



WINE News

WELCOME to the April issue of K&L's Wine News. It's spring and excitement is blossoming all over for the newly released vintage of 2004 Brunello. Our Italian buyer has just returned from Italy, his impressions and much, much more inside. Cin Cin!



LONG-AWAITED '04 BRUNELLO

The long-awaited release of the 2004 Brunello di Montalcino is upon us. "Guido" Parres and I just returned from two in-depth weeks in Montalcino, visiting dozens of cellars and tasting more than 165 of the newly released 2004 Brunello di Montalcino. Along with the new releases, we tasted hundreds of Brunello in barrel, as well as Rosso di Montalcino and, thankfully, many older bottlings too. We think we've got a real good handle on what is going on in Montalcino! So, is it that good? Well, James Suckling of the *Wine Spectator* says, "You are going to like 2004 Brunello di Montalcino. Do you remember the great 1997 and 2001, as well as the super 1999 Brunellos? Well, 2004 is along those lines of quality, but it's a different style." With wines from heavy hitters like **Fuligni**, **Argiano**, **Valdicava**, **Altesino** and **Costanti**, along with equally, if not more, spectacular bottlings from K&L direct imports like **La Fortuna**, **Baricci**, **Sesta di Sopra** and **Poggiarellino** set to come in this fall, the excitement is palpable. And the scores haven't even been awarded yet.

I would tend to agree with Suckling's vintage assessment of a "different style." Yet, I think this is a vintage that needs more explanation than 1997, 1999 or 2001. 2004 is an amalgam; it is none and all of these vintages. Every time I begin to think it's more like 1999 because of its length, pure fruit character and balance, I taste something that seems to display more of 2001's richness, structure and power, or then something reminiscent of 1997's lush richness and sweetness; there is not a simple signature. The vintage has great possibilities, yet, while much would seem to depend more on where your vineyards are, how old they are or how you make your wines, that doesn't seem to be the easy answer either. I would say, however, that this vintage, in general, seems to be a slightly better vintage for "traditional" producers. That said, one of the best wines of the vintage is Siro Pacenti, all barrique.

...continued on page 26

'04 BRUNELLO ARRIVE SUMMER '09

- 2004 Ferrero Brunello di Montalcino* (Pre-Arrival)** \$34.99
From the southwesterly corner of Montalcino. This Brunello show lots of black cherry, plum and chocolate, with a satiny texture that's round, full and broad on the palate. Gorgeous, full-bodied, ripe, sultry, lush and smooth.
- 2004 La Fortuna Brunello di Montalcino* (Pre-Arrival)** \$39.99
Layers of dense fruit, sweet ripeness and intense plum and dark cherry aromatics. Its spicy plum and chocolate flavors coat the palate. Superb depth and concentration and fresh fruit highlighted by earth, spice and mineral.
- 2004 Barrici Brunello di Montalcino* (Pre-Arrival)** \$39.99
The wines from this extraordinary portion of Montalcino's famous, Montosoli Vineyard are full of black cherry, cinnamon, anise, cardamom and leather, all spicy, gamey and full of what I call sweet earth.
- 2004 Sesta di Sopra Brunello di Montalcino* (Pre-Arrival)** \$49.99
Stunningly balanced, rich and graceful. The nose is full the hillsides of southern Montalcino: spicy, complex and wild.
- 2004 Costanti Brunello di Montalcino (Pre-Arrival)** \$59.99
Andrea Costanti has made a sensational wine, classically styled, perfectly balanced, full of sweet leather, plum, spice and a finish that goes on forever.
- 2004 Valdicava Brunello di Montalcino (In Stock!)** \$118.99
Super quality from one of the most consistent producers in Montalcino. Superb length, spice, aromatics, balance and structure. Classic.

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Two Regions to Look at in 2009



Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

It's April already and, for the first time since 1988, I will not be in Bordeaux for the *en primeur* barrel tastings. There are several reasons for this, but rest assured I will go to VinExpo and taste all the 2008s. The wines will be easier to taste in

June anyway—I have always said that—and most Bordeaux vintners agree. I hear that 2008 Bordeaux wines are good, not great, and there was a small production. I have already told many negociants and property owners that for the 2008 Bordeaux to sell pre-arrival, the opening prices have to be at same level as 2002. The first growths have to sell for about \$150 or so, and wines like Lynch-Bages and Léoville-Barton have to sell for about \$50. Will the owners take my advice? I have had a mixed response. A few agree and a few disagree. Some say that because there was such a small crop, prices can't be too low. That doesn't hold water with me. With the economies of so many countries in the tank, there are not very many Bordeaux wine lovers willing to pay anything but bargain prices for a good, not great, vintage!

Speaking of a great vintage, the 2006 Bordeaux wines are arriving daily. I recommended a bunch

last month and now *Wine Spectator* and Robert Parker have re-reviewed the wines and the scores are very high, and prices are much cheaper than the 2005s. Check out page 20 for some of my recommendations. Also on page 20 we list a few super-valued '07 CdPs. Fabulous wines at reasonable prices—that seems to be the mantra of 2009. And don't miss the incredible deal in vintage Champagne—the **2002 Roederer Cristal** at the special price of **\$199**—a 20% savings.

Some of my favorite wines that are in stock now and affordable: **2007 Clos Floridene*** (\$24.99) and **2007 Château Reynon VV*** (\$14.99) are stunning wines—just like 2007 white Bordeaux should be. Denis Dubourdieu is surely the best Sauvignon Blanc producer in the world these days. **2005 Château Chasse-Spleen** (\$39.99) for your cellar; it will reward you in 10 years. Drink **2001 Château Verdignan** now and spend less than \$15. For a splurge, try the new **2007 Lewis "Barcaglia Lane" Chardonnay** (\$59.99) and the extraordinary **2006 Lewis Cabernet** (\$112.99).

Are you planning a trip to Bordeaux or the Napa Valley? Are you looking for a place to stay with your extended family or friends? Go to winevillas.com and look at two gorgeous places owned by our very good friends John and Sharon Harris from Amici Winery. Have a great Easter!

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

Since 1976 K&L Wine Merchants has been proud to bring you the world's finest wines, great service and competitive prices. Over the years we've evolved, launched a comprehensive online store and opened locations in San Francisco and Hollywood to serve you better. Call us toll free (877) KLWINES (877-559-4637) or visit us online at KLWines.com.

K&L REDWOOD CITY

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Lockers Mon-Sat 10-6, Sun 11-5

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Availability Certain wines are in short supply and may sell out before you receive this newsletter. It takes weeks from the time the newsletter is written to the time you receive it.

Sale Dates End April 30, 2009. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

Will call/holding policy We will gladly keep your wines at any of our locations up to 90 days. If you need to store your wines after 90 days, we have both short-term and long-term storage available in our San Carlos facility (more on pg 29). Please contact us for details.

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REVIEW KEY

*Direct Import
WS:Wine Spectator
RP:Robert Parker
WE:Wine Enthusiast
GR:Gambero Rosso
ST:Stephen Tanzer
CG:Connoisseurs' Guide
WARobert Parker's Wine Advocate

What do you do at K&L?

I have been with K&L since 2006, and I'm currently the head of our HR department—yes, it's a department of one, but I'm still very, very important <wink>.

What did you do before you started here?

Right out of college I worked in high-tech Human Resources. (Remember SGI and Cisco?) Then, after suffering through a few dot-bombs, I took a sommelier position at a local restaurant—The Village Pub. Talk about the school of hard knocks! Working long hours and representing such an extensive wine list—it was definitely intense, but I learned SO much. Next I worked for one of the best wineries in the world, Ridge Vineyards. And finally, I have come full circle to the best job I can imagine. A place where I can still indulge my passion for wine, while “taking care of business” behind the scenes.

What do you like to do in your spare time?

I pretend to “garden” but I really just rake leaves, stick plants in containers and sprinkle some water around now and then. Cooking—I subscribe to a local vegetable box, and its fun to be challenged to cook what's in season. I also like spending time with my husband outside of work, but I usually have to climb onto a bicycle to do it!

What's your favorite movie?

It's hard to pick a favorite, but I love anything James Bond. He worked hard, played hard and had a strict regimen of martinis, Champagne and

Bordeaux. My favorite Bond? Sean Connery, of course!

Describe your perfect meal.

I think food tastes best when enjoyed outside. My perfect meal would include a rented villa with an expansive view. After Champagne and gougères, we would grill some MEAT...beef, rabbit, lamb. Add to that a wild mushroom tart, a huge platter of fresh fava beans (peeled by someone else!) and a few ripe cheeses for the end. Copious amounts of well aged Pichon-Lalande, Marquis d'Angerville Volnay and Rocca di Montegrossi “San Marcellino” would be in evidence. And if Sean Connery wanted to show up and shave white truffles over anything—well you would get no complaints from me!

What do you like to drink?

Anchor Steam, Aligoté, Aperol, Barbera, Bordeaux, Burgundy, Champagne, Chablis, Chianti, Chinon, Coffee, Dolcetto, Fernet, Gamay, Hoegaarden, Hermitage, Lagrein, Rioja, Sake, Sherry, Tocai, Water (only in moderation) and Zinfandel. Note: this is only a partial list.

If you could have dinner with anyone in history, who would you invite?

With this group, coordinating a decent meal would probably be pretty easy. My guests would be: Michael Broadbent, Julia Child and...Clyde Beffa. As many of you know, Clyde does awfully good dinner.



CINDY WESTBY

“I pretend to ‘garden’ but I really just rake leaves, stick plants in containers and sprinkle some water around now and then.”

What do you do at K&L?

I've been a sales associate, specializing in domestic wine, for the last four years.

What did you do before you started here?

I was working part time for other wine stores and cataloging artifacts at a University museum while finishing my archaeology degree.

What do you like to do in your spare time?

Play guitar, read books, watch movies, drink wine and make wine.

What was your epiphany wine?

My heart will always be in Italy, and I've been enjoying Sangiovese since long before I was of legal age to drink. The first wine that got me interested in the business has long since been forgotten, but the wine that really showed me what a great work of art a fantastic wine could be was the 1980 Col d'Orcia Brunello di Montalcino Riserva. It was bought for me as a birthday present (vintage=year of my birth) and I drank it on my 26th birthday. This Brunello was truly spectacular and the best wine I've had to date.

Describe your perfect meal.

Let's say I'm on death row, it's my last meal, and I get five pairings. I would have my family recipe for spaghetti Bolognese with the 1980 Col d'Orcia Brunello, a thick cut of grilled steak with gorgonzola sauce and 2001 Sesta di Sopra

Brunello, carnitas chilaquiles with La Chouffe Golden Ale, fried chicken with garlic mashed potatoes and 1996 Krug Champagne, and my mother's Southern-fried peach pies with a glass of Royal Lochnagar Select Reserve single malt.

How has your palate changed?

Working for K&L forces you to judge and rate wine that you may not like and to develop the skills necessary to judge all wines on neutral territory, disregarding origin, producer and personal tastes. My time here has allowed me to critically think about what really makes a wine a great work of art or a huge waste of time.

What do like to drink?

Wine, beer, whiskey—anything that tastes great and is well made.

What words of advice do you have to offer people just getting into wine?

Drink everything, remember your favorites, read about where they come from, ask advice from the workers at your local wine shop, and never take wine magazine advice/ratings seriously.

If you could have dinner with any three people in history, who would you invite?
What wine would you serve each of them?
Jimi Hendrix, Beethoven and Hemingway. We would drink Scotch and Brunello and have one hell of a party.



MIKE BARBER

“Drink everything, remember your favorites, read about where they come from, ask advice from the workers at your local wine shop, and never take wine magazine advice/ratings seriously.”



“Ch. Cantemerle showed why Clyde and I believe this is the #1 Best Buy of the entire vintage, a complete wine with lovely texture.”

2006 BORDEAUX HAS BAR BUZZING

Everyone in the trade was fully aware that the 2006 vintage from Bordeaux was going to be difficult, even before the grapes were grown. The reason: 2006 is a “Shadow Vintage,” joining the likes of 1962, 1983, 1991, 2001 (’06 shows numerous similarities to 2001) and 2004 by succeeding a truly “Great Vintage.” They all have in common that they fly under the radar of hype and demand; it is almost impossible, no matter how good the wine may be, to get the attention the wine may deserve. True to form, the weather in 2006 was very difficult, or should I say normal; the battle for health and development was fought in the vineyard.

It is clear that the hard work paid off, illustrated recently by the first tastings of the 2006 vintage at the Union des Grand Cru, our Fête de Bordeaux dinner in San Francisco and at our Saturday Bordeaux tasting this month. The results proved to be quite extraordinary, a bright light to wine lovers during these tough economic times.

At our Redwood City tasting bar you can find the entire spectrum of wine lover—from the eager 21-year-old wanting to learn, to sharp palates that have been to Bordeaux with me on tour, to the cagey veteran 20 years my senior. Among the 60 or so people in attendance, the interaction was really great, and the 2006s lit up the crowd. Almost everyone was excited and impressed with the strike on the nose and the strong purity of fruit, along with the freshness, elegance and balance the wines delivered. I was tired but still talking after 4 1/2 hours; it was a great day!

We had some of the big boys at this tasting—extra bottles flown over for our Fête de Bordeaux dinner. **Ch. Cantemerle (\$29.99)** showed why Clyde and I believe this is the #1 Best Buy of the entire vintage, a complete wine with lovely texture. The elegant blend of 50% Cabernet Sauvignon, 40% Merlot, 5% Cab Franc and 5% Petit Verdot is so hard to stay away from young because it tastes so good, but Cantemerle ages great and is even better with time.

The laser beam type focus of a wine like **Ch. Haut-Bailly (\$64.99)**, with its strong, dark reddish/black fruit and minerality was quite a contrast to Cantemerle, but people thought the wine was brilliant. Director Veronique Saunders said of her ’06: “Haut-Bailly 2006 is a great wine that I like particularly! It has all the charm, the elegance and the purity it should have and which is the hallmark of Haut-Bailly. It just got a new Parker score of 95 points (this morning) with a great comment.”

Ch. Lascombes (\$79.99) almost has created a style all of its own in today’s Left Bank world. Dominique Bevre makes wine with tremendous fruit! Deep purple and ripe, the selection of fruit and the pre-fermentation cold soak make a Margaux that people love and is hard not to drink young!

I have put on more tastings than I can remember in my career, pouring Anthony and Lillian Barton’s **Ch. Langoa-Barton (\$59.99)** and the great second growth **Léoville-Barton (\$69.99)** side-by-side, but NEVER, EVER has Langoa received more rave reviews than the perfect bottles of Léoville-Barton. The deep, lively red fruit wowed everyone; it almost had the feel of, dare I say, a Léoville-Las Cases. Yikes! This is big news, so congrats to the Bartons. Be watching for the lovely 1997 Langoa coming soon. Winemaker/Owner Nicola Allison from Ch. L’Avocat in Cerons, who will be pouring her wine during our May tasting, recently told us in an interview when asked about her wine collection: “Yes, we collect all vintages from Léoville-Barton—one of the good value Cru Classé each year.”

I double decanted all the wines starting at about 10 a.m. and, while all the wines smelled good, only one stood out, smelling like a great wine from a great vintage. That was the **Ch. Cos d’Estournel (\$139.99)**. Everyone agreed it was spectacular: spicy deep Cabernet fruit with exotic, expansive Merlot. Director Jean-Guillaume Prats says this of his 2006: “For me the ’06 is like going back to the future. Very similar to the wines produced in the ’80s with more density and ripeness. It is a modern version of the ’86 or ’88. Of all the last 10 vintages of Cos it is the one with the most austerity and it will need some time in the bottle.”

For the first time ever we poured *two* lush Sauternes, both very different and incredibly delicious. The **2006 Ch. Sigalas-Rabaud** was incredibly floral, with sweet light pear and tropical fruit, spicy and elegant. The **2005 Ch. Guiraud (\$59.99)** showed why it was #4 in the *Wine Spectator’s* Top 100: powerful honey and apricot, viscous and mouthcoating fruit, great length and complexity. Both were stunning.

This same morning I unfortunately learned of the passing of a legendary Bordelais, Andre Cazes of Lynch-Bages. We all toasted his life with a taste of the delicious **1999 Ch. Lynch-Bages (\$149.00)**.

Please contact me anytime with questions about the wines of Bordeaux at x2723 or by email at: Ralph@klwines.com. Cheers and go Giants!

Ralph Sands

STEVE BEARDEN *On Bordeaux*

At my monthly Bordeaux tasting in the San Francisco store last month several wines from the '06 vintage and two from the '05 showed so well that I wanted to make sure everyone knew about them before they sell out. The 2006 vintage has put on weight and the wines seem to be sorting themselves out and tasting complete at this relatively early stage. Here are several wines that are delicious now and will age spectacularly.

2006 Château Giscours, Margaux (\$49.99) At the UGC tasting (where they don't decant the wines), this was big, deep, dark and closed. At my in-store tasting, with an hour in a decanter, this showed blackberry fruit, black licorice, subtle hints of tar and crushed flowers. This deep purple wine is concentrated, complex and has plenty of well-integrated tannin.

2006 La Fleur de Boüard, Lalande-de-Pomerol (\$34.99) Run by Hubert Boüard of Château Angelus, this property is a benchmark for quality in this exciting region of Bordeaux. This starts with deep, oaky scents of dark cocoa and toast. The palate is rich, sweet and very creamy with coffee, dark fruit, new oak and a touch of vanilla spice. This well-made, hedonistic wine is hard to resist now, so why wait?

2006 Château Figeac, St-Emilion (\$96.99) At the UGC tasting this was structured and austere with red fruit, earth and a powerful, mineral finish. After one hour decanting, this wine showed a meaty texture, deeper fruit flavors of plum and currant and power coupled with finesse. A high percentage of Cabernet Sauvignon means that this wine tends to put on weight and richness as it ages. This is your classic iron fist in a velvet glove.

2005 Château Malescot-St-Exupéry, Margaux (\$149.99) Barrel tasting the 2005 vintage in Bordeaux two years ago, this was an absolute standout in an ocean of outstanding wines. Re-tasting it the other day confirmed that it has explosive aromas of crushed flowers, blackberry fruit, mocha and violets. The body is thick and powerful, yet elegant, with deep, ripe, dark fruit, tobacco and powerful yet very ripe tannin. Truly an aristocratic wine.

2005 Château Guiraud, Sauternes (\$59.99) The #4 wine on *Spectator's* Top 100 with good reason. This is rich and complex, showing tropical fruit, spice, honey, citrus oils and more. Creamy, smooth and sweet, but not at all heavy, this maintains a sense of balance and freshness despite huge flavors.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

What an exciting time to be a Bordeaux drinker! The 2007 vintage is promising to be one of the best in recent memory for white wines, and many of these are already on our shelves. Quite a few of the 2006 reds have already arrived, too, and there are still some of the great 2005 reds to be had.

2007 Château Reynon "Old Vines" Bordeaux Blanc (\$14.99) Denis Dubourdieu, perhaps the foremost expert on the white wines of Bordeaux, has been managing this property since 1976. Mostly Sauvignon Blanc with some Sémillon, this is a crisp, dry white with great breadth on the mid-palate. The 2007 vintage, vinified without oak, is spicy and herbaceous. In the mouth, the wine is rich and round with an underlying minerality. The finish is briskly tart with notes of white grapefruit.

2003 La Lagune, Haut-Médoc (\$39.99) Located just north of Bordeaux itself, across from Château Cantemerle, the wines here often evoke the elegance of nearby Margaux. The 2003 is typical of the best of the vintage, sweet and richly textured with soft tannins. At less than \$40, the wine is a superb value in a Troisième Cru Classé that can be enjoyed tonight.

2005 Château Busquet V.V., Lussac St-Emilion (\$14.99) A Right Bank bargain from one of the satellite areas of St-Emilion. Old school style, a bit rustic perhaps, but with sweet fruit and spice notes. Smoky nose and ripe black cherry fruit. Drink now or hold.

2005 Château Camensac, Haut-Médoc (\$27.99) Fifth growth Château Camensac lies west of St-Julien in the commune of St. Laurent-Médoc. The wine has all of the fruit and structure of the 2005 vintage with an emphasis on sweet cherry fruit with chewy tannins. The should improve dramatically with time. A great short term cellar proposition from a superb vintage, all for less than \$30.

2006 Château Saint-Pierre, St-Julien (\$54.99) This wine has not always shared the reputation enjoyed by its more famous neighbors, but this rich, concentrated and extracted 2006 vintage winemay change all that. There is a hint of cocoa on the nose, terrific weight in the mouth and ripe cherry fruit. A complete wine, beautifully made start to finish!

Jeff Garneau

"The 2006 vintage has put on weight and the wines seem to be sorting themselves out and tasting complete at a relatively early stage."

"The 2007 vintage is promising to be one of the best in recent memory for white wines, and many of these are already on our shelves."

