



WINE News

APRIL showers bring May flowers, and that goes for the flowers on grapevines too. Spring is finally here, and we are doubly excited that the warm weather brings some fantastic new arrivals from France, particularly the Rhône Valley and the South of France appellations of Limoux and Provence. For wines to sip in the spring sunshine, or at least to make your days *feel* sunnier, look inside...



SPRING AWAKENING *New Rhône & French Regional Arrivals*

Early spring is truly one of my favorite times of the year. The cold and rainy days of winter will soon give way to warmer weather, longer days and California poppies blooming all over Northern California where I live. This renewal, even just the “promise” of spring, always gets me fired up and inspired to do better and live better. Spring here at K&L also brings great “promise,” in that this is the time of year that we eagerly await our first shipments from France and other far off lands. This month I’m very excited about the arrival of what I believe to be an excellent selection of wines from the South of France!

Some of the very first wines to arrive Stateside will be the newest releases from **Domaine Begude**. James and Catherine Kinglake are the owners of this lovely estate located way down south in the Languedoc AOC of Limoux. Expect to see (and taste) their 2009 “Sancerre-esque” **Sauvignon Blanc*** (\$12.99), as well as their wildly popular 2009 **Pinot Noir Rosé*** (\$12.99). In addition, a new cuvée, “**L’Exotique***” (\$15.99) will be making an appearance. This unique combination of Grüner Veltliner, Sauvignon and Chenin Blanc is a brisk white that will be a welcome addition to our South of France selections. Read more about Domaine Begude in our “Winery to Watch” feature on page nine. And check out our “Winemaker Interview” with James Kinglake on page 20.

Many of you will also be relieved to know that we will also soon be receiving the new vintage of **Domaine de Guillemarine Picpoul de Pinet*** (\$9.99)! This bitey white is 100% Picpoul (Folle Blanche) affectionately known as the “lip stinger,” as its naturally high acidity makes for a super-fresh, lip-smackingly delicious white. This wine was so popular with both our staff and customers last vintage that we had a difficult time keeping it on the shelves. The 2009 promises to be equally popular.

All signs indicate that the 2009 rosés from the South of France are spectacular. For this reason, we have reserved a considerable amount of delectable pink wines to (we hope) carry us through to the last days of summer. **Château Viranel’s Rosé*** (\$12.99) from the Languedoc appellation of St-Chinian will be arriving shortly. Dry, crisp and with delicate notes of fresh berries. I think it represents one of the best priced, quality pink wines of the season.

Travelling eastward towards Provence and the hills of the Côtes du Luberon, Domaine Faveroit produces delectable and classic Provençal wines. This spring we are fortunate to be able to introduce you to two from this beautiful domaine. The 2009 **Domaine Faveroit Côtes du Luberon Rosé*** (\$12.99) is classic Provence. I plan on cracking open several bottles of this extremely charming wine this summer with grilled veges, seared ahi tuna, rosemary roast chicken...shall I go on? Additionally, we will also be receiving a modest amount of **Domaine Faveroit’s “Mazet”*** (\$12.99), a very food friendly and classic Provençal rouge to pair with your heartier summer fare like roast pork, mushroom lasagna or leg of lamb. Better start planning your menus now!

...continued on page 8

APRIL 2010 FEATURES

- 4 2007 Bordeaux, Better Than You Think
- 8 Fun & Funky: The Jura
- 20 Getting to Know Domaine Begude

The Best Values in Wine? Oldies and Goodies, of course!



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

Just like pop music, where the best songs were written in the '50s and '60s and offered the best bang for the buck (in my opinion, of course), older wines from Bordeaux offer some of the best

values in today's wine market. And do not forget old Port, a somewhat better buy than those new 100-pointers from the 1990s and 2000s. Of course, I can say this because I am not about to start collecting young Bordeaux or Port at this stage in my life (just having reached the magic age of 65. Medicare and Social Security here I come—where are you?).

Lucky for you that we have just received a container of old Bordeaux and a big drop of Port from the UK, and we have another container of old wine coming in mid-April.

On the Port side we have a good supply of some of the best Ports of the 20th century. The staggering **1963s** from **Sandeman, Graham, Dow** and **Taylor**; the superb **1970s** and **1977s** from **Taylor, Dow** and **Graham**; and great value **1983s** and **1985s** from **Fonseca, Taylor, Graham** and **Cockburn**. Two of my favorite values are the **1983 Graham (\$99.99)**, which is sweet and spicy, and the **1985 Fonseca**

(\$119.99), which is elegant and lingering.

On the Bordeaux side, new arrivals include **1995 Grand Pontet (\$49.99)**, **1975 Poujeaux (1.5L \$179.99)**, **1996 Haut-Bages-Libéral (\$59.99)** and **1975** and **1979 Palmer** from Mahler-Besse (**\$199.99**). How about some really old Sauternes? We've got **1959** and **1967 Caillou** at **\$199.99**. Or the fun-to-try **1999 Fourcas Hosten (375ml \$9.99)**? And the **1989 Clos du Marquis** is stunning and only **\$89.99**.

On the opposite side of the old wine market is the futures market, and when you read this article in early April our K&L contingent will be in Bordeaux tasting the magnificent 2009s. We've only tried a few of these, but so far so good. These wines are being compared to 1982 and even 1947, so we're really looking forward to tasting them. Hopefully the producers will release their wines at reasonable opening prices, but I think the Bordelais will push the limit on the first growths and some of the top second through fifth growths. We'll see!

Many great buys only last a week or so in our stores, so sign up for our weekly new arrivals email and keep reading the newsletter to find out about what's coming down the pike. Have a good month and pay your taxes on time. The government needs the money.

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.

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Mailing List If you are not on our mailing list and would like to be, please call one of our stores or visit our website, klwines.com. If you are receiving multiple newsletters, please let us know. Note: Some wines may be available in only one of the stores. We do not sell our mailing list or our e-mail list.

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, 2010. 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.

DEPARTMENTS

Beer	6
Bordeaux	4-5, 14-15, 32
Burgundy	19, 27-28
Commonwealth	22
Croatia, Georgia, Hungary	23
Domestic	9-11, 16-17
Champagne	7
Direct Imports	12-13
Italy	18, 26-27
Old & Rare	24
Rhône/French Regional	1, 8, 25
Spain/Portugal/South America	21
Spirits	31
Wine Accessories/Storage	29
Wine Clubs	3, 30

COLUMNS

Alex Pross	30
Anne Pickett	21
Bryan Brick	6, 9
Chiara Shannon	3
Clyde Beffa	2
David Driscoll	25, 31
David Othenin-Girard	31
Doug Davidson's Northwest Corner	10
Elisabeth Schriber's Wine 101	6
Eric Story	23
Gary Westby	7
Getting to Know K&L	25
Greg St. Clair's Sul Tappeto Rosso	26
Jacques Moreira	8
Jeff Garneau's Bank Shot	5
Jim C's View Down Under	22
Jim's Gems	24
Joe Manekin's Lo Auténtico	21
Joe Zugelder's Old & Rare	24
John Majeski	22
Keith Mabry's Hollywood Hot Pix	11
Keith Wollenberg's Pour Votre Plaisir	28
Kirk Walker	27
Mike Jordan's Boutique Corner	10
Mike "Guido" Parres	27
Mulan Chan-Randel	8
Ralph Sands	4
Scott Beckerley	7
Steve Bearden on Bordeaux	5
Steve Greer's Last Word	32
Trey Beffa	11
Winemaker Interview	20
Winery to Watch	9

INFORMATION

Store Hours/Locations	2
Shipping	13
Events & Tastings	3

REVIEW KEY

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

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 3: "Other Countries" Tasting in San Francisco, including wines from Greece, Hungary and Croatia. Taste Artisanal Beers in Redwood City and new Italian arrivals at our Hollywood store.

April 10: Wines of Italy in San Francisco and Redwood City. We've got many new Italian wines in stock to enjoy now, and some cellar selections as well. In Hollywood, come taste Rhône varietals from around the world.

April 17: The "Best of California" Tent Tasting in Hollywood. Come celebrate K&L Hollywood's 3rd Anniversary with a tent event in honor of Chip Hammack, a dear friend and K&L Hollywood manager who passed away last year after a courageous battle with cancer. A portion of the proceeds will benefit the American Cancer Society. Check our local events page for up-to-the-minute details. \$75 per person.

April 17: Bordeaux in San Francisco and Redwood City. While Hollywood is partying, we'll have our own fun tasting the wonderful 2007 vintage Bordeaux, as well as some past vintages. Ten wines for \$20.

SATURDAY TASTINGS, CONTINUED

April 24: New Small-Estate Domestic Arrivals in San Francisco and Redwood City. We'll pour new arrivals from Napa, Sonoma and Santa Barbara. In Hollywood, we'll catch up to NorCal and taste 2007 Bordeaux. Look online for each store's tasting lineup.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 5-6:30 p.m. (NEW HOURS)
 April 1: Ancient Peaks; April 8: Preston Vineyards;
 April 15: TBA; April 22: TBA; April 29: Robert Sinskey Vineyards

In Redwood City, Fridays from 5-6:30 p.m.
 April 2: Chilean Imports with TGIC;
 April 9: Wines of Uruguay and Argentina with Tastevino;
 April 16: Wines of the Loire Valley; April 23: Corison Vineyards;
 April 30: Foxen Vineyards

In Hollywood, Thursdays from 5:30-7:30 p.m.
 April 1: Rhône; April 8: California Rhône Varietals
 April 15: Rosés; April 22: South American Wine;
 April 29: Wine 201-Burgundy (6-7:30 p.m.)

Special Hollywood Tastings
 Wednesday, April 14: Wine 101 from 6-7:30 p.m.

Sommelier Secrets **ASPARAGUS IS OKAY**

For the farmers' market obsessed, April means one thing: asparagus! For the food-and-wine-obsessed, April can present a pairing conundrum: asparagus? This herbaceous perennial native to Europe, Asia, and North Africa has been appreciated for its flavor, health benefits and ability to grow in soils where no other vegetable will grow (okay, and its shape) since the ancient Egyptians. It is also notorious for containing a chemical that reacts negatively with compounds in wine, particularly tannic reds and oaked whites. Luckily, this still leaves us with many options. If you can convince your relatives to step outside the comfort zone of Cab and Chard at your next gathering, and look to regions where asparagus is the local specialty for your wine inspiration, you and your asparagus will come out just fine.

2008 Roland Schmitt "Glantzberg" Riesling (\$16.99) White asparagus is king in Alsace. It is harder to cultivate because the spears must be grown without exposure to the sun. It is also less acidic and herbaceous than green asparagus, and it has mellower flesh and a subtle sweetness in flavor that drive Alsatians wild. Such is the passion for the spear in Alsace that it comes as no surprise that the regional wines make great asparagus pairings. The 2008 Glantzberg is a dry, crisp, broad Riesling made in the classic Alsatian style. It has the right balance of acidity and richness on the mid-palate to complement white asparagus served a number of ways, from simply prepared and drizzled with vinaigrette to the hearty classic Alsatian dish *asperges jambon*—ham and asparagus.

2006 Moulin de la Gardette "Cuvée Ventabren" Gigondas* (Was \$35; Now \$29.99) For meals featuring more complex asparagus preparations, such as grilled or prosciutto-wrapped asparagus served with roasted lamb or grilled steak, a red wine is a safer pairing. Lamb and asparagus are traditional dishes prepared for the feast of Easter, celebrated this time of year in all the classic wine regions of the world, and that says something to me about the range of pairing options. I'd opt for a flavorful, balanced red that has the body and texture to withstand the meat, but that is not too tannic or astringent as to disagree with the asparagus. A Southern Rhône blend of Grenache and Syrah from an approachable vintage like 2006, such as the "Cuvée Ventabren" Gigondas, is a great choice. With a nose of savory herbs and ripe black and red berry fruit, a textured mid-palate, fine sweet tannins and a long-lasting, savory finish, this promises to please everyone at the table, even asparagus.

Calling all Vegetarians and Vegans! There are many wines out there that make wonderful pairings with asparagus and the other fresh vegetables of spring. If you see asparagus in your future, are vegetarian/vegan, or are simply interested in trying veggie-friendly wines from all over the world, you can create your own personalized wine club through **K&L Personal Sommelier Service**. Visit KLWines.com/Sommelier.asp or write to chiarashannon@klwines.com to learn more about the options and benefits of the Personal Sommelier Service today!

Chiara Shannon



“Still, if you take look at the price of your favorite Napa Cabernet Sauvignon and compare it to, say, a 2007 Lynch-Bages, where fine wine has been made from the same dirt since at least 1741, a case can certainly made for value.”

There Comes a Time...Even in Bordeaux!

From the old Neil Young song: “There comes a time when you’re drifting, there comes a time when you settle down.” I hope the owners of Bordeaux’s most famous estates stop drifting and start settling down to the reality of this economy, or they will loose even more loyal customers here in America. Stable pricing, I think, is the key. We can always hope. That said, the 2009 vintage, which we will taste in late-March, looks to be outstanding; so brace yourselves for high prices!

When I returned from a tour of Bordeaux with my customers in June of 2008, I walked into my boss Clyde’s office and told him I was absolutely sure that I liked the 2007 vintage better than 2006! He was shocked. You could ask hundreds of people around this country who regularly evaluate Bordeaux and I believe you would find almost no one that shares my opinion. Why? Because they don’t want to argue with the big points. My reasoning is quite simple: the wines flat out taste better than 2006! Almost a year later, after returning from Bordeaux and tasting 2007 and 2008, Clyde came to my desk with a big smile and said to me, I agree with you about 2007.

The wines from 2007 feature sweeter, rounder and far more charming fruit than the 2006s, and they will drink very well young. Just because a vintage is “Classic” in style like 2006 and will age, does not make it great or even really good; wine is about enjoyment and 2007 will deliver this to the many people who love to drink the wines of Bordeaux. Thank goodness that every year is not a “vintage of the century” requiring 15- to 20-plus-years of age, or no one would be drinking any wine! Do I wish the wines were less expensive? Of course I do. And our currency is not helping us any. Still, if you take look at the price of your favorite Napa Cabernet Sauvignon and compare it to, say, a **2007 Lynch-Bages (\$69.95)**, where fine wine has been made from the same dirt since at least 1741, a case can certainly made for value. And there are lots of people that love to drink Lynch as well as the wines listed below; that was made very clear by the 60-plus customers at my last tasting that featured the (just-arrived) 2007s, and most commented as they left, “what a great tasting!”

The 2007s are to be enjoyed young and for people new to Bordeaux to learn from; the flavor profiles of these great estates are extremely consistent and from the exact same locations that made the legendary vintages like 2005, 2003, 2000, 1990, 1989, 1985, 1982, 1961, 1947 and 1945. The ground does not move my friends! As tasty as these wines are, they are indeed young and just arriving, and they will be even better with just a couple years to integrate and find their definition.

2007 Pavie Macquin, St-Emilion (\$48.99) There is nothing wrong with 2006 or 2007 on the Right Bank, that’s for sure, and these guys are on a roll! This is just beautifully focused, elegant Merlot with 25% Cab Franc and 5% Cab Sauv. I loved its natural purity and combination of bright, firm cherry fruit in fine harmony; a real pleasure.

2007 Cantemerle, Haut-Médoc (\$26.99) For years this great, elegant and flavorful fifth growth has flown under the radar and in the shadow of more famous estates; that is not the case any longer here at K&L as it is one of our top-selling wines rivaling names like Pichon, Barton and Cos. There are attractive flavors of sweet, round fruit and Cantemerle’s textbook earthy element on the nose and the palate. This wine is always one of Bordeaux’s greatest values!

2007 Haut-Bailly, Pessac-Léognan (\$59.99) This estate can do no wrong of late with its American owner, passionate director and fine winemaker. An elegant wine that is bright and fresh, with hints of pomegranate and zippy, spicy cherry fruit. Another winner from the “Lafite of the Graves.”

2007 Léoville-Barton, St-Julien (\$59.99) As usual, this is a big wine that will age very well, even from this vintage. Dark and zesty, loaded with spicy blackberry fruit with the signature elegance of St-Julien. K&L’s most popular Bordeaux.

2007 Montrose, St-Estèphe (\$69.99) Just like Barton, Montrose never waivers! This masculine wine is brisk, lively and firm, with zesty flavors of raspberry and red current.

2007 Suduiraut, Sauternes (375ml \$39.99) No question this will be a legendary wine from this estate, which has been making wine since 1670. Huge aromas of sweet, lush fruit, deep, thick and a touch tropical on the palate; the key is the fine acidity that balances all these expressive elements. Winemaker Pierre Montequet at his finest! It was just awarded 95 points by *Spectator*, too.

Please feel free to contact me with questions or for advice on the wines of Bordeaux at x2723 or email me at Ralph@KLWines.com. Cheers. And, since it’s finally baseball season...Go Giants!

Ralph Sands

STEVE BEARDEN *On Bordeaux*

There are an amazing number of fine, drinkable Bordeaux here at K&L right now to choose from. We still have plenty of wines from the '05 and '06 vintages and the '07s are arriving almost daily along with the tasty and fresh '08 whites. Most of my customers are picking a variety from all these vintages and walking out of the store with an eclectic and delicious mix of great wine. Here are some new arrivals that I strongly recommend.

2008 Reynon Bordeaux Blanc* (\$13.99) Mostly Sauvignon Blanc this vintage, and a great choice for Sancerre lovers. The aromas are flowery and fresh, with hints of citrus rind, mineral and lemon curd. The body is steely and crisp with a clean, lip-smacking finish of ripe grapefruit and minerals.

2008 Clos Floridene, Graves Blanc* (\$24.99) This white is bigger, richer and rounder than the Reynon, and it shows a deft oak influence. Full-bodied, rich and toasty, this has a middle of crushed melon and stone fruits, followed by a long, palate-cleansing finish of citrus oil and minerals.

2006 Reserve de la Comtesse, Pauillac (\$44.99) Almost one-third Merlot in this blend results in a supple and gentle wine with a velvety texture and a long finish. Sweet, almost cordial-like cherries make up the ripe mid-palate, while savory herbs and deeper black cherry notes express themselves on the silky finish.

2007 Paloumey, Haut-Médoc (\$19.99) This is an indication of how forward and easy drinking many of the '07s are going to be. Flashy and earthy, this soft, smooth wine hints at dusty plum and ripe cherry fruit, with good balancing acidity and gentle sweet tannins. Delicious tonight.

2007 Fleur Morange, St-Emilion (\$59.99) Modern in style and rich in flavor, this has coffee, chocolate, deep red fruit and a note of jam all in a surprisingly cool and elegant body. There are hints of iron and clay along with very fine tannin in this approachable but restrained wine. Decant and enjoy tonight.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

For the neophyte Bordeaux consumer, one of the most confusing and frustrating aspects of wine buying is the question of vintage. In Bordeaux, vintages DO matter! But it is not so much a question of only selecting "good" vintages and avoiding "bad" ones. Rather, it is a matter of matching one's preferred style to the particular character unique to the wines produced in any given year.

Take 2003, for instance. The summer was hot. Hotter than it had been in perhaps a century. Consequently, the best wines are super ripe and full-bodied. The **2003 Château Verdignan, Haut-Médoc (\$14.99)** is a textbook example. On the nose, there's ripe blackberry fruit with a soupçon of well-seasoned oak. In the mouth, ripe plum, black currant and cassis. The wine is richly textured with a thick, mouth-coating appeal. Lush, sensual and hedonistic. This is a wine to enjoy tonight.

