

WINE News

No turkeys in our guide to Thanksgiving wine.



NOVEMBER 13, 2017 FEATURES

- 2 Domestic Pinot Noir; Olivier Leflaive White Burgundy
- 3 Rosé Champagne; On the Savory Side with Italian Wine
- 4 Spanish Holiday; Mix It up Southern Hemisphere Style

Pinot Noir Plus: Sundry Wines for the Thankful Table

By David Driscoll

While any mention of the traditional Thanksgiving dinner of roast turkey, mashed potatoes and stuffing summons the ubiquitous Pinot Noir and Chardonnay recommendations (because—let’s face it—both of those wines taste pretty darn good with turkey), we hate pigeonholing ourselves here at K&L into any rules when it comes to drinking. In the modern American age, you can eat whatever you want on any given holiday and find a great wine to pair with it from just about anywhere. The world of great regional wines has never been more accessible than it is today, and consumers have never been more adventurous. Yet Pinot Noir’s delicate berry flavors, subtle accents of baking spice, and elegant texture make it such a dynamic option. It goes with turkey, chicken, pork, seafood, lighter cuts of beef, Asian stir fry, tofu, vegetable dishes and pretty much anything else you can throw at

it. An example of that supreme flexibility is our fabulously priced Pinot Noir from California’s historic Bien Nacido vineyard, made exclusively for K&L by acclaimed winemaker Jim Clendenen, the **2016 Au Bon Climat/K&L Pinot Noir (\$19.99)**. I’ll definitely have a bottle on hand for my family get-together. But I know a number of my Francophile colleagues will be opening Burgundy instead, perhaps the **2015 Domaine Pierre Gelin Bourgogne Rouge (\$17.99)**, a wine from a glorious vintage that adds textbook holiday cranberry flavor into the mix. And we won’t forget Australia or New Zealand—our Direct Import program brings tiny allocations, like the **2016 Payten & Jones “Valley Vignerons” Pinot Noir Yarra Valley (\$19.99)**, from small farmers thousands of miles away to your dinner table. We have staff selections in Pinot Noir and more to fit every style of Thanksgiving festivity in this November newsletter.

2015 Olivier Leflaive Bourgogne Blanc

“Oncle Vincent” (\$21.99) This “baby Puligny-Montrachet,” which is sourced from eight parcels within Puligny-Montrachet, is a wonderful value. With notes of apple, pear, white peach, spice and wet stone, a creamy texture and hazelnut accents, this is an ideal wine for your large holiday gatherings, as it can please both the Francophile and California enthusiast. **90 WS**



2016 Kalinda Anderson Valley Pinot Noir

(\$24.99) Our Kalinda private label provides K&L customers with awesome wines at a fraction of the price of the (anonymous) producer’s label. From a North Coast Pinot Noir legend, this shows black fruits, earth and subtle forest floor notes, with a nice zip of acidity. Oregon and Burgundy meet California in this quintessential Anderson Valley cuvée—at a great price.



2015 Fromm “Quarters Vineyard” Pinot

Noir Marlborough (\$39.99) Just one barrel was made for Fromm’s mailing list, but we managed to convince them to sell us 234 bottles of this delicious wine! It’s classic Fromm, balancing wild, brooding fruit with savory, earthy tones; bramble-berry fruits, freshly turned soil, clove and sage. It is medium-bodied, with super-fine tannins and a pure, lifted acid line.



Domestic Pinot for an American Holiday Meal

By Trey Beffa

Serving Pinot Noir on Thanksgiving may seem like a safe but boring bet, but you know what—it works!

The soft, fruity palate and the silky texture of this varietal pair well with the delicate flavors of turkey and all of its accompaniments. Here, I've picked out a few Pinots from our Domestic wine department—at a range of friendly price points—that will pair very nicely with your Thanksgiving meal.

2016 Au Bon Climat/K&L Wine Merchants “Bien Nacido Vineyard” Santa Maria Valley Pinot Noir (\$19.99) This Au Bon Climat/K&L venture began several years ago. The current release just arrived and we feel it could be the best yet! Sourced from one of California's iconic cool-climate vineyards (the Bien Nacido vineyard is an 800-acre site planted in the 1970s, with historical roots in the 1800s land grant era), this Pinot shows floral hints, spicy red fruits with cedar notes, and has a lively, fresh finish.