“Curiously, as I creep ever closer to the big 4-0, I find myself re-discovering the old standbys of Italian wine, coming full circle back to my first wine love, Pinot Grigio.”

Wine 101: Wine Confessions

Home to more unusual grape varieties than anywhere else in the world, Italy and its wine minutia are enough to drive any hopeful wine expert around the bend. Just when you think you've got a handle on everything from Aleatico to Uva di Troia, you stumble across some new obscurity. Normally, it's just the sort of weirdness that excites me. Who could resist writing about Timorasso, a recently revived white wine from Piedmont? Or, Vernaccia di Oristano, a sherry-like dry white, with a salty, oxidized note, from the island of Sardinia?

Curiously, as I creep ever closer to the big 4-0, I find myself re-discovering the old standbys of Italian wine, coming full circle back to my first wine love, Pinot Grigio.

Like many Midwestern households in the late 1980s, ours was never without a chilled bottle of Santa Margherita Pinot Grigio. Pretend you don't know what I'm talking about, but for those not too snobbish to admit it, this was the wine that opened the floodgates. It was simple. Dry. Went with food (even the Old El Paso taco meal in the yellow box!). And it cost about \$8 in our local supermarket.

Today a bottle of Santa Margherita Pinot Grigio will generally cost you more than \$20. Luckily, there are other Pinot Grigios in the marketplace today with much more character and complexity than good 'ol Marge, and for far less money, too.

K&L currently stocks 750ml and magnum size bottles of the **2007 Blason Pinot Grigio (\$8.99 and \$16.99 respectively)**. If a magnum of Pinot Grigio sounds like an awful lot to you, I am guessing you have not tried the Blason! This bright, even bracing, white is crisp and refreshing, offering green melon and apple notes, citrus and mineral characters. If you love seafood, you'll find this white to be an ideal partner. If you prefer poultry, likewise! And even if you eat nothing at all, the Blason Pinot Grigio should be a regular staple in your fridge. They'll be plenty of room in there!

Elisabeth Schriber

APRIL EVENTS CALENDAR

SATURDAY TASTINGS

Saturday tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 3-6 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, visit KLWines.com and click on "Local events."

April 7: American Pinot Noir vs. French Burgundy in SF and RWC. Come in for the taste-off. In Hollywood: Stickies from around the world.

April 11: Think Pink. A selection of still and sparkling rosés to start the season.

April 17: 2006 vintage Bordeaux in RWC and SF. Enjoy new 2006 arrivals. Eight red, one white (2007 vintage) and one Sauternes. \$20 per person. In Hollywood, discover some unknown red wines!

April 25: Tuscany. Italian buyer Greg St. Clair is fresh from Italy and has lined up some exciting new releases from Tuscany to taste, including a couple of '04 Brunellos you won't want to miss. \$20 per person.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 4:30-6:30 p.m.

April 2: Philip Togni Vineyards; April 9: Loring Vineyards;
April 16: Paul Matthew Vineyards; April 23: Italian Wines with Oliver McCrum
SPECIAL TASTING FRIDAY April 24: Wines of Australia; April 30: TBA

In Redwood City, Fridays from 5-6:30 p.m.

April 3: Wines of Portugal; April 10: Loring Vineyards; April 17: Parkmon Vineyards;
April 24: Italian Wines with Oliver McCrum

In Hollywood, Thursdays from 5:30-7:30 p.m.

April 2: Croatian and Slovenian Wines with Blue Danube;
April 9: The Grateful Palate; April 16: Red Car Winery;
April 23: Pichon-Lalande/Angelus Pre-Dinner Tasting; April 30: Italy

Coming Up:

Wednesday, April 22, 2009: Dinner and Barrel Tasting of 2007 vintage and Drouhin library wines with Laurent Drouhin at 231 Ellsworth in San Mateo. More info on page 28.

Thursday, April 23, 2009 in Hollywood at Campanile and Saturday, April 25, 2009 in San Francisco at One Market: Dinner and Tasting with Gildas d'Ollone of Ch. Pichon-Lalande and Hubert de Boüard of Ch. Angelus. Join us at one of these two excellent restaurants for a dinner featuring the new release (2006) from these two outstanding properties, plus their fabulous wines from 1994, 1995 and 1996. Space is limited. \$155 per person.

Saturday, May 9, 2009 in Hollywood: Central Coast Tent Event and Silent Auction to Benefit the Hollywood Police Activities League, from 2-5 p.m. Taste more than 60 great wines and snack on hors d'oeuvres at this worthy charity event. More information online. Tickets are \$65 plus tax.

Sunday, June 28, 2009 in San Francisco: Charity Tent Event and Silent Auction to benefit the Bonnie J. Adario Lung Cancer Foundation, from 2-5 p.m. Featuring more than 60 of California's best wines from Napa, Sonoma, Mendocino and the Santa Cruz Mountains plus delicious hors d'oeuvres will be served. More info online. Tickets are \$65 plus tax.

OUR SHIP MADE IT!

Some of our very favorite Champagnes have been sold out for far too long—but I am pleased to be able to announce that they are back! I have spent more time apologizing for being out of Launois than I have selling it, and the Ariston Rosé goes just as quickly. Here are some of the highlights: **Launois “Cuvée Reserve” Brut Blanc de Blancs Champagne* (\$34.99)**. This is a huge favorite here at K&L. An all-Grand Cru Blanc de Blancs, this has an extra element of richness from Bernard Launois’ policy of harvesting 10 days after his neighbors finish. This is cult stuff and very hard to get, even in France... I once sold a bottle to a man from Champagne who then took it back with him! We also have a little bit of the **Launois “Quartz” Brut Blanc de Blancs Champagne* (\$34.99)**, which is the same wine, but only brought to 4 atmospheres (59psi) of pressure rather than the standard 6 atmospheres (88psi) that the reserve has. It is amazing how much this small change makes in the flavor of the Champagne. Low pressure styles like this used to be called Cremant, but now that name is reserved for bottle-fermented bubbles made outside of Champagne. We most likely will not get any more **2002 Launois Brut Blanc de Blancs Vintage Champagne* (\$39.99)** after this shipment, and considering the quality of the vintage and the fairness of the price I would call this a “don’t miss” Champagne. Launois vintage Champagne is famous for their longevity, with examples from the 1950s still showing beautifully! This vintage has a lot in common with 1990, and this wine is full and rich without losing its snap. We also have a little bit of the **2002 Franck Bonville Brut Millesime Blanc de Blancs Champagne* (\$36.99)** to help complete your Grand Cru Blanc de Blancs collection from this wonderful vintage. Don’t delay purchasing your **Ariston Brut Rosé Champagne* (\$32.99)**. It is a little too good at this price. A blend of even parts Pinot Noir and Meunier, with some of the Meunier vinified red for color, this is balanced, delicious rosé! Nearly the complete line-up of single vineyard Champagne from Pascal Leclerc will also be coming back: **Leclerc Briant “Les Crayères” Single Vineyard Brut Champagne* (\$32.99)**, **Leclerc Briant “La Croisette” Single Vineyard Brut Champagne* (\$32.99)** and **Leclerc Briant “Les Chèvres Pierreuses” Single Vineyard Brut Champagne* (\$32.99)**, a fantastic (and tasty) lesson on terroir in three bottles!

Gary Westby

Fleury EN FLEUR

The saying goes, “April showers bring May flowers.” But, here at K&L, our much-needed March showers herald flowers in April—the “flowers” being the Champagnes of Fleury. Like flowers, these Champagnes smell great, are pretty (on the palate) and brighten your day! One of the best of these is the **Fleury Fleur l’Europe Brut* (\$49.99)**. This Pinot Noir-based beauty has a wonderful nose of gingersnaps, earth, cherries and citrus fruits. On the palate, there’s a decent bit of yeast, Mandarin oranges, tangerines and vanilla in the forefront. Later, flavors of black cherry fruit and toasted coconut come through. All in all, a clean, refreshing style. Champagne Fleury is a biodynamic producer located in Courteron (beginning in 1989 and completing the transition by 1992), a very small village that is closer to the village of Chablis in Burgundy than it is to the city of Reims in Champagne. Needless to say, the winemaking philosophy of Champagne Fleury is very Burgundian. They have been around since 1895 and began releasing their first wines in 1929. The vineyards are located on steep hill-sides of clay soil and they see large amounts of sun. Translation? Grapes of extraordinary ripeness and quality. A rather unusual selection from Fleury is the **2000 “Cuvee Robert Fleury” Brut* (\$59.99)**, a blend of 1/3 each Chardonnay, Pinot Noir and Pinot Blanc. Yes, you heard that right, Pinot Blanc! There are still a few spots in the Aube where it is grown. This is completely barrel-fermented for a nice bit of toast and minerality on the nose, making it rich, tart and elegant at the same time. Lemon tart and crème brûlée on the nose. Apples, lemons, peach preserves and caramel on the palate. Although a rich style, it still comes off light as a feather and, before you know it, your glass is empty. Lastly, the **1996 Vintage Brut (750ml \$79.99; 1.5L \$169.00)** is THE star for the cellar. This fantastic blend of 80% Pinot Noir and 20% Chardonnay has a high 6% total acidity that makes it perfect to put away. Even after 13 years in the bottle, it still tastes fresh and lively. Brioche, dusty cherries, bread dough and vanilla dominate the character, with lots of minerality and citrus on the super-long finish. All of the bottles were hand-disgorged and sur lie aged on the cork. This gives you an idea of just how tight the quality control is at Champagne Fleury. Needless to say, I love these Champagnes and I find them to be the zenith of Pinot-based bubbli-ies!

Scott Beckerley

“The Launois is cult stuff and very hard to get, even in France... I once sold a bottle to a man from Champagne, who then took it back with him!”

“Champagne Fleury is a biodynamic producer located in Courteron, a very small village that is closer to the village of Chablis in Burgundy than it is to the city of Reims in Champagne.”

OUTSTANDING 2007 RHÔNES

Here at K&L 2007 Rhône arrivals are picking up momentum and everyone is excited. The critics are raving and the wines taste delicious. This month three exceptional values are listed below for your consideration.

First, an overachieving Côtes du Rhône from Louis Barroul of Gigondas fame, the **2007 Côtes du Rhône Saint Cosme (\$14.99)**. This unusual 100% Syrah cuvée is a favorite of two of my colleagues—Ralph Sands and Jim Chanteloup. Lots of plush berried fruits, balanced by fine tannins and good acidity make this a delicious choice at the dinner table just about any night of the week. 90 points Robert Parker: "...reveals excellent notes of blackberries and charcoal, medium to full-bodied, opulent flavors, beautiful freshness and length, and no hard edges. Enjoy it over the next 3-4 years."

In addition, the 2007 Châteauneuf-du-Papes from Alain Corcia have just arrived and we predict that, once again, they will be hugely popular. Originally from Burgundy, Corcia ventures to the Southern Rhône, carefully selects wine, and oversees élevage to his specifications. The various cuvées are always Grenache dominated and utilize oak in a judicious manner. As a direct buy, these wines represent outstanding value. K&L has gone straight to the source, cutting out the middleman, which allows us to pass the savings directly on to you.

2007 Châteauneuf-du-Pape Collection Alain Corcia "Herve"* (\$34.99) 92-94 points Robert Parker: "These are selections he makes from several well-known estates on the plateau of Châteauneuf-du-Pape that undergo slightly different blendings and upbringings. All named after family members, they are more similar than dissimilar. The 2007 Châteauneuf-du-Pape are all representative of the vintage, with plenty of kirsch and black raspberry fruit, medium to full body, and wonderful purity, depth, and intensity, with the 2007 Châteauneuf-du-Pape Herve, being my first pick."

2007 Châteauneuf-du-Pape Collection Alain Corcia "Julie"* (\$29.99) 91-93 points Robert Parker: "The 2007 Châteauneuf-du-Papes are all representative of the vintage, with plenty of kirsch and black raspberry fruit, medium to full body, and wonderful purity, depth, and intensity, with the 2007 Châteauneuf-du-Pape Julie being my second pick."

Mulan Chan

Winemaker Interview

Name: Pablo Härrri

Winery: Col d'Orcia and Ferrero,
Montalcino

Number of years in business: > 25



GETTING TO KNOW Pablo Härrri

How would you describe your winemaking philosophy?

1) Total respect of the local influence. The soil conditions and the microclimate of a certain growing area has to be transmitted to the bottle. I hate global wines. If in a wine you don't detect a link to the territory it comes from, it is an anonymous wine without any interest. 2) The humility to admit that winemakers can't improve the quality, just maintain. Especially on premium red wines the quality is made in the vineyard. If a grape is picked at 100 points, a good winemaker can make a 95-point wine, but never 110.

What wines or winemakers helped influence your philosophy?

See above. The ones that show deep and interesting characters of a variety combined with the territory. Good examples are Burgundy, Barolo and, obviously, Brunello di Montalcino. No names in general for winemakers, but I don't like the colleagues that give a personal impression to whatever wine they make, sort of standardizing them.

How involved in grape-growing are you? Is there a particular vineyard that wows you?

I obviously love to go out to the vineyards and check the condition of the grapes. It is mandatory during harvest time, because chemical analysis can give you a help, but the taste of the grapes can only be monitored by our palate. The quality of the fruit and of the tannins is really crucial for the wine quality later on, and there is no lab analysis that can substitute for our palate. A vineyard that definitely fascinates me is our Poggio al Vento, it has something mystical/ magical.

How do you think your palate has evolved over the years?

I don't know if it is my personal story or if it is the general evolution, but I would definitely say that over the years I learned to appreciate the finesse and the elegance of the wines. Years ago I was impressed by big, jammy, heavy wines. Today I'm looking more after a balance that marries power and elegance.

Is there a style of wine that you think appeals to critics that might not represent your favorite style? How do you deal with it?

As above. Often critics, instead of making qualitative tastings, make quantitative tastings: more color more points, more tannins more points, more body more points, completely lacking to evaluate balance, finesse and elegance. In the end you have a 99-point wine that is close to being undrinkable, at least you need a glass of water after to osmotically balance your palate!

Editor's Note: Get the complete interview on K&L's blog. blog.KLWines.com

“Making wine in his expanded garage in Lamorinda, he has managed to produce consistently delicious wines, ready at a moment’s notice to be drunk without any trepidation.”

Brick’s Backyard Picks **SMALL, VERY SMALL**

How does the saying go? Good things come in small packages. There is plenty of proof of this: Tiny Elvis, Barry Sanders, Warwick Davis, the list can go on and on. Well recently we’ve found another to add to the list: Parkmon Vineyards. I met Dave Parker sometime in the late winter/early spring of 2008; he came into K&L like so many others, extolling the virtues of his new small winery. The only difference between the masses and the man was that his wines were good and, better yet, affordable. Making wine in his expanded garage in Lamorinda, he has done something even our resident winemaker Jim Barr has not managed to do in his million of years making wine: produce consistently delicious wines, ready at a moment’s notice to be drunk without any trepidation. The catch is this: there is not much of his wine to go around. Parker generally only produces a barrel or two of each of his wines, and he has a quickly growing mailing list. Lucky for you and me he really likes what we do here at K&L and has offered us some of his outstanding wines.

A great place to begin is with the **2007 Parkmon Vineyards “Debbie’s Cuvee” Contra Costa County Rhône Blend (\$24.99)**. This blend of Grenache, Carignane, Mourvèdre and Syrah will stand up to any made in France, Australia or here in the good ol’ USA. With a snappy nose of caraway, orange peel, cherry and black raspberry you can really smell the raw materials here from their new estate vineyard in Contra Costa County. With a pleasing peppery spice and a juicy, easygoing nature full of ripe red berry fruit, this is perfect for a simple cocktail or a nicely done cheeseburger on a school night. By the way, fewer than 26 cases of this were made, so act fast.

Simply put, it is hard to make Sangiovese in California. With the release of the second vintage of the **2007 Parkmon Vineyards “Koelmel Vineyard” Contra Costa County Sangiovese (\$24.99)** Dave and his wife Shari have succeeded where many have utterly failed. From a small, 12-year-old vineyard in Lafayette planted to the Sangiovese Grosso clone, the same clone as the one used in Montalcino, this wine really sings. Full of fruit at the onset, think fresh cherries, this takes a turn for the spicy with notes of burnt tobacco coming from the bottom of the glass. This wine builds steam and picks up weight the

longer it is held in the mouth, with sneaky tannin, persistent acid and a peppery finish; this is truly built for food (Dave and Sheri recommend Osso Bucco). I say go and unearth Grandma’s recipe for a good old-fashioned meat sauce because this is asking for it. Again there is not

much to go around with only 90 cases made.

If you have any questions about Parkmon or other domestic producers, email me at: bryanbrick@klwines.com

Bryan Brick

WINERY TO WATCH: POGGIARELLINO

There are some wines that just stick with you. The aromas linger on your clothes like the scent of an old lover, and the layers of flavor—if you just close your eyes tight enough—are still perceptible on your tongue. Working in this business, we all have more than our fair share of these vinous experiences, but it doesn’t make us appreciate them any less. In fact, it makes us giddy to share them with others, and fortunately we can.

This is what I had in mind when I brought a bottle of the **2006 Poggiarellino Rosso di Montalcino (\$17.99)** to an artisan beef tasting in Orange County a month ago. A bunch of food blogger friends and I were meeting with Carrie Oliver of Oliver Ranch to compare beef from different ranches, to detect its terroir, if you will, much like we taste wine. We were asked by our hosts to each bring some red wine that we thought would pair nicely with some simply prepared steaks, and I knew the Poggiarellino would be a hit. Man was it.

From one of the best vintages in recent history, the 2006 Poggiarellino smelled like a hike in the Armstrong Redwood Preserve coupled with deep red fruit, spice and hints of pipe tobacco. The wine evolved dramatically over the two-hour tasting, coming across with high-tone cherry and savory herb notes towards the end of the evening. Nobody could get enough, and it went perfectly with the pan-seared meats, cooked perfectly medium-rare and seasoned only with salt and pepper.

The aromas linger on your clothes like the scent of an old lover, and the layers of flavor—if you just close your eyes tight enough—are still perceptible on your tongue.

One of the newer producers in our incredible stable of direct import Italian wines, Poggiarellino is fast-becoming a K&L fave for its incredible Rosso and Brunello, and its unbelievably affordable price. Located in the far reaches of Montalcino, just across the street from the famed Altesino, this tiny winery has actually only been making wine for a few years—growing cereal crops and breeding silk-worms. But they really make wine with character! Greg, our Italian buyer just returned from Italy, and he is so excited about their **2004 Brunello (\$29.99)** and their 2007 Rosso that he nearly fell out of his chair in excitement telling me about them over lunch. He describes the ’04 Brunello as: “powerful, focused, full of ripe wild cherry flavor, chocolaty intrigue, gamey and just luscious on the palate. A really superb wine.” How can you resist?

While this is definitely a winery to watch, and one to snatch for your cellar, be forewarned. The winery’s production is incredibly small, and much of our allocation won’t ever even make it onto our shelves. Order your Brunello now and stock up on the last of the 2006 Rosso to enjoy now, while you’re waiting for it to arrive and age. You’ll only regret that you couldn’t get more.

Leah Greenstein

“I’m not afraid to admit that I like Merlot, especially when it comes from Washington State, and one of my favorites is always from L’Ecole No. 41.”

Doug Davidson’s **NORTHWEST CORNER**

There’s no end to the great wines from the Pacific Northwest these days! First, I want to bring attention to a great new Pinot Gris: the **2007 Solena Oregon Pinot Gris (\$17.99)**. Winemaker Laurent Montalieu started Solena Cellars with his wife Danielle Andrus Montalieu after eight years as partner and winemaker at WillaKenzie Estate, and their talent and experience shines through in their wines. This lovely Pinot Gris has lively aromas of melon and pear that are showcased through all stainless steel fermentation. On the palate, the bright fruit flavors of pear and apple are balanced with perfect acidity and a great creamy texture, finishing with a touch of minerality and light citrus flavors. This wine is just the thing for warm spring days and lighter dishes.

I’m not afraid to admit that I like Merlot, especially when it comes from Washington State, and one of my favorites is always from L’Ecole No. 41. They’ve been making wine in Walla Walla since 1983 and are one of the Merlot pioneers in the area. I recently re-tasted the **2005 L’Ecole No. 41 Columbia Valley Merlot (\$29.99)**, and this dark-purple beauty fills the glass with lush scents of winter spice and dark plummy fruit. Flavors of blackberry and slightly smoky spice are balanced by mouthwatering acidity and silky-smooth tannins, leading to a lingering finish of black cherries and dusty cocoa. This wine tastes wonderful right now, showing a great balance of fruit, acid and tannins. If you’re a fan of Merlot, you owe it to yourself to try a bottle. If you haven’t given Merlot a chance lately, but love a rich, complex red blend, this is a wine for you as well.