By contrast, the weather in 2005 was nearly perfect for grape cultivation. Temperatures were warm and moderate during the day and cool at night. And there was just enough rain at precisely the right times. The immediate and powerful impression made by all the best 2005s is of big, mouthfilling fruit—rich, dark and ripe. There is good structure to these wines as well, with good acidity and tannin, but it's hard to detect under all that generous fruit. The **2005 Château Verdignan, Haut-Médoc (\$16.99)** is very much of this type. The first sip is like biting into a tart blackberry, plucked fresh off the vine. The BIG fruit is barely contained. Many will choose to drink this wine young, but there is sufficient character here to more than repay a few years in the cellar.

A more classic vintage, most of the 2006s have lovely fruit, but were quite a bit more reserved upon release than the 2005s. With another year in the bottle, however, many are much more expressive, revealing a classic profile, nicely balanced fruit and mineral notes and good structure. The **2006 Château Trébiac, Graves (\$14.99)** has some of the stony, flinty mineral character of the château's 2000 with a little of that generous, pretty 2005 fruit. Plum, spice and firm tannins. The **2006 Château Saint-Hilaire, Médoc (\$16.99)** has the same expressive nose of the prior vintage: lovely floral notes of crushed violets, sweet, ripe red cherry fruits and chewy tannins, while the **2006 Château Les Tours de Peyrat, Côtes de Blaye (\$14.99)** charms with its rich, dark, plummy nose, sweet fruit and dusty tannins. I love this Right Bank gem, if only for the 5% Malbec, which has almost disappeared from Bordeaux.

Jeff Garneau

"The 2007 Paloumey is an indication of how forward and easy drinking many of the '07s are going to be."

"In Bordeaux, vintages DO matter! But it is not so much a question of only selecting 'good' vintages and avoiding 'bad' ones. Rather, it is a matter of matching one's preferred style..."

“This is why one of my all-time favorite, desert island red wines has got to be Côte Rôtie.”

Wine 101: The Whitest Red

I drink five bottles of white wine for every bottle of red. No matter the season or the weather. Even those few times I choose a red wine, I look for one that tastes and smells white. Weird, maybe. But I like the floral quality of white wines, the lightness, the perfume. I like that drinking white wine refreshes one's mouth between bites of food.

This is why one of my all-time favorite, desert island red wines has got to be Côte Rôtie. This is meaty, manly Syrah, yes, but Syrah that is tempered both by a cool and extremely hilly locale as well as by a touch of co-fermented Viognier, adding lift, perfume and “femininity.” Ask anyone who knows me, femininity and I are practically indistinguishable. Heh.

“Côte Rôtie is a serious wine and it is rarely disappointing...”

Côte Rôtie is a serious wine and one that does not come cheap. And yet, they are rarely disappointing. For a special occasion and a special dinner, you deserve an occasional splurge. And when you can justify it, I highly recommend the Domaine Jamet, which holds parcels throughout the appellation and in many of Côte Rôtie's best sites. The **2006 Domaine Jamet Côte Rôtie (\$89.99)** is the brothers Jean-Luc and Jean-Paul's entry-level wine. Yes, it's steeply priced for me, too. Even with the employee discount. But drinking this reminds me why I love wine so very, very much. Black cherry jam, crystallized minerals, niçoise olives and crème de cassis, all there in abundance. But there is also that jubilant Viognier lurking with its white flower and honey note. If you love this wine as I do, you will want to marry the **2006 Domaine Jamet “Côte Brune” Côte Rôtie (\$189.99)**. Nowhere near ready to drink now, this limited release wine will blow your mind in 10 years or so when the tannins mellow and the astonishing aromatics are fully developed. Smoked ham hock, black olives, wild dried herbs and fig compote...If I go on, I may have to resort to expletives. And off-color words are not befitting a lady such as myself!

Elisabeth Schriber

BRICK'S BEER PICKS: BASEBALL AND BEER!

Baseball. Beer. They're two of my favorite things. Combine them with meat and you have something that is fairly untouchable in the hierarchy of my happy places. And there isn't a better confluence of the three than a Sunday afternoon game, tailgating in the parking lot of the Coliseum with your friends. Assuming you're able to figure out what kind of deliciousness to throw on the grill on your own, the next decision you'll face is: what kind of beer? You could bring the myriad of awesome canned beers out there (I've written about a few recently). I have, and will again many times over. But why not make it a bit more exciting this time around? Just remember to put your glass in the proper receptacle at the game; there's nothing worse than broken glass to dampen a game of catch.

Let's start with a sunny Corsican beverage that really knocked my socks off. Possibly the perfect spring beer, the **Brasserie Duyck “St. Druon” French Abbey Ale, France (750ml Inquire)** is not quite a true representation of an Abbey Ale, but if you don't take monikers too seriously, which I don't, this is one great beer. With a yeasty, sharp nose full of the requisite farm-y sharpness of French beers and the interesting local herbs providing a depth of interesting flavors on the palate, this is dangerously drinkable. It also does not hurt that this has just a hint of sweetness from the yeast and creamy carbonation throughout.

“Assuming you're able to figure out what kind of deliciousness to throw on the grill on your own, the next decision you'll face is: what kind of beer?”

Another thing that will make all the sodium from the likely array of sausages go down a bit easier is the **Panimoravintola Huvila ESB, Finland (500ml \$6.49)**. This is a true interpretation of an ESB—full of malt and finished with nicely bitter hops. Someone there must have spent some time in England because this is spot on. The orangey-gold color of the beer and substantial cream-colored head pour nicely into a straight-sided pint. The fruit-dominated nose lets you know that the malt is going to run the show with its plum, fig and toffee notes, but there are also some tangy hop aromas in there as well. This is so drinkable, and at 5.2% ABV it won't kill you the next day if you get sucked into its charms. Add the bittering nature of some—probably English-based (Challenger? Styrian Goldings?)—hops to the finish cuts the creamy overall feel of the beer, making this better than a lot of the bottled ESBs I've had over the years.

Let's wrap it up with the **Deschutes Brewery “Red Chair” NWA, Oregon (12oz \$1.49)**. This beer changes from one of the Bond Street Series beers this year to a Seasonal six-pack offering, allowing us to have a convenient carrying case for this gulpable beverage. People complained last year that it was not hoppy enough to be called an IPA, so they changed the style designation to a Northwest Pale Ale. This is a tad misleading considering this year's batch is way hoppier than last year's, which I loved, and would be considered incredibly hoppy by any standards outside the Western US. Anyhow, the beer is perfect for the spring, with snappy, citrus-like hops, a biscuity malt profile and precise carbonation that allows you to get lost in the company of friends and chatter about meaningless stats.

Bryan Brick

The Best Champagne We Have

FOR LESS THAN YOU MIGHT THINK!

A brand new container full of Champagne just arrived to fill our shelves—and just in time for me to leave for France! (I will be posting updates on our blog during my trip, and you can also “friend” me on Facebook; I’m “Champagne Gary Westby.” I’ll try and keep the up-to-the-minute news from Champagne coming.) A lot of old favorites were on this new container, Champagnes from Ariston, Bonville, Bruno Michel, Philippe Gonet and Collard-Picard, that have been out of stock. Scotty has dedicated his column this month to the wines from Launois and Marguet that have also arrived. In fact, Scotty stole one of my favorites, the **2002 Marguet Pere et Fils Grand Cru Brut Champagne* (\$49.99)** for his article... Among the bottles he left for me, I have picked out a few that I believe can compete with the very best from the Champagne region, regardless of price. Many of you have already enjoyed the **Franck Bonville “Cuvée Les Belles Voyes” Brut Blanc de Blancs Champagne* (\$69.99)** in previous years, and I am happy to report that it is back in stock. Only 3,000 bottles of this, Bonville’s top-of-the-line wine, are made each year from a tiny 1.75-acre plot of 80-plus-year-old Chardonnay vines on the mid slope of the Grand Cru of Oger. This wine is fermented and aged in barrel, and the finished product is stunning, complete Champagne. I find it to have the minerality and cut equal to the world’s best Blanc de Blancs, but considerably more richness and weight than Chardonnay from Champagne usually offers. Another very rich Chardonnay-based Champagne that is among the best in our stock is the **2002 Bruno Michel “Cuvée Millésime” Brut Champagne* (\$59.99)**. Also barrel fermented, this is a blend of 80% 45-plus-year-old Chardonnay and 20% 75-plus-year-old Meunier vines from the Michel estate. Bruno is practicing organic, and soon his non-vintage wines will be certified—the vintage wines will take another few years. Cinnamon and I had this bottle with sushi last week, and we were laughing out loud at how good it was. This Champagne has texture and creaminess to spare, but with a positively electric acidity. The Michel is incredibly dry, impossibly long Champagne that will improve for more than a decade in a good cellar.

Gary Westby

A Bounty of Bubbles for April

Over the past several months, we have had a lot of wet weather that will (I hope) ease our three-year-long drought. We have had a similar “drought” with our Champagne selection, and like the soothing rains, our “drought” has been eased by the arrival of a few containers of Champagne direct from France. Leading our new arrivals are the long-awaited wines of our favorite Blanc de Blancs producer: Launois. Situated in the prime village of Mesnil, Launois produces its own unique Blanc de Blancs Champagnes from premium grapes grown on some of the most expensive land in France. Foremost among these is the **NV Launois “Cuvée Reserve” Brut Blanc de Blancs* (\$34.99)**. This current release is primarily from the 2004 vintage, with a touch of 2001 reserve stock blended in. It has been on the lees for three years after complete stainless steel vinification. It has a fantastic nose of lemon zest, pine nuts and minerals. Citrus fruits abound on the palate, complemented by crisp minerality and the surprising delicacy and cream that Launois is famous for. No one-note bubbly, this. The **NV Launois “Quartz” Brut Blanc de Blancs* (\$34.99)** is the same blend of vintages with just four atmospheres of pressure (59psi) versus the six atmospheres (88psi) in the Cuvée Reserve. Less yeast and sugar in the Quartz means less leesy flavors and more green apple and brioche notes on the palate, as well as a delicate, less citrusy nose. A perfect Champagne to have by itself. Last, but certainly not least among the new Launois arrivals, is the highly age-worthy **2004 Launois Brut Blanc de Blancs* (\$44.99)**. The grapes for the vintage Blanc de Blancs come from older, mid-slope vineyards in Mesnil and Cramant. Produced completely from Grand Cru fruit, with a very appealing nose of white flowers, pastry dough and chalky minerality. Dry and focused, with green and yellow apples, Meyer lemon and fresh-baked bread flavors. Rich, with a full bead. A good choice to cellar for the next five years or more. I had a bottle of 1998 last winter and it was fantastic. My final pick for the month is the **2002 Marguet Pere et Fils Grand Cru Brut (\$49.99)**. So, what’s the tie-in with Launois? This wine is made by Benoit Marguet, who is also the vineyard manager at Launois. This wonderful Brut is a blend of 70% Chardonnay and 30% Pinot Noir from old vine vineyards located in the Côte de Blancs and the Montagne de Reims. All from Grand Cru vineyards. Aged in the bottle, on the yeast, for five years. A full nose with dark cherries, savory notes and minerals. On the palate, black cherries, yeast and toast. Long finish. Will also age well for the next three to five years.

Our cup runneth over!

Scott Beckerley

“I have picked out a few Champagnes that I believe can compete with the very best from the Champagne region, regardless of price.”

“We have had a similar ‘drought’ with our Champagne selection, and like the soothing rains, our ‘drought’ has been eased by the arrival of a few containers of Champagne direct from France.”

HIDDEN JEWELS *Eastern France's Jura*

Like a hidden jewel tucked away and almost forgotten in time and space, the Jura region, in the foothills of the French Alps, is one of France's most remote and esoteric. So let's shine a little light on it this month.

It is cold in the Jura, with more severe winters than in Burgundy, its neighbor to the west, albeit with similar soils. Although Burgundian grapes are grown here, for me the most interesting, exotic and completely unique wines are made with the local ones: Savagnin, which belongs to the Traminer family, as well as Trousseau and Poulsard. The wines range in style, too. For example, there's the intensely sweet "Vin de Paille," like the **2002 Berthet-Bondet "Vin de Paille" (375ml \$44.99)**, where the Savagnin grapes are left to dry on straw mats until they are almost raisins, then vinified into one of the rarest, longest-lived, not to mention absolutely obscure wines. A perfect pairing for foie gras or strong cheeses. And then there's Vin Jaune like the **2001 Domaine de la Tournelle "Vin Jaune" Arbois (\$59.99)**, which is the same grape made into a very dry wine. Similar to Fino Sherry, the wine is, in fact, kept under a layer of yeast known as *voile*, which is similar to the Jerez *flor*, and it is not topped off for two to three years, which gives its traditional oxidized style. It is a delight with the local cheese Comté and walnuts, or with the equally famous blue-footed chicken

Poulet-de-Bresse. Although not for neophytes, those wines offer incredible complexity and are best left open for a few hours before drinking.

The **2006 Domaine de Montbourgeau l'Etoile (\$19.99)** is another great wine from this region, made primarily from Chardonnay, but with a touch of Savagnin. It shows a delicate bouquet of nuts and stone fruit and is very beguiling. It pairs very well with smoked trout or salmon.

Jacques Puffeney is perhaps the best known producer from the region, and his **2006 Poulsard Arbois (\$24.99)** also demonstrates why the Jura fascinates me so much. Starting with its coral color, it may fool some into thinking it's a light, simple wine. It is not. It shows lots of wild berry flavors, along with spices, earthiness, tannins and plenty of minerality. This wine is not a quaffer, and will surprise even the most adventurous wine drinker. To be paired with exotic game, cheeses or just enjoyed by those willing to venture a bit into the forgotten wines of France.

Please keep in mind that these wines are made in miniscule amounts, and most of them stay in the region. So if they're sold out by the time you read this and you're interested, please let us know and we'll try to get more.

Jacques Moreira



Rhône Valley

Spring Awakening, Continued From Page One

No rosé selection would be complete without Tavel, a pink wine so famous that the entire appellation is devoted exclusively towards the production of these dry and, often, more substantial rosés. This year, we're thrilled to welcome back **Cave de Tavel's "Lauzeries" Tavel* (\$13.99)**. What I appreciate so much about this wine is its balance and consistency. Vintage after vintage, Cave de Tavel successfully produces a more robust, yet always balanced and never too heady (alcoholic) rosé that sets it apart from others from this appellation. The 2009 Cave de Tavel "Lauzeries" further builds upon this reputation, and for this reason, expect to see this wine front and center in our stores very soon.

Rhône, Rhône, Rhône! So much has been written about the stellar 2007 vintage that I find it challenging to top what has already been covered without slipping into excessive hyperbole. What I can tell you, with great enthusiasm, is that we will be receiving one more shipment of 2007 Rhônes from one of our favorite producers, **Château de Montfaucon!** Expect to see both the **2007 Château de Montfaucon Côtes du Rhône* (\$10.99)** as well as the **2007 Château de Montfaucon "Baron Louis" Côtes du Rhône* (\$17.99)**. A small number of **2007 Magnums (1.5L Inquire)** will also be available; however, I suspect that they will not last long. I have also put in for a few older vintages from the domaine, which will include magnums of the **2005 Côtes du Rhône** and **1998 Baron Louis**, as well as 750ml bottles of the **1997 Baron Louis**.

Many of the 2007 Châteauneuf-du-Papes have already made an appearance on our shelves, however **Domaine Chante Cigale** is known for releasing their wines a bit later than usual. The good news for us (and you!) is that both the **2007 Chante Cigale "Tradition" Châteauneuf-du-Pape***, which will be one of our Signature Wine Club selections, as well as the 95-point (Robert Parker) **2007 Chante Cigale "Vieilles Vignes"* (\$49.99)** will grace our shelves. The "Tradition," with its more open and exuberant flavor profile and softer tannins, can be enjoyed now and over the next five years while you wait for the more intense and structured "Vieilles Vignes" to integrate and mature.

And finally, hopping across the Rhône Valley to Gigondas, we find our dear friend Jean-Baptiste Meunier at **Moulin de la Gardette**. K&L has been a fan of these elegantly-styled Rhônes for well over 10 years, and this enthusiasm continues with Jean-Baptiste's 2007s. The **2007 Moulin de la Gardette "Tradition,"*** which will also be a Signature Club selection, is a Grenache-based red with effusive nuances of red berry fruits, spice and cocoa. The **2007 Moulin de la Gardette "Ventabren"* (\$29.99)** is an age-worthy red built to cellar for six or more years.

All of these, plus more vinous gems from the South of France are headed our way in the next few months. I do hope that you will find the opportunity to try them!

Mulan Chan-Randel

“The bottom line is that this is a great, affordable Cab blend that drinks much more expensive than it is.”

Brick’s Backyard Picks: No Foolin’

April Fools’ Day is a great holiday. One of my faves, actually. It’s an excuse to play jokes and pranks on all of the people you love. Not that I need one, really, but it typically makes it easier for the pranked to swallow. I think my predilection for this foolin’ comes from my Grandpa Billy; and he has it in his blood. Born on Halloween, he has always been a little on the mischievous side. On his birthday he always had the house on the block that all of the kids were scared to go to, and some of the things that he did to my parents after their wedding/honeymoon are just legendary. Today you can still catch that sparkle in his eye when he comes up with something good. I have a lot to live up to, and I take every opportunity I can to practice, just not with booze. So instead of recommending some sick jokes, like one of Zugelder’s Haz bottles, Story’s \$70 Hungarian Merlots or the latest Absinthe from some dude’s bathtub, here are two of my favorite wines of the year so far.

Any early favorite list of mine has to begin with the **2007 Hirsch Vineyards “San Andreas” Sonoma Coast Pinot Noir (\$59.99)**. Yeah, yeah, I know it is \$60, but nobody will be disappointed with the investment. This is simply one of the best Pinots in a great North Coast Pinot vintage. The wow nose is similar to a great Premier Cru Volnay: bright, sappy, dripping with Bing cherry, sandalwood and mushroom, and displaying a great, deep sense of the land from which it comes. This wine comes off as savory and feminine, no Hacksaw Jim Duggan hitting you over the head with a two-by-four here. Rhubarb, raspberry, more sandalwood, cola and pomegranate flavors are all on a pretty frame displaying structure more rooted in acidity than tannin. This has incredible potential for the future, and it will surely be one of my top wines of 2010.

The Hirsch is a hard act to follow, but I think the **2006 Stone Edge Farm “Surround” Sonoma Valley Cabernet Sauvignon (\$23.99)** will surprise most people with its quality-to-price ratio. From four organically farmed vineyards, this is a blend of 76% Cabernet Sauvignon and 24% Merlot aged for 30 months in 65% new French oak barrels. The

bottom line is that this is a great, affordable Cab blend that drinks much more expensive than it is. I actually thought of the Kathryn Kennedy “Lateral” when I tasted this wine, and most of you know how much we all love that wine here at K&L. Mocha, cassis, violet and sassy olive notes combine in this wildly expressive nose. Big and broad, this is a mouth-filling wine with bushels of cherry and darker

black fruits like plum and blueberry, much more than most would expect for the price. But where this really sets itself apart is in the balance, poise and complexity of fruit it displays. It doesn’t just walk in and go all Ric Flair with the largest WOOOO it can muster. There is a sort of quiet confidence, a determination that is rarely seen in wines of its ilk.

Bryan Brick

WINERY TO WATCH: DOMAINE BEGUDE

Far away from the monolithic châteaux of Bordeaux or the saucer-shaped galets of Châteauneuf-du-Pape is the *Midi*, a notably vague, moniker for the country’s large, less famous, though often no less historic, winegrowing region: the Languedoc-Roussillon.