2014 Carpe Diem Anderson Valley Pinot Noir (\$24.99) This wine is very delicate, having a pleasant amount of strawberry fruit that is rounded out with hints of clove and spice. Bright and fresh, this Pinot really gets the taste buds going! **91 WE:** “Bright aromas and vibrant fruit flavors combine for a very energized, beautifully balanced wine that will shine at the dinner table.”



2016 Hahn “SLH” Santa Lucia Highlands Pinot Noir (\$21.99) The Hahn Pinot Noir has been one of our best-selling domestic Pinots in the store for several years running. The 2016 is another winner, boasting tons of spicy red strawberry and cherry fruit that is balanced by earthy, mocha and cola notes. The finish is long and silky.

2015 Flowers Sonoma Coast Pinot Noir (\$39.99) The Flowers trends more toward the darker, deeper side of Pinot Noir. The wine is a reflection of where the fruit is grown: the vineyards are situated just two miles from the Pacific Ocean, at elevations from 1,150 to 1,875 feet. The cool ocean breezes and fog keep the grapes' acidity high, and unlike many vineyards in California, the fruit is seeking out the sun rather than hiding from it. If you want a wine with a bit more body and depth, this is a great pick. **93 VN, 92 WE**

2015 DuMol Russian River Valley Pinot Noir (\$68.99) With all the great Pinots coming from all over California, Russian River Valley Pinot Noir is still the one that gets me. The newly released 2015 DuMol Pinot Noir is just a fantastic bottle of wine. It is rich and lushly concentrated yet shows lots of finesse, purity of fruit, and notes of toasty oak and cola. This is the one to serve if you want the wine to really stand out at the table.



Feast with the Lord of Puligny-Montrachet, Olivier Leflaive

By Alex Pross

While the Leflaive family has roots in Puligny-Montrachet going back to 1717, Joseph Leflaive began acquiring Premier and Grand Cru vineyard parcels in Puligny and then throughout the Côte de Beaune in the twentieth century. Joseph's sons, Vincent and Jo, took over midcentury, and in 1984 Jo's sons Patrick and Olivier established Olivier Leflaive Frères, which acted as a négociant and wine seller for the Domaine but is now also a grower of prime parcels. Today, Olivier Leflaive is a force to be reckoned with in Puligny-Montrachet, as the wines are super consistent, great values, and offer faithful representations of their respective appellations.

We start with the kind of wonderful value that Olivier Leflaive has come to be known for. Sourced from vineyards in both Meursault and Puligny-Montrachet, the **2015 Olivier Leflaive Bourgogne Blanc “Les Sétilles” (\$19.99)** sees 60% oak (10% new) and 40% stainless steel. The resulting wine is fresh and bright, with citrus and mineral notes,



zesty acidity and great balance. A lively white that evokes a Puligny-Montrachet-meets-Meursault feel.

A bit richer, the **2015 Olivier Leflaive Bourgogne Blanc “Oncle Vincent” (\$21.99)** spends nine months in oak barrels, 15% new. Great length and body make this a wonderful “baby Puligny-Montrachet.”

And here's a mighty trio of wines that allow you to drink well without emptying your pocketbook: the **2015 Olivier Leflaive Meursault (\$54.99)** is a quintessential Meursault offering, loaded with wet stone, smoke and flint notes as well as almond and apple flavors. The **2015 Olivier Leflaive Chassagne-Montrachet (\$59.99)** displays a bit more power and opulence, with aromas of acacia and sweet spices along with melon and citrus flavors. **91 WS** Finally, the **2015 Olivier Leflaive Puligny-Montrachet (\$59.99)** showcases the appellation, flowing with citrus and bright mineral notes. This full-bodied, elegantly structured wine is light yet powerful on the palate. Beguiling and intriguing, this can pair marvelously with the holiday feast. **91 WS**

Thanksgiving and Rosé Champagne: A Great Match!

By Gary Westby

Every year at our Thanksgiving table, we have all of the traditional fare and a crowd of family and friends. One of the best pairings for the great variety of the Thanksgiving feast is rosé Champagne, as it can go with everything from sweet cranberry sauce and marshmallow yams all the way to savory sausage stuffing and gravy. And with turkey, it is hard to beat—although I do admit to always also having a few magnums of good Burgundy on hand!