The outstanding Seven Hills Vineyard is one that I’ve mentioned many times in my articles. Co-owned by L’Ecole No. 41, Leonetti and Pepper Bridge wineries, this property produces fruit that is used in their own wines, and is purchased by more than 25 other wineries as well. Among these is Domaine Serene, which used the fruit to produce their **2005 Domaine Serene Rockblock Seven Hills Syrah (\$39.99)**. This wine really shows the quality of that fruit, with the color and aroma of wild blueberry jam and a whiff of hickory smoke. The wine has a rich supple mouthfeel, with black fruit and winter spice flavors balanced by great backbone, acidity and a persistent finish with hints of bittersweet chocolate. Good now, this wine will only get better in your cellar.

Doug Davidson

BOUTIQUE CORNER

*Two roads diverged in a yellow wood, And sorry I could not travel both
And be one traveler, long I stood And looked down one as far as I could
To where it bent in the undergrowth; Then took the other, as just as fair,
And having perhaps the better claim, Because it was grassy and wanted wear;
Though as for that, the passing there Had worn them really about the same,
And both that morning equally lay In leaves no step had trodden black.
Oh, I kept the first for another day! Yet knowing how way leads on to way,
I doubted if I should ever come back. I shall be telling this with a sigh
Somewhere ages and ages hence: Two roads diverged in a wood, and I—
I took the one less traveled by, And that has made all the difference.*

“The Road Not Taken” by Robert Frost

Many of you are familiar with Vineyard 29. This high-end Cabernet Sauvignon-producer from the Napa Valley has been making great wine for at least a decade. At a recent tasting, I was surprised to try a wine from them that I didn’t know existed. The **2006 “CRU” Napa Cabernet Sauvignon (\$51.99)** is such an amazing wine, it almost made me forget to try the other wines from this property. The wine is a 2,700-case blend of 75% Cabernet Sauvignon, 18% Merlot and the rest Cabernet Franc and Petit Verdot. Sweet tannin, blue and black berry fruit with a hint of menthol, tobacco and Asian spice makes this a wonderful, balanced wine. The wine is bright and fruity, yet it has structure and lush tannins. Philippe Melka continues to prove why he is one of Napa Valleys best and brightest.

Mike Jordan

“The wine is bright and fruity, yet it has structure and lush tannins. Philippe Melka continues to prove why he is one of Napa Valleys best and brightest.”

TREY'S April Picks

2006 Ch Ste. Michelle "Indian Wells" Columbia Valley Chardonnay (\$13.99)

If you are looking for a well-priced, rich, complex California Chardonnay, maybe it is time to look to Washington! Yes, Washington is really producing some excellent value buys with Syrah, Merlot, Cabernet Sauvignon and Chardonnay. This Chardonnay is a well-rounded, rich, creamy Chard with plenty of acidity and freshness.

2006 Benziger Sonoma Cabernet Sauvignon (\$15.99) Benziger Family Winery is leading the way with their organic farming practices in California. Their 85-acre, certified biodynamic, Sonoma Mountain estate has become a research and teaching center for the cultivation of grapes. The '06 Sonoma County Cabernet was made with grapes grown by sustainable farming methods, which promote natural vineyard management, restoration of the land and biodiversity on the estate. The '06 is loaded with dark cherry flavors, minerals, Asian spice and red berry fruit. This medium-full bodied red is polished and focused. Quite a deal!

2005 Aia (Miner Family Vineyards) Napa Red (\$24.99) This wine has been a staff pick for several vintages here at K&L. Produced by the Miner family in Napa, the fruit for Aia is sourced from a

few of Napa Valley's finest low-yielding vineyard sites. The blend is 63% Cabernet Franc, 17% Cabernet Sauvignon, 17% Merlot, 2% Malbec and 1% Sangiovese. The 2005 is a full-bodied wine that shows black fruits, minerals, cedar and chocolate, all of which sits on a sturdy frame finished with firm but ripe tannins—lots of bang for the buck here!

2007 Alma Rosa Sta. Rita Hills Pinot Noir (\$32.99) When Richard Sanford moved to the Santa Ynez Valley nearly 40 years ago, he hoped to make wines that could hold their own against the best from France. The wines from his first label, Sanford Winery, did just that. In 2005 Richard and his wife Thekla embarked on a new venture—Alma Rosa Winery & Vineyards—where they continue to raise the bar for the region's wines. Their 2007 Sta. Rita Hills Pinot Noir is an excellent follow up to the 2006, which received 93 points and an "Editors' Choice" designation from *Wine Enthusiast*. The 2007 is lush in the mouth with sweet bright strawberry and raspberry fruit and toasty oak. This wine has lots of depth and complexity that really comes out with some air.

Trey Beffa



International Values

HOLLYWOOD HOT PIX Value Edition

I am one of those people who really loves to sniff out a good deal. I like to find wines that only cost \$10 but taste like \$20. These are some of the best deals currently available in our store.

One of my favorite finds so far this year is the **2007 Calina Carmenere Reserve (\$6.99)** from Chile. Every year this project garners great press from the *Wine Enthusiast* and this year is no exception. The wine has already made their "Best Buy" list. Not as green as some Carmenere, this wine has lots of black currant fruit and a nice cigar box nose. There is a hint of green tobacco and a touch of pepper too. The wine comes from a single-vineyard source in the Maule Valley in Chile and is aged for nine months in a mix of French and American oak.

Another superb find, and a wine I expect to blow the doors off the building, is the **2007 Côtes du Rhône, Perrin & Fils "Reserve" (\$7.99)**. Everything from this vintage has been outstanding, and this is one of the best values we have come across so far. The wine made Parker's "Outstanding Values of the World" issue, a designation that is truly fitting. The 2007 is a blend of 60% Grenache, 20% Syrah and 20% Mourvèdre. It is sourced from their estate vineyards in Vinsobres and Grand Prebois, as well as long term contracts under the control of the Perrin family. There is a juicy blackberry nose with hints of violets, a little dash of pepper and a nice graphite minerality. This is a nice medium-bodied style and should work well for every picnic and barbecue coming up this spring.

The Elsa wines have been a great staple in our repertoire of wine values and we have sold boat loads of the Malbec and Torrontes. (Both are available for \$7.99 each and worth every penny.) The wine I would like to bring to your attention is their Bonarda. There is some confusion as to the origins of one of Argentina's most widely planted grapes, but it does seem it is related to one of Italy's versions. The **2008 Elsa Bonarda (\$7.99)** has some of the classic fruit-driven characteristics of this varietal. Lots of strawberry, it's a little bit floral with nice acidity, a lot like the Beaujolais of Mendoza.

It's always interesting to find wines from producers that like to mix things up a little, and it's even more interesting when they come from France. Since France puts a lot of restrictions on wines produced in their appellations, you wouldn't think to see a Chardonnay from Muscadet. The **2007 Bernier Chardonnay Vins du Pays Jardin de la France (\$6.99)** is produced by Château de la Ragotiere (who makes lovely Muscadet) and the vineyard is only a kilometer from the winery. The vines are 30 years old and planted on schist. There is a lovely stone fruit quality with pear, apple and quince flavors. This has consistently been one of our favorite white values and this release exceeds even our expectations.

Keith Mabry

K&L buys many imported wines directly from the producers or negociants, often finding wines that are not available in the US market, getting the wines to you for less. No middlemen! Other K&L Direct Imports are indicated by an asterisk* throughout this newsletter.



LOIRE/ALSACE

2007 Domaine Cherrier Sancerre* \$17.99

Lemony, citric aromas with bright fruit on the palate (peach, citrus and even a hint of melon). The touch of grassy flavors and pure Sauvignon fruit will give you a great idea of what the Sancerre appellation is all about.

2007 Huët Vouvray Le Haut-Lieu Sec* \$29.99

A fabulous dry white with tons of minerality. The 9-hectare Le Haut-Lieu provides extremely deep limestone and brown clay soils that give the wine a richer, rounder character, deep nuances of stone fruit and a juicy finish.

2007 Franck Millet Sancerre Blanc* \$16.99

Our best value Sancerre in the store. From soils of clay and chalk in the village of Bue near the domaine. A wine of freshness, lift and snap, one that keeps you coming back for more. It is vinified entirely in stainless steel to preserve the wonderful citrus and slightly grassy aromatics and the gentle mineral finish.

2007 Huët Vouvray Le Clos du Bourg Moelleux* \$49.99

A delicious sweet dessert wine that is perfectly balanced. Le Clos du Bourg is made up of a fairly thin soil, roughly three feet deep, laying directly on top of inactive limestone; the wines are loaded with structure and power. Unreal textural sensation with vibrant acidity and a long, long finish.

Charles Baur Cremant d'Alsace Rosé* \$14.99

We are now thrilled to offer the rosé version of Baur's impeccable and ridiculously low-priced sparkler. This gets its hue from Pinot Noir, of course. Full of yeasty strawberry fruit and spice, it is a party wine and a terrific summertime tippie.

2005 Charles Baur Pinot Noir* \$10.99

The 2005 Baur Pinot Noir is a wonderful example of what this region can do with Pinot. It is not a heavy wine, granted, but it is not at all thin, lean or diluted tasting, either. Its light- to medium-bodied palate impression and dark cherry and foresty aromas, along with the zippy acidity at the end, make this so yummy with food.

CHAMPAGNE

Franck Bonville Brut Selection Blanc de Blanc* \$32.99

This Champagne has exotic, ripe fruit aromatics and as the glass warms up there are also traces of clean clay and earth, just like in great Chablis! On the palate the Champagne has great fruit and a wonderful full texture. This is a perennial staff favorite.

Ariston Brut Rosé* \$32.99

It is a very pretty tarnished pink color and has a lazy bead from over five years of aging on the lees. It has gorgeous red cherry fruit on the nose and mid-palate, but still finishes snappy and dry. The wine also has a nice mineral note on the finish, and I can't help thinking about all the fossils that I filled my pockets with in their vineyard while enjoying its length.

2002 Launois Brut Blanc de Blanc* \$49.99

This is a creamy, more full-bodied style of Blanc de Blancs that does not sacrifice any minerality to achieve its ample texture.

WHITE BURGUNDY

2007 Mâcon Vergisson, Dom des Nembrets, Denis Barraud* \$12.99

This is bright and very rich on the palate with lovely acidity that awakens your mouth. There is more minerality than many Mâcons, and the cool

evenings in the hills result in a fresh, bright wine. Excellent!

Cremant de Bourgogne, Domaine Voarick* \$14.99

A sparkling wine of brightness with fine bubbles and a lovely finish. If you love Champagne but are trying to keep down costs (or simply want to enjoy it more often without breaking the bank), this is one sparkler you must try. Only K&L's direct import can bring you a bottle-fermented classic of this quality at this price!

2007 Pouilly-Fuissé La Roche VV, Domaine des Nembrets, Denis Barraud* \$28.99

This comes from the rockiest of Denis's vineyards, thus the name. The 2007 is an amazing wine, with almost Côte d'Or levels of richness, but the character of Pouilly. Toasty oak, but no more than the wine can support. Minerality, but no more than enough to balance the opulence. Leesiness, but no more than that which will balance the focus and drive. Many a producer in Meursault or Chassagne-Montrachet would be delighted to claim this.

2007 St-Aubin 1er Cru, En Remilly, Sylvain Langoureau* \$29.99

This vineyard is one of the best in the village, located immediately adjacent to Chassagne-Montrachet Premier Cru vineyards and a stone's throw from Le Montrachet. This is quite sweet and forward, with a nice thread of minerality running through it. This is drinking very nicely, indeed, and very reminiscent of a Chassagne-Montrachet at a fraction of the cost.

2007 Puligny-Montrachet, Paul Pernot* \$44.99

Much more structure, drive and energy than the Bourgogne. A very sizable step up. Again, very open and generous, with nice minerality threading through it. The nose is particularly expressive and rich today, which bodes well for its future.

FRENCH REGIONAL/RHÔNE VALLEY

Cerdon de Bugey Rosé, Mont Joly (Method Ancestrale)* \$10.99

This one is so delicious and fun to drink, with a distinctly, well, grapey aroma and a fruitiness that calls out for celebration and jubilation. This is also wonderful served with chocolate cake! 8.25% abv.

2006 Cremant de Limoux, Antech "Cuvée Eugenie"* \$13.99

50% Chardonnay, 40% Chenin Blanc and 10% Mauzac. This is produced along the lines of méthode champenoise and spends 12 months on its lees before being disgorged. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits, toast and honey.

2006 Coteaux du Languedoc Pic-St-Loup Mas Bruguière "La Grenadière"* \$15.99

This family estate was one of the founding fathers in the appellation, and this is the winery's top red. A blend of Syrah, Mourvèdre and Grenache. Layers of black fruits and an elegant finish, along with ripe aromas of black cherries and currants, make for a very supple and likeable drink.

2004 Château d'Estoublon, Les Baux de Provence Rouge* \$19.99

A guiding principle of the Château is to craft wines that are delicious, rich and elegant. The 2004 is primarily composed of Grenache and Syrah, and exhibits ripe raspberry aromatics and flavors along with moderate tannins on the finish due to the addition of Cabernet Sauvignon. Supple and fleshy.

2006 Côtes du Rhône, Château de Montfaucon Baron Louis* \$16.99

The 2006 is a blend of Grenache, Syrah, Cinsault, Carignan, Mourvèdre and Counoise. A step up in intensity and length from the regular CdR, the Baron Louis can be enjoyed now, however it will be superb with several



K&L buys many imported wines directly from the producers or negociants, often finding wines that are not available in the US market, getting the wines to you for less. No middlemen! Other K&L Direct Imports are indicated by an asterisk* throughout this newsletter.

years of additional cellar time. Try it with heartier fare. 14% abv.

2007 Châteauneuf-du-Pape Alain Corcia "Cuvée Herve"* \$34.99
Huge score—92-94 points Robert Parker—just arrived.

2007 Vincent Paris Cornas Granit 30* \$39.99

2007 Vincent Paris Cornas Granit 60* \$49.99

These fabulous 2007s just arrived. Very limited availability

2005 Châteauneuf-du-Pape Chante Cigale "Vieilles Vignes"* \$39.99
93 points Robert Parker: "Deeper, fuller, broader, and fuller-bodied than the regular bottling with greater concentration, depth, length, and I assume, much better aging potential as well, the 2005 Châteauneuf-du-Pape Vieilles Vignes is a beauty. This is a bold wine of considerable exuberance, with impressive levels of kirsch-like fruit intermixed with some blacker fruits, ground pepper, incense, and roasted herbs."

GERMANY

2006 Kalinda Niersteiner Riesling* \$12.99

Produced by our friends at Weingut Georg Albrecht Schneider, this wine comes from Nierstein in the Rheinhessen. You will love this Riesling's nose of apricot and peach and its vibrant and refreshing personality infused with the warmth and mineral-tinged smokiness of red slate and an ever-so-slight hint of fruity sweetness.

Kalinda Riesling Sekt Dry* \$17.99

Produced by our friends at Fitz-Ritter. This 100% Riesling sparkling wine is fresh and vibrant with fine bubbles and a creamy mouthfeel underscored by the beautiful stone fruits and snappy acidity we love in Riesling.

SPAIN/ARGENTINA

2005 Conde de San Cristobal Ribera del Duero* \$19.99

Powerful aromas of cherry pie, loam, licorice root and fresh tobacco, this is inviting stuff. Bursting and full of juicy red and black fruit, this has more flavor than you can shake a stick at: cocoa powder, bay leaf, more tobacco and gobs of perfectly ripe raspberry and blueberry fruit join harmoniously. All this juicy fruit is tempered in the finish with pleasing savory tones of dried herbs and rare steak.

2004 Marques de Vargas Reserva Rioja, Spain* \$24.99

This has a hugely spicy, savory nose layered with fresh fennel, black pepper and cigar smoke—the first sign of the seriousness of this wine. Pliable tannins will allow you to drink this early, but really it is meant for the cellar. The flavors of fig, pastis, caramel and tobacco leaf will only get better and more meshed with age. The oak, already perfectly rounded, will continue to bolster all of the fruit here for at least another 7-9 years.

2005 Montevejo "Petite Fleur" Mendoza, Argentina* \$16.99

From *Stephen Tanzer's International Wine Cellar*: "Saturated bright ruby. Aromas of crushed blackberry, licorice, meat and spicy, nutty oak, with a violet topnote providing lift. Sweet and quite primary, with roasted dark berry and chocolate flavors framed by ripe acidity."

2004 Bodegas Poesia "Poesia" Lujan de Cuyo, Argentina* \$39.99

91 points Robert Parker. 92 points from *Wine Enthusiast*: "Having tasted the 2002 through the 2005, the '04 seems bright by comparison, with aromatics that include forest floor, tar and lively berries. The palate, like all the Poesia wines, is mouthfilling and substantial."

ITALY

2007 Blason Cabernet Franc* \$9.99

This one is so good you won't believe it! The flavor just bursts out of the glass, spice laden, black pepper, red fruits, vivacious, fresh and curvy all at the same time, and at an unbelievable price. Please try this wine if you haven't, or even if you have, had Italian Cabernet Franc.

2007 Ermacora Pinot Grigio* \$15.99

2 Glasses *Gambero Rosso*. The 2007 vintage was another in a series of stellar harvests for the brothers Ermacora, a vintage more classic in style with the perfect balance of acidity and tremendous aromatics. This Pinot Grigio is no industrial version—it is the real McCoy. It has wonderful fruit and minerals on the nose, is loaded with pear and apple, concentrated and superbly balanced with body and an elegant finish.

2006 Ferrero Rosso di Montalcino* \$19.99

The 2006 vintage is a blockbuster, intense, fully ripened, and potent and will produce Brunello of considerable character when released in 2011. In 2006 Claudia and Pablo made a wine with deep color, ripe plummy fruit that just flows out of the glass with layers of lush black cherry fruit and a lush palate feel that commands attention. Still classic, but the Sangiovese acidic bite has been replaced with supple satin-like chords that give the wine length without coarseness.

2003 Ferrero Brunello di Montalcino* \$29.99

Full of luxurious textures, chocolaty, plummy flavors that fill your mouth. This vintage has more of a California-like lushness, both powerful and rich.

SHIPPING INFO

ALL ALCOHOLIC BEVERAGES ARE SOLD IN CALIFORNIA AND TITLE PASSES TO THE BUYER IN CALIFORNIA.

We make no representation to the legal rights of anyone to ship or import wines into any state outside of California. The buyer is solely responsible for shipment of alcoholic beverage products. By placing an order, you authorize us to act on your behalf to engage a common carrier to deliver your order.

ALCOHOLIC BEVERAGES MAY BE SOLD AND DELIVERED ONLY TO PERSONS WHO ARE AT LEAST 21 YEARS OLD. IN PLACING YOUR ORDER, YOU REPRESENT TO US THAT YOU ARE AT LEAST 21 YEARS OLD AND THAT THE PERSON TO WHOM YOU ARE DIRECTING DELIVERY IS AT LEAST 21 YEARS OLD.

When your alcoholic beverages are delivered, the person receiving delivery may be required to show ID proving that she/he is at least 21 years old.

If, between date of order and date of arrival, the laws of your state change so as to make it illegal to receive the shipment, you can return the order for a full refund.

Please call our sales department for rate quotes: **1-800-247-5987**

Local Delivery Service is also available. Please contact your local K&L. Please note, there is a 5% restocking fee for returned or cancelled orders.

K&L has an incredible inventory of in-stock Bordeaux from the region's top producers and even from a few spectacular, lesser-known estates. This is just a sample of what we have on offer—check out our website for up-to-the-minute inventory.

1966-2004 In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30

- 1996 Lanessan, Médoc** \$24.99
Fabulous value! Old school style.
- 1999 Coufran, Médoc** \$19.99
- 2000 Coufran, Médoc** \$27.99
One to drink (the '99 is soft and elegant) and one to age in the cellar.
- 2000 Ducluzeau, Listrac*** \$19.99
Owned by the Borie family of Ducru fame, this wine is 90% Merlot and quite soft for a Listrac. Toasty aromas—sweet fruit. Bargain!
- 2000 Verdignan, Médoc*** \$21.99
Outstanding old school value packed with fruit.
- 2001 Coufran, Médoc** \$19.99
- 2001 Marbuzet, St-Estèphe*** \$29.99
Best ever. Made by the Cos crew; rich and round and elegant. Served at Jack Mariani wedding reception—stunning!
- 2001 Verdignan, Médoc*** \$14.99
Delicious wine—what a bargain! Big style wine in soft style vintage. Perfect.
- 2003 Belle-Vue, Haut-Médoc*** \$19.99
You must try this superb value! Elegant and round and rich—not overdone. Clyde's pick.
- 2003 Clarendelle, Vin de Bordeaux** \$14.99
From the folks at Haut-Brion—quite nice.
- 2003 Coufran, Médoc (375ml)** \$10.99
- 2004 Brown Blanc, Pessac** \$24.99
Great acid and superb balance.
- 2004 Cantelys Rouge, Pessac*** \$19.99
Outstanding value wine; classic style.
- 2004 Clos d'Oratoire, St-Emilion** \$29.99
90 points *Wine Spectator*.
- 2004 Clarke-Rothschild, Listrac** \$19.99
One of the best values in the store! Elegant.
- 2004 d'Aiguilhe, Castillon** \$24.99
- 2004 Fleur de Bouïard, Pomerol** \$19.99
90 points RP: "Hubert de Bouïard's reference point estate in Lalande de Pomerol continues to produce wines that are truly revelations."
- 2004 Fugue de Nenin, Pomerol** \$19.99
- 2004 Lalande-Borie, St-Julien** \$21.99
Delicious wine. Classic style.
- 2004 l'Avocat Rouge, Graves** \$19.99
One of Ralph's picks—brilliant!

