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Dear Wine Club Member,

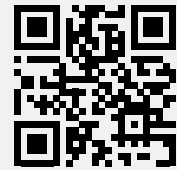


Happy June! We're looking forward to celebrating dads and grads this month as much as we're looking forward to summertime. As such, we've selected a great lineup to pair with your favorite summer dishes. Burgers on the grill? We've got an organic red from Roussillon for that. Chips and guac poolside? Try the aromatic Domaine de Mille. Gazpacho? Go with the Godello from Galicia!

This month's Champagne selection features a producer new to our Clubs, and the wines are an incredible bargain. You may be familiar with the Gruet name from their New Mexico bubbly, but the Gruet family also makes excellent Champagne from incredibly chalky terroir! Shipping delays and the like mean that our overstock is your gain—we have really great pricing for Club members (and that means you, no matter which Club you belong to; all Club wines are available at to you at the discounted prices).

As always, please tag us @klwines on social media, and help us spread the good word about belonging to the best Club in town!

Tchin-Tchin,
Jin Zhang | Wine Club Director & Head Sommelier



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Best Buy Wine Club

2020 Domaine de Millet Côtes de Gascogne Blanc \$9.99

Domaine de Millet produces both wine and Cognac in the Côtes de Gascogne, an area in France's Southwest where they make Armagnac. The domaine is run by the Dèche family, who are sixth-generation proprietors of the estate. This crisp, aromatic wine is a blend of 50% Colombard and 50% Ugni Blanc, two major grapes from the region. It is reminiscent of Sauvignon Blanc, with bright guava and pineapple notes. On a warm day, put a nice chill on it, grab a spot in the sun, and maybe crack open one of the famous literary works from the region, *Cyrano de Bergerac* or *The Three Musketeers*!

2020 Bila-Haut "Les Vignes de Bila Haut" Côtes-du-Roussillon Villages \$9.99

Marius Chapoutier was a wine exporter in the early 20th century who bought a property at the foot of the Hermitage hill to start his own winery. In 1990, Marius' grandson Michel took over the company and began his journey as the internationally renowned winemaker he is today. Michel has committed to biodynamic practices in all his projects, including Bila-Haut in Roussillon—an arid, windy, and rugged area at the southern tip of France that produces ripe, concentrated grapes. This Syrah, Grenach, and Carignan blend displays that characteristic complexity and richness. The wine leads with minerality and black cherry notes. Roussillon has plenty of good eats from all the bounty that land and sea have to offer. I recommend a pairing of Boles de Picolat, a regional Catalan dish composed of pork, beef, and veal meatballs simmered with olives, white beans, and tomato sauce.

Signature Red Collection



2016 Ledge “MCA Cuvée” Paso Robles Red Blend \$24.99

Ledge Vineyards in Paso Robles is run by husband-and-wife-team Ciera and Mark Adams. Their vineyard used to be called the Adams Ranch and is where Mark grew up. They met in Los Angeles, where Ciera was a soprano in the L.A. Opera. In 2005 they decided to return to Paso, plant grapes on the ranch, and go into winemaking.

When he’s not making wine, Mark’s making music, having been in bands for most of his life. You can find him on Spotify, and his most recent album is called “I Forgot to Remember to Forget.” Perhaps you’d want to put his music on while enjoying this wine with dinner. I recommend doubling down on the abundant freshly ground black pepper notes from this wine with a

classic steak au poivre that’s drenched in a Cognac-cream sauce. The fruit and tannin structure of the wine will give the dish the perfect lift and balance to prepare your palate for the next bite.

2018 Fèlsina Chianti Classico Riserva \$24.99

Fèlsina’s signature winemaking style delivers deep and complex wines with aromas of black fruit and gorgeous undercurrents of spice, leather, and smoke—exactly what you want from a great bottle of Chianti. The 2018 is full-bodied with firm tannins and leaves a subtle minerality on the finish. Its powerful structure can stand up to a classic bistecca alla Fiorentina or a T-bone steak (try one that’s about 1 1/2 inches thick, and 3-4 pounds in weight). Trust me, you’ll want to plan ahead because this wine will awaken the carnivore in you. If you aren’t quite ready to drink it now, cellaring is a splendid option. The tannin structure will soften and the complexities will develop even more with time.