This year, I cannot recommend the **Ariston Aspasie Brut Rosé Champagne (\$34.99)** strongly enough. Paul-Vincent Ariston makes this Champagne in the most difficult and expensive way possible: not only does he make a red wine from a plot of 60-plus-year-old Meunier, but he also does full skin contact on half of the juice. This blend of Meunier and Pinot Noir spends three years on the lees and has fabulous texture and a pinpoint bead. You won't believe how



little you spent on this gem, and I promise it will leave you wanting for nothing.

If you like your rosé very bright, dry and mineral-driven, the **Le Brun de Neuville “Authentique” Brut Rosé Champagne (\$39.99)** is the perfect call. This took our customers by storm during our late October tent event tastings with its classic drive, nearly savory red fruit Pinot character and super-long finish. It is aged under a cork before disgorgement, giving the wine fine streamers of tiny bubbles that are usually only found in tête de cuvée Champagne.

The two most famous rosé Champagnes are famous for a reason, and the fuller-bodied, 100% Grand Cru Pinot Noir **Laurent-Perrier “Cuvée Rosé” Brut Rosé Champagne (\$69.99)** tastes better than ever right now. Of course, we have plenty of the incomparable, delicate, long-finishing **Billecart-Salmon Brut Rosé Champagne (\$74.99)** available as well!



On the Savory Side: Italian Wines for the Flavors of Fall

By Greg St. Clair

Thanksgiving at my house also starts with a pop—of the Prosecco cork! This year we'll start off with the **2016 Silvano Follador Prosecco Superiore Brut Nature (\$19.99)**, a bone-dry, mineral-driven sparkler, grown with biodynamic practices, from “the single best producer of Prosecco today,” according to Vinous. It's a superb accompaniment for rich appetizers.

When we move to the table I'll begin with the **2016 Cantina Terlano “Terlaner Classico” White Blend Alto Adige (\$23.99)**, a complex blend of Pinot Bianco, Chardonnay and Sauvignon Blanc that was first created more than 100 years ago. It has the balanced blend of supple richness and multifaceted flavors that your meal needs. **90 WS**

For me, the Thanksgiving dinner has always been about the side dishes, and when you think of the flavors that go into the stuffing and the gravy, they are more on the savory side—it's about sage, sausage, onion, mushroom, celery and parsley. Those are flavors that pair well with a savory wine and will bring out more in the match.



This year's choice for headlining red is 2015 Rosso di Montalcino. The 2015 is tremendous vintage, a richer, fleshier, fruitier version than most years, but it is the combination of that luscious fruit and the savory undertones that suit your turkey dinner—you don't want something too big, where the tannins will overpower the bird, but you don't want something too simplistically fruity, either.

Gaetano Salvioni's Albatreti is a very small, new winery on the scene in Montalcino that is just sizzling. The **2015 Albatreti Rosso di Montalcino (\$17.99)** shows a complex mélange of Marasca cherry and plum accented with a bit of porcini mushroom and wild herbs—the flavors are lovely, but it's this wine's supple texture that will win you over.

One red is never enough for us, so I'll be having **2015 Argiano Rosso di Montalcino (\$19.99)** as well. This comes from an historic estate where the wines have a sun-kissed glow to their feel. The nose is savory, spiced plums and porcini, and the body shows a supple lushness balanced by Sangiovese's long, natural acidity.



Spanish Holiday: Turkey-Friendly Wines of Spain

By Joe Manekin

This will be our eleventh consecutive year hosting Thanksgiving at our house. Just as we have dialed in the menu over the years (free-range bird, two different preparations of mashed potatoes, loads of sides and accoutrements) we have learned to stick to what works with wine. Typically that means bubbles, of course; Albariño and Loire Chenin for whites; Oregon Pinot, Cru Beaujolais and Rioja for reds. (Chenin is fantastic with the Turkey Day meal, by the way, but since we are sticking with Spain in this article, you will need to take my word for it!) As well as Rioja I have extensively tested Albariño, and these wines work as well as any with this most American of celebrations.

2013 Can Mayol “Loxarel” Garnatxa Blanca Brut Nature Penedes (\$14.99) If your bottle of bubbles says “Loxarel,” you know it will be delicious. This is their newest, a sparkling Garnatxa



Blanca (Grenache Blanc) that is bright and mineral, with just the right amount of richness. Tasted with colleagues recently, everyone loved it.