- 2004 les Allees de Cantemerle** \$16.99
- 2004 La Vieille Cure, Fronsac** \$24.99
- 2004 Malmaison, Moulis*** \$12.99
According to the *Wine Spectator*: "Light spice and berry aromas follow through to a medium-bodied palate; fine tannins and a fresh finish."

- 2004 Paloumey, Médoc** \$14.99
A property to watch in future—this wine is classic in style with fine fruit flavors. A definite pick by Clyde. Cellar worthy, too.

CLASSIC WINES

- 1966 Lafite-Rothschild, Pauillac** \$399.00
- 1971 Latour, Pauillac** \$399.00
- 1975 Pichon-Lalande, Pauillac** \$179.00
- 1981 Grand Puy Lacoste (1.5L)** \$149.00
Don't miss this bargain—right from property. The first great wine from Xavier Borie.
- 1982 La Lagune, Médoc** \$199.00
- 1982 Potensac, Médoc** \$59.95
- 1986 Larcis-Ducasse (1.5L)** \$149.00
- 1987 Mouton-Rothschild, Pauillac** \$299.00
Quite rare; delicious right now.
- 1988 Lafite-Rothschild (1.5L)** \$799.00
- 1989 Coufran, Médoc-Delicious!** \$59.99
- 1989 Verdignan, Médoc (1.5L)** \$119.99
- 1990 Coufran, Médoc** \$59.99
- 1990 Verdignan, Médoc** \$69.99
- 1990 Verdignan, Médoc (1.5L)** \$119.99
- 1991 Latour, Pauillac** \$349.00
Fabulous wine this year—no frost here!
- 1991 Léoville-Las Cases, St-Julien** \$159.99
One of the best of this underrated vintage.
- 1993 Latour, Pauillac** \$299.00
- 1994 Léoville-Barton, St-Julien** \$69.99
91 points RP: "The 1994 continues to be a classic Léoville-Barton that will repay 20-25 years of cellaring, although it will be drinkable in 5-6 years."
- 1994 Mouton-Rothschild, Pauillac** \$299.00
91 points RP: "The 1994 appears to be the finest Mouton-Rothschild made following the 1986 and before the 1995's conception."
- 1994 Palmer, Margaux** \$129.99
- 1995 Pichon-Baron, Pauillac** \$119.99
91 points from Robert Parker: "Pichon-Baron continues to build on the success it established in the late eighties with its three consecutive top-notch vintages of 1988, 1989, and 1990. The initial impression of the 1995 is one of extraordinarily pure cassis fruit..."
- 1995 Verdignan, Médoc** \$39.99



- 1996 Clos du Marquis, St-Julien** \$79.99
Fabulous value. New stock just in! Great buy.
- 1996 Coufran, Médoc** \$59.99
- 1996 Lynch-Bages, Pauillac** \$199.99
- 1998 Clinet, Pomerol** \$79.00
Superb value!
- 1999 Cos d'Estournel (1.5L)** \$199.00
- 1999 Haut-Bailly, Pessac** \$69.99
This is just simply delicious wine.
- 1999 Smith-Haut-Lafitte (5L)** \$499.00
- 2000 Smith-Haut-Lafitte, Pessac** \$89.99
94 points RP: "A sensational effort, and the finest wine to ever emerge from this estate..."
- 2001 Léoville-Barton, St-Julien** \$79.99
92 points RP: "...an outstanding offering"
- 2001 Smith-Haut-Lafitte, Pessac** \$49.99
Finesse and elegance. Clyde loves this 2001!
- 2003 Haut-Bailly, Pessac** \$49.99
- 2003 Latour, Pauillac** \$999.00
- 2003 La Lagune, Haut-Médoc** \$39.99
- 2003 Lagrange, St-Julien** \$39.99
- 2003 Reserve de Comtesse Lalande** \$34.99
- 2003 Smith-Haut-Lafitte, Pessac** \$59.99
- 2004 Bastide de Dauzac, Margaux** \$24.99
- 2004 Latour, Pauillac** \$399.00
- 2004 Léoville-Las Cases (3L)** \$599.00
One of *Spectator's* Top 10 Wines of 2007!
- 2004 les Forts de Latour, Pauillac** \$99.00
- 2004 Pichon-Baron, Pauillac** \$69.99
93 points Robert Parker: "An undeniable star of the vintage." Half the price of the 2005.
- 2004 Reserve de Comtesse Lalande** \$33.99
Robert Parker: "Impressively-endowed ...It should...evolve for a decade."

SAUTERNES/WHITE BORDEAUX

- Chateau d'Yquem Vertical Set** \$5,999.00
12 vintages in a fabulous leather box. Two left.
- 2005 Guiraud, Sauternes** \$59.99
- 2005 la Tour Blanche (375ml)** \$28.99 \$54.99
- 2006 Doisy-Védrières** \$36.99
- 2006 Suduiraut** \$64.99
- 2006 Reynon VV Blanc** \$11.99
- 2007 Clos Floridene** \$24.99
- 2007 Reynon VV Blanc** \$14.99
- 2007 Grand Village Blanc** \$14.99
- 2007 Rosé de Riviere, Bordeaux** \$10.99



We still have a number of 2005 Bordeaux in stock—this is the vintage everyone wants—but they're going fast. Fortunately, the well-priced, classic 2006 vintage is starting to arrive in stores, wowing everyone who has the chance to try them.

2005 & 2006 BORDEAUX IN STOCK

K&L still has a great selection of wines from the now-legendary '05 vintage and some exceptional, recently arrived '06s.

2005 VALUES UNDER \$30

Bad Boy Bordeaux from Thunevin* \$19.99
Back in and GOOD as ever!

Beaumont, Médoc \$21.99

Benjamin de Sansonnet, St-Emilion* \$26.99
Tremendous concentration and depth with layers of black fruit and rich, dark chocolate.

Bois Chantant, Bordeaux \$19.99

Busquet VV, Lussac St-Emilion* \$14.99
Nice toasty oak aromas and flavors with blackberries showing through. Great with steak.

Camensac, Haut-Médoc \$27.99

Carignan Prima, Premières Côtes \$24.99
90 points Robert Parker. A lovely wine. Value!

Clarendelle, Bordeaux \$17.99

Clarke-Rothschild, Listrac* \$29.99
This wine was one of the top 100 Bordeaux value wines for 2009. Will go quickly. High score, low price. Magnums available.

Clos d'Eglise, Côtes de Castillon \$19.99
A Castillon star and an incredible value.

Clos Kalinda, St-Emilion* \$26.99
Great pedigree—lush and long. Serious wine—our first Kalinda Bordeaux.

Cour d'Argent, Médoc \$12.99

Coufran, Médoc \$25.99

Croix de Rambeau, St-Emilion (1.5L) \$43.99

d'Aiguilhe, Castillon (375ml) \$19.99

Domaine de Bouscat, Bord Sup* \$14.99

de l'Estang, Clos Kalinda Cuvée \$19.99

Dubourg, St-Emilion* \$17.99

Fourcas Dupre, Listrac \$19.99

Grand Bateau, Bordeaux \$9.99

Gigault "Cuvée Viva" Blaye \$19.99

Haut Belian Prestige \$11.99

La Dauphine, Fronsac-90 points RP \$29.99

Lalaudey, Moulis* \$19.99

Lalande-Borie, St-Julien \$29.99

La Parde de Haut Bailly, Pessac* \$19.99
Great cellar candidate. Clyde's style.

Lagarosse, Premières Côtes \$13.99

Les Trois Croix, Fronsac \$21.99

Malmaison, Moulis* \$24.99

Mayne Vieil, Fronsac* \$12.99

Paloumey, Haut-Médoc \$19.99

Puygueraud, Côtes de Francs \$26.99

Rocher Bellevue Figeac, St-Emilion \$29.99

Roland de Garde Prestige, Blaye* \$17.99

Senejac, Haut-Médoc \$29.99

Tour de Pez, St-Estèphe \$24.99

Vieux Château Palon, Montagne* \$19.99

2006 VALUES UNDER \$30

Cantemerle, Médoc \$29.99
A must-buy. End of story.

Caronne Ste-Gemme, Haut-Médoc \$15.99

Caronne Ste-Gemme (1.5L) \$29.99
Fabulous value—sweet and lovely.

Clos la Madelaine, St-Emilion \$29.99

Clarke Rothschild, Listrac \$21.99

Corbin, St-Emilion \$24.99

d'Aiguilhe, Castillon \$24.99

Haut Vigneau, Pessac \$14.99

On Top 100 Bordeaux value list for 2009.

Joanin Becot, Côtes de Castillon \$23.99

Le Prieure, St-Emilion \$29.99

Les Tours de Peyrat VV, Blaye \$15.99

Marjosse, Bordeaux \$14.99

Malmaison, Moulis* \$17.99

Seigneurs d'Aiguilhe, Castillon \$15.99

2005 CLASSIC WINES

Bourgneuf, Pomerol-91 pts WS \$39.99

Brown Rouge, Pessac \$34.99

Canteleys Rouge, Pessac \$31.99

Better than the very fine 2003. Best ever from them. Toasty oak, cassis and red berry fruit.

Chasse-Spleen, Moulis \$39.99

Clos la Madeleine, St-Emilion \$39.99

Clos du Marquis, St-Julien \$59.99

Clos Fourtet, St-Emilion \$149.99

Cos d'Estournel, St-Estèphe \$249.99

Clos de la Vieille Eglise, Pomerol \$39.99

d'Armailhac, Pauillac \$46.99

Duhart Milon, Pauillac \$64.99

Esprit d'Eglise, Pomerol \$39.99

Fleur de Boüard, Lalande Pomerol \$39.99

Fonplegade, St-Emilion \$49.99

Haut-Bailly, Pessac \$139.99

Haut-Bages Liberal, Pauillac \$59.99

Lagrange, St-Julien \$69.99

Langoa-Barton, St-Julien *Inquire*

Langoa-Barton (1.5L) \$169.00

Langoa-Barton (3L) \$349.00

Lascombes, Margaux *Inquire*

Léoville-Barton, St-Julien *Inquire*

Le Castelet, Pomerol \$34.99

Lynsolence, St-Emilion (1.5L) \$89.99

Malescot-St-Exupéry, Margaux \$149.99

Mejeans, Graves (1.5L)-91 points RP \$59.99

Meyney, St-Estèphe \$31.99

Moulinet, Pomerol \$39.99

Mouton-Rothschild, Pauillac \$699.99

Pagodes de Cos, St-Estèphe \$49.99

Palmer, Margaux \$329.00

Pavie, St-Emilion-100 pt WS \$399.00

Pedesclaux, Pauillac \$44.99

Pichon-Baron, Pauillac \$149.99

Pichon-Lalande, Pauillac \$159.00

Pichon-Lalande, Pauillac (1.5L) \$269.00

Pichon-Lalande, Pauillac (3L) \$499.00

Pontet-Canet, Pauillac \$139.99

Rausan-Segla, Margaux \$139.99

Rouget, Pomerol \$49.99

Reserve de Comtesse Lalande \$49.99

This is the BEST ever for Comtesse. It tastes like Pichon with Merlot flair. Magnums available.

Sansonnet, St-Emilion \$49.99

Soutard, St-Emilion \$44.99

Soutard, St-Emilion (3L) \$199.99

Soutard, St-Emilion (6L) \$399.99

Talbot, St-Julien \$59.99

2006 CLASSIC WINES

Branaire-Ducru (3L) \$219.00

Clinet, Pomerol \$69.99

Clos des Jacobins, St-Emilion \$36.99

Clos Fourtet, St-Emilion \$59.99

d'Armailhac, Pauillac \$37.99

Figeac, St-Emilion \$96.99

Fleur de Boüard, Lalande Pomerol \$34.99

Haut-Bailly, Pessac \$64.99

Haut-Bailly, Pessac (3L) \$259.99

Kirwan, Margaux \$46.99

Kirwan, Margaux (1.5L) \$89.99

Lagrange, St-Julien \$46.99

Lascombes, Margaux *Inquire*

Nenin, Pomerol \$59.99

Pontet-Canet (3L) \$309.00

Rouget, Pomerol \$38.99

St-Pierre, St-Julien \$54.99

Troplong Mondot, St-Emilion \$129.99

K&L has a broad selection of top domestic wines from California, Oregon and Washington and many hard-to-find and high-scoring gems. Check our website for more inventory.



CABERNET SAUVIGNON

2004 Amici, Napa	\$34.99
2004 Arrowood "Monte Rosso"	\$59.99
2004 Freemark Abbey, Napa	\$26.99
2004 Pezzi King "Estate"	\$29.99
2004 Rosati, Mendocino	\$24.99
2004 Silver Oak, Alexander Valley	\$64.99
2004 Silver Oak, Napa	\$89.99
2004 Stonestreet, Alexander Valley	\$29.99
2005 Aia, Napa	\$24.99
2005 Altamura, Napa	\$69.99
2005 Anderson's Conn Valley	\$56.99
2005 Antinori "Antica" (1.5L)	\$59.99
2005 Buoncristiani "OPC"	\$38.99
2005 Cakebread, Napa	\$64.99
2005 Ch Montelena, Napa	\$41.99
2005 Ch Souverain, Alex Valley	\$16.99
2005 Cloverdale Ranch, Alex Valley	\$22.99
2005 Donati "Paicines"	\$17.99
2005 Franciscan, Napa	\$21.99
2005 Hawk Crest, California	\$9.99
2005 Hogue "Genesis"	\$11.99
2005 House Wine	\$10.99
2005 Joseph Phelps, Napa	\$49.95
2005 Kamen Estate, Sonoma	\$74.99
2005 Neyers "Neyers-Conn Valley"	\$47.99
2005 Olema, Napa Valley	\$18.99
2005 O'Shaughnessy "Howell Mtn"	\$74.99
2005 Robert Mondavi, Oakville	\$34.99
2005 Sbragia "Monte Rosso"	\$39.99
2005 Seventy Five "Amber Knolls"	\$18.99
2005 Terra Valentine, Spring Mtn	\$32.99
2005 Trefethen, Napa	\$36.99
2005 Turnbull, Napa	\$34.99
2006 Ancient Peaks, Paso Robles	\$13.99
2006 Anderson's "Right Bank"	\$54.99
2006 Avalon, Napa	\$11.99
2006 Beau Vigne "Reserve"	\$99.00
2006 Benziger, Sonoma	\$15.99
2006 Beringer, Knights Valley	\$21.99
2006 Cannonball, California	\$12.99
2006 Caymus, Napa	\$64.99
2006 Chappellet "Signature"	\$47.99
2006 Cliff Lede, Stags Leap	\$59.99
2006 Edge, Napa	\$16.99
2006 Estancia, Paso Robles	\$21.99
2006 ETC, California	\$9.99
2006 Fuse, Napa	\$21.99
2006 Hedges "Three Vineyards"	\$17.99

2006 Hess Select "Tri-County"	\$13.99
2006 Lewis Reserve-Clyde's favorite	\$112.99
2006 Lewis Cellars, Napa	\$75.99
2006 Louis Martini, Sonoma	\$11.99
2006 Mantra, Alexander Valley	\$19.99
2006 Palazzo, Napa	\$49.99
2006 Philip Togni, Spring Mtn	\$84.99
2006 Poppy, California	\$11.99
2006 Red Lion, California	\$12.99
2006 Robert Mondavi, Napa	\$19.99
2006 Rutherford Ranch, Napa	\$15.99
2006 Stephen Vincent, California	\$9.99
2006 The Show, California	\$11.99
2007 Fruit Bomb Red	\$9.99
2007 Layer Cake, Napa	\$24.99
2007 McManis, California	\$9.99
Cain "NV5"	\$32.99

MERLOT

2003 Ch Ste Michelle "Indian Wells"	\$12.99
2005 Ch Souverain, Alex Valley	\$14.99
2005 Cloverdale Ranch, Alex Valley	\$21.99
2005 Etude, Sonoma Valley	\$24.99
2005 Rombauer, Napa	\$27.99
2005 Swanson, Napa	\$29.99
2006 Duckhorn, Napa	\$51.99
2006 Ferrari-Carano, Sonoma	\$19.99
2006 Kalinda, Napa	\$17.99
2006 Kirkham Peak, Napa	\$17.99
2006 Parcel 41, Napa	\$16.99
2006 Stephen Vincent, California	\$9.99
2007 McManis, California	\$8.99

PINOT NOIR

2005 Ambullneo "Bulldog"	\$34.99
2005 Goldeneye, Anderson Valley	\$49.99
2005 Mount Eden "Saratoga Cuvée"	\$29.99
2006 Alfaro "A"	\$22.99
2006 Alpen Cellars, Trinity County	\$15.99
2006 Bogle, Russian River	\$12.99
2006 Cambria "Julia's Vineyard"	\$17.99
2006 Dom Serene "Yamhill Cuvee"	\$37.99
2006 Joseph Swan "Cuvée de Trois"	\$26.99
2006 Kalinda, North Coast	\$17.99
2006 Laetitia, Arroyo Grande	\$34.99
2006 Landmark "Grand Detour"	\$32.99
2006 Loma Prieta, Central Coast	\$15.99
2006 Morgan "Twelve Clones"	\$24.99
2006 Santa Barbara Crossing	\$9.49
2006 Taz, Santa Barbara	\$17.99

2006 Walter Hansel "South Slope"	\$35.99
2007 A to Z Oregon	\$14.99
2007 Au Bon Climat, Santa Barbara	\$19.99
2007 Brewer-Clifton, Sta Rita Hills	\$41.99
2007 Castle Rock, Willamette Valley	\$10.99
2007 Chehalem "3 Vineyards"	\$24.99
2007 Elk Cove, Willamette Valley	\$21.99
2007 Flowers, Sonoma Coast	\$49.99
2007 Foley, Sta Rita Hills	\$34.99
2007 Foxen, Santa Maria Valley	\$33.99
2007 Hirsch "The Bohan Dillon"	\$29.99
2007 Lioco, Carneros	\$39.99
2007 MacMurray, Central Coast	\$14.99
2007 Mark West, California	\$9.99
2007 McKinlay, Willamette Valley	\$16.99
2007 McManis, California	\$9.99
2007 Melville "Estate"	\$27.99
2007 Melville "Estate-Verna's"	\$22.99
2007 O'Reilly's, Oregon	\$16.99
2007 Owen Roe "Sharecropper's"	\$23.99
2007 Paul Mathew, Russian River	\$31.99
2007 Poppy, Monterey	\$10.99
2007 Praxis, Monterey	\$15.99
2007 Raptor Ridge, Willamette Vly	\$24.99
2007 Scott Paul "Martha Pirrie"	\$23.99
2007 Shea Wine Cellars "Estate"	\$47.99
2007 Stephen Ross, Central Coast	\$19.99
2007 The Table Sommelier Series	\$23.99
2007 Westrey, Willamette Valley	\$19.99
2007 ZD, Carneros	\$32.99

SYRAH & PETITE SIRAH

2005 Chesebro "Cedar Lane"	\$14.99
2005 Kathryn Kennedy, Santa Cruz	\$25.99
2005 Purisima Canyon, Mendocino	\$17.99
2006 Barrel 27 "Right Hand Man"	\$14.99
2006 Bogle California Petite Sirah	\$9.99
2006 Copain "L'Hiver"	\$13.99
2006 Eric Kent "Kalen's"	\$35.99
2006 Girard Napa Petite Sirah	\$26.99
2006 Hocus Pocus "Reset"	\$17.99
2006 Vina Robles "Jardine" PS	\$19.99
2006 Vinum Cellars "PETS" PS	\$10.99
2007 Beckmen, Santa Ynez	\$18.99
2007 Copain "Tous Ensemble"	\$24.99
2007 McManis California PS	\$9.99
2007 Melville "Estate-Verna's"	\$19.99
2007 Neyers "Old Lakeville Road"	\$28.99
2007 Qupe, Central Coast	\$13.99



K&L carries a number of small, adventurous, boutique producers from the US's top wine regions as well as up-and-coming locales. This is just a sample of our inventory. Go online for more.