One of our favorite producers from this often overlooked region is **Domaine Begude**, whose 25 hectares of organically-tended vineyards are tucked into the foothills of the Pyrenees between 1,000 and 2,000-foot above sea level in the sub-appellation of Limoux. The altitude, huge diurnal temperature swings and limestone-clay soils at Begude, which have been planted to vine since the 16th century, seem better suited to growing cooler-climate grapes like Chardonnay, Pinot Noir and Sauvignon Blanc than the more than heat-resistant ones like Grenache and Syrah that dominate the South of France. Owners James and Catherine Kinglake recognize this, and cultivate some of the most interesting wines we’ve found from the region.

The wines of Domaine Begude offer the immediate drinking pleasure and fruit-forward fun of New World wines, with the restraint, minerality and sense of place you find in more Old World ones. For me, that means wines that will please many palates—not always an easy feat—making them ideal for dinner parties or large celebrations...like weddings! Planning my own wedding this year has made me fiercely budget-conscious, particularly given the crummy economy. Nonetheless, I’m reticent to sacrifice quality on the wines I serve at my wedding (or the ones I drink to keep me calm while figuring out seating charts).

The wines we have coming in this month—from the **2009 Domaine Begude Pinot Noir Rosé* (\$12.99)** to their **Sauvignon Blanc* (\$12.99)**, which many on our staff have compared to Sancerre, to the controversial (and, technically, illegal) **L’Exotique* (\$15.99)**, blended from Grüner Veltliner, Chenin Blanc and Sauvignon Blanc—are exciting and promising and, as always, affordable. I’ve got my eyes to the sea, impatiently awaiting their arrival, just in time, I hope, to help me ease back into work after my honeymoon.



Leah Greenstein

“Evening Land Vineyards has already made quite a name for themselves. Their debut 2007 releases received lots of great reviews and even landed on several of 2009’s “Top 100” lists (long after you heard about them here)...”

“Matthew Rorick of Forlorn Hope is clearly a man who has a passion for interesting varietals, not necessarily large volume and sales.”

Doug Davidson’s **NORTHWEST CORNER**

I hope everyone made it through April Fools’ Day without anyone switching the salt and sugar in the house—or even worse, the Burgundy with the Oregon Pinot! In case they did, don’t worry, we’ve got plenty of good stuff to replace it.

First up is a great new find for us—the **2008 WildAire “Timothy” Willamette Valley Pinot Noir (\$17.99)**. WildAire is a fairly new venture started in 2005 by Matt and Jean Driscoll, transplants from Virginia who moved to Oregon to follow their dream of making premium Pinot Noir. As a “virtual” winery, the Driscolls use purchased fruit from some of Oregon’s best vineyards and work out of the state-of-the-art facilities at Illahe Vineyards in Dallas, Oregon. Named in honor of Matt Driscoll’s father, this wine is a blend of fruit from the Momtazi, Clay Court, Illahe, and Lia’s vineyards, aged for 10 months in 20% new French oak. The resulting wine shows great raspberry and dusky cinnamon spice aromatics. On the palate, there’s lots of soft, tasty red berry fruit backed up by great balance and structure, ending with a touch of grip and lingering spice. This is a wine that shows that you don’t need to spend a fortune to find delicious and complex Pinot from Oregon!

Evening Land Vineyards has already made quite a name for themselves. Their debut 2007 releases received lots of great reviews and even landed on several of 2009’s “Top 100” lists (long after you heard about them here in the July ’09 newsletter). This year they have a new, more affordable entry in their lineup, the **2008 Evening Land Vineyards Oregon Pinot Noir (\$24.99)**. This blend of fruit from Southern Oregon (50%), the Eola-Amity Hills (30%) and the Dundee Hills (20%) is made by the great winemaking team of Dominique Lafon and Isabelle Meunier. It has a great expressive nose of black cherry and a touch of characteristic Oregon forest floor, following through with a nice, lush mouthfeel offset by bright acidity. This wine provides a great opportunity to experience this producer’s wines at a slightly friendlier price than their single vineyard releases.

DiStefano winery in Woodinville has been making great Washington wines for more than 25 years, but is new to us. Owner/winemaker Mark Newton, and winemaker Hillary Sjolund craft a variety of Bordeaux-style wines, among them the **2004 DiStefano “Sogno” Columbia Valley Red Blend (\$17.99)**. This wine is primarily composed of Cabernet Franc (91%) and shows the great aromatic characteristics of that grape when grown in Washington State, with tangy red currant, spice and a touch of green peppercorn. This wine continues with great varietal flavor on the palate, showing blackberry, cocoa, spice and some nice chewy tannins on the finish. A must-try for all you lovers of Cab Franc out there—and for all you lovers of great Washington wines.

Doug Davidson

BOUTIQUE CORNER

*Facing west from California’s shores,
Inquiring, tireless, seeking what is yet unfound,
I, a child, very old, over waves, towards the house of maternity,
the land of migrations, look afar,
Look off the shores of my Western sea, the circle almost circled;
For starting westward from Hindustan, from the vales of Kashmere,
From Asia, from the north, from the God, the sage, and the hero,
From the south, from the flowery peninsulas and the spice islands,
Long having wander’d since, round the earth having wander’d,
Now I face home again, very pleas’d and joyous,
(But where is what I started for so long ago?
And why is it yet unfound?)*

—“Facing West from California” by Walt Whitman

Every now and then you meet a winemaker that makes you think, Yes! This is the reason I got into this business. I have had the good fortune to meet many of them—the interesting and occasionally eccentric people who have an amazing talent to make great wine—people like Greg Brown, Philip Togni, Dr. Jerry Seps and now Matthew Rorick. Matthew is the owner/winemaker at Forlorn Hope. And Forlorn Hope is not your everyday winery. Matthew scours California looking for the odd and uncommon varietals like Sémillon, Torrontes, Verdelho and Tinto Cão. This is clearly a man who has a passion for interesting varietals, not necessarily large volume and sales. The **2008 Forlorn Hope “La Gitana” California Torrontes (\$19.99)** has a lovely floral and tropical nose, with crisp minerality and a stony mid palate. Lean and clean with beautiful acidity, it’s truly a one-of-a-kind California white.

The **2006 Forlorn Hope “Mil Amores” Amador County Portuguese Blend (\$28.99)** is another must-try. A blend of Touriga Nacional, Tinto Cão and Tinta Roriz, it is a big, black- and blue-fruited wine with beautiful spice and earthiness wrapped around it. The tannins are firm, yet lush.

Michael Jordan

TREY'S *Premiere Napa Valley Picks*

A group of us here at K&L just got back from Napa. We were at Premiere Napa Valley, a barrel auction for the trade that is held each February. The days that lead up to the auction are filled with winery open houses and tastings throughout the Valley. One of our favorites every year is "Open that Bottle Night" at Cliff Lede Vineyards. Attendees bring bottles from their cellars to pop open for the crowd. This year the wines were paired with tasty eats from a taco truck and a pizza truck, which pulled right up to the winery. Cliff Lede also poured their two current releases: the **2008 Cliff Lede Napa Valley Sauvignon Blanc (\$21.99)** and the **2006 Cliff Lede Stags Leap District Cabernet Sauvignon (\$54.99)**. I always like their Sauvignon Blanc. It is crisp, bright and fresh, with a nice creamy mid-palate. The Cabernet is drinking well right now. Sturdy, dense and ripe, this wine needs air and shows black cherry and currant fruit with hints of spice, vanilla and tobacco. Fans of California Cabernet will love this one.

Another high point of our Napa trip was a huge supplier tasting at Chateau Boswell. We bought several of the wines poured there, including the **2007 Melka Cellars "CJ" Napa Valley Cabernet Sauvignon (\$47.99)**, the **2007 Keever Yountville Cabernet Sauvignon**

(\$89.99) and a new little find, the **2007 Little Lion "Volunteer" Napa Valley Cabernet Sauvignon (\$24.99)**. The 2007s are showing excellent, and many of the property owners can't wait to release them.

The trip was also a chance to taste many 2008 barrel samples. Overall I thought the 2008s showed pretty well. Quality is high and production will be down. Sadly, I think the 2008s will most likely be overshadowed by the better publicized 2007s.

This year I noticed more appellation tastings than in prior years, which gives an opportunity to focus on specific regions in Napa. The Oakville and Yountville tastings had many stars. Some of my favorites to watch for in the coming months are the **2007 Ghost Block, Dominus** and **Kapsandy** wines.

And what was the wine of the trip? For me it was a **1991 Château Palmer** magnum, which we brought to dinner at Bouchon. After I got back, I had a chance to taste it again, this time out of a 750ml. If you are looking for a Bordeaux that has some bottle age and is aromatic and lush, you must try this wine. We are currently selling the **750s for \$189**.

Trey Beffa



Hollywood Hot Pix

DOMESTIC RHÔNE STYLE

There are a tremendous number of producers working throughout California making world class Rhône-style wines. Here are two producers from the Central Coast, which in my opinion is where the most exciting Rhone based wines are coming from, that are just starting to get the attention they deserve.

Sans Liege is the brain-child of Curt Schalchlin, who worked for David Corey of Core Wines and Russell From and Mac Myers of Barrel 27, Herman Story and McPrice Myers. Definitely pushing the envelope for richness, you wouldn't mistake the Sans Liege wines for their French counterparts, but they reflect how well these varietals express themselves in California. First, is the 2009 **Sans Liege "Les Jeunes" Santa Barbara County Rosé (\$16.99)**, a blend of 75% Grenache and 25% Mourvèdre that promises to be one of the highlights of rosé season. The **2008 Sans Liege "Call to Arms" Paso Robles White Rhône Blend (\$24.99)** is a Rhône-style white blend reminiscent of the richer wines from the Southern Rhône. It combines 70% Grenache Blanc and 30% Roussanne, all from Alta Colina Vineyard in Paso Robles. It has a thick, marmalade-like texture with apple and fig flavors, but still enough acid backbone to keep it focused. The **2008 Sans Liege "Côtes du Coast" Paso Robles White Rhône Blend (\$21.99)** is a blend of 45% Viognier, 36% Roussanne and 19% Marsanne, It has much more tropical nuance to it than the Call to Arms, and the Viognier does not overwhelm. With orange peel, pineapple and guava notes in the forefront, this should be a great foil for Thai food. The **NV Sans Liege "Prophetess" Santa**

Barbara County Rhône Blend (\$38.99) is an assemblage of 56% Syrah and 44% Mourvèdre from the 2007 and 2008 vintages. This has lots of richness and power to it. It is extremely limited and won't last long. Another new highlight from Sans Liege is a second label called Groundwork. The **2007 Groundwork Santa Barbara County Grenache (\$18.99)** is a hedonistic example of this grape varietal. It has copious amounts of red cherry fruit, some spice notes and a smooth easy finish. It is not huge on structure, so don't think to put this one away, but it is pure pleasure in a glass right now and for the next couple of years.

One of Curt's inspirations in the wine industry is Russell From of Herman Story. Russell named the label after his maternal grandfather, though Russell himself is now often called Herman when he runs into fans. His wines are artfully packaged and full throttle out of the bottle. We sometimes call them baby Sine Qua Nons for fans who like to drink that hallowed cult wine but don't want to spend the cult dollars on it. The **2007 Herman Story "On the Road" Santa Barbara County Grenache (\$34.99)** is the first vintage of this wine, and it is truly excellent, with wonderful aromas of black cherries, spicebox and tar. Sourced from the Lerner and Santa Barbara Highlands Vineyards (with a splash of fruit from Paso), it is a wild wine like its name implies. Finally, the **2007 Herman Story "Nuts & Bolts" California Syrah (\$34.99)** is full bodied, loaded with blackberry, sage, sandalwood and pepper. This terrific wine should take a few years in the cellar well but doesn't really need it.

Keith Mabry

K&L buys many imported wines directly from the producers or négociants, often finding wines that are not available in the US market, getting them to you for less. No middlemen! These are just some of our DIs. Others are indicated by an asterisk* throughout the newsletter. See them all at KLWines.com.



ALSACE/LOIRE

2008 Charles Baur Pinot Blanc Alsace* \$12.99

This elegant wine is one of the most food-friendly whites on the planet, and it is especially scrumptious when paired with seafood and delicate chicken dishes.

2006 Charles Baur "Pfersigberg" Gewürztraminer Grand Cru* \$21.99

This wine is very concentrated and comes from one of the most famous Grand Cru vineyards in Alsace. The site's gravelly soils, with rich deposits of magnesium, give the wine elegance, finesse and freshness. Well-balanced, but still on the big end of scale, this 2006 displays aromas of roses, acacia and exotic fruits. It is best served with poultry, fish or fruit-based desserts.

2008 Boulay Sancerre Chavignol Blanc * \$21.99

This wine transcends what you think of Sauvignon Blanc—it is much more than a simple quaffer, with aromas of candied grapefruit, mandarin orange, lime and wildflowers. But what really sets it apart is its mineral-infused personality.

2008 Delhommeau "Cuvée St-Vincent" Muscadet* \$11.99

Soft, wet minerals coated with honeydew and citrus. Nicely textured from beginning to end, with good weight and a fantastically long finish.

2008 Domaine Cherrier Sancerre Blanc* \$16.99

Fresh lime, kiwi and honeydew are balanced by a profound minerality. A very lithe and racy wine, indeed, and an archetypal Sancerre!

CHAMPAGNE

Launois "Cuvée Reserve" Brut Blanc de Blancs* \$34.99

This Champagne is all Chardonnay and all Grand Cru from the villages of Mesnil, Oger, Cramant and Avize—a roll call of the finest crus for Chardonnay in all of Champagne and all Veritas. The aromatics of this Champagne are like polished white Burgundy, with a touch of pine nut and minerals. The flavors are broad and rich.

Ariston Aspasie Brut Rosé Champagne * \$32.99

This Champagne is a blend of half and half Pinot Noir and Meunier. The color comes from 12% Meunier that is vinified red, from an old-vine plot that gets quite ripe. It is a very pretty tarnished pink color and has a lazy bead from more than 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.

RED BURGUNDY

2007 Domaine Fèry Bourgogne Rouge* \$23.99

This has nice weight and bit of spice on the palate, with an open and approachable character. It is made by Pascal Marchand, and has some structure to accompany the lovely fruit. It's a terrific wine!

2006 Domaine Fèry Savigny-lès-Beaune "Ez Connardises"* \$27.99

Bottled unfiltered and unfiltered, this is lovely, rich and very long on the palate. A terrific value from this wonderful village.

2007 Domaine Fèry Morey-St-Denis* \$39.99

Rich and spicy, with very black fruit notes. Supple and approachable with lots of mid-palate fruit and a long finish. Structured and good, with both red and black fruit notes on the nose. A terrific value!

WHITE BURGUNDY

2007 Cave de Lugny Chardonnay de Chardonnay* \$10.99

A crisp, unoaked Chardonnay with a creamy texture and a refreshing

finish. This delightful white pairs well with chicken, fish or lighter vegetable stir-fries.

2008 Domaine Louis Moreau Petit Chablis* \$13.99

Several years after the sale of the négociant Moreau Pere & Fils, Louis Moreau has regained the right to use his family name and a portion of the family Grand and Premier Cru vineyards, and is making lovely Chablis.

2008 Domaine des Nembrets Denis Barraud St-Véran* \$14.99

This St-Véran is rich and focused, with good length. Although very appealing and open, this is also pure and unoaked and has a lovely finish.

2008 Domaine de Biéville (Louis Moreau) Chablis "VV"* \$17.99

The Biéville is always a bit rounder in character than the Louis Moreau estate Chablis, but it retains the same sense of freshness and bright minerality to accompany its lovely floral notes. The finish is unmistakably Chablis, with notes of limestone, oyster shells and white flowers.

2008 Domaine Paul Pernot Bourgogne Blanc* \$19.99

The bright and elegant entry is followed by characteristic Puligny minerality, a very nice creamy middle and slightly citric notes on the finish. Overall, this is a delight, easy to drink and lovely. Pernot's Bourgogne always contains a fair amount of declassified Puligny-Montrachet and it shows.

RHÔNE/FRENCH REGIONAL

2008 Domaine de la Maurelle Côtes du Rhône* \$9.99

Always a favorite here at K&L, the 2008 Domaine de la Maurelle Côtes du Rhône exhibits juicy berry fruits along with very subtle hints of tapenade, grilled herb and mineral notes. A direct buy makes this an even better deal, but even at a significantly higher price, this delicious Rhône red (based on Grenache) would still be a steal.

2007 Domaine de Mayran Côtes du Rhône-Villages* \$10.99

This 2007 Grenache-based Rhône possesses generous amounts of deep red fruits along with just a hint of spice and white pepper. The tannins are ripe and fine, making this elegant red the perfect accompaniment to a wide variety of Mediterranean-inspired dishes.

2007 Mas du Bouquet Vacqueyras* \$14.99

90 points ST: "Deep ruby. Rich blackberry and kirsch aromas are complicated by candied flowers, anise and garrigue, with a sexy note of cola coming up with air. Sweet dark berry flavors coat the palate, firming by fine-grained tannins that are quickly absorbed by the fruit."

2006 Chante Cigale Châteauneuf-du-Pape* \$24.99

The 2006 Châteauneuf-du-Pape has a dark ruby/plum color and a sweet black cherry and currant nose with notes of loamy soil intermixed with a hint of nori (the seaweed wrapper used in sushi restaurants), as well as pepper and lavender. It is very spicy and that, of course, is a signature of the 2006s.

2006 Château Viranel "Tradition" Saint-Chinian Rouge* \$7.99

This juicy and very food-friendly red offers up beaucoup du flavor with berries, spice, garrigue and minerals amid a soft though persistent finish. 80% of the cuvée is aged in traditional tanks, with the remaining 20% aged in oak barrels.

2007 Domaine Courtois Vinsobres* \$12.99

Vinsobres is a newly-created appellation located at the northern end of the Southern Rhône. Here, the noble Syrah grape excels, as a cooler mesoclimate allows the varietal to ripen more slowly and retain excellent levels of acidity. Think of Vinsobres as the best of the Northern and Southern Rhône.



K&L buys many imported wines directly from the producers or négociants, often finding wines that are not available in the US market, getting them to you for less. No middlemen! These are just some of our DIs. Others are indicated by an asterisk* throughout the newsletter. See them all at KLWines.com.

SPAIN/ARGENTINA

Gran Sarao Brut Cava Penedes* \$9.99

According to Robert Parker: "The non-vintage Brut offers yeasty, wheat-thin aromas, persistent small bubbles, and crisp, dry, citrus and green apple flavors. Drink it over the next 12-18 months. This is an excellent value in sparkling wine from Gran Sarao. It is a custom cuvée selected and bottled for the importer."

2004 Zarus Barrica Ribera del Duero* \$14.99

From *Wine Spectator*: "A smooth texture and well-integrated tannins give this red an appealing elegance. Cherry, vanilla and light herbal flavors are bright and lively. Drink now through 2012."

2007 Acústic "Acústic" Monstant* \$19.99

Back and every bit as tasty as the previous vintage, this staff favorite shows beautiful black cherry and blackberry fruit aromas with extraordinary freshness, purity and lift on the palate.

2006 Montevejeo "Festivo" Malbec Mendoza* \$11.99

Showing all of the pure plum and dark berry fruit of the 2004, Montevejeo's 2006 also has considerably more complexity, a touch of minerality (not too common a descriptor for Malbec, but the good ones have it), excellent texture, mid-palate depth and just loads of character.

ITALY

2005 Rocca di Montegrossi "Geremia"* *Inquire*

This blend of 60% Merlot and 40% Cabernet Sauvignon spent 18 months in Allier oak barrels. It reveals awesome richness and depth with a level of juiciness and mid-palate generosity that the San Marcellino doesn't quite have. The wine remains extremely fresh and primary in its expression of dark macerated cherries

2004 Collemattoni Brunello di Montalcino* \$46.99

95 points *Wine Spectator*: "Delivers fabulous aromas of crushed raspberries, cherries and strawberries, with flowers and a hint of vanilla bean. Full-bodied, with a solid core of fruit and silky tannins. Dense and very long. A serious, powerful and complex red."