Premium Club

2020 Virgin de Galir “Pagos de Galir” Godello Valdeorras \$14.99

Valdeorras is located in Galicia, which is in the northwestern corner of Spain, bordered by the Atlantic Ocean on the north and west side and Portugal to the south. In the 1970s, local viticulturists identified Godello as one of the major varieties planted in the region pre-phylloxera (an epidemic caused by an insect that destroyed most of the vines in Europe in the late 19th century). They reintroduced it to the vineyards, and the wine made from the Godello certainly has proven to reach its fullest potential here. The characteristics of Godello compare to that of an oaked Chardonnay. There are prominent notes of yellow apple, pear, quince, lemon, and grapefruit pith. It has pronounced minerality and is medium-bodied due to extended aging on its lees (spent yeasts).

2020 Château de la Charrière Bourgogne Rouge \$14.99

Château de la Charrière is one of our most popular and longest-running direct import producers. And it’s no wonder—their wines easily represent the best-bang-for-your-buck in our Burgundy section. The Girardin family has cultivated the vine for 13 generations. Formerly run by Yves Girardin, the business is now run by his young son Benoît, who has modernized the winemaking since his first vintage in 2011. The barrels are exclusively made from French oak (10% new) and used deftly to preserve the pureness of the Pinot Noir grape. The 2020 Bourgogne Rouge is pretty on the nose with floral and freshly pitted red cherry notes, followed by a mushroomy finish on the palate characteristic of many a red Burgundy. The tannins are subtle, which means this is great with a slight chill on a warm day. You do not need a food pairing, occasion, or excuse to drink this wine—it goes down easy and goes with everything!



Le Club Français

2016 Domaine Benedetti Châteauneuf-du-Pape \$31.99

by Keith Mabry, Rhône Buyer

It's always exciting to welcome a new direct import producer into the fold. I was introduced to the Benedetti wines last year and was taken with the classic flavor profile and structure of the wines. The domaine was founded in 1930 when Nicolas Benedetti emigrated from Italy to Châteauneuf-du-Pape. Nicolas was followed by his son, Noël, and, currently, Noël's son, Christian, is at the helm. In 2000, the domaine transitioned to organic farming and has slowly expanded its holdings to four hectares of Châteauneuf and 10 of Côtes-du-Rhône vineyards. All parcels are vinified separately and only native yeasts are used.

We were especially smitten with their 2016 Châteauneuf-du-Pape—it's the perfect introduction to this winery and its style. It is no secret that the 2016 vintage was one of the great vintages of the last decade. The domaine was kind enough to sell us the remainder of their holdings of this hallowed vintage, and we took every case available. The beauty of this Châteauneuf is its elegance: lovely plum and black cherry fruit with loads of minerality and garrigue notes to lift the palate. It is harmonious and possesses a purity that fully expresses the appellation. What a knockout debut for this producer!

2018 Domaine Vincent Carême "Le Clos" Vouvray Sec \$27.99



Proprietor Vincent Carême grew up on this Loire Valley estate, and, after finishing his viticulture studies, he worked harvest in all the different wine regions along the Loire River. He also worked in South Africa, where he met his wife, Tania, and he even once made Chenin Blanc in Thailand! Vincent vinifies the fruit from Le Clos vineyard separately to express its unique terroir. The coolest (literally and figuratively) part of his winemaking operation is the cellar, which is a traditional 16th-century troglodytic cave carved into the limestone rock, with a naturally low temperature ranging from

50F to 57F. When Vincent is not making wine, he shares his organic winemaking knowledge with the next generation at the Ambroise Agricultural College.

I love this wine and am thrilled to be able to include this in the Club. I love the lingering acidity that begs for food, in this case—goat cheese on thin crackers. I would not want anything too overpowering to accompany this beauty, so that its apple, pear, honey, and spice notes may have the chance to shine through. It's so complex that you will pick out a different note after each sip. Drinking beautifully now, but will gain complexity in the cellar if you can wait for a few more years.