ZINFANDEL

2005 Bella Vetta "Jack's Cabin"	\$25.99
2005 Franz Hill, Napa	\$29.99
2005 Little 8 "Von Weidlich"	\$29.99
2005 Plungerhead, Dry Creek	\$15.99
2006 Bogle, Old Vines	\$9.99
2006 Bucklin Bambino (ORGANIC)	\$21.99
2006 Dashe "Todd Brothers"	\$29.99
2006 J Runquist "Z"	\$19.99
2006 Joel Gott "Dillian Ranch"	\$25.99
2006 Kalinda, Napa	\$16.99
2006 Opolo, Paso Robles	\$24.99
2006 Ravenswood "Dickerson"	\$29.99
2006 Ridge "Geyserville"	\$31.99
2006 Ridge "Lytton Springs"	\$32.99
2006 Rombauer, California	\$26.99
2006 Sausal, Alexander Valley	\$17.99
2006 Seghesio "Old Vines"	\$29.99
2006 Seghesio "Cortina"	\$29.99
2006 Sobon Estate "Rocky Top"	\$12.99
2006 Terraces, Napa	\$24.99
2006 Tobin James "Ballistic"	\$14.99
2006 Turley "Juvenile"	\$39.95
2006 Turley "Old Vines"	\$49.95
2006 T-Vine "Brown Vineyard"	\$31.99
2006 Windmill "Old Vine"	\$9.99
2007 Barber Cellars "Mr. Beast"	\$18.99
2007 Brown Estate, Napa	\$34.99
2007 Dashe, Dry Creek	\$19.99
2007 Foxglove, Paso Robles	\$13.99
2007 Jelly Jar "Nova Vineyard"	\$22.99
2007 Joel Gott, California	\$12.99
2007 Kunin "Westside"	\$21.99
2007 Rancho Zabaco "Heritage"	\$12.99
2007 Ridge "Three Valleys"	\$18.99
2007 Shenandoah "Special Reserve"	\$9.99

MISC REDS

2005 Berryessa Gap Malbec	\$12.99
2005 Ch Ste Michelle "Orphelin"	\$19.99
2005 Domenico Montepulciano	\$19.99
2005 Huber Dornfelder	\$19.99
2005 L'Uvaggio di Giacoma Barbera	\$14.99
2005 Purisima Canyon Red Wine	\$9.99
2006 Acorn "Medley"	\$26.99
2006 Bonny Doon Ca' del Solo	\$11.99
2006 Paraduxx, Napa	\$47.99
2006 Turnbull "Old Bull"	\$18.99
2006 Vino Noceto Sangiovese	\$14.99
2007 Folie à Deux "Menage à Trois"	\$8.98

2007 Graff Family Mourvèdre	\$19.99
2007 Hey Mambo "Sultry Red"	\$8.99
2007 Kunin "Pape Star"	\$20.99
2007 Lang & Reed Cabernet Franc	\$19.99
2007 Orin Swift "The Prisoner"	\$34.99
2007 Owen Roe "Abbot's Table"	\$19.99
2007 Tamarack "Firehouse Red"	\$17.99

CHARDONNAY

2006 Beringer "Private Reserve"	\$29.99
2006 Chalone "Estate"	\$18.49
2006 Ch Souverain, Alex Valley	\$11.99
2006 Ch St Jean "Robert Young"	\$19.99
2006 Ch Ste Michelle "Indian Wells"	\$13.99
2006 Cuvaision, Carneros	\$16.99
2006 Dehlinger, Russian River	\$34.95
2006 Ferrari-Carano, Alex Valley	\$23.99
2006 Fort Ross "Fort Ross"	\$26.99
2006 Hanna, Russian River	\$14.99
2006 MacRostie, Carneros	\$17.99
2006 Matanzas Creek, Sonoma	\$19.99
2006 Merryvale "Starmont"	\$14.99
2006 Miner Family, Napa	\$27.99
2006 Olivet Lane, Russian River	\$19.99
2006 Robert Mondavi, Napa	\$14.99
2006 Sbragia "Gamble Ranch"	\$32.99
2006 Shafer "Red Shoulder"	\$44.99
2006 Sonoma-Cutrer, Sonoma	\$21.99
2006 Talbott "Sleepy Hollow"	\$29.99
2006 Walter Hansel "Cuvee Alyce"	\$35.99
2006 Walter Hansel "North Slope"	\$35.99
2006 Windsor, Russian River	\$16.99
2007 Alma Rosa, Santa Barbara	\$14.99
2007 Alpen Cellars, Trinity County	\$12.99
2007 Brewer-Clifton, Sta Rita Hills	\$41.99
2007 Buehler, Russian River	\$11.99
2007 Cakebread, Napa	\$36.99
2007 Ch Souverain, Alex Valley	\$11.99
2007 Ch St Jean, Sonoma	\$11.99
2007 Columbia Crest Grand Estates	\$7.99
2007 Flora Springs	\$21.99
2007 Foxglove. San Luis Obispo	\$12.99
2007 Frank Family, Napa	\$28.99
2007 Heron, California	\$9.99
2007 Kali Hart, Monterey	\$13.99
2007 Kendall-Jackson "Vintner's"	\$11.99
2007 Lewis Cellars "Barcaglia"-Clyde's favorite	\$59.99
2007 Lioco "Charles Heintz"	\$44.99
2007 Lioco, Sonoma	\$19.99

2007 Margaret's Vineyard	\$7.99
2007 McManis, California	\$7.99
2007 Melville "Estate-Verna's"	\$19.99
2007 Mount Eden, Arroyo Seco	\$17.99
2007 Napa Cellars, Napa	\$15.99
2007 Rombauer, Carneros	\$29.99
2007 Rutherford Ranch, Napa	\$10.99
2007 Scott Family "Dijon Clones"	\$15.99
2007 Stuhlmuller, Alex Valley	\$21.99
2007 Talley Estate, Arroyo Grande	\$24.99
2007 Terraces, Napa	\$24.99

SAUVIGNON BLANC

2006 Grgich Hills, Napa	\$26.99
2006 Wildhurst "Reserve"	\$8.99
2007 Barber Cellars "Lazarie"	\$15.99
2007 Bernardus, Monterey	\$12.99
2007 Ch St Jean, Sonoma	\$8.99
2007 Crocker & Starr, Napa	\$27.99
2007 Duckhorn, Napa	\$26.99
2007 Geyser Peak, Sonoma	\$9.99
2007 Girard, Napa	\$14.99
2007 Honig, Napa	\$13.99
2007 John Anthony, Napa	\$19.99
2007 Margerum "Sybarite"	\$17.99
2007 Matanzas Creek, Sonoma	\$19.99
2007 Murphy-Goode "The Fumé"	\$9.99
2007 Peter Franus, Carneros	\$19.99
2007 Pomelo, California	\$8.99
2007 Simi, Sonoma	\$9.99
2007 St Supéry, Napa	\$13.99
2007 Sterling Mendocino "Made with Organic Grapes"	\$11.99
2007 Vina Robles "Jardine"	\$9.99
2007 Voss, Rutherford	\$14.98
2008 Brander, Santa Ynez	\$10.99

MISC WHITES

2006 Alpen Cellars Riesling	\$12.99
2006 Stolpman "L'Avion"	\$31.99
2006 Summerland Viognier	\$21.99
2007 Breggo Gewürztraminer	\$24.99
2007 Conundrum, California	\$21.99
2007 Longoria Pinot Grigio	\$16.99
2007 L'Uvaggio Vermentino	\$12.99
2007 Mosby Pinot Grigio	\$12.99
2007 Skylark "Orsi" Pinot Blanc	\$16.99
2007 Thomas Fogarty Gewürz	\$14.99
2008 Fisheye Pinot Grigio	\$4.99
Sokol Blosser "Evolution"	\$13.99

To get email updates on wines that don't make it into the newsletter, or to be the first with an opportunity to buy, get on Greg's Italian Wine Update email list by contacting Greg at greg@klwines.com or call 877-559-4637 x1413



MISC TUSCANY

2007 Maritma Sangiovese "4 Old Guys"-Outstanding Value	\$7.99
2005 Castello di Monastero Chianti Superiore	\$11.99
2006 La Mozza I Perazzi Morellino di Scansano-90 points RP	\$15.99
2006 Felsina Chianti Classico-90 points WS "Smart Buy"	\$17.99
2005 Rocca di Montegrossi Chianti Classico*	\$19.99
2006 Poggiarellino Rosso di Montalcino*	\$17.99
2006 Ferrero Rosso di Montalcino*	\$19.99
2003 Ferrero Brunello di Montalcino*	\$29.99
2003 Baricci Brunello di Montalcino*	\$34.99
2003 La Fortuna Brunello di Montalcino*-2 Red Glasses GR	\$39.99
2003 Sesta di Sopra Brunello di Montalcino*-92 WA	\$44.99
2004 Verbena Brunello di Montalcino	\$44.99
2004 Valdicava Brunello di Montalcino	\$118.99

PRE-ARRIVAL 2004 BRUNELLO DI MONTALCINO

2004 Poggiarellino Brunello di Montalcino*	\$29.99
2004 Tenuta di Sesta Brunello di Montalcino*	\$34.99
2004 Ferrero Brunello di Montalcino*	\$34.99
2004 Baricci Brunello di Montalcino*	\$39.99
2004 La Fortuna Brunello di Montalcino*	\$39.99
2004 Caparzo Brunello di Montalcino	\$39.99
2004 Altesino Brunello di Montalcino	\$44.99
2004 La Gerla Brunello di Montalcino	\$45.99
2004 Lisini Brunello di Montalcino	\$45.99
2004 Collosorbo Brunello di Montalcino	\$45.99
2004 Argiano Brunello di Montalcino	\$49.99
2004 Sesta di Sopra Brunello di Montalcino*	\$49.99
2004 Ciacci "Pianrosso" Brunello di Montalcino	\$49.99
2004 Silvio Nardi Brunello di Montalcino	\$49.99
2004 Costanti Brunello di Montalcino	\$49.99
2004 Castello di Romitorio Brunello di Montalcino	\$54.99
2004 Poggio Antico Brunello di Montalcino	\$54.99
2004 Valdicava Brunello di Montalcino (375ml)	\$55.99
2004 Uccelliera Brunello di Montalcino	\$56.99
2004 Friggiali Brunello di Montalcino	\$57.99
2004 Fuligni Brunello di Montalcino	\$59.99
2004 Canalicchio di Sopra Brunello di Montalcino*	\$60.99
2004 Poggio Antico "Altero" Brunello di Montalcino	\$64.99
2004 Friggiali Brunello di Montalcino "Donna Olga"	\$64.99
2004 Caparzo "La Casa" Brunello di Montalcino	\$69.99
2004 Altesino "Montosoli" Brunello di Montalcino	\$74.99
2004 Nardi Brunello di Montalcino "Vigneto Manachiarà"	\$80.99
2004 Siro Pacenti Brunello di Montalcino	\$89.99
2004 Poggio di Sotto Brunello di Montalcino	\$119.99
2004 Canalicchio di Sopra Brunello di Montalcino* (1.5L)	\$119.99
2004 Salvioni Brunello di Montalcino	\$124.99
2003 Valdicava Brunello di Montalcino	
"Madonna del Piano" Riserva	\$129.99

2004 Valdicava Brunello di Montalcino (1.5L) \$216.99

BAROLO, BARBARESCO & OTHER PIEDMONT

2007 Pelissero Dolcetto d'Alba "Munfrina"	\$16.99
2007 Enzo Boglietti Dolcetto d'Alba	\$17.98
2005 Bricco del Cucù Bricco San Bernardo Dogliani*	\$21.99
2004 Ruggeri Corsini Barolo "San Pietro"*-2 Glasses GR	\$34.99
2004 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$39.99
2004 Ruggeri Corsini Barolo "Corsini"*-91 pts WS	\$44.99
2004 Einaudi Barolo "Costa Grimaldi"*-92-95 points ST	\$79.95
2004 Giuseppe Rinaldi Barolo "Brunate/Le Coste"-96 pts RP	\$113.99

TRENTINO-ALTO ADIGE, LOMBARDY & FRIULI

2007 Blason Pinot Grigo*	\$8.99
2007 Bastianich Friulano	\$15.95
2007 Ermacora Pinot Grigio*-2 Glasses GR	\$15.99
2007 Blason Pinot Grigo* (1.5L)	\$16.99
2007 Santa Margherita Pinot Grigio	\$19.99
2007 Livio Felluga Friulano	\$25.99
2006 Lis Neris "Piccol" Sauvignon -93 pts RP	\$27.99
2007 Venica Collio Sauvignon "Ronco delle Mele"	\$29.99
2007 Cantina Valle Isarco Kerner "Aristos"-2 Glasses GR	\$25.99
2007 Jermann Pinot Grigio	\$32.99

SICILY, SARDINIA & CAMPANIA

2007 Feudo Arancio Grillo	\$7.99
2006 Vallevò Montepulciano d'Abruzzo	\$7.99
2007 Gulfi Rossojbleo Nero d'Avola	\$11.99
2006 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2006 Benanti Bianco di Caselle Etna Bianco	\$16.99
2006 Benanti Rosso di Verzella Etna Rosso	\$16.99
2005 Valle dell'Acate Cerasuolo di Vittoria-2 Glasses G	\$22.99
2005 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$25.99
2004 Benanti Serra della Contessa Etna Rosso-93 WA	\$39.99
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR	\$49.99

EMILIA-ROMAGNA & VENETO

2007 Corte Rugolin Valpolicella Classico	\$11.99
NV Drusian Extra Dry Prosecco	\$14.99
NV Sorelle Bronca Extra Dry Prosecco	\$16.99
NV Bisol "Crede" Extra Dry Prosecco	\$17.99
NV De Faveri Extra Dry or Brut Prosecco	\$19.99
2006 Zenato Valpolicella Ripassa-93 points Parker	\$24.99
2001 Corte Rugolin Amarone "Monte Danieli"-2 Glasses GR	\$46.99
2004 Brigaldara Amarone "Case Vecie"-94 points Parker	\$64.99



This is just a smattering of K&L's Burgundies—check our website at KLWines.com for up-to-the-minute inventory information. Direct Imports indicated by an asterisk*.

CHABLIS

2006 Chablis, Domaine l'Églantière	\$18.99
2006 Chablis 1er, Fourchaume, Domaine Gerard Tremblay*	\$29.99
2006 Chablis 1er Cru, Montée Tonnerre, Dom l'Églantière*	\$29.99
2006 Chablis 1er Cru, Vau de Vay, Domaine l'Églantière*	\$29.99
2006 Chablis 1er, Homme Morte/Fourchaume, l'Églantière*	\$34.99
2006 Chablis 1er, Les Forêts, VV, Domaine Vocoret*	\$35.99
2006 Chablis Grand Cru, Les Clos, Domaine Vocoret	\$51.99
2007 Chablis, 1er Cru, Sechet, Domaine Vincent Dauvissat	\$54.99
2007 Chablis, 1er Cru, Vaillons, Wm. Fevre (Pre-arrival)	\$38.99
2007 Chablis Grand Cru, Bougros, Côte Bougerots; Les Preuses; Valmur; or Vaudesirs, William Fevre (Pre-Arrival)	\$79.95
2007 Chablis Grand Cru, Les Clos, Wm. Fevre (375ml PA)	\$49.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Griottes-Chambertin, Grand Cru, Chezeaux/Ponsot*	\$109.99
2000 Charmes-Chambertin, Grand Cru, Nicolas Potel	\$89.99
2000 Romanée St-Vivant, Grand Cru, Nicolas Potel	\$164.99
2002 Griottes-Chambertin, Grand Cru, Chezeaux/Leclerc*	\$119.99
2004 Charmes-Chambertin, Grand Cru, Domaine Roty	\$129.95
2005 Aloxe-Corton, Domaine Henri Delagrangue	\$39.99
2005 Bourgogne Rouge, Cuvée Joseph Faiveley, Faiveley	\$17.99
2005 Chambolle-Musigny, Antonin Guyon	\$44.99
2005 Chambolle-Musigny, Clos du Village, Dom Guyonnière	\$59.99
2005 Chassagne-Montrachet Rouge, Louis Latour*	\$26.99
2005 Corton Grand Cru, Les Renardes, Domaine Parent	\$89.95
2005 Gevrey-Chambertin, Château Demessey	\$39.99
2005 Gevrey-Chamb 1er, Champeaux, Harmand-Geoffroy	\$89.99
2005 Mercurey 1er Cru, Clos des Myglands, Faiveley	\$38.99
2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier	\$46.99
2005 Morey-St-Denis, Rue de Vergy, Michel Gros	\$59.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$59.99
2005 Nuits-St-Georges 1er, les Hauts Prulier, Daniel Rion	\$59.99
2005 Pommard, Domaine Louis Boillot	\$56.99
2005 Pommard 1er Cru, Chaponnieres, Domaine Parent	\$79.99
2005 Pommard 1er Cru, Fremiers, Domaine de Courcel	\$49.99
2006 Beaune 1er Cru, Les Epenottes, Dom Gabriel Billard*	\$34.99
2006 Bonnes Mares, Grand Cru, Domaine Groffier	\$239.95
2006 Bonnes Mares, Grand Cru, Nicolas Potel	\$235.00
2006 Bourgogne Hautes Côtes de Beaune, Henri Delagrangue	\$19.99
2006 Bourgogne Pinot Noir, Domaine de la Guyonnière	\$15.99
2006 Bourgogne Rouge, Tradition, Maison Moillard	\$13.99
2006 Chambertin, Grand Cru, Nicolas Potel	\$249.95
2006 Chambertin, Clos de Beze, Grand Cru, Dom Groffier	\$239.95
2006 Chambolle-Musigny, Les Athets, Domaine Jean Tardy	\$49.99
2006 Chambolle-Musigny 1er Cru, Amoureuses, Groffier	\$209.95
2006 Chambolle-Musigny 1er Cru, Les Baudes, Louis Jadot	\$91.99
2006 Chambolle-Musigny 1er Cru, Aux Echanges, N Potel	\$83.99
2006 Chambolle Musigny 1er, Gruenchers, Liger-Belair	\$109.99

2006 Chambolle-Musigny 1er Cru, Les Hauts Doix, N Potel	\$83.99
2006 Chambolle-Musigny, V.V., Domaine Lignier-Michelot	\$61.99
2006 Chorey-Les-Beaune, Maison Joseph Drouhin	\$22.99
2006 Côte-de-Nuits-Villages, Clos Magny, Domaine Fèry*	\$27.99
2006 Clos Vougeot, Grand Cru, Maupertuis, Jean Tardy	\$144.95
2006 Echézeaux, Les Treux, Grand Cru, Dom Jean Tardy	\$144.95
2006 Fixin, La Place, Domaine Jean Tardy*	\$33.99
2006 Marsannay, Les Finottes, Domaine Martin Bart*	\$20.99
2006 Marsannay, Les Longeroies, Domaine Martin Bart*	\$21.99
2006 Marsannay, Echezots, Domaine Martin Bart*	\$22.99
2006 Morey-St-Denis, Jean Fèry*	\$42.99
2006 Nuits-St-Georges 1er Cru, Les Damodes, Domaine Fèry*	\$54.99
2006 Nuits-St-Georges 1er Cru, Les Boudots, Jean Tardy*	\$74.99
2006 Nuits-St-Georges, Au Bas de Combes, Dom Jean Tardy*	\$49.99
2006 Pommard, Les Vaumuriens, Domaine Gabriel Billard*	\$39.99
2006 Pommard 1er Cru, Charmots, Domaine Gabriel Billard*	\$54.99
2006 Savigny-lès-Beaune 1er Cru, Vergelesses, Dom Fèry*	\$35.99
2006 Savigny-lès-Beaune, Ez Connardises, Domaine Fèry*	\$28.99
2006 Vosne-Romanée, Vigneux, Domaine Jean Tardy*	\$53.99
2006 Vosne-Romanée 1er Cru, Les Chaumes, Dom Jean Tardy	\$74.99

WHITE BURGUNDY

2004 Puligny-Montrachet 1er Cru, Referts, Benoit Ente	\$78.99
2005 Bourgogne Blanc, Lucien Le Moine	\$31.99
2005 Chevalier-Montrachet, Domaine Philippe Colin	\$270.00
2005 Meursault 1er Cru, Perrieres, Chanson	\$67.99
2005 Pernand-Verg 1er, Iles Vergelesses, Chandon Briailles	\$44.99
2005 Puligny-Montrachet, Benoit Ente	\$61.99
2005 Puligny-Montrachet, Alain Chavy	\$41.99
2005 Puligny-Montrachet 1er Cru, Domaine Ramonet	\$99.95
2006 Bâtard-Montrachet, Grand Cru, Paul Pernot*	\$174.99
2006 Bienvenues-Bâtard-Montrachet, Paul Pernot*	\$144.99
2006 Bourgogne Aligoté, Domaine Fèry*	\$17.99
2006 Chassagne-Montrachet, Voillenots, Maroslavac-Leger*	\$36.99
2006 Chassagne-Montrachet 1er, Chaumées, Dom. Ramonet	\$76.99
2006 Chas-Montrachet 1er, Chenevottes, Fontaine-Gagnard	\$82.99
2006 Chassagne-Montrachet 1er, Clos St. Jean, Paul Pillot*	\$62.99
2006 Chass-Montrachet 1er, Grand Ruchottes, Paul Pillot*	\$71.99
2006 Chassagne-Montrachet, VV Dom Fontaine-Gagnard	\$58.99
2006 Hautes Côtes de Nuits, Cuvée Marine, Anne Gros	\$29.99
2006 Mâcon-Villages, Domaine Niales*	\$12.99
2006 Meursault, Domaine Ballot-Millot*	\$44.99
2006 Meursault, Meix Chavaux/Luchets, Domaine Roulot	\$73.99
2006 Puligny-Montrachet, Corvees Vignes, Maroslavac*	\$36.99
2006 Puligny-Montrachet 1er Cru, Folatieres, Maroslavac*	\$49.99
2006 Puligny-Montrachet 1er Cru, Combettes, Maroslavac*	\$49.99
2006 Puligny-Montrachet 1er, Champs Gains, Maroslavac*	\$49.99
2006 St-Aubin 1er, Murgers Dent de Chien, Maroslavac*	\$29.99
2007 Mâcon-Vergisson, Domaine de Nembrets*	\$12.99

Italy's Variety **MOLTO BENE**

What always draws me to Italy is its variety. With 20 unique regions, you could spend a lifetime exploring the diverse cuisines and wines. There is always something interesting, or fun, or different (or all of the above) to drink and pair with your meal, or just to drink. No matter what you're planning for dinner, there is a perfect Italian wine to pair with it. With all of this bounty it seems that several regions seem to dominate our attention. Tuscany and Piedmont are the most popular, and the recent string of great vintages from those regions have ensured great selections at every price point. Don't miss some of our favorites like the **2004 Ruggeri Corsini Barolo "San Pietro" (\$34.99)** or the fabulous **2005 Bricco del Cucù "Bricco San Bernardo" Dogliani (\$18.99)**, an incredible value. The Veneto, Sicily and Abruzzo come next—from sparklers like the **Sorelle Bronca Prosecco "Particella 68" (\$21.99)** to vibrant reds like **2007 Corbera "Isola d'Oro" Nerello Mascalese IGT (\$9.99)**—these food-friendly wines always top wine lists. Then, let's not forget Friuli, the region whose fame stems from its white wines, such as the ever-popular line-up of **Ermacora** and **Blason** wines!

