



K&L Wine Merchants  
3005 El Camino Real  
Redwood City, CA 94061  
Orders: (800) 247-5987  
Wine Club Extension: 2766  
wineclubs@klwines.com

January 2022



## Dear Wine Club Member,

Happy New Year, everyone! I'd like to extend a warm welcome to our new members, and a big thank you to those who are already a part of the K&L family. I truly wish I could give each one of you a hug for making it to 2022! I remember this time last year, I had no idea what 2021 had in store for me. None of us could make any plans given the uncertainties of the pandemic. A year later, I am excited and optimistic for life in 2022.

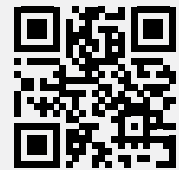
Let's kick the year off with some delicious après-ski refreshment from Apremont, a region in France's Savoie known for aromatic, mineral whites. We're featuring a gorgeous version by Veronique Anne Perret in our Premium Club, the perfect accompaniment to cheese. And how about a trip down memory lane? Our Club Français travels to 1989, a great year in Bordeaux, with a blend from Château Bernadotte in Haut-Médoc. And my favorite in this month's lineup? The 2019 "baby" Beaucastel from our Signature Red Collection, the best Côtes-du-Rhône I've had so far! So many delicious ways to start the year, and all are available to all K&L Club members at a discount, no matter which Club you belong to.

We love to see what food pairings you've enjoyed with our selections! Tag your photos on Instagram @klwines using hashtag #klwineclub, and we'll share them with our community!

Tchin-Tchin,

Jin Zhang | Wine Club Director & Head Sommelier

P.S. I mentioned Adele's single "Easy On Me" in last month's newsletter. It went into print before her album *30* came out. Needless to say, I was thrilled to see "I Drink Wine" on the tracklist. It's one of my favorites!



**Reordering is easy!**

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

## Best Buy Wine Club

2018 Zinke Central Coast Grenache \$8.99

Zinke Wine Co. was founded in 2012 by winemaker and proprietor Michael Zinke, who moved to the Santa Ynez Valley to pursue his passion for wine after graduating from Le Cordon Bleu. At the heart of this project is his love for hand-crafted Rhône-inspired wines that express the terroir of the Central Coast. He was born and raised in Tulsa, Oklahoma, where he formed a deep connection with the land from activities like fly fishing to working cattle in Osage County.

This wine is fermented with native yeast, with 15% whole cluster fruit (meaning with stems and all!) for extra structure. The wine spent a luxurious 18 months aging in 14% new oak, which is just enough to add sweet spice and depth, while integrating beautifully into the finished wine. On the nose and the palate, you'll find fresh raspberries, orange peel, and white pepper.



## 2020 Kalinda Sonoma County Chardonnay \$10.99

This wine comes from one of the more renowned Chardonnay producers in Sonoma County. For decades now, our Kalinda private label has been providing K&L customers with premium wines at a fraction of what they'd normally pay under the producers' mainstay labels. Naturally, no producer wants their wines on the market for less than what they'd usually sell for, so the trade-off is anonymity. This is a tropical expression of Chardonnay with aromas of ripe apple and pear, tangerine, passionfruit, and guava. A small but noticeable amount of oak aging provides a creamier note and a slightly fuller body without overshadowing the fruit elements. There is also a good amount of acidity to balance everything out. K&L San Francisco staffer Dejah recommends pairing this wine with parsnip soup garnished with caramelized apples, which sounds divine in this cold weather, doesn't it?

Here's a bit of historical background about Sonoma that you might not be familiar with: before Napa came to dominate California's wine scene, Sonoma was already producing great California wines. In the two decades between the 1860s and 1880s, many Chinese laborers found themselves in Sonoma after the Gold Rush and transcontinental railroad work. Early Sonoma winery owners hired Chinese labor to clear the land, plant vineyards, set up irrigation systems, build caves, hand-dig wine cellars, and harvest grapes. The Chinese laborers played a key role in improving wine quality by ripping out old Mission grapevines and replanting them with French and European varieties such as Cabernet Sauvignon and Chardonnay. I love how wine plays such a fascinating role in California's history!

