



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

October 2023

Dear Wine Club Member,

We love fall! We can't wait for the Halloween and Día de Muertos celebrations at the end of the month. But what's really got us excited is the return of our Champagne Tent Event! After several years of being on a Covid-related hold, it's back and better than ever! We hope to see you there—tickets are available at the Local Events tab on klwines.com.

We'd also love to see you at our monthly Wine Club pick up and tasting: Thursday, October 5, 4-6 PM in all three stores. Always free for Members and their guests.

This is a Champagne month, and we are highlighting a few of the wines of the exceptionally talented Elisabeth Goutorbe and her husband Jean-Marie Egrot, who run their tiny-production Champagne house almost entirely by themselves. We have been working with this producer for over 15 years, and you may know them by their previous name, Champagne Goutorbe. They make a very small amount of wines, and they truly get snatched up quickly from our shelves because we have so many devoted fans. So we recommended grabbing some for yourselves, even if you're not in the Champagne Club. You'll still get the Club pricing, and we can promise that these sumptuous, delicious wines are worth it!



Reordering is easy!

Visit klwines.com/wineclubs
or scan the QR code

Best Buy Wine Club

2020 Domaine de l'Amandine Côtes-du-Rhône-Villages Séguret Club: \$9.99, Retail: \$14.99

by Keith Mabry, Rhône Buyer

Domaine de l'Amandine was established in 1968 by Jean-Pierre Verdeau who followed in his family's tradition of winemaking. Jean-Pierre continues to work in the vineyards, now with his son-in-law, Alex Suter (whose father was the vineyard manager of Rustenberg winery in South Africa), and granddaughter Mathilde making the wine alongside him. The estate is located in the village of Seguret, one of the most striking in the Southern Rhône. Seguret is regarded as one of the best villages for producing Côtes du Rhône, and it is likely we will see Seguret elevated to a Cru village at some point, much like Gigondas and Vacqueyras. The wines of Seguret are grown primarily on calcareous clay-limestone soils with lots of fractured limestone rocks in the vineyards. This helps contribute to the tension and intensity of the wines. The l'Amandine has the hallmark red fruit, spicebox, and garrigue aromas we associate with great Côtes du Rhône. This would be ideal with grilled lamb or a spiced couscous!

2020 Wrath "Ex - Unoaked" Monterey County Chardonnay Club: \$9.99, Retail: \$14.95

Wrath Wines is nestled in the cool western Monterey County haven for Pinot and Chardonnay, Santa Lucia Highlands. The estate is the brainchild of co-owner Michael Thomas, who fell in love with the area's unique ability to express these elegant grapes. Alongside renowned winemaker Sabine Rodems, they use their expertise to create exceptional wines characterized by energy and concentration.

The 2020 EX Chardonnay is grown from the original 36-year old, own-rooted vines on their estate. Using only stainless steel to ferment, they have crafted a wine that is bright wine with deep Chardonnay flavors that are not hidden behind oak. The texture is rich on the palate, and you'll get flavors of lemon-lime, stone fruit, and thyme. Great acidity and balance, this works as the perfectly aperitif.

Signature Red Collection

2021 Margerum “Los Olivos District” Santa Barbara County

Cinsault Club: \$21.99, Retail: \$29.99

by Trey Beffa, Head Buyer

Margerum Wine Company, located in Santa Barbara County, is renowned for artisan, small-lot wines. With expertise and passion, Doug Margerum crafts refreshing, balanced, and expressive wines from Rhône varieties, primarily Syrah, Grenache, Viognier, and Cinsault. What is Cinsault you may ask? Cinsault is a dark-skinned grape traditionally grown in the south of France, particularly the Languedoc-Roussillon. It's known for its resistance to heat and drought, making it perfectly adapted to Mediterranean climates. Cinsault is often part of the blend in Châteauneuf-du-Pape and the grape of choice for many rosés. The Margerum Cinsault is a blend of 77% Cinsault and 23% Syrah. This 2021 offering from Margerum shows bright, fresh aromas of strawberries, raspberries, and hints of floral notes. It is quite enjoyable young and can even be served slightly chilled on a warm summer day. Excellent to pair with a variety of grilled meats including pork, chicken, and even fish.