2004 Ferrero Brunello di Montalcino* \$34.99

Full-bodied, ripe, sultry, lush, smooth and warm on the palate. If Brunello were made in Napa this would be from Calistoga, next to Chateau Montelena. This is a wine you can drink now, but you will also want to put some away for a few years to let it blossom completely. 91 points from the *Wine Spectator*.

2008 Ermacora Pinot Grigio* \$14.99

This is no industrial Pinot Grigio—it is the real McCoy. It has wonderful fruit and minerals on the nose, is loaded with pear and apple and is concentrated and superbly balanced with body and an elegant finish.

2008 Ermacora Pinot Bianco* \$14.99

This is the wine Ermacora is known for in Italy. Perfectly balanced, the Pinot Bianco has incredible depth, concentration and focus, with a hint of green apples and good acidity. It is rich and creamy, with custard-like flavors, and it is full-bodied on the palate. Balanced and complex. If you can hold onto it, this wine will age over the next two to three years.

NEW ARRIVAL PORTS DIRECT FROM A UK CELLAR:

1963 Graham Port \$299.99

97 points *Wine Spectator*: "This is a monumental wine with a great balance of fruit and tannin..."

1977 Dow Port \$119.99

94 points *Wine Spectator*: "Dark ruby, with rich raspberry earth, and fruit aromas. Full-bodied with an excellent balance of full tannins and generous berry flavors..."

1977 Taylor Port \$189.99

97 points *Wine Spectator*: "Good ruby color still. The nose is fresh, with lots of crushed berry and plum, with a hint of piecrust..."

1983 Graham Port \$99.99

93 points *Wine Spectator*: "A superb achievement from a very underrated year. Deep dark ruby-purple, with rich floral and violet aromas, full-bodied, with masses of strawberry flavors."

1985 Fonseca Port \$119.99

95 points *Wine Spectator*: "A hard, take-no-prisoners Port, extremely powerful and still closed when last tasted. Deep inky color, with concentrated blackberry and raisin aromas, full-bodied, with massive raisin flavors, a superb backbone and a very long finish."

1992 Taylor Port \$249.99

100 points Robert Parker: "Taylor's 1992 Vintage Port is unquestionably the greatest young port I have ever tasted. It represents the essence of what vintage port can achieve. The color is an opaque black/purple, and the nose offers up fabulously intense aromas of minerals, cassis, blackberries, licorice, and spices, as well as extraordinary purity and penetration. Yet this is still an unformed and infantile wine. If Château Latour made a late-harvest Cabernet Sauvignon, I suspect it might smell like this. In the mouth, the wine is out of this world, displaying layer upon layer of concentrated black fruits backed by well-integrated tannin and structure..."

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 he/she 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. Plus we've got some incredible impeccably cellared older vintages you should not miss.



1955-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30 (1996-2006)

1999 Fourcas Hosten (375ml)	\$9.99
1999 Moulinet, Pomerol	\$29.99
2001 Verdignan, Haut-Médoc	\$12.99
2003 Coufran (375ml)	\$8.99
2003 Potensac, Médoc	\$19.99
2003 Verdignan, Médoc- <i>Ralph pick!</i>	\$14.99
2004 Coufran, Médoc	\$12.99
2004 Lalande-Borie, St-Julien	\$21.99
91 points from Clyde. Delicious wine. Classic.	
2004 Mille Roses- <i>As good as 2005!</i>	\$11.99
2004 Verdignan, Haut-Médoc	\$12.99
Fabulous bargain. Super classic and delicious.	
2005 Bad Boy Bordeaux Thunevin*	\$19.99
Collector's label banned in the USA. Good too.	
2005 Bailly de Camensac, Médoc*	\$19.99
Second wine of Camensac. Sweet and elegant!	
2005 Chantegrive, Graves	\$19.99
2005 d'Arche, Haut-Médoc*	\$19.99
2005 Ducluzeau, Listrac*	\$19.99
2005 Fourcas-Dupre, Listrac*	\$19.99
2005 La Couronne, Mont St Emil*	\$14.99
Extremely rich and quite delicious. Exceptional Right Bank value. 91 points from Clyde.	
2005 La Garde, Pessac	\$24.99
2005 Lanessan, Médoc*	\$26.99
Back in again and better than ever!	
2005 Laubarit "VV" Bordeaux*	\$11.99
2005 Leonie, Graves*- <i>Just in!</i>	\$19.99
2005 L'Avocat, Graves*	\$17.99
2005 Marquis de Calon, St-Estèphe	\$29.99
2005 Peyraud, Côtes de Blaye*	\$10.99
2005 Picque Caillou Rouge, Pessac	\$24.99
2005 Plaisance, Côtes de Bordeaux	\$19.99
2005 Plain Point, Fronsac*	\$19.99
2005 Sarget de Gruaud Larose	\$19.99
2005 St-Jacques de Siran*- <i>Best buy</i>	\$14.99
2005 Valentons Canteloup*	\$10.99
2005 Villegeorge, Haut-Médoc*	\$19.99
2006 Birot, Bordeaux*- <i>K&L Favorite</i>	\$9.99
2006 Bourgneuf, Pomerol	\$29.99
2006 Cantemerle, Haut-Médoc	\$29.99
2006 Cantemerle (1.5L)	\$59.99
2006 d'Aiguilhe, Côte de Castillon	\$24.99
2006 Fonreaud, Listrac*	\$9.99

2006 Grand Bateau, Bordeaux*	\$9.99
2006 Joanin Becot, Castillon*	\$19.99
2006 Haut Nadeau, Bordeaux Sup*	\$11.99
2006 Larmande, St-Emilion*	\$19.99
2006 La Chapelle aux Moines*	\$19.99
2006 La Grave à Pomerol	\$29.99
2006 Les Tours de Peyrat "VV"*	\$14.99
2006 Puygueraud, Castillon	\$14.99
2006 Seigneurs d'Aiguilhe*	\$14.99

CLASSIC WINES (1955-2005)

Pichon-Lalande Direct from the Château

1955 Pichon-Lalande (1.5L)	\$999.00
1959 Pichon-Lalande (1.5L)	\$1,999.00
1961 Pichon-Lalande (1.5L)	\$2,999.00
These classics are direct from the property.	
1988 Pichon-Lalande, Pauillac	\$179.00
Just drank this beauty. 10 more years.	

Siran Large Formats Direct From the Property and in Perfect Condition

1982 Siran, Margaux (3L)	\$299.00
1982 Siran, Margaux (5L)	\$449.00
1982 Siran, Margaux (6L)	\$599.00
1986 Siran, Margaux (1.5L)	\$139.00
1986 Siran, Margaux (3L)	\$269.00
1986 Siran, Margaux (5L)	\$399.00
1986 Siran, Margaux (6L)	\$499.00
Just drank this great, old school wine at Campanile. Fantastic with some air.	
2000 Siran, Margaux (1.5L)	\$119.00
1975 Poujeaux, Médoc (1.5L)	\$179.99

Château Palmer

1961 Palmer, Margaux	\$2,399.00
1975 Palmer, Margaux	\$199.00
1979 Palmer, Margaux	\$199.00
1989 Palmer, Margaux	\$399.00
Four wines just arrived from Mahler-Besse.	

1989 Clos du Marquis, St-Julien	\$89.99
1990 Chasse-Spleen, Médoc	\$109.99
1991 Pichon-Lalande (5L)	\$799.99
1991 Palmer, Margaux- <i>Stunning!</i>	\$189.99
1995 Grand Pontet, St-Emilion	\$49.99
1996 Clos du Marquis, St-Julien	\$79.99
1996 Haut-Bages Libéral, Pauillac	\$69.99
1996 Grand Pontet, St-Emilion	\$59.99
1996 Lagrange, St-Julien	\$99.99
1996 Mouton-Rothschild, Pauillac	\$329.00
1997 Grand Pontet, St-Emilion	\$39.99
1997 Malartic-Lagravière, Pessac	\$39.99

1998 Smith Haut Lafitte (1.5L)	\$199.00
1999 Cos d'Estournel, St-Estèphe	\$99.99
1999 Bourgneuf, Pomerol (1.5L)	<i>Inquire</i>
1999 Kirwan, Margaux	\$64.99
2001 Grand Pontet, St-Emilion	\$39.99
2001 Larrivet-Haut-Brion, Pessac	\$39.99
2001 Latour, Pauillac (1.5L)	\$599.00
2001 Pontet-Canet, Pauillac	\$59.99
2001 Smith Haut Lafitte (1.5L)	\$199.99
2001 Cos d'Estournel, St-Estèphe	\$139.99
2002 Cos d'Estournel, St-Estèphe	\$119.99
2004 Pontet-Canet, Pauillac	\$49.99
2004 Pontet-Canet, Pauillac (1.5L)	\$109.99
On WS Top 100 Wines of 2007 and 93 points!	
2005 Gruaud Larose, St-Julien	\$54.99
95 points <i>Wine Enthusiast</i> .	
2005 Larmande, St-Emilion (1.5L)	\$59.99
92 points <i>Wine Spectator</i> . A fabulous value!	
2005 Léoville-Barton (1.5L)	\$229.99
96 points WS: "Delivers breathtaking aromas of blackberry, currant, licorice and flowers. Full-bodied, with a solid core of fruit..."	
2005 Lynch-Bages, Pauillac	\$89.99
93 points WS: "Displays very beautiful aromas of crushed blackberry and dark chocolate, with a hint of coffee. Best after 2015."	
2005 Pichon-Lalande, Pauillac	\$89.99
93 points <i>Wine Spectator</i> .	

SAUTERNES

1959 Caillou, Sauternes	\$219.00
1967 Caillou, Sauternes	\$199.99
1996 Rieussec, Sauternes	\$69.99
2000 d'Yquem (375ml)	\$159.99
2001 Petit-Védrines, Sauternes	\$24.99
2001 Doisy-Védrines, Sauternes	\$49.99
2005 de Fargues (375ml)	\$59.99
2005 Lafaurie-Peyraguey	\$32.99
2005 Guiraud, Sauternes	\$54.99
2005 Guiraud, Sauternes (375ml)	\$29.99
2005 Rayne-Vigneau, Sauternes	\$29.99
2005 Rieussec, Sauternes	\$59.99
2006 Climens (375ml)	\$49.99
2006 Rieussec, Sauternes (375ml)	\$36.99
2007 Haut Charmes (375ml)	\$14.99
2007 Carmes de Rieussec	\$29.99
2007 Laurie-Peyraguey (375ml)	\$26.99
2007 Petit-Védrines (375ml)	\$11.99 \$21.99
2007 Rayne-Vigneau, Sauternes	\$42.99
2007 Sigalas Rabaud, Sauternes	\$49.99
2007 Suduiraut (375ml)	\$39.99



Overshadowed by the ebullient 2005s, the 2006 Bordeaux are really starting to come around and show classic Bordeaux character. And the carefully-selected, newly-arriving 2007s promise fantastic Bordeaux drinking pleasure that you'll be able to enjoy *before* you start collecting Social Security.

2006 and 2007 Bordeaux In Stock

The '06 vintage is classic, and the steadily arriving, '07s will offer fantastic near- and mid-term drinking.

2006 CLASSIC BORDEAUX

- Cheval Blanc, St-Emilion** \$449.99
- Cheval Blanc, St-Emilion (1.5L)** \$899.99
- Cos d'Estournel, St-Estèphe d'Armailhac, Pauillac** \$84.99
- Cos d'Estournel, St-Estèphe d'Armailhac, Pauillac** \$39.99

91 points Robert Parker: "The dark ruby/purple-hued, mid-weight, elegant 2006 possesses sweet tannin as well as abundant concentration."

- Grand Puy Lacoste, Pauillac (1.5L)** \$99.99
- 92 points Robert Parker.

- Langoa-Barton, St-Julien** \$49.99
- Langoa-Barton, St-Julien (1.5L)** \$89.99

91 points *Wine Spectator*: "Shows violet and blackberry, with hints of raisin. Full and velvety, with lovely-textured tannins and plenty of ripe fruit on the finish. Balanced and rich. Best after 2013."

- Léoville-Barton, St-Julien (3L)** \$289.99
- Léoville-Poyferré, St-Julien** \$49.99
- Léoville-Poyferré, St-Julien (1.5L)** \$129.99
- 93 points *Wine Enthusiast*.

- Margaux, Margaux (1.5L)** \$799.99
- Palmer XIXth Century Historical** \$149.99

In the olden days, Bordeaux estates would routinely add Syrah (Hermitage) to their red wine for additional depth, color and alcohol. Palmer has brought back the old style, in an extremely limited fashion, of course, for a lucky few that will get to sample this fascinating and very tasty wine.

- Palmer, Margaux** \$199.99
- Palmer, Margaux (1.5L)** \$399.99

93 points *WS*: "Coffee, plum and spices on the nose follow through to a full body, with lovely fruit and a soft, silky-textured finish. Very balanced and beautiful, with lots of violet, new wood and richness. Long. Needs time."

- Pierre de Lune, St-Emilion** \$39.99
- 90-92 points Robert Parker: "Owned by Tony Balu, the régisseur of an up-and-coming St-Emilion star, Clos Fourtet, this hedonistic effort is a blend of 90% Merlot and 10% Cabernet Sauvignon."

- Pichon-Baron, Pauillac** \$99.99
- Pichon-Baron, Pauillac (1.5L)** \$169.99
- 93 points *WE* and 92 *RP*.

- Reserve de Comtesse Lalande** \$44.99

Just arrived! Could be better than 2005!

- Smith Haut Lafitte Rouge, Pessac** \$39.99
- 93 points Robert Parker: "A top-notch success, the dense ruby/purple-colored 2006 Smith-Haut-Lafitte offers aromas of smoky, juicy black currants, graphite, earth, truffles, and forest floor. Full-bodied with superb purity, noticeable but sweet tannins, this round, generous, long wine should drink nicely for 15-20+ years."

- Talbot, St-Julien (1.5L)** \$89.99

2007 BORDEAUX IN STOCK

- Branaire-Ducru St-Julien (1.5L)** \$99.99
- 91 points *Wine Enthusiast*.

- Calon-Ségur, St-Estèphe** \$59.99
- Cantemerle, Haut-Médoc** \$26.99

- Cantemerle, Haut-Médoc (1.5L)** \$49.99
- Cantemerle, Haut-Médoc (3L)** \$99.99

- Clos Fourtet, St-Emilion** \$49.99
- d'Aiguilhe, Castillon** \$24.99

- Duhart-Milon, Pauillac** \$49.99
- Fleur Morange, St-Emilion** \$59.99

- Haut-Bailly, Pessac-Léognan** \$59.99
- Haut-Bailly (1.5L)** \$119.99

91 points *Wine Enthusiast* and 91 points *Wine Spectator*: "Shows complex aromas of dark fruits, with bitter chocolate and floral notes. Full-bodied, with silky tannins. Very well-integrated and long. Builds on the palate. Best after 2013."

- Kirwan, Margaux** \$39.99
- 91 points *Wine Enthusiast*.

- La Conseillante, Pomerol** \$99.99
- La Croix de Beaucaillou, St-Julien** \$29.99

- Fleur de Bouïard, Lalande Pomerol** \$29.99
- Larcis Ducasse, St-Emilion** \$44.99

- L'Arossee, St-Emilion** \$44.99
- Léoville-Barton, St-Julien** \$59.99

- Léoville-Barton (1.5L)** \$119.99
- 94 points *Wine Enthusiast*. 92 points *Wine Spectator*: "This has a wonderful nose for the vintage, with blackberry, currant and cigar box. Complex and full-bodied, with layers of ripe, polished tannins and a very long finish. Juicy, yet refined and agile. Best after 2014."

- Lynch-Bages, Pauillac** \$69.99
- Lynch-Bages (1.5L)** \$139.99

- 93 points *Wine Enthusiast*.
- Margaux, Margaux** *Inquire*
- 93 points *Wine Enthusiast*.

- Montrose, St-Estèphe** \$69.99

- Paloumey, Médoc** \$19.99
- Pape-Clément, Pessac** \$119.99
- 91 points *Wine Enthusiast*.

- Pavie-Macquin, St-Emilion** \$48.99
- Phelan-Ségur, St-Estèphe** \$29.99

- Pichon-Lalande, Pauillac** \$89.99
- 91 points *Wine Enthusiast*.

- Quinault L'Enclos, St-Emilion** \$29.99
- Rouget, Pomerol** \$34.99

- St-Pierre, St-Julien** \$39.99
- Vieux-Château-Certan, Pomerol** \$89.99

WHITE BORDEAUX

- 2005 Laville Haut-Brion, Pessac** \$229.00
- 2006 L'Avocat Blanc*** \$14.99

Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.

- 2006 Smith Haut Lafitte Blanc** \$39.99
- 93 points Robert Parker: "Another gorgeous white Graves from this vintage, this wine offers up notes of honeysuckle, lanolin, sweet citrus, and hints of orange peel as well as quince and white currants. It is medium to full-bodied, with fresh acidity, subtle nuances of smoky oak, and a long finish."

- 2007 Cantelys Blanc, Pessac*** \$19.99
- Toasty aromas and quite rich on the palate.
- 2007 Grand Village Blanc** \$14.99
- 2007 Larrivet-Haut-Brion Blanc** \$39.99
- 2007 Pavillon Blanc, Margaux** \$159.99
- 91-95 points *Wine Spectator*: "This is superracy and stylish, with mineral, lemon, lime, pineapple and papaya. Full, yet balanced and fresh, crisp and long. Wonderful!"

- 2007 Smith Haut Lafitte Blanc** \$79.99
- 2008 La Gatte Blanc, Bordeaux*** \$10.99
- Superb balance and quite rich.

- 2008 Roquefort Bordeaux Blanc*** \$12.99
- A spicy, dry white. A staple at K&L for years.

- 2008 St-Jean des Graves, Graves*** \$13.99
- One of our favorites for many years. Lovely minerality. Clean and crisp.

- 2008 Château Reynon VV*** \$13.99
- 2008 Clos Floridene, Graves*** \$24.99
- These two Denis Dubourdieu wines have just arrived and they're excellent.

- 2008 La Gatte Rosé*** \$9.99
- A saignée of very fine Merlot, this makes a wonderful year-round accompaniment to shellfish, white meats, smoked meat and fish.

K&L has a broad selection of top domestic wines from California, Oregon and Washington and many hard-to-find and high-scoring gems. Go to KLWines.com for up-to-the-minute inventory.



