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Dear Wine Club Member,

We hope you've all made it past Dry January and are ready to pop the corks on some bottles! We have great options to choose from this month: an over-delivering Sancerre-adjacent Sauvignon Blanc in our Best Buy Club; aged Bordeaux by a beloved producer in St-Émilion in the Signature Red Club; and a fantastic deal on a Sonoma Red Blend in our Premium Club. For the sweethearts out there celebrating Valentine's Day, we've got plenty of Champagne—Rosé Extra Brut by Damien Hugot in the French Club and two from fan favorites Launois and Baron-Fuente in our Champagne Club.

As always, you can buy wine from any of the Clubs at the discounted price, no matter which Club you belong to. Thanks for being part of K&L Clubs!



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Best Buy Wine Club

2020 Domaine du Vieil Orme Sauvignon Blanc Touraine Blanc Club: \$9.99, Retail: \$12.99

This family-owned domaine dates back to 1804, located in the tiny Loire village St-Julien-de-Chédon. Since 2009, Laurent Benoist has been at the helm, focusing his efforts on sustainable farming and pure, terroir-driven wines. As a region, Touraine has the flexibility to plant a wide range of varieties: Chardonnay, Sauvignon Blanc, Chenin Blanc, Malbec, Cabernet Franc, Pinot Noir, and a few other indigenous grapes are seen at much smaller production levels. This gives the region the flexibility to be creative in their blends and winemaking. In this expression of Sauvignon Blanc, snappy sweet pea and gooseberry aromas give way to a softer palate with pear, white peach and grapefruit zest all making an appearance. The acidity is of course vibrant and fresh, and there's a pleasing tinge of lemongrass on the finish. Try it as an accompaniment to seafood; mussels make a particularly good match.

2020 Mas de Sainte Croix "Tendresse d'un Climat" Côtes-du-Rhône-Villages Valréas Club: \$9.99, Retail: \$12.99

Jacques Coipel worked in the petrol industry until 2002 when he decided to change career paths and enter the wine business. He purchased an exceptional site in the Côtes-du-Rhône-Villages Cru of Valréas. His vineyards sit at around 1,200 feet, with a mix of clay, limestone, and gravel making up the soils. With cooling winds from the north combined with this higher altitude, there is a crispness to the wines, showing more red fruit qualities in the reds and more vibrant apple tones in the whites. Around the same time, Jacques's son, Julien, began studying winemaking, working in Switzerland and New Zealand (with Te Mata, one of our favorites). Julien returned to St-Croix in 2010 and began working on the wine with his father. Julien's lighter but more technical touch makes for wines that are great expressions of the Valréas terroir. The "Tendresse" is equal parts Grenache and Syrah with notes of raspberry coulis, ripe cherries, and aromas of alder wood. The wine picks up density and weight as it opens, showing more peppery and Asian spices and sweeter riper fruit. This is a polished Côtes-du-Rhône with a beautiful rhythm that will continue to evolve in your glass. It is perfect for grilled fare like savory spiced lamb chops or herb-crusted pork chops.

Signature Red Collection

by *Trey Beffa, Head Buyer*

2017 King Family Wines "The Soldier" Columbia Valley Cabernet Sauvignon (Elsewhere \$25)

Club: \$14.99, Retail: \$21.99

King Estate, located in Oregon's Southern Willamette Valley, is a family-owned and operated winery established in 1991. The 1,033-acre estate is renowned for its commitment to organic farming and producing world-class wines. "The Soldier" is sourced from growers in neighboring Washington State's Columbia Valley. The blend for the 2017 vintage is 75% Cabernet Sauvignon, 11% Merlot, 9% Cabernet Franc, and 5% Tempranillo. Aged for 24 months in a combination of French and American oak, this wine shows an excellent balance between ripe fruit, toasty oak, and tannin. The wine is loaded with black cherry and cassis flavors with hints of tobacco, leather, and spice that linger in the back. Thanks to the few extra years its had to hang out in bottle and round out since 2017, this wine is drinking great right now!

2012 Barde-Haut, St-Émilion Club: \$34.99, Retail: \$39.99



On the eastern side of St-Émilion, Barde-Haut's property spreads across 17 hectares of vineyards. Owned by the Garcin-Lévêque family since 2000, the property has been transformed over two decades into a modern, state-of-the-art winemaking facility, while still maintaining the charm and character of traditional Bordeaux. Barde-Haut's vineyards are predominantly planted with Merlot and have a smaller portion of Cabernet Franc. The limestone plateau and clay soils of St-Émilion result in wines of exquisite quality and complexity. The family's focus on organic farming principles further adds to the authenticity and character of the wines.