2017 Bohème “Occidental Hills” Sonoma Coast Pinot Noir Club: \$27.99, Retail: \$39.99

by Trey Beffa, Head Buyer

Bohème Winery, nestled in the Occidental Hills of Sonoma County, is synonymous with high-quality, limited-production Pinot Noir, Syrah, and Chardonnay. Located near the town of Occidental, the area is known for its cool climate, with influence from the Pacific Ocean making it an ideal region for growing Pinot Noir and Chardonnay. Winemaker Curt Schalchlin meticulously farms vineyards with sustainable practices. The hallmark of Curt's philosophy is minimal intervention. With dedicated vineyard management and a non-intrusive approach to winemaking, Bohème pays a genuine tribute to Sonoma's cool coastal climate, resulting in wines that reflect both the land's vitality and the vintner's craftsmanship. The 2017 “Occidental Hills” Pinot Noir shows an exquisite balance between fruit, structure, and acidity. With a few years in bottle, the wine shines with expressive fruit and earthy undertones. This very drinkable Pinot Noir will pair fabulously with dishes like roasted chicken, or even turkey if you can hold a few bottles till Thanksgiving. 94 points from Jeb Dunnuck will ensure this wine will not be around long, so get it while you can!

Premium Club

2022 Cherrier Frères “Domaine du Lorient” Menetou-Salon Club: \$14.99, Retail: \$17.99

by Keith Mabry, Loire Buyer



As demand for Sancerre increases, and subsequently so do its prices, we can look to the neighboring region of Menetou-Salon for similar quality and terroir at a more affordable price. Sancerre and Menetou-Salon share the soil Terres Blanches (AKA Kimmeridgian marl), which also happens to be what you'll find in Chablis. This calcareous soil helps define the signature citrus-toned style of Loire Sauvignon Blanc.

Our friends at Cherrier Frères, run by brothers Jean-Marie and François Cherrier, recently expanded their holdings outside of Sancerre and acquired several hectares in Menetou-Salon. This separate property is known as Domaine du Lorient, where the brothers use sustainable winemaking practices along with their unerring attention to detail. You'll see flavors of Meyer lemon and

stone fruit in this Menetou-Salon and a riper, rounder edge than common in Sancerre. Enjoy as an aperitif or serve with creamy goat cheeses and salads.

2019 Moulin d'Issan, Bordeaux Club: \$14.99, Retail: \$18.99

by Trey Beffa, Head Buyer

Château d'Issan, hailing from Bordeaux's famous Margaux appellation, is a Third Growth estate with a noble history dating back to the 12th century. It is one of the oldest wine-producing properties in the region, with alleged ties to the court of Eleanor of Aquitaine. The château's vineyards span over 50 hectares with gravelly, siliceous soil, planted predominantly with Cabernet Sauvignon and Merlot. The terroir's distinctive qualities shape the château's elegant, structured, and deeply aromatic wines—typical characteristics of Margaux.



The property, managed by the Cruse family since 1945, has undergone substantial renovations and modernizations in the vineyard and cellar that mirror their commitment to raising the quality bar. Emmanuel Cruse and his team employ both traditional and contemporary winemaking approaches to create wines of finesse and charm. The château offers three wines: the Grand Vin, Château d'Issan; the second wine, Blason d'Issan; and their Bordeaux Supérieur, Moulin D'Issan. Grapes used in this wine come from the properties closest to the Gironde Estuary. The blend for the 2019 is 90% Merlot and 10% Cabernet Sauvignon. This is a deliciously fresh, classically styled Bordeaux that shows bright red fruits, spice and a long, elegant finish. An excellent everyday drinking Bordeaux!

Le Club Français

2009 Camensac, Haut-Médoc Club: \$44.99, Retail: \$49.99

by Clyde Beffa Jr., Bordeaux Buyer

Very good sweetness on the palate. Red fruits. Bright. Well-balanced tannins. Quite elegant for this property. I like it.

Above was my note in 2012—and I like the wine even more now. Celine Villars has fashioned a wonderful 2009 here. Usually Camensac is big and brawny, but the wonderful 2009 vintage shines through here. A rich and solid 2009 to enjoy now—or stick it in your cellar; it'll go age for another ten years easily. Sweet and elegant aromas of rose and toasted oak with some cassis. Sweet palate entry. This is a full-bodied red with a touch of tannin at the back. Decant and enjoy it with a juicy steak. And the price won't kill you!