CABERNET SAUVIGNON

2005 Bella Vetta "Ami's"	\$19.99
2005 Beringer "Private Reserve"	\$79.99
2005 Ch Montelena "Estate"	\$104.99
2005 Conn Creek "Ltd Release"	\$16.99
2005 Etude, Napa	\$64.99
2005 Guilliams, Spring Mountain	\$44.99
2005 Hall Vineyards, Napa	\$34.99
2005 Mount Eden "Saratoga"	\$24.99
2005 Rombauer, Napa	\$34.99
2005 Sojourn, Sonoma Valley	\$46.99
2005 Spring Mountain "Estate"	\$44.99
2005 Terra Valentine, Spring Mtn	\$29.99
2006 Anderson's "Reserve"	\$49.99
2006 Audelssa, Sonoma Valley	\$29.99
2006 BV "Georges de Latour"	\$69.99
2006 BV "Tapestry"	\$34.99
2006 Benziger, Sonoma	\$15.99
2006 Bishop's Peak, Paso Robles	\$12.99
2006 Buehler, Napa	\$21.99
2006 Cliff Lede, Stags Leap	\$54.99
2006 Estancia, Paso Robles	\$21.99
2006 Far Niente, Oakville	\$109.00
2006 Fidélitas, Columbia Valley	\$21.99
2006 Groth, Napa	\$39.99
2006 Groth "Reserve"	\$89.99
2006 Hess Estate "Allomi"	\$21.99
2006 Honig, Napa	\$30.99
2006 Joseph Phelps, Napa	\$44.99
2006 Kathryn Kennedy "Lateral"	\$24.99
2006 Ladera "Howell Mountain"	\$69.99
2006 Ladera, Napa	\$28.99
2006 Lewelling, St Helena	\$44.99
2006 Napa Angel "Aurelio's"	\$79.99
2006 Napa Angel, Napa	\$34.99
2006 Opus One, Napa	\$165.00
2006 Raymond "Reserve"	\$26.99
2006 Robert Craig, Howell Mtn	\$59.99
2006 Robert Mondavi, Napa	\$17.99
2006 Robert Mondavi Oakville	\$34.99
2006 Rubicon Estate "Cask"	\$59.99
2006 Sequoia Grove, Napa	\$32.99
2006 Seven Hills "Klipsun"	\$31.99
2006 Shafer "One Point Five"	\$46.99
2006 Silverado, Napa	\$34.99
2006 Sterling "SVR"	\$27.99
2006 Stone Edge Farm "Surround"	\$23.99
2006 The Show, California	\$11.99
2006 Urbanite Cellars "Amplio"	\$10.99
2006 Viña Robles "Huerhuero"	\$14.99

2007 Alexander Valley "Wetzel"	\$14.99
2007 Avalon, Napa	\$11.99
2007 Cadence "Coda"	\$25.99
2007 Caymus "Special Selection"	\$109.00
2007 Caymus, Napa	\$59.99
2007 Cimarone "3CV-Bank"	\$19.99
2007 Coho "Headwaters"	\$39.99
2007 Decoy, Napa	\$27.99
2007 DeLille Cellars "D2"	\$39.99
2007 Foxglove, Paso Robles	\$13.99
2007 Hollis, Napa	\$34.99
2007 J Lohr "Seven Oaks"	\$12.99
2007 Joseph Carr, Napa	\$19.99
2007 Justin "Savant"	\$36.99
2007 Kirkham Peak, Napa	\$17.99
2007 Lander-Jenkins, California	\$9.99
2007 Layer Cake, Napa	\$24.99
2007 Lewis Cellars, Napa	\$76.99
2007 Lewis Cellars "Reserve"	\$114.99
2007 Louis M Martini, Sonoma	\$11.99
2007 Murphy-Goode, Alex Valley	\$14.99
2007 Philip Togni "Tanbark Hill"	\$38.99
2007 Seven Hills "Ciel du Cheval"	\$32.99
2007 Seventy Five "Amber Knolls"	\$16.99
2007 The Show, California	\$11.99
2007 T-Vine Cellars "Red Tail"	\$44.99
2007 Vineyard 29 "CRU"	\$51.99
2008 Esser Vineyards, California	\$5.99
2008 McManis, California	\$8.99
Cain "NV6"	\$32.99
J Bookwalter "Subplot #23"	\$13.99

MERLOT

2004 Silverado, Napa Valley	\$24.99
2005 Ch Souverain, Alex Valley	\$14.99
2005 Etude, Sonoma Valley	\$28.99
2005 Matanzas Creek, Sonoma	\$29.99
2006 Havens, Napa	\$6.99
2006 Kirkham Peak, Napa Valley	\$17.99
2006 Rombauer, Napa Valley	\$27.99
2006 Stags Leap Winery, Napa	\$24.99
2006 Stephen Vincent, California	\$9.99
2007 Duckhorn, Napa	\$49.99
2007 Shafer, Napa	\$39.99
2008 Charles Smith "Velvet Devil"	\$11.99

PINOT NOIR

2006 Anderson, Willamette Valley	\$49.99
2006 BearBoat, Russian River	\$17.99
2006 Calera "Reed"	\$49.99
2006 Domaine Serene "Evenstad"	\$54.99

2006 Mount Eden "Estate"	\$44.99
2006 Varner "Spring Ridge"	\$19.99
2006 Vergari "Van der Kamp"	\$34.99
2007 August West "Graham"	\$49.99
2007 Calera, Central Coast	\$19.99
2007 Carmel Road, Monterey	\$14.99
2007 Copain "Tous Ensemble"	\$23.99
2007 Domaine Serene "Yamhill"	\$37.99
2007 Edna Valley "Paragon"	\$16.99
2007 Etude, Carneros	\$35.99
2007 Flowers, Sonoma Coast	\$37.99
2007 Foley, Sta Rita Hills	\$28.99
2007 Hitching Post "Cork Dancer"	\$24.99
2007 J Swan "Cuvée de Trois"	\$26.99
2007 Ken Brown, Santa Barbara	\$29.99
2007 La Crema, Sonoma Coast	\$19.99
2007 MacMurray, Central Coast	\$14.99
2007 Morgan "Twelve Clones"	\$26.99
2007 Olivet Lane, Russian River	\$21.99
2007 Patz & Hall, Sonoma Coast	\$33.99
2007 Paul Mathew, Russian River	\$29.99
2007 Poppy, Monterey	\$10.99
2007 Redemption "Mission Ranch"	\$29.99
2007 Robert Sinskey, Carneros	\$31.98
2007 Roshambo, Sonoma Coast	\$14.99
2007 Saintsbury, Carneros	\$23.99
2007 Steele, Carneros	\$19.99
2007 Taz, Santa Barbara	\$17.99
2007 Varner "Hidden Block"	\$34.99
2007 Walter Hansel "Cuvee Alyce"	\$34.99
2007 Walter Hansel "South Slope"	\$34.99
2007 WH Smith "Maritime"	\$39.99
2008 A to Z, Oregon	\$15.99
2008 Au Bon Climat, Sta Barbara	\$19.99
2008 Belle Glos "Meiomi"	\$23.99
2008 Brewer-Clifton, Sta Rita Hills	\$34.99
2008 Brooks, Willamette Valley	\$21.99
2008 Byron, Santa Maria Valley	\$19.99
2008 Castalia "Rochioli Vineyard"	\$49.99
2008 Cazar, Russian River	\$19.99
2008 Ken Wright "Nysa Vineyard"	\$45.99
2008 Ken Wright "Savoya"	\$45.99
2008 Ken Wright "Shea"	\$45.99
2008 Lioco, Sonoma Coast	\$29.99
2008 Lucky Star, California	\$8.99
2008 Roessler "Red Label"	\$27.99
2008 Westrey "Oracle"	\$24.99
Le Cadeau, Oregon	\$25.99

SYRAH & PETITE SIRAH

2005 Arcadian "Sleepy Hollow"	\$15.99
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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.

2006 Aubin Cellars "Verve"	\$19.99
2006 Bonny Doon "Le Pousseur"	\$14.99
2006 Ramey "Shanel Vineyard"	\$34.99
2006 Roshambo "Justice"	\$14.99
2006 Stags Leap Petite Sirah	\$32.99
2007 Amavi, Walla Walla Valley	\$27.99
2007 Copain "Tous Ensemble"	\$15.99
2007 J Runquist "R"	\$17.99
2007 J Runquist "Salman" PS	\$24.99
2007 Lewis Cellars "Hudson"	\$54.99
2007 Lewis Cellars, Napa	\$62.99
2007 T-Vine Cellars Petite Sirah	\$34.99
2007 Viña Robles "Jardine" PS	\$19.99
2008 McManis Petite Sirah	\$9.99

ZINFANDEL

2005 Carol Shelton "Maple"	\$29.99
2006 Bradford Mtn, Dry Creek	\$19.99
2006 Carol Shelton "Monga Zin"	\$17.99
2006 Fritz, Dry Creek Valley	\$14.99
2006 Haywood "Rocky Terrace"	\$29.99
2006 Ravenswood "Barrica"	\$19.99
2006 St Francis "Old Vines"	\$12.99
2006 Storybook Mtn "Reserve"	\$49.99
2006 T-Vine Cellars, Napa	\$29.99
2006 Unti Vineyards, Dry Creek	\$23.99
2006 Vino Noceto "OGP"	\$25.99
2006 Wall Cellars, Napa	\$13.99
2007 Adelaida "Michael's Estate"	\$22.99
2007 Alexander Valley "Sin Zin"	\$14.99
2007 Amphora Estate, Dry Creek	\$22.99
2007 Artezín, Mendocino	\$14.99
2007 Four Vines "Dusi Vineyard"	\$29.99
2007 Frog's Leap, Napa	\$23.99
2007 J Runquist "Z"	\$19.99
2007 Klinker Brick "Old Vine"	\$14.99
2007 M&D "7 Deadly Zins"	\$11.99
2007 Rombauer, Napa	\$26.99
2007 Seghesio "Old Vines"	\$29.99
2007 Sextant Central Coast	\$14.99
2007 Sobon Estate "Fiddletown"	\$14.99
2007 Sobon Estate "Rocky Top"	\$12.99
2007 Valley of the Moon, Sonoma	\$10.99
2008 Brown Estate, Napa	\$34.99
2008 Orin Swift "Saldo"	\$27.99
2008 Seghesio, Sonoma	\$19.99
2008 Shenandoah "Special Reserve"	\$9.99

MISC REDS

2003 Sean Thackrey "Aquila"	\$29.99
2005 Palmina Nebbiolo	\$25.99

2005 Purisima Canyon, Sonoma	\$9.99
2006 Viña Robles "Signature"	\$28.99
2007 Beckmen "Cuvée Le Bec"	\$18.99
2007 Erna Schein "Ste Fumée"	\$39.99
2007 Hey Mambo "Sultry Red"	\$8.99
2007 Lewis Cellars "Alec's Blend"	\$54.99
2007 Margerum "M5"	\$23.99
2007 Seventy Five "The Sum"	\$19.99
2007 Unti Vineyards "Petit Frere"	\$19.99
2008 Folie à Deux "Menage à Trois"	\$8.99
2008 Infinity Syrah-Grenache	\$10.99
2008 Orin Swift "The Prisoner"	\$34.99
2008 Palmina Dolcetto	\$15.99
Boeger "Hangtown Red #38"	\$10.99
Marietta "Old Vine Red Lot #51"	\$9.99
Urbanite Cellars "Redart"	\$9.99

CHARDONNAY

2006 Freestone "Ovation"	\$29.99
2006 Freestone "Fog Dog"	\$23.99
2006 J Vineyards, Russian River	\$19.99
2006 Sonoma-Cutrer, Sonoma	\$21.99
2007 Byron, Santa Maria	\$19.99
2007 Donum, Carneros	\$49.99
2007 Etude "Estate"	\$19.99
2007 Foley, Sta Rita Hills	\$24.99
2007 Grgich Hills, Napa	\$34.98
2007 Groth, Napa	\$21.99
2007 Heron, California	\$9.99
2007 Januik "Cold Creek"	\$24.99
2007 Jordan, Russian River	\$27.99
2007 Kendall Jackson "Vintner's"	\$12.99
2007 Kistler "Les Noisetiers"	\$59.99
2007 La Crema, Sonoma Coast	\$16.99
2007 MacRostie, Carneros	\$17.99
2007 Melville "Estate-Verna's"	\$18.99
2007 Mer Soleil "Silver"	\$24.99
2007 Miner Family, Napa	\$19.99
2007 Neyers, Carneros	\$24.99
2007 Nickel & Nickel "Truchard"	\$39.99
2007 Olivet Lane, Russian River	\$19.99
2007 Patz & Hall, Napa	\$31.99
2007 Ramey, Sonoma Coast	\$29.99
2007 Shafer "Red Shoulder Ranch"	\$44.99
2007 Talbott "Logan"	\$15.99
2007 Taz, Santa Barbara	\$15.99
2008 Au Bon Climat, Sta Barbara	\$16.99
2008 Brewer-Clifton, Sta Rita Hills	\$34.99
2008 Buehler, Russian River	\$11.99
2008 Ch Ste Michelle, Columbia Vly	\$8.99
2008 Columbia Crest Grand Estates	\$9.99

2008 Cuvaison, Carneros	\$15.99
2008 Domaine Alfred "Stainless"	\$12.99
2008 Edna Vineyards "Paragon"	\$9.99
2008 Far Niente, Napa	\$44.99
2008 Four Vines "Naked"	\$10.99
2008 Foxglove, Central Coast	\$10.99
2008 Hess Select, Monterey	\$8.99
2008 Kali Hart, Monterey	\$13.99
2008 Kalinda, Napa	\$17.99
2008 Lander-Jenkins, California	\$9.99
2008 Lewis Cellars "Barcaglia Ln"	\$57.99
2008 Lewis Cellars "Reserve"	\$57.99
2008 Lewis Cellars, Russian River	\$42.99
2008 Lioco, Sonoma County	\$19.99
2008 Lucky Star, California	\$8.99
2008 McManis, California	\$7.99
2008 Napa Cellars, Napa	\$14.99
2008 Newton "Red Label"	\$16.99
2008 Neyers, Carneros	\$24.99
2008 Rombauer, Carneros	\$29.99
2008 Scott Family "Dijon Clones"	\$16.99
2008 Stuhlmuller, Alex Valley	\$20.99
2008 Talley Estate, Arroyo Grande	\$25.99
2008 ZD, California	\$24.99

SAUVIGNON BLANC

2007 Castle Rock "Reserve"	\$9.99
2007 Snowden, Rutherford	\$17.99
2008 Cakebread, Napa	\$24.99
2008 Ch St Jean Fumé Blanc	\$10.99
2008 Cliff Lede, Napa	\$21.99
2008 Duckhorn, Napa	\$26.99
2008 Grgich Hills Fumé Blanc	\$26.99
2008 Hall Vineyards, Napa	\$16.99
2008 Honig, Napa	\$13.99
2008 Joel Gott, California	\$8.99
2008 Kalinda, Mendocino	\$11.99
2008 Voss, Rutherford	\$14.99
2008 Wildhurst "Reserve"	\$8.99
2009 Groth, Napa	\$15.99

MISC WHITES

2007 Highflyer Viognier	\$15.99
2007 Maysara Pinot Gris	\$15.99
2008 A to Z Pinot Gris	\$10.99
2008 Alta Mesa "Silvaspoon"	\$14.99
2008 Benton Lane Pinot Gris	\$14.99
2008 Chehalem "3 Vineyards" PG	\$16.99
2008 J Vineyards Pinot Gris	\$14.99
2008 King Estate Pinot Gris	\$14.99
2008 Pine Ridge Chenin-Viognier	\$10.99

To get email updates on wines that aren't in the newsletter, or to be the first with an opportunity to buy, get on Greg's "Italian Wine Update" email list by emailing greg@klwines.com or calling Greg at 877-559-4637 x1413.



MISC TUSCANY

2008 Tenuta di Sesta "Camponovo" Sangiovese*	\$6.99
2008 Maritma "4 Old Guys" Sangiovese-Outstanding Value!	\$7.99
2007 Frescobaldi "Castiglioni" Chianti	\$9.99
2005 Isole e Olena Chianti Classico-90 points ST	\$11.99
2007 Villa Pillo "Borgoforte"	\$11.99
2007 La Mozza I Perazzi Morellino di Scansano	\$15.99
2007 Ferrero Rosso di Montalcino*	\$15.99
2006 Tenuta Monteti "Caburnio" Super Tuscan*	\$16.99
2006 Castello di Monsanto Chianti Classico Riserva-91 points RP	\$17.99
2006 Frescobaldi Nipozzano Chianti Rufina Riserva	\$18.99
2007 Tenuta dell'Ornellaia "Le Volte"-90 points RP	\$22.99
2007 Marchesi dè Frescobaldi "Tenuta Castiglioni"-93 points WS	\$21.99
2005 Tenuta Monteti "Monteti" Super Tuscan*	\$26.99
2004 Ferrero Brunello di Montalcino*-91 points WS	\$34.99
2004 La Velona Brunello di Montalcino-92 points WS	\$34.99
2004 Fattoria dei Barbi Brunello di Montalcino-93 points WS	\$39.99
2004 Caparzo Brunello di Montalcino-91 points RP	\$39.99
2007 Tenuta San Guido "Guidalberto"	\$44.95
2004 Talenti Brunello di Montalcino-93 points RP	\$44.99
2004 Collemattoni Brunello di Montalcino*-95 points WS	\$46.99

The nose is immediately full of plums and sweet vanilla. On the palate, it expands into a pool of cultured lushness that flows broadly across the palate. This is a wine that is polished, showing layers of ripe plums and sweet toasty oak. It has a certain charm that seems to go beyond a simple recipe of winemaking with good balance. (Greg St. Clair)

2007 Tenuta dell'Ornellaia "Le Serre Nuove"-92 points WS, RP	\$49.99
2006 Fontodi "Vigna del Sorbo" Chianti Classico Riserva	\$62.99

93 points Robert Parker's *Wine Advocate*.

2004 La Gerla "Vigna gli Angeli" Brunello-92 points WS	\$71.99
2004 Altesino "Montosoli" Brunello-95 points WS	\$74.99
2004 Poggio Antico "Altero" Brunello-92 points WS	\$74.99
2001 Fattoria dei Barbi Brunello Riserva-93 points WS	\$79.99
2006 Fattoria Le Pupille "Saffredi"*	\$84.99

96 points Robert Parker's *Wine Advocate*.

2006 Marchesi dè Frescobaldi "Giramonte"-97 points WS	\$89.99
2006 Tenuta dell'Ornellaia -97 points RP	\$169.99

MISC PIEDMONT

2008 Fontanafredda "Briccotondo" Barbera	\$10.99
2008 La Montagnetta "Il Ciaret" Freisa Chiaretto* (Rosato)	\$12.99
2007 Icardi "L'Aurora" Cortese	\$13.99
2007 La Montagnetta "Bugianen" Freisa d'Asti*	\$14.99
2008 Renato Ratti Dolcetto d'Alba	\$14.99
2006 Bricco del Cucù "San Bernardo "Dogliani"* (Dolcetto)	\$19.99
2007 Angelo Germano "La Solegiatta" Barbera	\$19.99
2007 Angelo Germano Nebbiolo d'Alba	\$19.99
2008 Renato Ratti Nebbiolo d'Alba	\$19.99
2004 Angelo Germano Barolo	\$29.99
2005 G.D. Vajra "Albe" Barolo	\$29.99

2004 Travaglini Gattinara	\$29.99
2004 Reverdito "Codane" Barolo-90 points WS	\$34.99
2005 Ruggeri Corsini "Corsini" Barolo*	\$42.99
2004 Mauro Veglio "Arborina" Barolo	\$43.99
2004 Mauro Veglio "Castelloto" Barolo	\$44.99
2001 Travaglini Gattinara Riserva	\$54.99
2005 Clerico "Ciabot Mentin Ginestra"-96 points RP	\$89.99
2005 Clerico "Pajana"-95 points RP	\$89.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2008 Contesa Vino Sfuso Rosso	\$6.99
2008 Blason Pinot Grigio*	\$8.99

It's back! The best value in Pinot Grigio.