The 2012 Bordeaux vintage was a challenging one due to unpredictable weather conditions. The growing season started with a cold, wet spring, causing some difficulties with flowering and fruit set. However, a warm and dry summer saved the vintage, allowing the grapes to mature nicely. Despite sometimes being overshadowed by flashier vintages, the 2012s are drinking quite well right now and fetch reasonable prices. And when made by the capable hands of wineries such as Barde-Haut, they can represent remarkable values. This shows a deep core of dark fruits, hints of mocha, tobacco, and spice. The tannins have softened up nicely. This would be a pleasure to drink right now with a grilled steak or lamb.

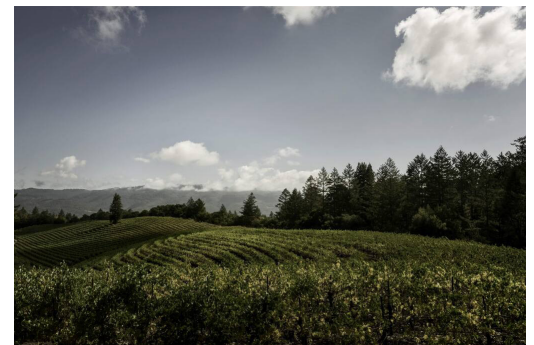
Premium Club

2018 Kenwood "Jack London Vineyard" Sonoma Mountain Red Blend (Elsewhere \$30)

Club: \$14.99, Retail: \$19.99

by *Ryan Woodhouse, Domestic Buyer*

Alright folks, we got you an amazing deal on this powerful mountain-grown red blend from the famed Jack London Vineyard on Sonoma Mountain. This vineyard was established in the 1970s and has been meticulously farmed by the legendary "grape whisperer" Chuy Ordaz and his family for five decades! The vines grow on the steep, wooded slopes above the historic town of Glen Ellen. The soil here is red, volcanic, and extremely rocky. The wine combines 51% Merlot, 36% Zinfandel, and 13% Syrah. It is then aged for 18 months in barrel to tame the muscular mountain tannins.



It's a big wine with lots of blackcurrant, dark cherry, mocha, mountain chaparral, leather, oak spice, and dark cocoa powder. Great burger wine. \$35 at the winery, even their own club member price is \$28! But not at K&L—this is simply an astounding value at the special Premium Club price on offer here!

2020 Arnaldo Caprai Grecante Colli Martani Grechetto Club: \$14.99, Retail: \$19.99

In the Renaissance tradition, there are many wines defined as “Greci, Grecanti, Grechetti.” The Grecante of Montefalco was among the celebrated wines of this variety and was historically given as a precious gift by farmers to the princes and cardinals of the community. Arnaldo Caprai keeps this tradition alive in this 100% Grechetto, a delightful, medium-bodied, and fresh white, characterized by a bright yellow color. It is intensely fruity yet offers delicate floral notes. Soft, well-balanced, and pleasantly round on the palate, this makes a delicious aperitif or accompaniment to fish and white meats. Try it with pan-fried sole fillets baked in a lemon sauce, Italian style.

Le Club Français

2005 Verdignan, Haut-Médoc Club: \$24.99, Retail: \$29.99

by Trey Beffa, Head Buyer

For those who have been asking for more aged Bordeaux, here is a great pick! Château Verdignan is a property with a rich history dating back to the 17th century. The estate is known for producing wines that deliver quality and value, making it a favorite among the K&L staff and customers alike. The vineyard stretches over 60 hectares of well-drained gravelly soil, typical of the region, which contributes to the distinctive character of the wines produced. Primarily planted with Cabernet Sauvignon, Merlot, and Petit Verdot, Verdignan’s vineyard is carefully managed to produce wines that are expressive of the terroir. The 2005 Bordeaux vintage is considered one of the finest of the early 21st century. A warm, dry summer combined with cool nights created ideal growing conditions throughout the region. This wine shows a fresh, crisp acidity balanced with savory red fruits and hints of cedar and minerals. There is still quite a bit of structure and power that allow it to pair well with a variety of meats, including lamb and pork. Enjoy!

Damien Hugot Rosé Extra Brut Champagne Club: \$34.99, Retail: \$39.99

by Gary Westby, Champagne Buyer

Consider your Valentine’s Day aperitif covered, the Damien Hugot Rosé Extra Brut Champagne is in your French Club shipment! This entirely estate-grown Champagne is composed of 95% Grand Cru Chardonnay, from the parcels that Damien Hugot and Miwa are pointing out in the picture, and 5% Pinot Noir from Sud-Epernay. That red Pinot Noir is a perpetual blend, a solera of many different vintages all blended in one tank to offer the complexity of age along with the freshness of youth. This rosé is one of our most delicate, subtle, and balanced, and finishes very dry without being austere. I love this wine on its own, but it really comes to life with a smoked salmon appetizer, or, if you are feeling extravagant, will be an excellent partner with caviar. It not only has the lovely toasty quality of the best of Champagne, but an elusive Bing cherry fruit from the high-quality Pinot.