There is always something interesting, or fun, or different (or all of the above) to drink and pair with your meal, or just to drink.

When it comes to the rest of Italy, we seem to know the food as opposed to the wine. There's pasta from Puglia, pizza from Campania and Ligurian pesto, but have you had the wines from those regions? Grapes like Negro Amaro, Piediroso and Pignolo pair perfectly with these cuisines. Aglianicos, such as the **2005 Contrade di Taurasi, Aglianico IGT Campania Rosso (\$24.99)**, are great alternatives to Barolo for wine lovers on a budget, and minerally whites like the **2007 Collestefano Verdicchio di Matelica (\$15.99)** are fresh, herbaceous and fruit-filled. In Italy, there is always something delicious and new right around the corner! Send an email to your friends and family and invite them over to dinner. Then come into one of our three stores or go online, and explore all Italy has to offer.

Kirk Walker

PRE-ARRIVAL '07 CHÂTEAUNEUF-DU-PAPE AND '06 BORDEAUX

2007 CHÂTEAUNEUF-DU-PAPE PRE-ARRIVALS

One of the best vintages EVER in the Southern Rhône and quite affordable compared to Bordeaux and Burgundy reds. The 2007 Châteauneufs are scheduled to arrive Fall 2009.

Châteauneuf-du-Pape "Vieilles Vignes" La Milliere \$36.99
92-94 points Robert Parker; 90-93 points *ST*.

Châteauneuf-du-Pape Vieux Donjon \$59.99
94-96 points Robert Parker; 93-96 points *ST*.

Châteauneuf-du-Pape "Colombis" Isabelle Ferrando \$59.99
92-95 points Robert Parker: "The 2007 Châteauneuf-du-Pape looks to be the best Isabel Ferrando has made to date."

Châteauneuf-du-Pape Beaucastel *Inquire*
93-95+ points Robert Parker; 93-96 points *ST*.

Châteauneuf-du-Pape Pegau *Inquire*
94-96 points Robert Parker.

Châteauneuf-du-Pape Paul Autard \$34.99
90-93 points Robert Parker: "The opaque ruby/purple-colored 2007 Châteauneuf-du-Pape offers up beautiful, sweet black raspberry and kirsch fruit, tremendous opulence, and a sexy, gamy character."

Châteauneuf-du-Pape "Cuvee La Cote Ronde" Paul Autard \$44.99
92-94 points Robert Parker.

Châteauneuf-du-Pape "Cuvee Juline" Paul Autard \$74.99
95-97 points Robert Parker: "...barrel-aged Grenache and Syrah, the 2007 Châteauneuf-du-Pape Cuvee Juline is fabulous. My first note was 'wow!'"

Châteauneuf-du-Pape Grand Veneur \$34.99
90-93 points Robert Parker: "The superb 2007 Châteauneuf-du-Pape exhibits a deep ruby/purple color followed by notes of cassis."

Châteauneuf-du-Pape "Les Origines" Grand Veneur \$49.99
93-96 points Robert Parker: "The 2007 Châteauneuf-du-Pape Les Origines may turn out to be one of this estate's finest cuvees."

Châteauneuf-du-Pape "Vieilles Vignes" Grand Veneur \$79.99
95-97+ points Robert Parker; 92-95 points *ST*.

Châteauneuf-du-Pape "Mon Aieul" Pierre Usseglio \$99.99
96-99 points Robert Parker; 95-97 points *ST*.

CdP "Reserve des Deux Freres" Pierre Usseglio \$199.99
98-100 points Robert Parker.

Châteauneuf-du-Pape Domaine de Cristia \$31.99
90-92 points Robert Parker: "Another monumental example of Châteauneuf... a prodigious wine of extraordinary singularity and intensity."

CdP "Cuvee Renaissance" Domaine de Cristia \$64.99
93-96 points Robert Parker: "The 2007 Châteauneuf-du-Pape Renaissance (60% 100-year-old-plus Grenache vines, 30% Mourvèdre, and 10% Syrah...) is sensational."

Châteauneuf-du-Pape Clos des Papes \$129.99
Châteauneuf-du-Pape Clos des Papes (1.5L) \$289.99

98-100 points Robert Parker: "I'll go out on a relatively safe limb and state that I believe the 2007 Châteauneuf-du-Pape is the greatest Clos des Papes I have ever tasted..."

2006 BORDEAUX PRE-ARRIVAL

For a list of in-stock wines from this great vintage check our website and the partial list on page 15.

Branais-Ducru, St-Julien \$52.99
90+ points Robert Parker.

Cos d'Estournel, St-Estèphe \$139.99
95 points *Wine Enthusiast*: "...a wine that is all opulence and roundness. The tannins are certainly there, but they come through as big, bold richness."

Grand Puy Lacoste, Pauillac \$59.99
92 points Robert Parker.

Langoa-Barton, St-Julien \$59.99
94 points *Wine Spectator*: "There's a great dark color to this, with intense aromas of cedar, wood, new leather and crushed blackberry. Fullbodied, with loads of fruit and a firm, powerful palate. Long and mouthpuckering. A muscular baby."

Le Gay, Pomerol \$109.99
93 points Robert Parker

Léoville-Barton, St-Julien \$69.99
94 points *Wine Spectator* and *Wine Enthusiast*. 91 points Robert Parker.

Léoville-Poyferré, St-Julien \$69.99
93 points *Wine Enthusiast*: "Beautifully dense, this generous, rich wine combines great fruit with a firm but sweet structure. The new wood element is still prominent, but this is now beginning to blend well with the ripe fruit. To finish, the tannins reassert themselves."

Pichon-Baron, Pauillac \$99.99
93 points *Wine Enthusiast*! 92 points Robert Parker: "Closed but promising, this is a tannic, masculine style of wine in 2006, with an inky bluish/purple color as well as aromas of incense, charcoal, smoked meats, and the classic creme de cassis that one finds in the top Pauillacs."

Smith-Haut-Lafitte, Pessac \$59.99
93 points Robert Parker: "A top-notch success."

TRADITIONAL SPANISH GEMS

2001 Solar de Urbezo Viña Urbezo Cariñena (\$9.99) Solar de Urbezo is one of what I hope is not a dying breed: traditional producers from the Spanish province of Aragón. Yes, I love that Spain has become a hotbed for \$12-and-under-values, many of which are from Aragón D.O. regions such as Cariñena, Calatayud and Campo de Borja. Many of these are sleeker, modern-styled efforts, as opposed to traditionally made wines, which may have the unmistakable, spicy dill whiff of American oak, a bit higher acidity, perhaps a bit more rustic charm. There is a place for both types of wine, which is why we are so excited to bring in the delicious wines from Solar de Urbezo. The first of two wines from this producer, this wine is produced from Garnacha, Tempranillo and Syrah. On the nose, this shows an intense, strawberry jam-like quality. Wild strawberries follow through to the palate, which is lively, a bit spicy and a joy to drink. Try it with a roasted chicken, or some Mahon or Idiazabal cheese for a real treat.

1999 Solar de Urbezo Viña Urbezo Cariñena Reserva (\$19.99) The Reserve bottling shows a bit more wood influence on the nose (as is to be expected since “Reserva” indicates a longer period of time in oak), which shows a forest, pine-like character. Since the oak is American, however, the aromas show a bit brighter and high-toned, as opposed to the darker, spicier, more brooding aromas that French oak tends to impart. On the palate, this blend of Cabernet

Sauvignon, Cariñena and Merlot boasts red fruit and a slightly resinous, Barbera-like structure. In fact, this reminds me a bit of Vietti’s Barbera d’Asti, which is a very good thing as far as I’m concerned. Pair this with an herb-crusted lamb chop and raise your glass to old school Spanish winemaking!

2005 Abad Dominio Bueno Roble Bierzo (\$17.99) In his recent column in the *San Francisco Chronicle*, Jon Bonné sang the praises of the wines from Spain’s rugged Bierzo region, located at the northwestern edge of Castilla y León, about an hour and 30 minute drive from León. Produced from the Mencia grape, the wines of Bierzo range from fresh, stainless steel fermented and aged “joven” wines, to more intensely-flavored, oak-aged examples, all the way through to 80-year-old vine, oakier, luxury bottlings challenging Priorat in their scarcity of supply and elevated prices. This terrific bottling from Dominio Bueno falls squarely in the middle, oak-aged category. It opens with a characteristically big, iron-inflected, some might even say “bloody,” nose. The two years of bottle age have done a lot for the wine, which strikes a wonderful balance between brawny, meaty flavors and fruit, finishing with moderate tannins and a real sense of balance. If you have neglected to try the wines from Bierzo, this would be a tasty, and typical, example of why so many people are excited about the region.

Joe Manekin



Chile

Attack of the Giant Chilean Super Lizard!

You can learn about more than just wine by carefully scrutinizing a label. Take for example the embossed label design for the **2005 Viña Maquis Lien (\$14.99)**, a wonderful Chilean red we love for all the right reasons. It is all but dominated by a large etched silvery lizard that hovers and floats upon the white surface as if grasping for invisible purchase. So when is art more than just art? Turn the bottle around and the back label reads that the luminous lizard is an adornment used by the Mapuches, the local indigenous Chileans. Go to the winery website listed and discover that, “in native Mapuche language, *lien* means ‘silver metal’—a reference to colonial Spanish coins that were once melted to make fine jewelry.” And further delving indicates that the name “Mapuche” is a mirroring of ‘*che* (people) plus Mapu (land). Apparently they are one of the few indigenous peoples of South America never defeated by the Spanish, eventually signing a treaty in 1641 “giving” them most of the lands south of the Rio Bió Bió. Wow, a history lesson in a bottle!

As for the wine, “melted” is certainly one way to describe the textural elements embedded in this “Super Chilean” blend of highest quality fruit. Located in the Valle de Colchagua, home to some of Chile’s greatest cult wines like Apalta, Viña Maquis is a recent state-of-the-art gravity flow winery, but the immaculate vineyards have been held by the Hurtado family for more than a century. By selecting only the ripest, hand-sorted grapes from their unique plot and aging them for 12 months in French oak, the

“As for the wine, ‘melted’ is certainly one way to describe the textural elements embedded in this “Super Chilean” blend of highest quality fruit.”

wine that emerges is a real stunner. Leave it to their winemaking alchemist team of Ricardo Hurtado and Alejandro Jofré to conjure a wine with 38% Syrah, 32% Carmenere, 15% Cabernet Franc, 8% Petit Verdot, and 7% Malbec, each grape adding, like a distinctive coin, to the final shining creation in the glass. Ravishing black fruit up front, a structured mineral core, soft oak in the back, and pleasing acidity embrace the sweetness to elevate this wine well beyond its generously affordable price.

Another wine of mention by this talented pair, the **2006 Viña Maquis “Calcu” Red Blend (\$11.99)**, is a sleight of vine combining Cabernet Sauvignon, Carmenère and Cabernet Franc into an artful, lightly oaked, easy-to-drink, fruit-laden wine. Subtle baking spices, red cherry pie and blueberry conserve are framed by toasty vanilla notes. Reflecting fruit from diverse vineyards in Colchagua, its goal is simple liberation and unrestrained pleasure. Why not tonight?

John Majeski

JIMMY C'S View Down Under

2007 Winner's Tank Shiraz "Eskadale Vineyard" Langhorne Creek South Australia (\$12.99) Another impressive (dare I say winner?) from David and Kathy Knight, who own this vineyard in Langhorne Creek. Winemaker Reid Bosworth, from Kaesler in the Barossa Valley, puts his magic touch on the wine. This is a more than worthy follow-up to last vintage's 91-point rating from the *Wine Advocate*. With the drought conditions of 2007, yields were down 30%, which resulted in smaller berry size and bunch weight, giving good intensity of flavor. The bouquet is complex with smoke, boysenberry, grilled meat, licorice, mineral, tar and a hint of lavender. On the palate, the wine displays the typical Langhorne Creek silky tannins, giving a rich full-bodied mouthfeel with very good balance and length. There is definitely the stamp of Reid's winemaking here with a voluptuous style that still manages to find elegance.

2007 Heartland "Stickleback" Red Blend South Australia (\$9.99) This was a tremendous hit last year with thousands of bottles sold to our customers, and certainly the 90-point *Wine Advocate* rating didn't hurt. Last year the blend of the wine was dominated by Cabernet Sauvignon, and this year it's 62% Shiraz, 24% Cabernet Sauvignon, 7% Dolcetto and 7% Grenache. 70% of the fruit is sourced from Langhorne Creek and 30% from the Limestone Coast. The wine sees 12 months in 2- to 3-year-old French and American oak before being bottled filtered, but not fined. The nose shows notes

of red berry fruit, currant, dark plum skin and hints of raspberry and strawberry. The palate has enough structure to make a wine at this price point a little more serious, but has a creamy middle texture and a long finish. Ben Glaetzer from Glaetzer and Mitolo fame is the winemaker for this project and it shows.

2006 Slipstream Shiraz-Grenache McLaren Vale South Australia (\$14.99) Slipstream is importer Ben Hammerschlag's label designed to present wines with regional distinction. He picks the varietal and then chooses the winemaker best-suited to the task. In this case, he has enlisted the talents of two of Australia's finest, Ben Glaetzer and Stephen Pannell. I was able to spend some one-on-one time with both gentlemen last year in Australia, and I can tell you they are on their game. With this wine, Pannell sourced and made the Grenache from a single 70-year-old vineyard on a steep hillside, and Glaetzer made the Shiraz from "Hammers" high-altitude McLaren Vale property. The wine spent 12 months in French oak before Glaetzer created the final blend. The aromatics reveal more red fruit character, tending toward plum and raspberry, with an accent of blueberry carrying elements of iron and clove spice. On the palate, while elegant, there is the structure of the 2006 vintage with fine-grained tannins and a subtle milk chocolate note that is infused into the juicy, very pure fruit with great supporting acidity that leads to a finish of great length.

Jimmy C



Southern Hemisphere

STICK WITH ME KID...

Just read about a most inscrutable and tenacious toad who manages to live out his existence in the drought-stricken infernal hellzone of interior Australia. When annoyed, the Holy Cross Toad (named for the crucifix coloration on his back) gives off an extremely potent and powerful natural glue, an unlove letter delivered upon contact to any opportunistic critter that rubs against, cuddles up to, or tries to eat it. This bizarre toad ooze is so incredibly strong that some ambitious scientists are now studying its unique chemistry to see if it can be applied to heal severe fractures in human bones. Life in Oz never ceases to both surprise and amaze, but we go there largely for the extraordinary, mind-melding wines, not the super sticky toad extract.

A recent discovery that caused us to collectively come "unglued" over the serious quality of their wines was Rusden, from Vine Vale in the vinous heart of the Barossa Valley. A 40-acre vineyard literally resurrected in 1979 by Dennis and Christine Canute from the drifting sands that had all but covered many of the cherished older vines, the name was conceived by two friends, Russell and Dennis, who made their first barrel of "private-consumption" Cabernet Sauvignon in 1992. Family-owned and operated, Rusden has, over the last decade, become a much sought-after label, producing a unique array of wines in a forward, opulent, yet sophisticated style. Son and winemaker Christian Canute got both palms purple while working at Torbreck, as well as irreplaceable time in the cellar at Rockford, where he

acquired the traditional skills and experience (including working the heralded antique basket press) that shaped his patient and meticulous winemaking style today. In fact, Christian still chooses to use gentle, labor-intensive basket presses to make his own wines.

The **2006 Rusden "Driftsand" Grenache-Shiraz blend (\$27.99)** is truly a synergistic creation, bringing the best of both Rhône grapes in a fine harvest to a well-toned, harmonious intensity. The Grenache adds a mélange of cherries, spice and savoriness to the fruit-laden backbone and fragrant sweetness of the Shiraz. This wine is generous, joyous and gratifying.

Another wine that showcases the best from their single-vineyard estate, the **2006 Rusden "Ripper Creek" Cabernet Sauvignon-Shiraz (\$34.99)** saturates the senses and floods the palate with lavish black currant, licorice, cedar, mocha and dried fruit flavors. Eighteen months in used French oak has created a wine of suave proportion and elegance, in which neither varietal dominates, but each plays off the other like lovers exchanging knowing glances. Allow yourself to experience this deeply-faceted, polished wine and you will not regret it.

John Majeski

CALL ME LAZY

One of my favorite times of the year, early spring, is upon us. The days are getting longer and the sun is beginning to get warmer. I love the transformation from cold and wet to warm and comfortable. This basically means that I get to spend more time outside grilling all of the bounty that comes with the spring harvest, and I get to enjoy the bright cheery wines I adore so much. I am all about lazy afternoons that turn into lazy evenings that turn into lazy nights. Maybe I'm just lazy! I am loving the opportunity I now have to find wines that fit this type lifestyle—nothing pretentious, just simple and good.

After months of anticipation the **2007 Ebner Ebenauer Grüner Veltliner (1L \$10.99)** has finally arrived, and I am very excited about it. I had the pleasure of trying this wine back in late-2008 and immediately knew that we had to have this on the K&L roster. Bright, happy and full of life, this wine is going to be one of my (why have only one?) house whites for a long time. Marion Ebner, crafter of the **2006 Melusine Grüner Veltliner Lyra (\$82.99)** married into the Ebenauer family, which has been producing wines in the town of Poysdorf for generations. She and her husband are producing wines under the Ebner Ebenauer label. This 92-point wine (Robert Parker's *Wine Advocate*) is their answer to the sweltering months to come. And quite possibly your new best friend!

"I get to spend more time outside grilling all of the bounty that comes with the spring harvest and enjoy the bright cheery wines I adore..."

006 Albane et Bertrand Minchin, Le Clos Delorme, Valencay (\$16.99) A happy little blend of hand-harvested 40% Gamay, 30% Côt, 20% Cabernet Franc and 10% Pinot Noir, all grown in sand, gravel and clay soils and then fermented and aged in tank. This wine reminds me of a Cheverny Rouge, with more depth, structure and a bit more muscle. A truly fun wine to drink!! I absolutely love this style of red—bright and full of juicy fruit without being heavy or overbearing in any way. Soft, subtle, round tannins give just enough structure to the wine to make it fantastic with hearty grilled meat dishes.

Jean Philippe et Francois Becker Cremant d'Alsace* (\$14.99) A bright and refreshing sparkler from one of our longtime favorite Alsatian producers. Comprised of Pinot Noir, Chardonnay and Pinot Blanc, this is the perfect sparkler for any of your needs. Just a hint of toastiness with apples and creamy pears make this a minimum two-glasser, even when you told yourself you were going to have just one.