---

## Signature Red Collection

### 2016 Donati Family Vineyards "The Immigrant" Paicines Merlot \$24.99

"The Immigrant" is the newest addition to the Donati portfolio, created in honor of Ron Donati's grandfather, Albino. Albino immigrated to the U.S. from Italy in 1907 and made his own wine for the family dinner table. Ron grew up in South San Francisco and decided to carry on his grandfather's legacy. With his three sons, Ron established the Donati Family Vineyard in 1998. The Immigrant is 100% Merlot from the Paicines AVA in San Benito. On the nose, you will find plum, dark cherry, tobacco, and baking spices. On the palate, expect an explosion of fruity notes consisting of ripe cherry, raspberry coulis, and more warm spices. As you would expect from a Californian Merlot, the tannins are velvety smooth!



### 2019 Coudoulet de Beaucastel Côtes-du-Rhône \$24.99

Château de Beaucastel has been under the Perrin family's stewardship since 1909. The property has 130 hectares, with 100 planted to vines and 30 farmed with rotating crops to prepare for new vine plantings. This is just one of the ways Beaucastel shows respect for their terroir. The Perrin family has been a pioneer in organic and biodynamic farming since the 1970s.

Many Côtes-du-Rhône wines source grapes from vast, less prestigious vineyards, but that's not the case here. The Coudoulet vineyard is located immediately adjacent to the main château and shares the same soils and geological

features of limestone, clay, sand, and galets (large smooth round stones). We lovingly refer to this wine as a "baby" Beaucastel because it captures some of their famed Châteauneuf-du-Pape.

When I first tasted this wine, I was shocked to discover the amount of fresh, ripe fruit on the nose. The tannins are fine and there is bright, fruity acidity. This may be an ambitious pairing, but I think it'd be perfect with the Rhône's *tablier de sapeur*, a dish that features breaded and grilled beef tripe, served with garlic butter. I hope you get to try this combination!



## Premium Club

2019 Veronique Anne Perret Vin de Savoie Apremont \$12.99

This perfect winter white is what they drink in Savoie, France's alpine country and tourist mecca for ski and snowboarding. Located east of Burgundy, the elevation rises toward the Alps on the French side while the vines cling to the lower rolling slopes. You might be thinking, this sounds too cold for grapes! On the contrary, Savoie vineyards, though small and dispersed, enjoy a surprisingly warm microclimate thanks to southern and southeastern sun exposure and the moderating influence

of nearby bodies of water. In fact, Savoie grows other sun-loving favorites like apricots, figs, olives, and almonds.

Most of the wines produced here are drunk by locals before they ever get to us! Made from the native Jacquère grape, this wine shows notes of Granny Smith apples and Bartlett pears. Drink as an aperitif, with shellfish, or try with some of the Savoyard specialties such as porcini fondue, tartiflette, or Raclette cheese.

2016 Grangeneuve Sainte-Foy, Côtes de Bordeaux \$14.99

Grangeneuve is the second wine of Château Hostens-Picant. The vineyard dates back to the 15th century and was called Domaine de Grangeneuve, where the label gets its name from. Prior to purchasing the estate, Yves Hostens-Picant worked in the medical field and his wife, Nadine, was a financial advisor. They first visited the estate in 1986 and fell in love with it. Under the Hostens-Picant stewardship, the estate grew from 19 hectares to 40 hectares, with 30 dedicated to red wine and 10 to white wine. The first vintage was produced in 1990. Today, their daughters Charlotte and Valentine run the estate and share the same passion as their parents.



This wine is 65% Merlot and 35% Cabernet Franc. Sainte-Foy wines are known to be soft and fruity, round and fleshy, with a decent tannic structure, and this wine is on brand. Vinified and matured in stainless steel vats for 4-5 months, the wine is fresh and fruity. It's a great weekday dinner wine at a great price.

---

---

## Le Club Français

1989 Bernadotte, Haut Medoc \$34.99

For the longest time, I was constantly getting confused about the location of Haut-Médoc. While it translates into "Upper Médoc," it actually refers to the southern portion of the Left Bank/peninsula. As some of you may have guessed, the name comes from the fact that Haut-Médoc is the upstream portion of the Gironde Estuary that flows from inland France into the Atlantic Ocean. The appellation found on the northern tip of the peninsula is referred to as the Médoc (Bas-Médoc, in the past) and represents a very small growing area. Haut-Médoc is also where you can find the four famous communes—Margaux, St-Julien, Pauillac, and St-Estèphe. The wines made here are Cabernet Sauvignon-dominant, with Merlot as its blending partner.