2008 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2008 Blason Cabernet Franc*	\$9.99
2008 Ermacora Friulano*-2 glasses GR	\$14.99
2008 Ermacora Pinot Grigio*-2 glasses GR	\$14.99
2008 Ermacora Pinot Bianco*-1 glass GR	\$14.99
2008 Convento Muri-Gries Pinot Grigio	\$14.99
2007 Bastianich Friulano	\$15.95
2008 Santa Margherita Pinot Grigio	\$18.99
2007 Jermann Chardonnay	\$19.99
2007 Jermann Ribolla Gialla	\$19.99
2007 Jermann Pinot Grigio	\$19.99
2005 Ermacora "Riùl" Super Friulian Red*	\$21.99
2008 Pacherhof Grüner Veltliner-91 points RP	\$22.99
2007 Cantina Valle Isarco "Aristos" Kerner-2 Glasses GR	\$25.99
2007 Ermacora Picolit* (500ml)	\$49.99

PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

2008 Tormaresca "Neprica"	\$8.95
2008 Il Trullo Primitivo del Salento	\$8.99
2007 Vinosia Primitivo di Salento IGT	\$9.99
2007 Fujanera "Lamadali" Negroamaro*	\$12.99
2007 San Francesco Cirò	\$12.99
2008 Valle dell'Acate "Case Ibidini" Nero d'Avola	\$12.99
2008 Fujanera "Arrocco" Nero di Troia*	\$14.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2008 Gulfi Cerasuolo di Vittoria	\$16.95
2007 Benanti "Rosso di Verzella" Etna Rosso	\$16.99

According to RP: "...A mid-weight, ethereal red with pretty aromatics and a soft, delicate core of small red fruits, flowers and spices. The wine offers lovely balance and freshness in a feminine, weightless style. Anticipated maturity: 2009-2011."

2007 Romanelli Montefalco Rosso	\$17.99
2005 Pasetti "Testarossa" Montepulciano d'Abruzzo	\$25.99
2004 Benanti "Serra della Contessa" Etna Rosso-93 points WA	\$39.99
2004 Antonelli "Chiusa di Pannone" Sagrantino-3 Glasses GR	\$49.99

92 points *Tanzer's IWC*: "...Displays lovely balance for a Sagrantino with the Antonelli-signature silky tannins and great length. Very well done."



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 Dom. Louis Moreau Chablis Grand Cru "Les Clos"*	\$44.99
2008 Maison William Fèvre Chablis "Champs Royaux"	\$18.99
2007 Dom. Bernard Defaix Chablis 1er Cru "Vaillons"	\$26.99
2007 Dom. Bernard Defaix Chablis Grand Cru "Bougrons"	\$49.99
2007 Dom. Louis Moreau Chablis Premier Cru "Vaillons"*	\$24.99
2007 Dom. Louis Moreau Chablis Grand Cru "Les Clos"*	\$46.99
2008 Dom. Louis Moreau Petit Chablis*	\$13.99
2008 Dom. de Biéville (Louis Moreau) Chablis VV*	\$17.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Dom. A-F Gros Pommard 1er Cru "Pézerolles"	\$50.99
2000 Dom. Francois Parent Pommard 1er Cru "Epenots"	\$49.99
2000 Dom. Francois Parent Pommard 1er Cru "Rugiens"	\$51.99
2005 Emile Chandesais Mercurey 1er Cru "Clos du Roy" *	\$23.99
2005 Dom. Desertaux-Ferrand Beaune 1er Cru "Les Sceaux"	\$35.99
2005 Chanson Beaune 1er Cru "Bastion"	\$39.95
2005 Chanson Pernand-Vergelesses 1er Cru "Les Vergelesses"	\$29.95
2005 Dom. Desertaux-Ferrand Côte de Nuits-Villages	\$24.99
2006 Maison Faiveley Bourgogne Rouge "Joseph Faiveley"	\$17.99
2006 Dom. Blain-Gagnard Chassagne-Montrachet 1er Cru	\$23.99
2006 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets"	\$74.99
2006 Joseph Drouhin Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Nicolas Potel Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Dom. J-M Boillot Pommard 1er Cru "Les Rugiens"	\$109.95
2006 N. Potel Savigny-lès-Beaune 1er Cru "Les Marconnets"*	\$29.99
2006 Dom. Fèry Savigny-lès-Beaune "Ez Connardizes"*	\$27.99
2006 Dom. Tollot Beaut Savigny-lès-Beaune 1er Cru "Lavières"	\$28.99
2006 Dom. Tollot Beaut Aloxe-Corton	\$24.99
2006 Moillard Bourgogne Hautes Côte de Nuits Rouge	\$16.99
2006 Dom. Jean Tardy Nuits-St-Georges 1er "Les Boudots"*	\$69.99
2006 Dom. de Montille Clos Vougeot Grand Cru	\$136.99
2006 Dom. Mongeard-Mugneret Vosne-Romanée	\$49.99
2006 Dom. Jean Tardy Vosne-Romanée "Vigneux"*	\$47.99
2006 Dom. Tardy Vosne-Romanée 1er Cru "Les Chaumes"*	\$69.99
2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"*	\$134.95
2006 Dom. Mongeard-Mugneret Clos Vougeot Grand Cru	\$119.95
2006 Dom. Antonin Guyon Chambolle-Musigny	\$30.99
2006 DEux Montille Chambolle-Musigny "Les Babillères"	\$39.99
2006 Dom. Groffier Chambolle 1er Cru "Hauts Doix"	\$109.99
2006 Dom. Lignier-Michelot Chambolle-Musigny VV	\$39.99
2006 Dom. Thibault Liger-Belair Chambolle 1er "Gruenchers"	\$99.99
2006 Dom. Stephane Magnien Chambolle 1er Cru "Sentiers"*	\$54.99
2006 N. Potel Chambolle-Musigny 1er Cru "Les Hauts Doix"	\$59.99
2006 Nicolas Potel Bonnes-Mares Grand Cru	\$169.95
2006 Dom. Stephane Magnien Morey 1er "Monts Luisants"*	\$49.99
2006 Dom. Pierre Gelin Gevrey-Chambertin "Clos Meixville"	\$26.99
2006 Dom. Antonin Guyon Gevrey-Chambertin	\$27.99
2006 Nicolas Potel Gevrey-Chambertin	\$28.99
2006 Dom. Rebourseau Mazy-Chambertin Grand Cru	\$69.95
2007 Antonin Rodet Bourgogne Rouge	\$13.99

2007 Dom. Desertaux-Ferrand Bourgogne Rouge	\$18.99
2007 Dom. Fèry Bourgogne Rouge*	\$23.99
2007 Dom. Bart Bonnes Mares Grand Cru	\$109.99
2007 Dom. Olivier Guyot Bourgogne Rouge	\$19.99
2007 Dom. Fèry Côte de Nuits-Villages "Clos de Magny"*	\$23.99
2007 Dom. de Montille Vosne-Romanée 1er Cru "Malconsorts"	\$164.99
2007 Dom. Anne Gros Richebourg Grand Cru	\$299.95
2007 Dom. Anne Gros Clos Vougeot Grand Cru "Maupertuis"	\$139.99
2007 Dom. Fèry Vougeot 1er Cru "Les Cràs"*	\$59.99
2007 Maison Joseph Drouhin Chambolle-Musigny 1er Cru	\$79.99
2007 Dom. Fèry Morey-St-Denis*	\$39.99
2007 Dom. Olivier Guyot Gevrey-Chambertin 1er "Champeaux"	\$52.99
2007 Dom. Martin Bart Marsannay "Champs Salomon"*	\$24.99

WHITE BURGUNDY

NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2005 Dom. Chanson Pernand Vergelesses 1er Cru "Caradeux"	\$28.99
2005 Dom. Benoit Ente Puligny-Montrachet	\$51.99
2005 Dom. B. Ente Puligny-Montrachet 1er "Champs Gain"	\$64.99
2006 Dom. Bernard Millot Bourgogne Blanc (Meursault)	\$17.99
2006 Olivier Leflaive St-Aubin 1er Cru "En Remilly"	\$29.99
2006 Dom. Jean-Marc Morey St-Aubin 1er Cru "Charmois"	\$34.99
2006 Dom. Jean-Marc Morey Chassagne-Montrachet	\$38.99
2006 Dom. Alain Gras Saint-Romain	\$20.99
2007 Dom. Robert Martin Mâcon-Villages	\$12.99
2007 Dom. Fèry Bourgogne Aligoté*	\$18.99
2007 Etienne Sauzet Bourgogne Blanc	\$34.99
2006 Dom. Jean-Marc Morey Chassagne-Montrachet	\$38.99
2006 Dom. J-M Morey Chass-Montrachet 1er "Chenevottes"	\$46.99
2006 Louis Latour Puligny-Montrachet 1er Cru "Folatières"	\$59.99
2007 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers"*	\$19.99
2007 Dom. Nembrets Pouilly-Fuissé "La Roche"*	\$27.99
2007 Dom. Benoit Ente Bourgogne Blanc	\$29.99
2007 Sauzet Puligny-Montrachet 1er "Folatières"	\$119.99
2007 Sauzet Puligny-Montrachet 1er "Champ Canet"	\$119.99
2008 Dom. Paul Pernot Bourgogne Blanc*	\$19.99
2008 Dom. Sylvain Langoureaux Chass-Montrachet "Perclos"	\$39.99
2008 Dom. Heritiers du Comte Lafon Mâcon	\$19.99
2008 Dom. Bart Marsannay Rosé*	\$12.99
2008 Dom. Paul Pernot Meursault Blagny 1er Cru*	\$57.99
2008 Dom. Paul Pernot Meursault 1er "Piece Sous Bois"	\$57.99
2008 Dom. Nembrets Pouilly-Fuissé "Clos de la Combe Poncét"*	\$25.99
2008 Dom. Paul Pernot Puligny-Montrachet*	\$44.99
2008 Dom. Paul Pernot Puligny-Montrachet 1er "Folatières"*	\$79.99
2008 Dom. Paul Pernot Puligny-Montrachet 1er "Pucelles"*	\$99.95
2008 Dom. Sylvain Langoureaux St-Aubin*	\$23.99
2008 Dom. Sylvain Langoureaux St-Aubin 1er "En Remilly"*	\$32.99
2008 Dom. Sylvain Langoureaux St-Aubin 1er "Chez Edouard"*	\$32.99

HALF BOTTLES (375ML)

2006 Domaine Albert Grivault Meursault	\$24.99
2005 Dom. Olivier Guyot Bourgogne Pinot Noir	\$11.99

“New plantings for 2010 include Gewürztraminer, now that it is finally legal to grow it in our region of Limoux.”

Getting to Know: Domaine Begude

Who: James Kinglake

What: Domaine Begude

Number of Years in Business: 6



How would you describe your winemaking philosophy?

We aim to make MODERN French wine—organic, clean, fruit-driven, elegant and well packaged wines—made by [an] English-French-Australian winemaking team.

What wines or winemakers helped influence your philosophy?

Burgundy occupies a very important place in my heart!

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

Every bottle of wine labelled “Domaine Begude” contains only grapes that were grown in this heavenly place. We have 66 acres of vineyards and have grown to know, over the six years, what to harvest when. We have one special cuvée called L’Etoile, which every year comes from our very best plot, called “Le Cerisier,” named after the immense cherry tree right in the middle of it.

How do you think your palate has evolved over the years? How do you think that’s influenced your wines?

Like most people I have grown tired of too much alcohol in wines; we now make Sauvignon Blanc and Pinot Rosé at 11.5% alcohol—beautifully delicate and elegant wines that do not blow your socks off! We have just released a Pinot Noir with 11.8% alcohol. Even our Chardonnays are between 12.5-13%. Like I said, we aim to make modern French wines and listen intently to our customer base.

What kinds of food do you like to pair your wines with?

Domaine Begude Chardonnay, Sauvignon Blanc and Pinot Rosé are ideal aperitif drinks, but if you are looking at food matching we tend to recommend light dishes, typically involving fish. Our new wine, L’Exotique is fantastic with many Asian dishes, as it has 40% Grüner Veltliner, which gives it a slight spiciness.

What changes are planned for coming vintages? Any new varietals, blends or proprietary wines on the horizon?

L’Exotique is both exciting and illegal, in so much as Grüner Veltliner is not allowed to be grown in France. It is a blend of GV, Sauvignon

Blanc and Chenin Blanc and comes in beautiful Alsace flute bottles. We grafted the GV two years ago from cuttings kindly given to us by a great winemaker friend of mine in Austria, Markus Huber. New plantings for 2010 include Gewürztraminer, now that it is finally legal to grow it in our region of Limoux. In 2011 we will be planting a new clone of Viognier, which typically is much lower yielding, therefore more intensely flavoured than the norm.

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?

Big, heavy, over-extracted and over-oaked red wine is often lauded by critics—I don’t touch the stuff; indeed the only red we make is a sub 12% [alcohol] fruit bomb.

What do you drink when you are not drinking your own wine?

Burgundy in all guises; Austrian GV; Clare Valley Riesling; Vanya Cullen Chardonnay; Giroflet Red, made by my manager Laurent Girault, also available at K&L.

Do you collect wine? If so, what?

No, wine is for drinking and enjoying. I have to say that, as the reality is that I don’t have the budget for collecting!

What do you see as some of the biggest challenges facing the wine industry?

Too many to mention all the problem issues, but here are a few:

Weather: Drought, hail, flash floods leading to soil erosion seem to be happening more and more frequently.

Bureaucracy: A French issue, but one very difficult to deal with if you are trying to be creative; see above re: GV.

Organic Farming: We have been organic since day one; this has led to yields approx half that of my South of France competition, but sadly has not led to higher selling prices. Perhaps real health warnings should be put on bottles, stating the toxic chemicals used in viticulture and vinification processes, thereby informing the consumer of what he is really drinking.



Top: James and Catherine Kinglake; Middle: A double rainbow over the vineyards; Bottom: Harvest.

FROM THE MOUNTAINS TO YOUR DOOR...

Here are a few wine selections from across Iberia that demonstrate the minerality and purity of fruit that can only be found in wines that come from steep, hillside vineyards.

2008 Quinta do Feital “Auratus” Minho (\$14.99) I have stood on the Galician side of the Minho River and wondered when some industrious Gallego winemaker would cross the border into Portugal to make an Albariño (or Alvarinho, as it's called in Portugal). Well, Marcial Dorado crossed the river and came out on the other side with a brilliant white wine. Made from a blend of 70% Alvarinho and 30% Trajadura, the Auratus has aromas of white

“This red wine so delightful, it will make you sing a song that my grandmother used to sing to me as a child: Si vas a Calatayud...”

peach and pear blossom. This *blanco* will charm you with its minerality and lively acidity on the palate all the way through to its long, focused finish. The addition of Trajadura and some partial malolactic fermentation fleshes out the wine and gives it great depth. Enjoy this with sautéed black cod and lemon shallot vinaigrette.

2008 Viña Alarba “Old Vines” Garnacha Calatayud (\$8.99) The vineyards in Calatayud are at the foot of buttes that are second only to the dramatic stone monoliths found in our southwestern deserts. The Alarba shows plenty of ripe red berry fruit and a nutmeg spice that I often find in Grenache. This red wine so delightful, it will make you sing a song that my grandmother used to sing to me as a child: “Si vas a Calatayud...”

2008 Borsao Garnacha “Tres Picos” Campo de Borja (\$14.99) As the name implies, this Grenache comes from the three highest vineyard sites that the folks at Borsao own.

Made from 100% Garnacha de la Montaña, this red is rich and meaty, with ripe blackberry fruit and spice. The Picos has bright acidity and structure to lift the fruit as if the *Brujas de Becquer* bewitched it. Black pepper spice makes this wine a fabulous accompaniment for grilled lamb dishes.

Buen Cata!
Anne Pickett



Spain

LO AUTÉNTICO *Mencía, Listán, Tinto Fino*

This month we will focus on three grape varieties: Mencía, an up-and-comer from the great northwest (in the case of this article, Galicia); Listán Negro, an upstart from WAY south in the Canary Islands to be exact, which lie much closer to Africa than to Spain. And rounding it out, we have Tempranillo, or Tinto Fino as it's known locally, the backbone of Spain's noble Ribera del Duero region. All three of these grapes and the respective wines made from them are phenomenal. Not cheap, not flashy, not pointed, rather they are great, honest values and all high on my list of what's exciting in the Spanish section right now. You'll probably see a couple of familiar names here from past emails and newsletter articles.

We begin with the fresh, unoaked version from our benchmark Ribera Sacra producer, Guímaro. Moving along, we'll explore uncharted territory for K&L, a wild wine from one of the Canary Islands. Finally, we will conclude with an amazing rarity in the Spanish wine world: a traditional Ribera del Duero, the follow up from our popular Federico Tinto offer.

2008 Guímaro “Amandi” Ribera Sacra (\$19.99) 100% Mencía from cooler climate, slate-filled vineyards, aged in tank, showing plenty of snappy fruit and minerality. A youthful, tasty, delicious expression of cool climate Mencía.

2008 Los Bermejos Tinto Maceración Carbónica (\$24.99) The Lanzarote DO, one of a few on the Canary Islands off the coast of

Morocco, makes for quite the other-worldly viticultural landscape. Vines grow in handmade circular dugouts in a black-colored, sandy substrate. As far south as these vines are, there is this amazing freshness and minerality to this wine that you simply must taste to believe. The carbonic maceration vinification (typically used in good Cru Beaujolais production) really highlights the freshness of this wine; do not be surprised if you find yourself confused between this and Morgon from the likes of Lapierre or Foillard! This Bermejos is my new favorite Spanish wine; it has a ton of character and food pairing potential at only 13.2% ABV and must be experienced by any curious wine lover or person who appreciates all manner of wine esoterica.

2005 Federico Crianza Ribera del Duero (\$29.99) My tasting notes read, simply, “Traditional Ribera!” If you find Ribera del Duero to be a bit overoaked, overextracted and generally overwrought, then please give this wine a try and catch a glimpse at what the past (and the future?) holds for this great DO. If you have heard of the famed Pesquera winery, then you should know that owner Alejandro Fernandez's brother owns Federico. In fact, while the Pesquera name went to Alejandro, the family's terrific, original vineyard holdings all went to Federico. For anyone familiar with the stellar Federico Tinto Roble, this bottle has more muscle and richness, but without sacrificing balanced acidity and traditional stylistic leanings. Highly recommended.

Joe Manekin

“Wow...what a wine! Chester Osborn has knocked it out of the park again with this latest edition of the iconic Dead Arm Shiraz...”

“Acknowledging that South Africa can create magnificent wines in all styles and personalities, the modern incarnation of the prestigious Rust en Vrede estate in Stellenbosch has excelled for more than three decades.”

JIMMY C'S VIEW DOWN UNDER

2006 Rustom Jee “Pughouse” Shiraz-Grenache Barossa Valley South Australia (\$19.99) We get called to taste a lot wine that comes to us from out of the blue, and it's so nice when something you've never heard of turns out to be something special. This is the first release of this wine made by Australian winemaker Michael Scholz from fruit off his family's Willows Vineyard in the Barossa sub-region of Light Pass, where his brother Peter is at the helm. Michael lives here in California and is the winemaker at St. Supery, but he still wanted to produce a wine from where his family settled in 1845, planting vineyards in the 1930s. The wine is a blend of 89% Shiraz and 11% Grenache that spent 29 months in a combination of 22% new and 44% two-year-old French and 34% four-year-old American oak. The bouquet offers notes of black raspberry, dark cherry, mocha, white pepper and a hint of mint. On the palate, there are refined, silky tannins that support the very pure core of fruit, which is beautifully balanced by a long finish. The total production on this beauty is only 267 cases, so give it try while you can.

2005 Hill of Content Cabernet Sauvignon South Australia (\$11.99) Here's a great value in everyday Cab that you can drink while you get the damage report from your tax man. While the front label says South Australia, the fruit for the wine is 100% McLaren Vale, which is noted on the back. The nose shows bright, lifted aromas of plum, red currant, cherry, tobacco and milk chocolate. On the palate, the wine is juicy, with good mid-palate acidity, fine tannins and good length.