Eric Story



International Values

Under the Radar **SPRING'S AWAKENING**

As I sit here typing this column, the expansive grey sky has opened and is drenching the parking lot with a flurry of showers. My sweater is wet from carrying wine between the warehouse and the sales floor, and I have a snuffle that won't go away. During such circumstances, most of us cozy up to a glass of robust and full-bodied red wine, maybe with a plate of meat and roasted vegetables or a hearty stew. We dream of lying on the couch, underneath the blanket and watching an old movie or maybe a whole season's worth of TV on DVD. I can usually find a way to romanticize happiness into any type of weather pattern, be it rain or shine, but lately I've been looking forward to spring and the corresponding activities—that means taking walks, enjoying the sunshine and drinking crisp and refreshing white wines.

To be honest, I like to drink white wine at any time of the year, and people are usually surprised to find that many of us at K&L drink more white than red on a permanent basis. White wines are so versatile and can be so utterly different from one another that they are, for me, more preferable for breaking up the monotony, as well as the winter doldrums. Recently there have been some true standouts at our staff tastings, and I have been eagerly anticipating writing this article so that I could share the news with everyone. These bottles are, of course, under 15 bucks and are so alive with vivacious

flavor and expression that they should clear up any haziness you might be currently experiencing physically or metaphorically.

2008 Pewsey Vale Riesling Eden Valley South Australia (\$13.99) The aromas are that classic cocktail fruit that one finds in the Mosel wines, and the palate is bolstered by a solid mineral backbone that balances out the ripeness. For all the flavor that is apparent, the wine is still dry and crisp, which will make you constantly thirst for more. Amazingly good stuff.

2006 Aurum Pinot Gris Central Otago New Zealand (\$9.99) Dried fruit and fig aromas lead into a surprisingly round and fruity body that is completely supported with vibrant citrus-like acidity. Yum, yum, yum.

2007 Michel Delhommeau "Cuvée St. Vincent" Muscadet Sèvre et Maine Sur Lie (\$11.99) Maybe we didn't need another great Muscadet, but darn it, we just couldn't help it. There is so much to love in this bottle: lime, pear, chalky minerality and saline notes. This wine is bursting with complexity as well as juiciness, but remains smooth and soft. A slam dunk bargain.

David Driscoll

THE PEOPLE HAVE SPOKEN *Letters to the Editor*

Happy April, everyone. In the interest of a transparent democracy in this Obama America, we bring you the comments and suggestions from the folks that make up the wine geek demographic at K&L. I now present to you: the Voice of the People!

Editor:

Recently, K&L's Jim Barr reviewed a Château Jaime Cantina that was listed as 80% Chardonnay, 20% Sémillon and 6% Syrah. That adds up to 106%. Plus, red grapes were added to white wine! What gives?

—Gretchen Crusick, Alliance, Nebraska

Dear Gretchen:

Château Jaime Cantina is an intensely varietal wine, and the winemaker was able to shove an additional six percent into the bottle. That's why the fill level is so high. The addition of Syrah is an ancient practice in Côte Rôtie, called "ventre goinfre" or "greedy belly."

Editor:

Along with my recent shipment, I received a thank-you note for my contribution to the "Barp" bailout. I did not donate.

—Elmot Frickheim, New Orleans, Colorado

Dear Elmot:

Is that your real name? Better than Homer, I guess. The B.A.R.P. acronym stands for Barr's Allocation of Religious Prayer. K&L is sponsoring a worldwide drive (includes Rhode Island) to collect prayers for Jim Barr to become normal.

The drive has only just begun. At the time of this writing, Jim hasn't a prayer.

Editor:

As Joe Z's boss, I have repeatedly asked him to write about wine and forego the sophomoric baloney that has become the blight of our newsletter. Any chance for an actual wine review in the near future?

—Clyde Beffa, Frustrated Owner

Dear Clyde:

Is that your real name? Better than Homer, I guess. I'm very glad that you bring up the **1995 Château Pichon-Baron (\$119.99)**. Aside from receiving 384 points in the current Norwegian wine trade magazine *Snobberson Jobberson* (okay, 90 points from the *Wine Advocate*) the wine screams elegance in a non-threatening, supportive way—sort of the Dame Edna of wine. Charming and subtle, with integrated flavors and notes of ripe black fruits, this is a wonderful drink for today. Or tomorrow. Or next Tuesday at about 7:35.

Editor:

I came across a new wine review system based on negative hypotheses. Do you have an opinion on this system?

—Princess L, New Funland, CT

Princess:

I hate it. More than anything. Can't stand it. It is wrong. Wrong, wrong, wrong. Bad, bad, bad.



JIM'S APRIL GEMS

As our Alsatian wine buyer, Eric Story, pointed out to me recently: "Most people outside of the region don't think about Alsace for sparkling wine, but wait until you try this puppy." He was referring to the **Charles Baur Cremant d'Alsace Brut Rosé* (\$14.99)**! and he was right on both accounts. Most people don't know about it, and I couldn't wait to have another glass after I tasted the first. This is an impeccably delightful, refreshing brut rosé produced entirely from Pinot Noir and bottle-aged on yeast for two years before disgorgement. The resulting wine is a sparkler that shows a lovely pinkish hue, very fine bead, and bright, yeasty, strawberry and spicy fruit characteristics on the nose that carry well to the dry, clean, yet abundantly fruity palate. Try it with a grilled salmon dinner or seriously consider it for your next party. Anderson and the girls have informed me that this will be our house sparkler for spring and into summer, if it lasts that long. 12% abv. (🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷)

The **2007 Franck Millet Sancerre Blanc* (\$16.99)** represents the thirteenth consecutive vintage that we have been importing Franck and Betty Millet's exceptional wines from this Loire Valley village. The '07 vintage in this area is, in one word, Great! As a result of that, I honestly believe this may be the best Millet Sancerre I have tasted to date. A lovely aroma of lime zest, wet stone and a hint of cloves leaps from the glass to fill your head. In the mouth, this charming Sauvignon provides tons of tastes in a really refined, refreshing manner, with excellent structure and length. This is the perfect wine to have with freshly cracked crab or lobster. The Beaner has anointed this as one of our house whites for April. 12.5% abv. (🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷)

Just recently arrived, too, is the **2007 Château Reynon Bordeaux Blanc, "Sauvignon Vieilles Vignes"* (\$14.99)**, a blend of old vine Sauvignon (70%) and Sémillon. A bright, perfumed nose of figs, white peach and grapefruit with a hint of chalkiness expands itself across a fairly complex, yet mouthwatering set of flavors with undertones of terroir and smokiness. This well-structured Gem has a long, satisfying finish and would work well with such fish courses as blue nose sea bass or Alaskan halibut. Eby says this will be our other house white for April. 12.5% abv. (🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷)

One of my favorite reds in the store is the **2007 Domaine Philippe Tessier Cheverny* (\$14.99)** and not just because it is inexpensive. A blend of Gamay and Pinot Noir, this Gem's bright hue is medium-deep ruby, provides magnificent aromatics of black cherry, anise and a touch of meatiness and minerality. In the mouth, there is a nice balance and integration of fruit and silky tannins, excellent intensity and complexity, good fullness and focus of character, and a bright, fleshy finish. It is a great value and will go in the Jim's Gems Hall of Fame soon. Anderson says this is definitely our house red for April, without a doubt. 12% abv. (🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷)

We hope everyone has a great Passover, Easter and Earth Day this month. If you have any questions about this month's selection of Gems, please contact me at jimbarr@klwines.com.

Jim, Anderson, Eby, and the The Beaner

Jim's Gems

PARTY WINES MADE EASY *An Italian Celebration*

This year it's all about change. Block-busting, palate-ripping, big-scoring wines are out. Simple, food-friendly, unpretentious wines are in. Take a cue from the Italians. All you need is some *bianco*, some *rosso*, and—since it wouldn't be a party without bubbles—some Prosecco and you're set.

Prosecco is Italy's contribution to the sparkling wine world, and is a lighter, fruitier, and more affordable alternative to Champagne. The **Drusian Prosecco (\$14.99)** is vibrant and fresh, with lime and melon flavors layered over a mineral-rich core, with a long, clean finish. It comes in magnum (**1.5L \$29.99**) too—always great for the entertainment factor!

The **2006 Blason Venc Friuli Isonzo Bianco* (\$9.99)**, makes a very good first impression with fresh fruit and mineral aromas and bright, zippy acidity up front—just what I like. Made from 50% Tocai Friulano, 30% Pinot Bianco that has been tank-fermented and left on the lees, and 20% barrel-fermented Pinot Bianco, this wine has quite a bit of body, too. The lees contact and time in barrel endow the wine with texture and notes of hazelnut and vanilla, which layer beneath full apple and citrus flavors. It will appeal to both Sauvignon Blanc lovers as well as lovers of young Burgundy or even California Chardonnay, as it incorporates the best elements of each and goes down easy.

Finally, the ideal party red should be able to be enjoyed with or without food and not require excessive decanting or fuss. This translates to a medium-bodied, lively red that shows a balance of fruit, spice and acidity; something that is textured but not tannic. The **2007 Valle dell'Acate Poggio Bidini Nero d'Avola (\$12.99)** is just that: honest, tasty red wine that hits the ground running. Bright berry fruit flavors backed by nuances of earth and pepper spice, you can serve this wine Saturday night from carafes on checkered tablecloths to 100 guests *al fresco*, and then repeat on Sunday with leftover pizza while watching TV at home. I just wouldn't serve it for breakfast.

Chiara Shannon

LA CORNER *An Offer You Can't Refuse*

A few months ago I mentioned to Greg St. Clair that I had never seen the *Godfather* (and yes, I was slightly embarrassed to admit that). He was speechless. His eyes seethed with a mixture of disbelief, anger and pity. He looked at me like I had just told him I thought all Italian wines were completely worthless. The next day, the DVD was waiting on my desk when I arrived. Now I bring this up because Sicily has been on my mind recently. Not just because of the *Godfather*, but because of their wines as well. The wines of Sicily are among my current favorites, and they're just beginning to re-emerge in the United States. The wines of Feudo Arancio are some of the most affordable, offering a good chance to find out what Sicily is all about while keeping on a budget. Now those of you who know Greg well, may also know that Sicily is one of his current obsessions, and you may wonder if I was strong-armed into writing this article on Sicily. I'm not at liberty to say exactly what happened, but let's just say he "made me an offer I couldn't refuse." Enjoy!

2007 Feudo Arancio Grillo (\$6.99) This is a lovely, delicate and aromatic white. It features luscious pear and apple on the palate, but is incredibly light and clean on the finish. It's perfect as an aperitif or as a partner to that whole branzino that you've been dying to grill. This could become your house white (or *bianco della casa* if you prefer)!

2006 Feudo Arancio Pinot Noir (\$9.99) I know you're thinking, "A Pinot Noir worth drinking for under \$10, you've got to be kidding me?" No, we are not kidding you, and neither is Feudo Arancio. Lovely nose of fresh strawberries and bright flowers, this wine is simple and elegant. In fact, I think this is the wine that the guests drank at Michael Corleone's wedding. (Okay, I made that last part up, but if this were available, they probably would have.)

2006 Feudo Arancio Nero d'Avola (\$7.99) This is the Feudo Arancio wine for all of you out there who love to grill. This dark, robust, easy-drinking native Sicilian grape is perfect for a wide variety of grilled meats or, for that matter, a veggie burger with cheese.

Joel Nicholas

"Take a cue from the Italians. All you need is some *bianco*, some *rosso*, and—since it wouldn't be a party without bubbles—some Prosecco and you're set."

"Now those of you who know Greg well may also know that Sicily is one of his current obsessions and you may wonder if I was strong-armed into writing this article on Sicily. I'm not at liberty to say exactly what happened..."



“The 2007 Rosso di Montalcino are also being released this year as well...OMG! You’ll love them.”

SUL TAPPETO ROSSO

...continued from page one

So what is the 2004 vintage like? Outwardly, it is gregarious and full of young boastful fruit. On the palate, subtle flavors merge and weave. Spices emerge and eventually lengthen, forming a balance of power, flavor and structure. This is the vintage character—how each region, each vineyard, each winemaker responded will have an impact on the ultimate wine. The vintage itself is truly outstanding, however, the hand of Man will ultimately say more about this vintage than almost any other. It would have been hard to hide the lushness of 1997, the balance of 1999 and the structure of 2001, but those who listened to the grapes in 2004 and let the wine emerge made wonderful wines.

I may be prejudiced, since we import the **2004 Baricci “Colombaio di Montosoli” Brunello di Montalcino*** (\$39.99 Pre-Arrival), but time after time looking through my notes I just can’t get away from the idea that I really think that this wine is the embodiment of the 2004 vintage. The Baricci has power, ripeness, complexity and balance, yet in such an incredibly graceful way. It is elegant, supple and muscular with sort of a Michael Phelps (he of the eight Gold Medals) physique, imposing yet not hulky or bulky. I think that the longevity of this vintage will be very good, but it is hard to think beyond 10-15 years because that seems so far away. So while in Montalcino, Guido and I searched out and drank (hey, it really is all part of the job) Brunello from 1986, 1988, 1990, 1995, 1997, all 10+ years old just so we could see examples of how those wines are aging to understand how this vintage will age. I have to admit that I was at least a little surprised by how youthful all the wines were and how much life they all had left. Perhaps the most surprising was a 1986 Poggio Antico, from a vintage that was good but certainly not one of the best vintages of the 1980s, and from a bottle that had obviously leaked. It was glorious, with easily another decade of pleasure available! 2004 isn’t going to be a vintage where you need to bury the wines in the bottom of your cellar for 15+ years, they’re drinkable now. The key will be to buy enough to have some in your cellar 15 years while you enjoy them all the while.

One of our much loved visits every year in Montalcino is Sesta di Sopra, one of our favorite producers (and the only chance for Piemontese food in Montalcino), and every year we drive past Tenuta di Sesta to get there. Tenuta di Sesta hasn’t really been available in the marketplace on our coast, and I should have paid more attention. Sesta di Sopra means “Above Sesta.” So this year I finally made an appointment for us, and we visited, toured, talked and tasted. Giovanni Ciacci and his family have owned Tenuta di Sesta for more than 150 years. In the early days they grew wheat and made olive oil—the only survival since there wasn’t a market for Brunello. In fact, it wasn’t until 1966 that they made their first Brunello. Giovanni Ciacci is an elegant man, not a dandy, just organized, neat and graceful, sort of a more fatherly, Italianized version of Cary Grant. We tasted with Giovanni, his daughter Francesca and son Andrea looking on, awaiting some signals from us as to our judgment on their wines. We loved the wines. Their **2004 Tenuta di Sesta Brunello di Montalcino*** (\$34.99 Pre-Arrival) is classically styled, made in 20hl and 32hl Slavonian oak casks. The wine exudes real, pure Sangiovese, with length, a long aftertaste, dark fruits, hints of earth, leather, wild herbs, and a full ripeness that evades being obvious. This wine is wonderful. Later in our stay we drank the 1997 Tenuta di Sesta Riserva...wow! Balanced, ripe character, intrigue, never obvious, but blatantly important.

A couple of important things to know about this release, the 2007 Rosso di Montalcino are also being released this year as well...OMG! You’ll love them. The speed of the internet has made pre-arrival sales the #1 vehicle for a big release like this, so if you want to get the first shot at what goes out for sale, make sure you get on my First Release Italian List (send a note to me greg@klwines.com and I’ll make sure you’re on). We will have many 2004 Brunello to offer, but they all don’t come out at the same time so just write me if you have specific wishes. Last but not least, I will have written my complete 2004 Brunello di Montalcino report by the time you get this newsletter; it will be posted on our website, just search for “vintage report.” I also wish to thank Guido Parres for his contributions, tasting notes, perpetual guidance and extra Vitamin C whenever I needed them, and without whose assistance it would have been difficult to write this...Grazie.

Greg St. Clair

GUIDO'S APRILE SELEZIONI

2007 Pra Soave Classico Superiore (\$13.99) WOW! This was the first wine we tried at a recent staff tasting, and that's what several of us kept saying, wow. Pure and fresh, this is a delicious dry white wine. Soave is one of Italy's most popular whites, probably because the good ones like this are so smooth, light and easy to drink. This wine comes from an area just east of Valpolicella and the grape is Garganega. A great sipper for your spring holiday brunches.

2007 Gulfi Cerasuolo di Vittoria (\$17.99) The Cerasuolo di Vittoria DOCG is produced from the vinification of Frappato and Nero d'Avola grapes, and was first introduced to the public in 1933 at the first Exhibition Market of Siena. It takes its name from the magnificent color that characterizes the wine. It is a superior table wine that can be aged for a considerable time, but I will consume this one over the next couple of years. I would advise this be drunk as an aperitif or for the very first barbecue chicken of the season.

2006 Agostino Pavia Barbera d'Asti Bricco Blina (\$14.99) I cannot remember ever not selling this wine. Always one of my favorites, the "Blina" is always easy on the wallet too. This Barbera is classic 2006 for structure and balance, and the epitome of Barbera with bright acidity and black fruit flavors. There's also plenty of Asti's minerality and the wonderful depth and concentration of old vine fruit. I recently had a 1996 vintage of this wine and had very low expectations when I found it hiding in my cellar, and I was very pleasantly surprised at how well it stood the test of time. Drink with an hour's decanting and try to hide a few bottles in your cellar.

Drusian Prosecco (750ml \$14.99; 1.5L \$29.99) Here is one of our best values in Italian bubbles, which is one of the reasons Chiara and I both love it. Drusian has been producing wine for three generations. No pesticides or insecticides are ever used on the vines, only organic fertilizers. It's quite refreshing, with a rich and flowery fragrance and a touch of pear and melon fruit on the palate. It's light and delicate, and its low alcohol content make it an especially versatile wine. The magnum is the perfect bottle to bring to your first tailgate of the year, and to celebrate the Giants all the way to September. Woo-hoo, it's baseball season!

Mike "Guido" Parres

ITALY'S ALPINE DELIGHT

While I have yet to see all of Italy, the region that I find to be the most breathtaking is the Alto Adige. Located in the north-northeastern portion of the country, it is also known as Sudtirol. This was part of Austria up until the end of the First World War, and yes, they speak German there. I fondly remember being lost and late for an appointment in the area, and when we stopped to ask for directions we were told in German, and nobody in the car spoke German. It was infuriating for the Southern Italians with me, to say the least! It takes its name from the Adige River, and its landscape is dominated by valleys the river has carved into the Italian Alps. As you can imagine, the high elevation, cooler temperatures and diverse soils are ideal for white wines and, in fact, some of the most amazing whites come from this region. But they also make small quantities of red wines—the two dominant red varieties are Lagrein and Schiava. (They also seem to have good success with Cabernet Sauvignon, Merlot and Pinot Noir.) I'm a big fan of Lagrein. In fact, we just received one of the best ones I have had in a long time, the **2006 Ignaz Niedrist Lagrein "Berger Gei" (\$39.99)**. All of Niedrist's wines are great (if you like SB, you need to try his), but let's not get distracted. This is not your typical Lagrein; while it possesses all the textbook characteristics—dark berries, minerals, spice and supple tannins—it was aged in small French barriques, so it also has power, polish and an elegance that put it into a class of its own! This would be perfect with braised venison served with polenta (check the blog for the recipe). The red varietal from this region that grabbed my attention first, and draws me to it like no other, is Schiava, a lighter bodied varietal that is aromatic and bright. The **2007 Tenuta Waldgries St. Magdalaner Classico (\$18.99)** is too easy to drink! Light-bodied with round bright fruits that are spiced up with a subtle almond note as well as an even more subtle floral note. It is perfectly balanced with real soft tannins and juicy acidity. This is more of an everyday red—think roast chicken, mellow cow's milk cheeses and, of course, Speck.

Kirk Walker

"The magnum is the perfect bottle to bring to your first tailgate of the year, and to celebrate the Giants all the way to September. Woo-hoo it's baseball season!"

"The red varietal from the Alto Adige that grabbed my attention first, and draws me to it like no other, is Schiava, a lighter bodied varietal that is aromatic and bright."

TWENTY UNDER THIRTY

Tasty Burgundies that Won't Break the Bank

People often think of Burgundy as a luxury commodity. But not all wines are stratospherically priced. This month we'll focus on some of my favorite wines. Some are everyday priced, and some are a bit more, but all are under the \$30 mark! Pinot Noirs and Chardonnays from the talented grower-producers and negociants in Burgundy offer terrific quality, competitive in price with Oregon, California or New Zealand!



LAURENT DROUHIN DINNER AND TASTING AT 231 ELLSWORTH!