Il Club Italiano

by Greg St. Clair, Italy Buyer

2019 Giovanni Rosso Etna Rosso Club: \$24.99, Retail \$33.99

Italy’s most exciting wine region is without a doubt located on the slopes of Mount Etna. Carricante (white) and Nerello Mascalese (red) grapes make wines of distinction and grace with the volcanic minerality of their terroir. Nerello Mascalese has often been compared to Nebbiolo in Piedmont and even occasionally the Pinot Noir grown in Burgundy. Etna Rosso wines have a delicate veil of tannin that seems to caress the core of the wine where flavors of dried cherries and wild herbs focus the wines. The aromatics are filled with lavender, violet, and sage. On the palate the wine’s volcanic origins show with a dramatic linear focus that highlights a more saline and crushed rock feel. Etna Rosso wines should always be drunk from a Burgundy glass to allow a more complete feel of the wine. While Etna has been a burgeoning region since the beginning of the 90s, most of the development has come from non-Sicilians as is the case with our wine

this month. Davide Rosso of the Giovanni Rosso winery, a Barolo producer, saw an opportunity for growth in Sicily that is not possible in the Langhe hills: to buy a 35-acre contiguous property. So, in 2016 the family decided to purchase this property on the North-east slope of Mount Etna in Solicchiata di Castiglinone di Sicilia at about 2400 feet. The wine shows a particular lift and lightness while still having body and breadth, that's part of the special characteristics of Etna Rosso. You can pair this with pork roast, roast chicken, or perhaps a Sicilian classic dish like the eggplant-rich Pasta alla Norma.

2022 Casa d'Ambra "Per e Palumno" Ischia Rosso Club: \$14.99, Retail: \$19.99

I've recently been captivated by the wines of Ischia and specifically those of Casa d'Ambra. Though predominantly a white wine producer—and if you haven't tried their Biancolella wines you should—this month's wine is red, a part of their passion project devoted to finding and resurrecting old Piediroso vines across the island. While this month's wine is from the Piediroso grape, Casa d'Ambra uses the local name of Per e Palumno. Ischia is a wild place; flat where the sea touches all edges, full of sulfur hot springs with steeply sloped vineyards, and lying only 19 miles from Naples. While Ischia is only 18 square miles in comparison to San Francisco's 46 square miles, Ischia's highest point is 2500 feet and San Francisco's is only 928 feet. Casa d'Ambra has vineyard holdings sprinkled all over the island that make harvesting and growing a Herculean task. The wine has deep, brooding aromatics of wild herbs with hints of sulfur (from the hot springs) and a dusting of cocoa powder. On your palate the wine shows a lush, broad, textural feel, more of the cocoa powder, and hints of wild cherry. The wines are aged in large oak barrels so there are no wood flavors, just pure fruit. I would roughly decant this wine for an hour or so before drinking. This is a bold, rich wine so I would pair it with braised short ribs or a meat-dominant pasta sauce.

Champagne Club

by Gary Westby, Champagne Buyer

This February, we are offering a couple of our most romantic Champagnes. With the unparalleled success of the 2013 Baron-Fuenté last year, we were very happy to reload with the 2014 now—in many ways an even better vintage from this great producer. I am sorry that we ran out so quickly of the 2013, and I hope that this will make it up to our members who were looking for more. We also have a never-before-sold in the U.S. cuvée from Launois, our cult producer in Mesnil. The all-Pinot Noir, single-vineyard "Oeil de Perdrix" is as charming and toasty as they come... My favorite choice for Valentine's Day!



The 2014 Baron-Fuenté "Grand Millesime" Brut Champagne is a great value at \$49.99 (retail), and a super deal at your price of \$34.99. It comes from a cool, even vintage—one that reminds me so much of the 1988s when they were ten years old. It is all estate grown from the area around Charly-sur-Marne in the far west of Champagne, and composed of 45% Chardonnay, 40% Meunier, and 15% Pinot Noir, all fermented in stainless steel. I love the fresh brioche on this 10-year-old Champagne, with its frame of crisp pear fruit and subtle smokiness. In the mouth it has the perfect perlage of a long-aged (eight years on lees) Champagne, and the stream of bubbles is gorgeous to behold. The finish is dry, and this would be a great pairing for a treat of caviar, or even some nice smoked trout.

The Launois "Oeil de Perdrix" Brut Champagne is also \$49.99 on the shelf and \$34.99 for Club members. This Blanc de Noir of Pinot Noir comes from the Chantmerle vineyard in the village of Sézanne proper and is fermented entirely in enamel-lined steel tanks. The name means "partridges' eye" and refers to the very short maceration the juice gets with the skins, giving it a blush that is more golden than pink. The bouquet reminds me of a great Panettone; not only does it have buttery bread aromas, but also dried red fruits and roasted nuts. In the mouth it is round and *trop facile à boire*, too easy to drink but the finish is dry and long. This is a great Champagne on its own but will also go very well with salmon!