Il Club Italiano

by Greg St. Clair, Italian Buyer

2019 Massolino Barbera d'Alba \$16.99

I just returned from Italy last week. My last lodging before flying back from Torino was in Monforte d'Alba. The view from my window looked directly across to Serralunga d'Alba and the Massolino winery. I've always been a fan of this winery. They make intense, varietally correct wines, and they're nice folks at that. It has been in the same family since 1896, which makes it one of the older estates in the region. Over the generations they, have expanded their vineyard holdings, especially in the famed Rionda vineyard. Although this region is famous because of Barolo, that's not what the locals drink every day—it's Barbera or Dolcetto. Barbera d'Alba is one of the best food matches around, it has wonderful, complex fruit along with bracing acidity to go with the richness of many of the Langhe's dishes. Plus, Barbera for me is something you can drink now without having to wait decades to enjoy your Barolo. It's perfect with rich pasta dishes, grilled meats, or a vegetarian lasagna! Enjoy!





2019 Vigneti Massa “Derthona” Timorasso Piedmont \$22.99

Timorasso... this is a grape you may not be familiar with, but you should be! I think it is Italy’s greatest white grape. Rescued from near oblivion by Walter Massa, who began to experiment with this varietal that had been left for dead after WWII. There were three hectares left when Walter started experimenting with it back in 1988, and, by the early 1990s, his wines were hot. Not only did he rescue the vine from extinction, he became its greatest evangelist, and soon began convincing other growers in the region to plant it. Today there are more than 600 hectares planted, and the likes of Vietti, Oddero, Pio Cesare, Borgogno, and Roagna—all Langhe stars—are getting into the

act and experimenting with the varietal.

Derthona is the ancient Latin name for Tortona, a town in eastern Piedmont, where most Timorasso is grown. This wine is stunningly good, cold soaked for 40 hours and then fermented in stainless steel and left to age for one year on the lees with occasional stirring. Stone fruit and honey fill the nose but are balanced by exceptional acidity and minerality. You’re going to love this wine!

Champagne Club

by Gary Westby, Champagne Buyer

Gruet from Champagne—Not New Mexico!

This June we are excited to introduce our Champagne Club members to Champagne G. Gruet & Fils. They are in Bethon, about an hour south of Épernay, in the heart of the Côte de Sézanne, and are neighbors with Le Brun de Neuville. Gilbert Gruet, who founded this Champagne house back in 1967, also founded Gruet Sparkling Wines in New Mexico in 1984—so you didn’t read the name wrong, they are related! The Côte de Sézanne is an extraordinarily chalky terroir in Champagne, and I will never forget visiting there for the first time. I thought that the GPS was taking me out to the middle of nowhere, and I was convinced that I was lost. Driving along on a high plain, with nothing but windmills and wheat, I suddenly turned down into a valley of chalk, covered in vines. It is the most well-hidden vineyard that I know of in Champagne, but gorgeous and absolutely worth a visit. Any itinerary in the region that visits both the Marne and the Aube should include the Sézanne, it is just between these two main areas of Champagne.



These wines come to you at a great discount. The Gruet family had brought these in from France for the holidays, but because of the all-too-common story of shipping delays, they arrived months late. The **G. Gruet & Fils Blanc de Blancs Brut (\$34.99)** is \$49.99 on the shelf and composed exclusively from Chardonnay. This stainless-steel fermented, all-Bethon-fruit Champagne has a very pale color with a little flash of green in it. I love the generous aromatics of fresh baguette and subtle pineapple, which remind me of a good Meursault. While many blanc de blancs can be austere in the mouth, this has wonderful texture and generosity, and more than a hint of white fruit. The finish is still very fresh, clean, and chalky.

The **G. Gruet & Fils Grande Réserve Brut (\$34.99)** is \$54.99 on the shelf, and will likely sell out first because of the \$20 per bottle discount for Club members. It is composed of 88% Chardonnay and 12% Pinot Noir, also from Bethon. The wine has great, layered aromatics with sourdough complexity and subtle dried fruit. In the mouth it is quite full bodied without becoming heavy and has an array of nutty flavors and a very long finish.