2006 d'Arenberg “Dead Arm” Shiraz McLaren Vale South Australia (Was \$50; Now \$42.99) Wow...what a wine! Chester Osborn has knocked it out of the park again with this latest edition of the iconic Dead Arm Shiraz, known for the intensity and low yields produced from the diseased vine that is left with “one arm.” The nose shows elements of dark plum, blueberry, blackberry, mineral, pencil lead, roasted grain and a hint of eucalyptus. The wine is superbly balanced with great power, and yet its refined structure is framed by, as Chester would say, “fine gritty tannins.” While this is clearly a wine to put in the cellar for some years, I find it to be a bit more approachable in its youth than previous vintages. This is also a great price for this *tour de force* in winemaking, even after Mr. Parker's *Wine Advocate* weighed in with a 95+ point score.

Cheers,

Jim C

CHAKALAKA BOOM

“The Swartland is a region for extreme winemaking—it is harsh and unforgiving but ultimately rewarding.”
—Charles Back

South Africa is enjoying an incredible wine renaissance, in large part due to the many energetic, creative men and women who are challenging tradition by seeking out dynamic new sites to plant their vines, and who are experimenting with unique varieties to achieve wines of astonishing taste, style and texture. None have been more adventurous than Charles Back, owner of both the historic Fairview estate in Paarl and the pioneering Spice Route Winery in Swartland, with its innovative winemaker Charl du Plessis.

The **2008 Spice Route “Chakalaka” Swartland (\$17.99)**, named after the savory, spicy vegetarian relish native to South African cuisine, was created by du Plessis from a panoply of dry-farmed, small-berried, deeply-concentrated grapes including Syrah, Carignan, Mourvèdre, Souzou (Souzão), Grenache, Tannat and Petite Sirah, each contributing distinct varietal character, spice and flavor to the final alluring blend. The maiden 2007 vintage of this wine received a high 5-star rating from *Decanter Magazine*, and if the 2008 vintage does not equal that performance I'll be surprised. An imaginative Southern Rhône-style wine with a special South African persona; enjoy this multifaceted wine with tangy barbecued chicken or carne asada.

Acknowledging that South Africa can create magnificent wines in all styles and personalities, the modern incarnation of the prestigious Rust en Vrede estate in Stellenbosch has excelled for more than three decades. The lustrous estate vineyards, with well-drained granite and clay soils on north-facing slopes at the upper end of a valley, are exposed to south-Atlantic breezes during the summer months that guarantee a lengthy, slow ripening period, ideal conditions for the maturation of finely-structured reds. Owner and former rugby star Jannie Engelbrecht has crafted his wines without compromise, and the **2008 Rust En Vrede Merlot Stellenbosch (\$15.99)** is a complex, mouthwatering winner, with stunning black and blueberry compote and vanilla aromas followed by grippy black currant, plum and dark chocolate notes on the palate. Rich, smooth and generous, this is a wine that will continue to evolve for a decade but can be appreciated now with a steak and mushroom pie or lamb roast.

John Majeski

THE NEW “OLD” WORLD

Close your eyes and free your mind for a minute. Try to remember what you may already know about viticultural history. Now forget it, because there are amazing winegrowing countries that have been around a whole lot longer than the Americas, Australia and even most of Western Europe. It's true! Unfortunately, these wines have been mostly forgotten for all of the wrong reasons (mostly political), with winemaking traditions that go back a long, long time. Fortunately, many of these wine industries are experiencing something of a rebirth, and they deserve some attention. I am making it one of my personal goals to help put these spots “back on the map.”

Croatia

2007 Dingac Vinarija Plavac Mali Coastal Region (\$11.99) If you are unfamiliar with Plavac, it is a grape native to Croatia that is grown almost exclusively in the region of Dalmatia. The name literally means “little blue” in Croatian, which refers to the small, bluish grapes that the vines produce. This bottling of Plavac is a perfect introduction to the grape. Just a touch rustic, with hints of spice and a juicy, lingering finish. Try this next time you grill up some burgers in the backyard.

2005 Milos Plavac Peljesac Peninsula (\$19.99) Bright and clean with aromas of baking spice and rose petals. This is just reaching its perfect maturity level, with some incredible drinking years to come. Deep, savory elements of dark berries and black pepper run through its core and give way to a silky tannin structure that make this a delight to drink with any style of meat you can cook up.

“Malvazija flourishes here as a crisp, dry white—the Croatian answer to Spain’s Albariño or Austria’s Grüner Veltliner..”

2008 Coronica Istrian Malvasia (\$17.99) Roughly 80 kilometers from north to south, Istria is sparsely populated, colorfully green, hilly, unspoiled countryside. Away from the popular coastline on the Mediterranean where houses spill down slopes towards the vast smooth bay that lies between the peninsula and the mainland, stone farmhouses and villages sit in a rural landscape dotted with oak, olive and blue splashes of lavender. Pretty hilltop towns and houses cluster around the obligatory towering Roman Catholic Church spire. Much of it is reminiscent of Central and Coastal Italy. Malvazija flourishes here as a crisp, dry white—the Croatian answer to Spain’s Albariño or Austria’s Grüner Veltliner, not quite like one or the other but occasionally resembling them or Loire Chenin Blanc, especially in its refreshing dry flavors and affinity for local seafood and shellfish. It’s a vigorous variety, so the best results come from low-yielding vineyards. The Coronica comes from one of Istria’s best wine producers; it has a refreshing creamy character on the nose and a lean streak of acidity, mineral dryness and fruit that make it elegant and fish-friendly.

Republic of Georgia

2006 Mildiani Katsiteli Khakheti (\$9.99) This comes from the vineyards of Tsinandali in the Khakheti appellation in the Republic of Georgia, and it is a blend of 80% Katsiteli (once the most widely planted grape in the world) and 20% Mtsvane. If you happen to be a fan of white Bordeaux you should most definitely give this a shot. It has a touch of grass mixed with sweet herbs and citrus, a vibrant snap and a dry finish. I typically use this as an aperitif wine while munching on various snacks—but it also works with vegetable dishes and even lighter meats.

2007 Bagrationi Reserve Brut (\$19.99) A cuvée of the Chinebuli, Mtsvane and Tsitska varieties from sun-drenched districts of Kartli, Imereti and Kakheti produced in the classic Méthode Champenoise. Rich and full of sweet stone fruits, with a nice, fine, pin-point bubble to it. A refreshing style of bubbly, with just enough power and richness to make you wonder why you haven’t been drinking it all along.

Hungary

2007 Attila Gere Cabernet Sauvignon Villany (\$21.99) Located in the southern portion of Hungary, in the Villany region of the country, Attila Gere is one of the top wine estates in the country. This Cabernet dances between the New and the Old World, with spicy currants and dark fruits and a balance between its tannin and acid structures. A wine with instant broad appeal.

2009 Hilltop Winery “Craftsman” Cserszegi Fűszeres (\$9.99) This unpronounceable grape, Cserszegi Fűszeres (Chair-say-ghy Foo-she-resh) is a native Hungarian varietal that shows the bright floral aromatics of Muscat, the gentle spiciness of Gewürztraminer and the snap and cut of Sauvignon Blanc. This is the type of wine that will put the warmth of spring into your soul, even on the drabbest of days. Absolutely brilliant with crustaceans, white fish, shellfish and salads. You get the picture...

“There are amazing winegrowing countries that have been around a whole lot longer than the Americas, Australia and even most of Western Europe. It’s true!”

ALL THE PLONK THAT'S FIT TO PRINT

Welcome to April. Now get your will-calls shipped and out of here. Just kidding!

Always nice to start out with an April Fool's funny. Now let us get to the serious business:

Although K&L has been purchased by former rodeo star Larry Mahan, we were told that most of the staff will stay on. Yes, we will now focus on wines under \$10 and the stores will carry sundries (Skoal, *Playboy*, generic cigarettes), but we will work to uphold the K&L tradition. The new website is klyahoos.net.

The news that a new compound—Reversatrol—has been discovered is ominous for wine drinkers the world over. This chemical actually reverses the health benefits of red wine. I predict red wine sales will plummet, leading to higher prices as wineries fight to stay in business. There have been no Reversatrol deaths reported yet, but there have been cases of diseases similar to spotted tick fever. Google this, and beware of red wines over 14% ABV.

The news that six major Napa wineries have been using celebrity winemakers in a kind of “Pro-Am” approach is shocking. I'm sure you've heard about it: Celebs are allowed half of the winemaking process unfettered by supervision. Reports are that one actor (no names, but he played a famous detective on the big screen recently) dumped nitroglycerin into a vat of Cab Franc thinking it was Sulphur Dioxide. Two hundred cases were released

before the problem was discovered. WARNING: DO NOT DRINK THIS WINE!

There is some good news, however: We have fresh stocks of 1991 Palmer and 1986 Siran. The '91 **Château Palmer (\$189.00)** comes directly from the best cellarage in Bordeaux. Contrary to the notion that '91 is a washout vintage (far from it, actually), this wine is superb. The fruit is sweet, the wine complete. This property shines in less than stellar vintages; pull this cork.

On the other hand, the “little Margaux that could,” the '86 **Siran (1.5L \$139.00)** flies so far under the radar that you can fish from the windows. But man, is this wine great! Lovely currant-laced concentrated flavors and real depth. A firm wine aged to perfection.

One more wine not to miss from our library wine stocks: 1979 **Mayacamas Cabernet (\$99.95)**. One of the winery's unsung stars since release. Leafy, herbal, hint of mint, hint of tar. Full-bodied (what Mayacamas isn't?) and superb length on the finish. Made in the style of Dunn Howell Mountain/ Diamond Creek. Thirty-one years young. So cool!

And best of luck to my longtime colleague Jim Barr. Jim has left K&L to pursue his passion for orchid cultivation. We shall miss you.

Joe Z

P.S. The wine reviews are as real as the wines are wonderful. The rest? Happy Foolish day!



JIM'S EARTH DAY GEMS

April 22nd is Earth Day, and it is a good time to remind everyone to pay attention to what Mother Nature has given us with a great deal of respect. Climatic events are happening, and whether you believe that we have been causing these problems or not is extraneous. The fact is that we are faced with widespread changes. In 2007, when I sold my vineyard and property in Anderson Valley to Zac Robinson of Husch Vineyards, we walked the vineyard in 100-plus-degree heat, and I jokingly said to him, “Maybe I should have planted Cabernet instead of Pinot Noir.” Talking to Zac last week regarding the 2009 harvest he pointed out that in September Anderson Valley had three straight weeks of 100-plus degree days with no fog, something he has never seen before. Everything (grapes, apples and other fruits) ripened at one time, and there were not enough pickers to handle it all.

I will begin my recommendations with a wine from a grape that I have never heard of, let alone written about, and from a country I have never seen in our inventory, the 2008 **Don Pascual Tannat “Pueblo del Sol” Juanico, Uruguay (\$7.99)**. Much like a village Northern Rhône Syrah, this deeply-colored, peppery, spicy puppy is lush and broad on the palate as well as in the nose. It is rich, has incredible grip, balance and structure (kind of like the way most California Cabs used to be) and has a long, deeply flavored finish. Anderson has informed me that this will definitely be one of our house reds for the month. 12.5% ABV. (🍷🍷🍷🍷🍷)

From the southern part of the Haut-Médoc, near the village of Macau and near Châteaux Margaux and Giscours, is **Château Mille Roses**, whose 2004 (**\$11.99**) needs a classification other than Cru Bourgeois. This is a lovely near-term drinker, with a medium-deep ruby color and bouquet of

currants and blackberries, with undertones of dusty minerals and a mild, cedary character. This blend of Merlot and Cab has perfect balance, integrated silky tannins, good depth and complexity, a long juicy finish and is ready to drink now. Anderson has pointed out that this will be one of our other house reds for the month. 13% ABV. (🍷🍷🍷🍷🍷)

The next two wines are reds from a classically great Rhône Valley vintage: 2007. First, the 2007 **Mas Du Bouquet Vacqueyras (\$12.99)**, a blend of Grenache (60%), Syrah (30%) and Mourvèdre. It possesses a deeply-colored robe and a nose of blackberries and anise, with notes of violets and crushed stone minerality. In its ever-expanding, complex mouthfeel, you will be treated to a wine that is open-knit, viscous and beautifully structured, with a core of sweet, wonderfully balanced fruit and a finish that absolutely refuses to quit. 14.5% ABV. (🍷🍷🍷🍷🍷)

The last wine for the month is one of the richest, biggest Châteauneuf-du-Papes that I can ever recall tasting: the 2006 **Domaine Senechoux Châteauneuf-du-Pape (\$29.99)**. As the very tiny handful of demented souls who have followed this column understand, I generally do not recommend wines in this price range, but you must taste this Gem. It's huge! The nose explodes with blueberries, anise, currants and blackberries. In the mouth, this expansive, explosive, rich CdP has a core of rich plummy fruit, without being overdone, creamy tones, silky integrated tannins and a finish that lingers well into the night. I am going to age this Gem for three to four years, try it then and make another decision as to when to consume it. 14.5% ABV. (🍷🍷🍷🍷🍷)

Jim, Anderson, Eby and The Bean

UNDER THE RADAR

It was just the other day when we had a question in the Redwood City store about some French regional wines, and one of my colleagues asked, “Which one of you is the most up to date with these bottles?” Our specialist Mulan Chan works in the SF store, so I raised my hand and said, “I think that’s me.” When I taste bottles outside of work, I love to sip on wines from the lesser-known and sometimes forgotten regions of France because they usually offer everything I’m looking for in a wine experience: an interesting story, intriguing flavor and the opportunity to pair it with a new recipe. Taking home a completely unknown bottle, researching a bit about it, getting to know it and coming back to work all the more knowledgeable is perhaps the best part of my day. You don’t have to work in a wine store to enjoy doing it either. Find a place that engrosses you and try something from it.

One of France’s newest AOCs is Vinsobres, a province that recently gained its independence from the more expansive Côtes du Rhône-Villages appellation. We don’t see much from this small, southeastern region so I decided to sample the **2007 Domaine Constant-Duquesnoy Vinsobres (\$22.99)** because I was curious. The traditional blend of two-thirds Grenache and one-third Syrah was exactly

what my rosemary-roasted chicken needed: a medium-bodied mouthful of juicy black fruits with plenty of acidity to keep it honest. The mineral notes and hint of herbs kept it interesting as I sipped between bites.

For dessert that night, I decided to avoid traditional Sauternes and to step just a bit outside of Bordeaux to Monbazillac, where Sémillon-based sweet wines are also the local favorite. The **2005 Château Tirecul La Gravière “Les Pins” Monbazillac (\$14.99)** is a fantastic deal for those not looking to throw down the cash for a more famous sticky wine. The honeyed sweetness on the entry leads to fresh apricot and nectarine flavors before finishing on the richer side. There was more fruit than I expected, and now I can see how the wines from Monbazillac can be compared to Sauternes.

Two of my biggest passions are drinking and researching. When I get to do both at the same time it makes for an entertaining evening. France has many unexplored corners that produce some great little gems. All you need to do is let your curiosity get the best of you.

David Driscoll

GETTING TO KNOW *David Rickenbaker*

What’s your position at K&L and how long have you been with the company?

I have managed the San Francisco K&L for the last 11-and-a-half years.

What did you do before K&L?

Prior to K&L I spent 28 memorable years managing several Safeway and Liquor Barn locations.

What do you do in your spare time?

I play basketball, do a little snow skiing when there is snow like this year, and I enjoy mystery [reading] novels.

What was your “epiphany wine”—the bottle or glass that got you interested in wine? Is there a current wine that you consider the equivalent?

My epiphany wine has to have been the 1977 Alexander Valley Silver Oak that a friend gave me. I started heading up to Napa to do some wine tasting the very next weekend. I now definitely prefer a great glass of Paradigm Cab.

Describe your perfect meal. What wine(s) would you pair with it?

My favorite food is anything Italian, with either a crisp Falanghina or rich Piedmonte Nebbiolo.

How do you think your palate’s changed over the years?

I no longer enjoy fruit-forward wines, but prefer wines with more balance and subtle flavors like a Puligny-Montrachet or perhaps a Bordeaux from Pauillac.

What do you like to drink?

I enjoy a good gin martini, a classic Belgian ale with raw oysters and/or a glass of Krug Champagne with sushi.

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

Be open-minded. Do the research, which includes tasting and reading, and don’t put too much faith in writers who emphasize points. Decide for yourself what is good and what works with the foods you enjoy.

If you could have dinner with any three people in history, who would you invite? What would you serve each of them?

I would love to split a bottle of Wente Chablis with my late father, his favorite, a bottle of 1990 Lynch-Bages with the legendary Joe Montana and with my wife a bottle of Krug Rosé, absolutely her favorite wine in all the world.

GETTING TO KNOW: *David Rickenbaker*



“Be open-minded. Do the research, which includes tasting and reading, and don’t put too much faith in writers who emphasize points.”

SUL TAPPETO ROSSO

Guido and I just got back from tasting a lot of wine in Montalcino and, okay, we ate a bit too! On our visit to the La Velona winery the wines were really wonderful, yet we were truly amazed by the salami, the prosciutto, the pancetta...well everything you can get out of a pig, especially the Tuscan Cinta Senese breed. Wow, I could put on some weight there.

This year everyone one was waiting for the 2004 Brunello Riserva, and there were plenty of good wines. As much as we don't want to have anyone think we are prejudiced, I have to say that without a doubt the absolute best wine of the 80 different 2004 Riserva (only about half of the producers make Riserva) that we tasted was our Direct Import, the **2004 Sesta di Sopra Brunello di Montalcino Riserva*** (1.5L \$174.99 Pre-Arrival). This is the first Riserva that Ettore and Enrica have ever made and, well, they saved up all of their karma to make this one really special. This was only bottled as magnums, and there are only 590 of those at that. Those of you who love Sesta di Sopra like us know the flavor profile of the estate—the wonderfully complex spice, wild cherry, layers of soil and wild herbs—and as usual they just jump out of the glass. But what makes this wine special is the texture...oh, I can still feel it on my palate. Sesta di Sopra is never a lean wine, but it's not fat either. This wine is just luscious on the palate, with a sweet richness coating your tongue and filling your mouth. It is just sensational. The finish was so rich, so full of spice and richness, the world seemed to stop around me and it will around you too.

The **2004 La Fortuna Brunello di Montalcino Riserva*** (\$59.99 Pre-Arrival) is a powerhouse. La Fortuna has vineyards just northeast of the town of Montalcino, between Fuligni and Siro Pacenti, and on the southern slope of Montalcino just outside of Castelnuovo dell'Abate overlooking the Orcia River Valley. This allows them to balance the different *versanti* (*versante* is slope in Italian) each vintage, allowing the structure, focus and linearity of the northeast to join with the sweet, riper more floral and fleshy character of the south. The **2004 La Fortuna Brunello di Montalcino*** (\$39.99 Pre-Arrival) was recently awarded *tre bicchieri* (the top award) from *Gambero Rosso*, Italy's top wine reviewer, and the 2004 Riserva has more depth, length and spice than its little brother. Both are just delightful to drink!

The **2004 Ferrero Brunello di Montalcino Riserva*** (\$59.99 Pre-Arrival) is the first Riserva that Claudia Ferrero and husband Pablo Harri have made and it is just wonderful. The Ferrero vineyards lie between Argiano and Banfi's Poggio all'Oro vineyards in the southwestern corner of Montalcino, and their wines always exhibit the ripeness typical of this dry part of town. Ferrero's Riserva has richness, but it also has focus, a classic Sangiovese center with long and elegant muscle, ripeness, depth, a finish that shines a spotlight on the fruit and a hint of Tuscan dust. This wine is aged in four-year-old barrique, but doesn't exhibit any toasty sweet effects, just pure, ripe Sangiovese. Only 900 bottles made.