K&L is pleased to welcome Laurent Drouhin for a very special barrel tasting of the 2007 vintage, followed by a lovely four-course meal on **Wednesday, April 22, 2009** starting at **6:30 p.m.** We'll taste six or more of the 2007s in the private dining room, followed by a meal accompanied by Drouhin wines, starting with a refreshing glass of **2004 Rully**. With seared day boat scallops and sauce ravigoté, we'll feature the rare and limited **2007 Domaine Drouhin Oregon Chardonnay "Arthur."** With roasted quail and maitake mushrooms, we'll enjoy the **2006 Chambolle-Musigny 1er Cru**. With our loin and shank of lamb and crème fraîche potatoes, we'll taste **2001 Clos de la Roche, Grand Cru**. Finally, with our cheese course we'll enjoy the spectacular **2006 Beaune Clos des Mouches Blanc**, always one of Drouhin's most prized wines. A selection of petits fours will cap the evening. Limited to 25 guests, in order to keep the evening intimate and personal. Tickets are \$150/person and are available online.

We'll start with some of my favorite whites and reds, all under \$20. The **2007 Mâcon Vergisson, Domaine des Nembrets* (\$12.99)** is hand-picked Chardonnay from the hills of Vergisson, where the cool nights promote crispness and balance. From the same producer comes the **2007 St-Veran, Domaine des Nembrets, Denis Barraud* (\$14.99)**, which is rich, and focused, with good length. Although very appealing and open, this is also pure and shows a lovely finish. The **2004 Rully Blanc, Maison Joseph Drouhin (\$14.99)** has nice definition and crispness, with a rich mid-palate. If you have never tried the ancient grape of Burgundy, Aligoté, you should. **2006 Bourgogne Aligoté, Domaine Fèry* (\$15.99)** comes from 80-year-old vines in Magny les Villiers, an area once farmed by the monks of Cluny. It is spicy and long on the palate. The **2007 Bourgogne Blanc, Domaine Matrot (\$19.99)** is all from estate vineyards in Meursault, and is rich and nutty.

For reds under \$20, try the **2006 Bourgogne Pinot Noir, Maison Emile Chandesais* (\$11.99)**; it is a bit earthy in character, with pretty cherry fruit notes. The **2005 Bourgogne Rouge, Maison Joseph Faiveley* (\$19.99)** is rich, concentrated and has a core of lovely black and red fruit. The **2006 Vero, Maison Joseph Drouhin (\$19.99)** named after Veronique Drouhin, the winemaker, is light and bright, with red fruit notes. The **2006 Bourgogne Rouge, "Milliane" Domaine Gabrielle Billard* (\$19.99)** comes from a single vineyard in Pommard with 55-year-old vines! It has a prominent cherry note and fine structure.

Pinot Noirs and Chardonnays from the talented grower-producers and negociants in Burgundy offer terrific quality, competitive in price with Oregon, California or New Zealand!

Over \$20, but under \$30, is a range where many of my favorites can be found—priced for a bit more of a special occasion, but still extremely reasonable for their quality. I'll start with a trio from Denis Barraud: **2007 Pouilly-Fuissé, Les Chataigniers, Domaine des Nembrets* (\$21.99)** has minerals, and a lovely lemon-cream note. The **2007 Pouilly-Fuissé, Les Folles, Vieilles Vignes, Domaine des Nembrets* (\$24.99)** comes from some very old vines and has a bit more structure and focus, and the **2007 Pouilly Fuissé, Clos de la Combe Poncét, Domaine des Nembrets* (\$26.99)** is from a monopole vineyard, and shows more energy and drive with a bit more apparent oak influence. One of the best places to find values in world-class white Burgundy is in the small town of St-Aubin, adjacent to both Chassagne Montrachet and Puligny-Montrachet. The **2006 St-Aubin, Murgers Dent de Chien, Domaine Maroslavac-Leger* (\$29.99)** is adjacent to Puligny-Montrachet 1er Cru, with focused minerality. From young Sylvain Langoureaux come three more terrific St-Aubins: the **2007 St-Aubin 1er Cru, Bas de Venmarain a l'Est, Domaine Sylvain Langoureaux* (\$29.99)** is located high on the hillside, just over from the hamlet of Gamay. It has shallow topsoil and produces wine of elegance and drive. The **2007 St-Aubin 1er Cru, Derrière Chez Edouard, Domaine Sylvain Langoureaux* (\$29.99)** wins my award for the best vineyard name—"Behind Eddie's House!" It's poised, balanced and a complete charmer! His **2007 St-Aubin 1er Cru, En Remilly, Domaine Sylvain Langoureaux* (\$29.99)** is located immediately adjacent to Chassagne-Montrachet Premier Cru vineyards and a stone's throw from Le Montrachet. This is quite sweet and forward, with a nice thread of minerality running through it.

For reds in this price range, try the **2006 Marsannay, Les Finottes, Domaine Martin Bart (\$20.99)** a monopole with well-drained sand and gravel soils, producing a wine with intense, supple, black fruit notes, but no heaviness or rusticity. From Joseph Drouhin, we have the **2006 Côte de Nuits-Villages, Maison Joseph Drouhin (\$21.99)**, which has soft fruit with a core of bright structure as well. The **2006 Chorey-Les-Beaune, Maison Joseph Drouhin (\$24.99)** shows some earthiness, followed by a pretty cherry note and lots of charm. The **2006 Savigny-lès-Beaune, Aux Fourches, Maison Champy* (\$26.99)** is made from old vines in a single vineyard, farmed organically and biodynamically. Terrific fruit and length. Try some or all of these great wines, and you will see why we are excited!

À Santé!

Keith Wollenberg

WHISPERKOOL COOLING UNITS AT SALE PRICES!

If you have up to 2,000 cubic feet of cellar space to cool, this is the perfect solution for you. Please call our stores for additional information and a color brochure.



Whisperkool 1600 (300 cu ft)	\$1,278
Whisperkool 3000 (650 cu ft)	\$1,458
Whisperkool 4200 (1,000 cu ft)	\$1,615
Whisperkool 6000 (1,500 cu ft)	\$2,103
Whisperkool 8000 (2,000 cu ft)	\$2,253

Whisperkool Split System

WK Model	RETAIL	K&L
SS4000 (1,000 cu ft)	\$3,495	\$3,050
SS7000 (1,750 cu ft)	\$4,013	\$3,575

Whisperkool Extreme System (For Extreme Climates)

Extreme 4000 (1,000 cu ft)	\$3,495
Extreme 8000 (2,000 cu ft)	\$4,595

Add the PDT digital thermostat to any of the units for only \$120. Prices include free ground shipping.



April Featured Item:

Vinturi "Aerator" Wine Pourer (\$35.99) Vinturi's patent pending design speeds up aeration in the time it takes to pour a glass. Simply hold Vinturi over a

glass and pour wine through. Vinturi draws in and mixes the proper amount of air for the right amount of time, allowing your wine to breathe instantly. You'll notice a better bouquet, enhanced flavors and smoother finish. It's that fast. It's that easy.



Screwpull "Roll" Lever Model LM400 (\$129.99)

The first lever action corkscrew designed specifically to work with increasingly common synthetic corks! A leather case adds to its elegance.

VINOTHEQUE STORAGE CABINETS



It's extremely important to protect your wines from temperature fluctuation. The most convenient location for your collection is in an air-conditioned wine cellar at home. Unfortunately, most of us don't have the ability or space to build a cost-effective home cellar. We are pleased to offer you the next best alternative: a Vinothèque Wine Storage Cabinet. A few prices are listed below. Please call our staff for additional details, a full-color brochure, pricing on all available options, and delivery charges. These prices are for custom orders.

WK Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
QT Models			
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789
Villa Models			
Vinotheque 220	224	\$1,999	\$1,699
Vinotheque 330	336	\$2,299	\$1,999
Vinotheque 440	448	\$2,699	\$2,299
Credenza 3-door	216	\$2,999	\$2,549
Credenza 4-door	288	\$3,299	\$2,799
Reservoir Models			
Standard	BOTTLES		K&L
Window	224		\$1,949
	224		\$2,299

LOW EVERYDAY PRICES!

We will beat any written quote on custom Vinothèque storage cabinets by at least \$25.



The Original Leverpull! This may be the best price in the USA!

LM-200 (\$69.99)

The Screwpull Lever Model: Outstanding design and unparalleled performance. Its perfectly shaped Teflon coated screw can open 2,000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. Lever Models all come with a 10-year warranty.

Wine Storage Lockers

24-case lockers available in San Carlos, only \$35/month. Open Monday-Saturday from 10 a.m. to 5 p.m.
920 Bing Street
San Carlos, CA 94070

Secure, temperature-controlled lockers also at our RWC and SF locations. To get on the wait list or for billing, call Sharon 650-364-8544 x2739 or email onsite-lockers@klwines.com

Tritan Titanium Crystal Lead Free!

We now carry the world's most break-resistant glassware: the Tritan "Forte" and "Pure" lines by **Schott Zwiesel**. Made with titanium and zirconium instead of lead, this glassware is dishwasher safe, strong and brilliantly clear. Specialized wineglass shapes are specifically created to enhance your wine-drinking pleasure. If you love wine and you love entertaining, you need this stemware. We now carry Bordeaux, Burgundy, Chardonnay, Chianti/Zinfandel and Champagne glasses at \$8.99 per stem for the Forte and \$9.99 per stem for the Pure series.

Le Cache Wine Cellars

Cherry finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are standard on every cabinet. Prices start at \$2,999 plus tax and shipping. Call one of our experts for more info.

K&L Wine Clubs: Spring For Wine!

K&L's wine clubs offer the widest array of choices from around the world at prices and quality none of our competitors can match. Our wine buyers are on the cutting edge of the business, always looking for that next great vintage, new hot varietal or up-and-coming region to put into our clubs. Their expertise pays off. Not only do they find great wines, but they also negotiate the very best deals that we then pass on to you, the club member. Our club selections span the globe—from Bordeaux to Burgundy, Champagne to the Rhône Valley, from the Loire to South America to the wine producing regions of California—they're all represented in our club offerings. And by joining one of our six wine clubs you have access to discounts on *all* of our club offerings. All clubs, except Champagne, ship monthly and are subject to sales tax for California residents. To sign up, call: **800-247-5987 x2766**, email us at: theclubs@klwines.com, or visit our website: KLWines.com/wineofthemonth.asp.

Best Buy Wine Club: A great club for the wine lover in search of great values. The Best Buy club is the perfect source for wines that deliver the best bang-for-your buck, and who doesn't want that in this economy? Best Buy selections are generally fruit-forward, easy-drinking, approachable wines designed to be enjoyed now and should be deemed "case-worthy" buys. Each month you'll receive two bottles for \$19.95 + shipping. Reorders average \$9.49/bottle, but may vary depending on wines.

Premium Wine Club: The Premium club is packed with offerings that tend to be more complex and elegant than the wines in the Best Buy club. Typically you get a bottle each of red and white, showcasing the very best of what the varietal or terroir has to offer, at an incredible price. If you're looking for the perfect wines to complement your next home-cooked meal, then the Premium club is for you. Each month you'll receive two bottles for \$29.95 + shipping. Reorders average \$13.95/bottle but may vary.

Signature Red Club: If you're a fan of big California Cabs, silky-smooth Pinot Noirs and classic Bordeauxs, then the Signature Red Club is for you. Each month you'll receive two cellar-worthy, jealousy-inducing reds that you can age or enjoy at a special occasion or dinner. Cost is \$49.95 per month + shipping. Reorders are generally \$23.95/bottle, but may vary.

Champagne Club: If you're a fan of bubbles then the champagne club is for you. This bi-monthly club sparkles with gems our Champagne buyer, Gary Westby, has uncovered on his frequent buying trips to Champagne,

from artisanal grower-producer Champagnes to classic house style wines from all over the great region of Champagne. Costs \$69.95 + shipping.

Italiano Club: This club embodies the reasons you should join K&L's wine clubs. Our Italian buyer, Greg St. Clair, uses his vast knowledge of Italian wine to find the best indigenous wines that express the heritage and terroir of Italy. Greg goes over to Italy several times a year and has his finger on the pulse of the country's diverse production. Plus, he's always on the lookout for the next interesting bottling to expand your wine horizons. Costs \$39.95 + shipping.

Personal Sommelier Club: This is our "club" for the the rugged individualist, the wine lover whose desires or tastes don't fit with a pre-existing club. With the Personal Sommelier Club, you can tailor the selections to suit your own individual tastes and price preferences, and you can adjust the settings as your tastes change. The Personal Sommelier Club allows you complete flexibility as to what goes in your monthly wine shipment. Costs vary depending on your bottle and price parameters.

Alex Pross, Wine Club Director

APRIL WINE CLUB PICKS

signature red collection

2007 Loring "Keefer Ranch" Green Valley Pinot Noir

Keefer Ranch Vineyard in Green Valley shines here. Focused high-toned cherry aromas and flavors, a vineyard signature, with hints of forest floor and sweet oak on the palate will please many a Pinot lover. An excellent pairing for springtime morels, grilled meats and fall and winter braises. Great value.

Regular K&L Retail Inquire Wine Club price Inquire

best buy wine club

2007 The Crossings Marlborough Sauvignon Blanc, New Zealand

This property has three vineyards in the Awatere Valley of the Marlborough region. It is the source of a distinct and elegant style of Marlborough Sauvignon Blanc. This wine has aromas of passion fruit, lime and herbal notes. Melon and stone fruit flavors are complemented by zesty acidity and a flinty mineral spine. Enjoy right now.

Regular K&L Retail \$10.99 Wine Club price \$7.99

premium wine club

2006 Hesketh Usual Suspects Shiraz McLaren Vale Australia

A detour from your typical high-octane Aussie Shiraz, the 2006 Hesketh Usual Suspects Shiraz shows remarkable balance, freshness and acidity. The wine starts out ruby red in the glass with aromas of smoky, grilled meats along with hints of baker's chocolate and red fruits. On the palate the wine is smooth and velvety with gorgeous racy red fruit flavors that appear fresh and bright in the glass. The finish is long, with the flavors of red fruits slowly receding thanks to the healthy dose of acidity which gives the wine both elegance and balance.

Regular K&L Retail \$18.99 Wine Club Price \$13.95

club italiano

2003 Castello di Monastero Chianti Classico Riserva

Ripe and rich this is a really easy drinking and luscious Chianti, gorgeous plummy fruit that's soft on the palate. Have it with grilled meats

Regular K&L Retail \$29.99 Wine Club Price: \$24.99

champagne club

François Diligent Carte Blanche Brut Rosé

The François Diligent Carte Blanche Brut Rosé Champagne is a decadent, full-flavored rosé made entirely of Pinot Noir. The Moutards make this the hard way: by maceration, with all of the juice contacting the skins to get the color and flavor. This Champagne will go fantastically well with a starter like smoked salmon or a rich paté, but be equally at home as an accompaniment to a light, fruit-based dessert.

Regular K&L Retail \$36.99 Wine Club Price: \$31.99



SERGEANT CLASSICK 100% Hawaiian Rums

I am very fortunate to live in the San Francisco Bay Area where we have a large group of fantastic micro-distillers, like R. Dave Classick Sr. and Dave Classick Jr. at Essential Spirits in Mountain View. I got a chance to visit them recently, and since I am a complete distillery geek, I jumped at the opportunity to analyze every piece of equipment. We had a great time talking about all of their hand-crafted products, particularly their new and exciting Sergeant Classick 100% Hawaiian Rums, which have just hit the California market!

Handcrafted, Hawaiian Rum made right here in the San Francisco Bay Area!

Sergeant Classick 100% Hawaiian Rums are made from molasses from the last remaining sugar mill on Kauai, that is then shipped here to the San Francisco Bay. The Classick family picks up the molasses themselves to ensure that it is from Hawaii. It is then fermented with special yeast used just for Rum production, and distilled in a beautiful copper Alambic still. The still was hand-crafted by Jean-Louis Stupfler, a third-generation distiller in Bordeaux, France. The hand-tailored design of the still at Essential Spirits is where all the “magic” happens. This, in combination with the highest quality ingredients and meticulous attention to details at every level, is what makes the products at Essential Spirits truly stand out. I tried a sample right off the still. It was 180 proof and I thought it was incredible! So, if you dilute this distillate down to 80 proof, you get their **Classick Silver Rum (750ml \$21.99)**. Now, the **Classick Gold Rum (750ml \$21.99)** is not aged. So, how do they get that rich golden color? When I asked R. David Classick he just smiled at me and said, “That is a family secret.”

Susan Purnell



R. Dave Classick Sr.

“I tried a sample right off the still. It was 180 proof and I thought it was incredible!”

AN ITALIAN VACATION IN A GLASS

Italy is one of Europe’s most complex nations. From the day-to-day bustle of a big city like Firenze or Milano, to the sleepy mountain towns in the foothills of the Alps, it’s amazing anything gets done at all. Regionalism is king in Italy—divided by history, ethnicity and, of course, Il Calcio (not to mention their political culture). One theme unites Italians, bringing to light the essence of this nation’s identity: a love of pleasure, a love of life and, most importantly, a love of food. The idea that what you ingest is synthesized not only biologically, but also emotionally (dare I say metaphysically) seems like New Age fluff to your average American. In Italy this idea transcends regionalism and unites this nation of disparate identities by their palates. The Italian palate is so diverse and sophisticated, not only because of centuries of practical and technical advancement, but because the love of life flows from the source all the way to the table. In other words, things just taste better in Italy.

“One theme unites Italians, bringing to light the essence of this nations identity: It is a love of pleasure, a love of life and, most importantly, a love of food.”

The act of eating and drinking are not as strictly decoupled as they often are in American cuisine. That is why not only the biscotti you just ate at a café in the central square in Bologna is so delicious, but it’s also the best espresso you’ve ever tasted. And it’s always the best. I really do think you should start planning a trip! While you wait for Priceline to load, here are some excellent aperitivos and digestivos that will take you to Italy from the comfort of your living room (for a much more reasonable price). The first is an Italian classic created in 1919 by the Barbieri Company: **Aperol (\$23.99)** is very similar to Campari, but with only 11% alcohol. Perfect for an afternoon Spritz, just add a little to some to a few ounces of light white wine and top with sparkling mineral water. Serve this over ice and garnish with an orange. For some after dinner fun, try the **Marolo Camomile Grappa (\$24.99)**. It still packs a punch at 70 degrees alcohol, but the soft herbal chamomile infusion is smooth and pleasurable. Finally the big daddy of Italian amaro, **Fernet Branca (\$21.99)**, blends at least 27 different herbs, giving this oak-aged digestivo its intoxicating aromatic complexity. Not for the faint of heart, Fernet is well known to grab hold of you tightly and refuse to dispatch.

David Othenin-Girard

“While you wait for the Priceline screen to load, here are some excellent aperitivos and digestivos that will take you to Italy from the comfort of your living room...”

Custy Rave ABOUT '06 BORDEAUX

At the end of February we held a Bordeaux tasting highlighting wines of the 2006 vintage. The two comments I heard most often were, "I heard the 2006 vintage wasn't very good..." and "This wine is really good!" After already seeing three great vintages this decade, it is easy for us to become leery of vintages that aren't heralded; but this is a really good vintage, especially the Merlot-dominated wines below that were the highlight of the tasting.

2007 Clos Floridene, Graves Blanc* (\$24.99) Okay, this isn't from the 2006 vintage, but this is a fantastic wine and by far my favorite vintage of Clos Floridene from the past few years. This is a focused wine with herbal and lemon zest aromas on the nose. In the mouth, the crisp acidity balances the lees texture and shows off the bright lemon flavors.

2006 Marjose, Bordeaux* (\$14.99) This was the wine that most of the customers at our Hollywood tasting enjoyed for price and quality. This wine is from Pierre Lurton (Cheval Blanc director) and is Merlot-dominated, providing lots of ripe black fruit that carries on through to the finish. There is good structure to this wine, so you can drink it now and over the next few years. Did I mention it is only \$14.99?

2006 Corbin, St-Emilion* (\$24.99) This was my favorite of the tasting. On the palate there are lots of layers of flavor: floral, mineral and spice, as well as the ripe fruit that filled the nose to start. The tannins give nice structure and there is lots of spice on the long finish. My notes read: "this is a dynamite little wine for \$25."

2006 La Fleur de Boüard, Lalande-de-Pomerol* (\$34.99) This is always a popular wine, and this tasting was no different. With lots of ripe fruit and toasty oak on the nose, this would make a convert out of almost any California Cab drinker. On the palate, there is more ripe fruit, plus chocolate, spice and toasty oak with polished tannins and a long lingering finish. Plus, with the pedigree of Hubert de Boüard (Chateau Angelus), it is a great price at \$34.99.

2006 Clinet, Pomerol* (\$74.99) Pomerol seems to be the big winner of the 2006, and this wine is a good example with rich heady nose of ripe fruit and mocha. Nice fruit and spice and chocolate with good structure. What I liked most about this wine was how the structure of the wine balanced all the rich fruit on the palate. The aromas continue throughout the long finish.

Steve Greer

"After already seeing three great vintages this decade, it is easy for us to become leery of vintages that aren't heralded; but this is a really good vintage..."



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