging to be ready. This fabulous bottle is composed of 40% Meunier, 40% Chardonnay, and 20% Pinot Noir from estate vineyards in the Aisne department. It is entirely fermented in stainless steel. This racy wine has the texture that only age can bring and has clean brioche as well as bit of tart pear fruit. It makes a great aperitif on its own!

A toast to you,

Gary Westby