Last year we added a couple of new wineries to our Direct Import portfolio, among them was Tenuta di Sesta. Although we really liked the **2004 Tenuta di Sesta Brunello di Montalcino*** (\$34.99 Pre-Arrival), we didn't have a lot of experience with the wines, and this year when we tasted the 2004 again it is so much more open and full of spice. Plus it still had the classic structure that we loved last year. We were so amazed at the added richness. Owner Giovanni Ciacci had the pleasant smile of someone who didn't want to say, "I told you so," but in truth he had! The **2004 Tenuta di Sesta Brunello di Montalcino Riserva*** (\$46.99 Pre-Arrival) is astounding, full of richness, complexity and powerful structure. It's brooding and formidable, with layers of complex fruit, leather and intrigue. Giovanni said that we'll need to taste this wine again in a year, that it will be remarkable. We believe him! We tasted, okay, we drank, the 2001 Tenuta di Sesta Riserva and it was astonishingly good. We tried to squeeze a few bottles out of them but there's not enough to sell, so stock up on the 2004!

Our other new DI is San Polino, and their **2004 San Polino Brunello di Montalcino Riserva*** (\$79.99 Pre-Arrival) was really impressive. This wine has loads of ripe, spicy fruit up front, with a really sumptuous texture balanced by great structure and loads of length. The winery is in what is referred to as the "Golden Triangle" southeast of the town of Montalcino, near Fattoria dei Barbi, Gianni Brunelli, Fonterenza and Salicutti. They farm completely organically and are on the rise!

Greg St. Clair



“The 2004 La Fortuna Brunello di Montalcino* was recently awarded *tre bicchieri* (the top award) from *Gambero Rosso*...”

APRILE'S SELEZIONE

2008 Fujanera "Bellalma" Falanghina* (\$11.99) We introduced this producer's red wines to you earlier this year, and not to say we saved the best for last, but... Wow, if you have never had Falanghina before, here is a great place to start. The aromatics are truly something from a flower market. On the palate, I get white peaches and melon with subtle tropical flavors, zippy acidity and incredible length on a dry finish. Here is a wine made for brunch or something very spicy.

2006 Ferrero Merlot* (\$19.99) Merlot from Italy? What were we thinking? That we must share this with you, that's what! You will find a little bit of Tuscany in this glass: Ripe and fleshy, with cocoa, spice, black fruit and density. Full-bodied and broad on the palate, with complex layers of earth and some soft tannin on the finish. This is a wine that is very user-friendly now and has the aging potential of two to five years. This is the ideal match for red meats and roasted poultry or just a BIG glass all by itself after a long day of work.

2008 Ruggeri Corsini Barbera d'Alba* (\$14.99) We have had this wine in for a month now, but it was very tight just coming off the ship and is now just coming into its own so I waited to write it up. This is classic Ruggeri Corsini Barbera, with dark, ripe black cherry and plum notes. Full-bodied with some minerals and dust on the very long and well-integrated finish. I would leave this open for an hour or so and serve with a grilled Portobello mushroom or burgers to some great friends.

Blason Isonzo Bianco "Bag-in-a-Box"* (Cannot Ship) (3L \$19.99) Back by popular demand! Three liters (that's four bottles for the price of one), and I think there is no tastier, more versatile white wine in our store right now that beats this Pinot Bianco for value and pure drinkability. It combines the body and weight of Chardonnay (to which it is distantly related) and the minerality and freshness of Pinot Grigio; the perfect cocktail white. We sold out of this quickly last summer, so buy a couple of these. This is a great wine to bring to tailgate parties this season. (Woo-hoo! Lincecum is back in town).

Saluté Giants,

Mike "Guido" Parres

Captain's Log SPRING BURGUNDY

2006 Domaine Alain Gras St-Romaine Blanc (\$19.99) Domaine Alain Gras is one of the more esteemed producers in the St-Romaine AOC, and after trying this wine you can see why. It comes from 40-plus-year-old vines that are hand harvested and then aged in 25% new oak barrels. This is serious white Burgundy, with fruit tones that lean more toward the peach-melon end of the spectrum and are supported with just the right amount of oak spice. The finish is vibrant and touched with just a hint of citrus.

2007 Clos Reissier Pouilly-Fuissé (\$17.99) This is like drinking history. This vineyard site dates back to Roman times and has carried the same name for the last 200 years. And it is not ridiculously priced! A classic Pouilly-Fuissé with bright fruit backed by fresh acidity and just a touch of oak. This is what Pouilly-Fuissé used to be, and it's priced that way too.

2006 Jean St-Honoré Meursault (\$29.99) Jean St-Honoré is a négociant label that offers estate- and domaine-bottled wines without the domaine name or price tag! We cannot tell you who the producer is, but once you see the bottle you'll know right away! This is classic Meursault with a nutty, round mid palate and a long finish. There is a decent amount of this, but it is such a deal that I cannot image that it will remain in stock for long.

Kirk Walker

"Merlot from Italy? What were we thinking? That we must share this with you!"

Burgundy

"This vineyard site dates back to Roman times, and has carried the same name for the last 200 years. And it is not ridiculously priced!"

POUR VOTRE PLAISIR

Spring Forward with White Burgundies

We have some terrific values in white Burgundy to tell you about in this month's newsletter. Check out Kirk Walker's column on the previous page for several compelling values that recently arrived. Our direct importing, as well as the relationships we have developed over the years, allows us to provide you some of the following values that are not to be missed.



Pernand-Vergelesses

“Domaine Marius Delache’s Pernand-Vergelesses Blanc represents a truly compelling value at \$23.99.”

The first wine I am excited to tell you about is from a domaine with whom we have worked before, but whose wines have been getting better and better for the last several vintages. **Domaine Paul Pillot**, in Chassagne-Montrachet, is one I have visited many times since 2002, when I tasted there with Clive Coates. The fourth generation of the family, Thierry Pillot, has been in charge here since 2003. He did *stages* in both Australia and South Africa, but chose to return to his Burgundian roots, both stylistically and in terms of using natural methods. He is working in the vineyards and the cellar to make finer and more elegant wine without abandoning any of the family traditions. He started years ago to improve the quality of fruit he harvests, and has upgraded his cellar work to match and preserve the quality of the terrific fruit that he brings in. But he has no hard and fast rules, except a drive for quality. He told me that, “there are no rules here. I treat each vintage as an individual. What I do one year, I might not do the next. Part of the joy (and the difficulty) in Burgundy is that no two vintages are the same.” Taste his **2007 Chassagne-Montrachet (\$36.99)**, which Allen Meadows rightly calls, “Outstanding,” but you should see for yourself just how good these wines are. This has terrific length on the palate. As my colleague Shaun Green remarked in amazement after tasting it, “I can still taste it on my palate 10 minutes later, and I tasted another wine after it!” My notes from February of this year read: “Focused, rich, creamy, polished, long, excellent! Bravo Thierry!”

“Our direct importing, as well as the relationships K&L has developed over the years, allows us to provide you some amazing values in white Burgundy that are not to be missed.”

We are also looking for new producers on each trip to Burgundy. One of those villages I love (and keep mentioning as being off the beaten path a bit, and so representing values) is Pernand-Vergelesses. Either because the wines can have a lot of minerality, or because the name is harder to pronounce, they have not found a place on American shelves until recently. Last June I tasted for the first time at **Domaine Marius Delarche**. After the early death in 2008 of Philippe, his young son Etienne Delarche, who had been working with his father since his graduation from enology/viticulture school in 2005, took over. He farms about 20 acres of vineyards, and as the quality has risen in recent vintages, more and more of it is being sold under their label instead of being sold in bulk to the *négoce* as it was in years past. His **2007 Pernand-Vergelesses Blanc* (\$23.99)** represents a truly compelling value. If you are a fan of Corton-Charlemagne, but would like to find a wine that will not break the bank, this is for you! It shows some toasty oak on the entry, but then settles into the profound minerality that is the hallmark of this village. On the palate, it has nice spice and brightness and then a long finish. Of course, if you are looking for the real thing, this domaine does farm three acres of Corton-Charlemagne itself, on the Pernand side, of course. Their **2007 Corton-Charlemagne Grand Cru* (\$74.99)** represents an absolutely compelling value for Grand Cru from a top vintage. It is a relatively open style of Corton-Charlemagne, with neither harshness nor excess acidity. Still the focus, precision and sense of place is unmistakable here. It has lots of drive and energy, shows some toasty oak and has all the pieces needed for a long life and great reward for the drinker.

À Santé!

Keith Wollenberg

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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 Vinotheque 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.

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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
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APRIL FEATURED ITEM:



The Wine Mummy (2-pack \$5.99)

In the age of tight airline security, how do you get your bottles back home? We have an answer—the Wine Mummy. Heavy duty plastic with air bubble insulation and a zip-lock top protect your wine in your checked luggage. The perfect traveller's accessory!



Ravi Wine Chiller

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“Make getting ready for summer easier by making stocking up on wine easier. Our wine clubs offer a simplified way to shop with options to fit anyone’s taste or budget...”

K&L Wine Clubs: Spring Forward

Spring is finally here, and with a new season comes great new opportunities to enjoy wine. Make getting ready for summer easier by making stocking up on wine easier. Our wine clubs offer a simplified way to shop, with five options guaranteed to fit almost anyone’s taste or budget. If you love Champagne, big bold reds, classic Italian wines, interesting varietals and/or great values, you’ll find them in one of our great clubs. Our experienced buyers and our purchasing power, built over more than 30 years in the business, allow us to negotiate great deals in order to give you the best possible wines for your money. The clubs are not only a great splurge for yourself, but they also make a great gift for a friend, colleague or loved one. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call **800-247-5987 x2766** or email us at: theclubs@klwines.com.

Best Buy Wine Club: If you are always searching for the next great wine value then the Best Buy Wine Club is for you. We scour the globe to find the best possible wines for your dollar and make sure each offering is of the highest possible quality. These wines are ready to drink now and are perfect for by-the-case orders. Each month you’ll receive two bottles for just \$19.95 + shipping. Reorders average \$9.49/bottle, but may vary depending on wines.

Premium Wine Club: The wines in our Premium Club tend to be more complex, elegant and structured than the Best Buy wines. This club offers wines produced from unique grape varietals sourced from vineyards around the globe. The cost per month is \$29.95 + shipping. Reorders average \$13.95/bottle but may vary depending on wines.

Signature Red Club: Looking for Châteauneuf-du-Pape or Bordeaux? How about a sexy Pinot Noir from the Central Coast or an opulent Cabernet Sauvignon from Napa Valley—this club is sure to please the red wine fanatic. Members receive two bottles of cellar-worthy, jealousy-inducing reds each month for only \$49.95 a month + shipping. Reorders average \$24.99/bottle but may vary depending on wines.

Champagne Club: Our Champagne Club will guarantee you’re the life of the party! Our Champagne buyer, Gary Westby, travels to Champagne to source the best possible artisanal grower-producer Champagnes as well as the world’s top Grand Marque bottlings. Often our Champagne Club offers wines exclusively imported by K&L because they are made in such miniscule quantities. Add a little sparkle to the even numbered months. The Champagne Club costs \$69.95 per month +

shipping and ships every other month.

Club Italiano: With Italy’s legendary winemaking and its modern ingenuity, our Italiano Club promises to deliver both classic and new interpretations of great Italian wines. Each month you’ll be delighted to receive the best wines that Italy has to offer. The Italiano Club ships each month at a cost of \$39.95 + shipping.

Alex Pross, Wine Club Director

APRIL WINE CLUB PICKS

signature red collection

2005 Domaine Chapelle Santenay 1er Cru “Beaurepaire”*

Domaine Chapelle is a family-owned domaine, committed to organic viticulture. As Beaurepaire is directly opposite their winery, it was the first vineyard they converted to organic growing. This wine shows lovely material on the mid-palate, with rich, dark fruit and an interesting earthy character. This represents a wonderful value from a terrific vintage. 100% Pinot Noir.

Regular K&L Retail \$29.99 Wine Club price: \$24.49

best buy wine club

2008 Barber Cellars “Lazarie” Dry Creek Valley Sauvignon Blanc

Elegant and affordable, this is a delicious white wine from a small producer. Definitely Sancerre-like in its structure, the wine has subtle flavors of grapefruit, lemon and green apple, backed up with fresh acidity, a floral nose, low alcohol and a long finish. 2008 was a great year in Sonoma for white wines.

Regular K&L Retail \$14.99 Wine Club price: \$8.99

premium wine club

2008 Domaine de Biéville (Louis Moreau) Chablis*

A bit rounder in character than Louis and Anne Moreau’s eponymous Chablis, this retains the same sense of freshness, bright minerality and lovely floral notes. The finish is unmistakably Chablis, with notes of limestone and oyster shells and a very pretty hint of white flowers.

Regular K&L Retail \$17.99 Wine Club Price: \$13.95

italian club

2007 Rocca di Montegrossi Chianti Classico*

This spectacular Tuscan vintage is producing wines with richness, complexity, structure and drinkability. Loads of up front dark fruit, lush across the palate with layers of fruit, herb and spice. Just delicious. and 91 points Robert Parker’s *Wine Advocate* and even more in our book.

Regular K&L Retail \$21.99 Wine Club Price: \$17.99

champagne club

2005 Franck Bonville “Millesime” Brut Blanc de Blancs*

The 2005 is open and rich, yet with excellent backbone and acidity. The wine has the classic dough and white flowers on the nose that are indicative of a sunny vintage on the Côte de Blancs.

Regular K&L Retail \$44.99 Wine Club Price: \$34.99

TALES OF THE SPORTING LIFE

There's lots of stuff is happening in the spirits world these days. New products are popping up left and right, some quite authentic and intriguing. Among them are some independent bottlings and vatted malts using various finishes and unusual blends for reasonable prices, like the ones below.

Douglas Laing's Double Barrel 8 year Macallan & Laphroaig Blended Malt (\$99.99) A compelling and unusual blend of one of Speyside's finest malts with an Islay pillar of peatiness. Rich and robust Highland flavors are, in fact, enhanced by the stark briny peat of the Laphroaig. While the blend is young, the flavors are ageless. Definitely one to have in the cupboard.

Springbank 9 Year Old, Murray McDavid, d'Yquem Cask (750ml \$63.99) Murray McDavid has always been one of the most exciting independent bottlers. Never afraid to experiment, they have secured some of the rarest casks available from Springbank and finished them in d'Yquem barrels. This is a magical liquid that needs to be experienced to be appreciated.

Royal Lochnagar 18 year old Duncan Taylor Single Malt Whisky (750ml \$149.99) Royal Lochnagar has a serious following among the whisky-wise. Unfortunately, they are rarely available; we were very happy to get just three bottles this year and they all cost more than \$200. Duncan Taylor has been selling a great 18 year Lochnagar for sometime now, but recent pricing changes have made it much more accessible. At \$150, this bottling exemplifies the distillery while saving you some money.

Glendaroch (Glenfarclas) 42 year old Clan Lonach Single Malt (750ml \$189.99) and Glenlivet 39 year old Clan Lonach Single Malt Whisky (750ml \$199.99) The Clan Lonach line of Single Malts may be the most impressive values the single malt world has ever seen. These bottles come from forgotten old stocks of whisky that were not full enough to bottle as single casks. The result is a chance for the typical single malt drinker to experience the oldest of the old from the world's finest distilleries. The same age distillery bottling would retail for several thousand dollars on a good day. DON'T MISS OUT!

David Othenin-Girard

“This is a magical liquid that needs to be experienced to be appreciated.”

PIECES OF THE PRE-PROHIBITION PUZZLE

It was last September when I took over the spirits buyer position at K&L, and my first mission was to tap into the “Classic Cocktail” revival happening in cosmopolitan cities like San Francisco (although, ironically, Cosmopolitans are not a part of it). We have always had a great selection of brown booze, but I felt like we weren't doing enough to tap into the blossoming scene of pre-Prohibition libations. When alcohol became illicit, unknown quantities of secret recipes for syrups, bitters, liqueurs and cordials disappeared with the men who had created them, not to mention the collective knowledge of building cocktails around them. Luckily, there is some documentation from this period that gives us a peek into some of the recipes. Unfortunately, unless you had a bottle of orgeat or pineapple gum syrup somewhere in your cupboard, recreating many of the best drinks was pretty tough. Enter Jennifer Colliau.

Small Hand Foods is the result of Jennifer Colliau's desire to provide bartenders like herself, and cocktail enthusiasts everywhere, with the missing pieces of the pre-Prohibition puzzle. With other producers focusing on lost liqueurs such as Creme de Violette and Falernum, Colliau is filling in the gaps by focusing on forgotten sweetening agents: **Pineapple Gum Syrup (\$10.99)**, **Gum Syrup (\$9.99)**, **Orgeat (\$15.99)** and **Grenadine (\$9.99)**. Her venture into the syrup biz began while she was practicing her craft behind the bar, first at the Slanted Door and now at Heaven's Dog, where she had mixologists everywhere in a frenzy for her historically accurate drinks. The demand for quality versions of the syrups that made her drinks so special was so high that she started bottling them and selling them herself. Because of increasing interest in classic cocktails nationwide (and the fact that Jennifer is the only one currently producing and selling these things), she has finally found a producer to help her concoct the recipes to her own high standard. Now that they are being distributed throughout the state, there is finally enough supply for K&L to stock them consistently and I couldn't be more excited.

David Driscoll

“With other producers focusing on lost liqueurs such as Creme de Violette and Falernum, Jennifer Colliau is filling in the gaps by focusing on forgotten sweetening agents...”

The Original Pisco Punch (a classic drink from Pre-Prohibition San Francisco!)

2 oz Pisco

¾ oz fresh lemon juice

¾ oz pineapple gum syrup

Shake all ingredients vigorously in mixing tins, then strain into a chilled coupe glass.



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The Last Word **ON BORDEAUX**

Back in January, the Union des Grands Crus de Bordeaux (UGC) tour made its annual stop in California to showcase the 2007 vintage. Aware of the mixed reviews of the vintage, I was excited to taste the wines for myself. I found them to be fresh, fruity and expressive for their youth. They showed more fruit and less angular tannins than the 2006 vintage wines and, I think, they should drink well young. Here are some of the highlights.

2007 Clos Fourtet, St-Emilion (\$49.99) On the nose: berry aromas dominate with a bit of spice in the back. Rich red fruit and spice fills the palate with a polished mouthfeel. Some astringency on the spicy finish.

2007 d'Angludet, Margaux (\$27.99) This was one of the highlights of the tasting for me because it showed more acidity than most of the wines. On the nose were bruised herbs and dark berry fruit. Blackberry and cassis filled the palate, along with polished tannins and lovely acidity. The finish was long, with more of the cassis fruit.

2007 Larrivet-Haut-Brion, Pessac-Léognan (Inquire) The wines from the Pessac were some of my favorite wines of the tasting, and the Larrivet-Haut-Brion was a standout. The nose was all dark fruit with plum and cassis on the palate. The tannins were again polished, with some astringency on the cedary cassis finish.

2007 Pichon-Lalande, Pauillac (\$89.99) Knowing the wines from this Château I expected something richer, but the 2007 was more fresh and bright and more medium-bodied. The fruit on the nose and palate tended toward bright and aromatic red berry fruit. The tannins were polished, with a soft mouthfeel.

2007 Kirwan, Margaux (\$39.99) Lots of dark cassis fruit on the nose and the palate, with some herb and mineral aromas. This wine was showing more chewy tannins than the other wines, with an astringent mouthfeel.

2007 Langoa-Barton, St-Julien (\$49.99) Anthony Barton did a great job in this difficult vintage. Plum and cassis fill the nose and palate, with slight oak aromatics. The bright cassis finish shows some astringency from the oak as well. A rich, fruity version with polished tannins.

“I found the 2007 Bordeaux to be fresh, fruity and expressive for their youth...they should drink well young.”

Steve Greer