2016 Valtea Albariño Rias Baixas (\$14.99) Aromatic like Viognier, bright like any of your favorite unoaked whites, and as famously well as this goes with oysters, crab and other shellfish, it actually is a perfect foil for turkey and the trimmings—try it!

2014 Castillo de Viñas Crianza Rioja (\$11.99) This juicy, red-fruited wine is incredibly drinkable, and one to load up on if you're expecting a thirsty crowd, so you can splurge on one or two special bottles—perhaps on the exquisite Rioja below.

2014 Olivier Rivere “Ganko” Rioja (\$39.99) French winemaker, Spanish wine country, American holiday! You can revel in our shared history, or simply marvel at the nuance, pitch-perfect high tones and, dare I say, fancy Premier Cru Burg level of detail and finesse in this wine.

Mix It up This Thanksgiving, Southern Hemisphere Style!

By Ryan Woodhouse

I know this is a time for traditions, signature dishes and family secrets like how to keep that bird moist. But I'm going to give you a few slightly unusual picks to add a little more variety to the holiday table.

2015 Bryan MacRobert “Steen” Hillside Vineyard Chenin Blanc Swartland (\$19.99) This bottle of “Steen” (the South African vernacular for the varietal) is sure to be a hit. It's rich enough to stand up to the meal, but also has plenty of juicy acidity to cleanse the palate after your third helping. I love that Chenin offers the textural qualities of Chardonnay but generally without the oak influence. MacRobert learned his craft from Swartland legend Eben Sadie. This wine has a little more focus and crunch than some of the rounder more generous renditions from the Swartland. I love it and the value is stunning. **90 RP**

2016 Te Mata Estate Gamay Noir Hawke's Bay (\$14.99) OK, so Gamay isn't really outside the box as a Thanksgiving pick—but this one is from New Zealand! It has all the hallmarks of Cru Beaujolais and just that little something extra in purity and vibrancy. Forest fruits, raspberry coulis, cranberry jelly, baking spice and dried citrus. The wine is juicy, ripe, soft and very easy drinking. Palate-coating yet bright and fresh

at the same time, this wine is a go-to for me because it's both a proven crowd-pleaser and something just a little unusual.

2015 Hentley Farm “Old Legend” Grenache Barossa Valley South Australia (\$39.99) While Barossa is famous for Shiraz, I think the Grenache-based wines from the region often shine just as brightly. Grenache is one of those grapes that really captivates some people, and one such person is Hentley Farm's winemaker Andrew Quinn—even when I met up with him in California a while back, he scoured the wine list for a California Grenache to have with our lunch. Lighter in color and fresher than one might expect from this region, the wine shows ripe flavors of macerated strawberry with notes of Asian spice, scorched earth and dried herbs. The tannins are super fine and silky, and the wine caresses the palate with a lovely, soft core of red fruit and spice. This is the turkey wine for those who like a more fruit-forward style, but don't want it to overpower the main course. **95 James Halliday**



K&L REDWOOD CITY

3005 El Camino Real, Redwood City, CA 94061
P (650) 364-8544 **F** (650) 364-4687
HOURS Mon-Fri 10-7, Sat 9-7, Sun 10-6
LOCKERS Mon-Sat 10-6, Sun 11-5

KLWINES.COM

Toll Free (877) KLWINES (877) 559-4637
Email: Wines@KLWines.com

K&L HOLLYWOOD

1400 Vine Street, Hollywood, CA 90028
P (323) 464-WINE (9463) **F** (323) 836-0853
HOURS Mon-Thurs 11-8, Fri-Sat 10-8, Sun 11-6

K&L EVENTS & TASTINGS

We host regular evening and Saturday tastings at each K&L store as well as many special events throughout the year. For the complete calendar go to KLWines.com/Local-Events.

K&L SAN FRANCISCO

855 Harrison Street, San Francisco, CA 94107
P (415) 896-1734 **F** (415) 896-1739
HOURS Mon-Fri 10-7, Sat 9-6, Sun 11-6
LOCKERS Mon-Fri 10-6:30, Sat 9-5:30, Sun 11-5:30

We accept American Express, Discover, Visa, Mastercard and PayPal.

For Order Inquiries, Shipping Information, Local Events, Policies and Up-to-the-Minute Inventory, visit KLWines.com

🍷 FOLLOW OUR BLOGS UNCORKED AND SPIRITS JOURNAL FOR THE LATEST UPDATES FROM K&L STAFF 🍷