2021 Clos des Lunes "Lune d'Argent," Bordeaux Blanc Club: \$14.99, Retail: \$17.99

by Trey Beffa, Head Buyer



Clos des Lunes, in Sauternes, is an ambition project taken on by Olivier Bernard of Domaine de Chevalier. Breaking away from tradition, Bernard harnesses his exceptional terroir to produce dry, not sweet, white wines with Sémillon and Sauvignon Blanc grapes. Clos des Lunes wines have earned accolades for their freshness, balance, and extraordinary longevity, guided by meticulous viticulture and organic practices. The 'Lune D'Argent' and 'Lune d'Or' are two flagship cuvées, gracefully marrying the opulence of Sémillon fruit and the crispness of Sauvignon Blanc. Clos des Lunes elegantly proves that Sauternes' terroir also excels in producing dry white wines. The property explains that grapes are grown on three complementary terroirs within the region. On the Sauternes side: deep gravel with groundwater sources = the Power. On the Bommès side: gravel soils on clay limestone substrate = the Freshness. On the Barsac side: the alluvial deposits from the Garonne = the Minerality. All these components help create a complex, rich and layered white wine. The conditions of the 2021 vintage helped provide

wonderful acidity and freshness to this wine, which allows it to pair well with a main course of fish, chicken, or a light pasta dish.

Il Club Italiano

by Greg St. Clair, Italian Buyer

2020 Brovia “Vignavillej” Dolcetto d’Alba

Club: \$19.99, Retail \$24.99

Dolcetto has always been something like the stepchild grape in Piedmont; other than in the Dogliani region, it was always planted in the least beneficial vineyard sites available. It also got tagged early on as the “Beaujolais of Piedmont,” which is one of the most egregious errors of classification in wine writing history. Yet one of the benefits of climate change has been an upgrade for Dolcetto. The warmer vintages have allowed the “lesser” vineyard sites to blossom. That, in addition to the quality revolution involving better vineyard practices and winemaking, has turned Dolcetto into an emerging star. Traditionally a wine with a fair amount of tannin, Dolcetto is now a better-balanced wine than what was in the past. Elena Brovia and her husband Alex Sanchez, run the family business that was started in 1863; with the multiple wars, etc., it was relaunched in 1953. This Dolcetto is fermented and aged for seven months in stainless steel before being bottled unfiltered. The nose is dynamic and explodes from the glass with a burst of wild blueberries, licorice, leather, cinnamon, and cloves. On the palate the wine shows full body and weight while still being lively and energetic. The same aromas in the nose flow across your tongue. A surprisingly long finish—not something I have seen a lot in Dolcetto—that just begs for food. This is a wine that has enough richness to pour from the bottle and drink but will benefit from decanting and using a Cabernet glass.



2021 Poderi San Lazzaro Pistillo Offida Pecorino Club: \$19.99, Retail: \$24.99

This month’s wine comes from the Marche, one of my most favorite places in Italy. It reminds me of what Italy was 40–50 years ago and with almost no tourists. Podere San Lazzaro was started by Lorenzo Capriotti, and, in 2003, his son Paolo and wife Elisetta took over. They are located in the southern end of the Marche in Offida near the city of Ascoli-Piceno, which is host to one of Italy’s most beautiful squares, the Piazza del Popolo. For me Pecorino is one of the up-and-coming varieties in Italy. It has body, depth, aromatics, and richness without losing balance. Podere San Lazzaro’s production is only 500 cases, fermented in stainless steel and then spending a 4-month period in barrique. You probably aren’t ready for this but the barrique is made from Acacia wood! Yep, it doesn’t have any of the toasty, vanilla character that oak has but adds a layer of texture and intrigue. This is truly a superior wine, I would pair it with baked Halibut.

Champagne Club

by Gary Westby, Champagne Buyer

Get ready for Aÿ Grand Cru! This month, we have two great bottlings from husband-and-wife team Jean-Marie and Elisabeth Egrot, from their tiny winery in the heart of Aÿ. While they own 15 acres, they only make their wines from vines on their best 2.5 acres. Both wines this month are stainless-steel fermented, entirely estate grown, and made mostly from the chalkiest terroir for Pinot Noir, Aÿ Grand Cru. The 2016 Egrot Grand Cru Brut Champagne (Club: \$34.99, Retail: \$49.99) is composed of two-thirds Pinot Noir and one-third Chardonnay, from Aÿ and Louvois Grand Crus. It is dosed very low at just 4g/l and finishes very dry. The nose has gorgeous white fruit, clean baguette toast and even a hint of truffle.



The Egrot Extra Brut Champagne (Club: \$34.99, Retail \$39.99) is, surprisingly, the longer aged of the two offerings, based on 2010 with reserves from 2009 and 2008. While dosed at just 2g/l and very dry, it comes across as richer than the vintage because of the long aging. This is a wine that has top-notch toast, clean Pinot Noir power, and incredible back-end chalk carried on a wave of refreshing acidity. A toast to you!