Château Bernadotte is located near the famous commune of Pauillac. The château was named after Jean Bernadotte, a former Napoleonic marshal and later King of Sweden. The 44-hectare vineyard is planted to 64% Cabernet Sauvignon, 33% Merlot, 2% Petit Verdot, and 1% Cabernet Franc. 1989 was a great year for Bordeaux. After 30+ of aging this wine has amazing tertiary aromas (from aging and/or oxidation)—cocoa, coffee, and dried fruit. This would be a great pairing for a steak dinner, which will no doubt have you feeling the magic of its 30+ years of age.

### 2018 La Chablisienne Chablis “Les Vénérables” \$24.99

La Chablisienne is a wine cooperative located in Chablis, and is one of the region’s main wine producers. It was founded in 1923 by Abbé Balitrand, who led a number of winegrowers to join forces in order to better withstand the economic difficulties of the period. The final styles of the wines follow the trademark of the house, and there is constant communication between the winegrowers and winemakers.



The vines used in Les Vénérables average 35 years of age, adding to the wine’s deep complexity. My favorite thing about it is the stony minerality that complements the full-body and long finish. You can pair this with oysters or a salmon and pomegranate salad with yogurt sauce. The bright acidity in the dish works beautifully with this elegant wine.

---

## Il Club Italiano

*by Greg St. Clair, Italian Buyer*

### 2015 Castello di Monsanto “Monrosso” Chianti \$9.99

Once you meet Fabrizio Bianchi, the owner of Castello di Monsanto, you will never forget the experience. It’s not only his knowledge and passion for wine and terroir, but it is his unforgettable laugh—a staccato burst that is hilarious. While some Chianti Classico wineries have family histories that date back to the 13th or 14th century, Fabrizio’s father bought this property in the late 1950s. He zoomed to the top of the pack in 1962, when they introduced the first Chianti Classico single vineyard “Il Poggio.”

Don’t get me wrong, Fabrizio is a serious man, and that single-vineyard wine made history. Fabrizio has imbued a love of the land and wine in his daughter Laura. Laura has worked at the winery seemingly since birth but now runs most of the business portion while Fabrizio still watches over the winemaking—although he isn’t dragging any hoses anymore! Castello di Monsanto’s wines show a classic character, more earth and leather with a bit more tannic structure than most. They are a throwback to the 1960s style, but with all red grapes. Chianti Classico used to require 30% white grapes in the blend, and that meant a more aggressive red extraction. The Monrosso Chianti DOCG is a blend of 80% Sangiovese, 10% Canaiolo, 10% Merlot and is aged in oak for one year. While this is an inexpensive wine, you should decant it an hour ahead of time. It is made for food—I had it with a fusili, sausage, and cream dish, it was fabulous!

### 2015 Rocolo Grassi Valpolicella Superiore \$29.99

Two months in a row for a Valpolicella Superiore, that’s a first time for this Club, but it’s about time. I love Valpolicella, and I think it is one of the most underrated values in Italy—not only for price but for complexity levels. The Rocolo Grassi winery is in the Val di Mezzane at the eastern edge of the Valpolicella DOC, just above the city of Verona. It is run by brother and sister team Marco and Francesca Sartori. I had their 2015 Rocolo Grassi Amarone della Valpolicella last year and was blown away by the complexity. But at every price level on the spectrum, their wines overdeliver in complexity and deliciousness.



The 2015 Rocolo Grassi Valpolicella Superiore is a blend of 65% Corvina, 15% Corvinone, 10%, Rondinella, 10% of Croatina, Oseleta and other grapes—but that’s not what makes it special. Half of the grapes are dried for 20 days, and, while that is not normal for California, it is business as usual for this DOC. The dried grapes are blended with 50% regular harvest, and then they age the blend in half used French barrique and half 20hl Slavonian oak. This wine shows more depth and concentration while never losing its balance and freshness. Try it with a wild mushroom risotto, you’ll love it!