



WINE News



IT'S AUGUST, and for the first time ever we're featuring Scotch Whisky! Our Spirits buyers, David Othenin-Girard and David Driscoll, recently returned from a trip to Scotland having made some incredible discoveries and exclusive barrel buys. Read on for more details...

K&L WHISKY MERCHANTS

Finally! We've got the front page to talk about whisky, and there's so much to talk about! David OG and I have been building up our Single Malt selection into one of the finest in the country, and when our single casks from Scotland arrive later this year, we might just have the best exclusive whiskies in the retail world. Our recent trip to Scotland resulted in some amazing finds and we didn't hold back on anything. David and I spent 10 days driving all over Scotland, rummaging through warehouses and opening casks all for the sake of our customers. While we visited some distilleries on our trip (which David OG will tell you about) most are not in the position to sell casks directly, which is why we spent so much time with the independent merchants. It was a rough job, but we can't wait to tell you about the treasures we found. So far we've managed to negotiate for 13 of the barrels we tasted, which will be bottled and imported exclusively for K&L. All are available for pre-order now!

David Driscoll

I've been buying and selling Single Malt Scotch for a few years, but it's been a passion of mine from the very start. While I've read, tasted and informed myself thoroughly, nothing developed my understanding of Single Malt like my recent visit to Scotland. I feel as though I'm part of something larger now, not just an industry or a trade, but part of a fellowship complete with its own community and philosophy. The people we encountered in beautiful Caledonia sensed our deep respect for them and their commitment to their craft. While we're not new players in the Single Malt market—thanks to Susan Purnell our good reputation often preceded us—David Driscoll and I were, for the most part, meeting producers for the first time. We were given incredible freedom within the warehouses to taste and buy as we saw fit. In all, the trip was the most insanely frustrating, enjoyable and enlightening experience I've had, and I won't forget it.

Really though, the most important thing we brought home from Scotland wasn't memories, of course, it was the malts. The incredible opportunity to taste these rare and, to date, unavailable whiskies is now yours for the taking. Many of the finest and rarest barrels we tasted during those 10 days in Scotland are now here or are sailing across the Atlantic. (At any rate they'll be here soon.)

Here is a full run down of the 12 casks we selected for you and the reasons you shouldn't miss any of them!

Ian Macleod Distillers

Our first stop was mere miles from the Edinburgh airport. Ian Macleod Distillers has operated an independent bottling program since 1936. Partnering with some of the big distillery owners for projects has afforded them access to an incredible variety of high quality, hard to find casks. While this was the least picturesque destination, it was incredibly rewarding. After touring the facilities we stood in their whisky lab to begin our first tasting. Dozens of malts later we selected our first casks.

1992 Bladnoch 18 Year Chieftain's Single Barrel Cask Strength (750ml PA \$79.99) Bladnoch is one of those excellent distilleries that's not at all interested in selling whisky to the US market. Connoisseurs consider it to be one of the last in a dying breed of exceptional Lowland distilleries, and it's sometimes compared to the Lowland's sleeping giants—Rosebank, Kinclath and Linlithgow. This cask was made during the brief seven year period while under United Distillers' ownership. Waxy, ethereal and satisfying, this is Bladnoch at its best.

1983 Dailuaine 27 Year Chieftain's Single Barrel Cask Strength (750ml PA \$124.99) This is another distillery that we almost never see Stateside. Only tiny volumes of Dailuaine are bottled as a Single Malt. It's located in proper Highland country near the incredible Cairngorms National Park. There are remarkable life and depth left in this older expression of Dailuaine. The subtlety of nearly 30 years in refill hogshead is not lost on us. A fine example of Chieftain's bountiful stocks.

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AUGUST 2011 FEATURES

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Summer 2011 and Beyond...



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

Finally the 2010 Bordeaux campaign is over after three grueling months of openings and banter. See Ralph's article (page 4) for his take on the best values of the vintage; there are quite a few great wines at

reasonable prices. The top wines are very expensive, but on page six I give you our best selling 2010s—they're also the wines we really like for their price.

With Bordeaux done, I can now concentrate on summer drinking. First, my rosé of choice is the newly arrived **2010 Fontès "Prieuré Saint-Hippolyte" Languedoc Rosé*** for a mere **\$9.99**. This wine is stunning—elegant and refreshing—and a bit lighter in texture than the 2009. After eight months of delays, our **2010 Kirkham Peak Marlborough Sauvignon Blanc*** (**\$12.99**) has finally arrived—and it is well worth the wait, with tons of tropical notes and a clean citrus finish. And while I am talking about Sauv Blanc from New Zealand, please try one of my favorites, the **2010 Isabel (\$15.99)**, it's a touch earthy, with fine focused lime-like fruit. Great with fresh salmon on the grill. Also, from New Zealand, do not miss the quite rich **2009 Kalinda Marlborough Pinot Noir*** (**\$14.99**); it's full of strawberry and black

cherry flavors. Our other Kiwi wine of note is the **2009 Kalinda Marlborough Pinot Gris*** (**\$11.99**)—a touch of Alsace from Down Under. Finally, you know I love Bordeaux, but I recently found a Kiwi Bordeaux style blend that I really enjoy, the **2009 Craggy Range "Te Kahu" Hawkes Bay (\$16.99)**. It is predominantly a blend of Merlot and Cab Franc, with some Cab Sauv and Malbec. The cherry tones remind me of a St-Emilion. It's a very supple wine with perfect balance. A must try.

One last tasting note for you to consider—Château Lanessian. We have at least five vintages of this great value Bordeaux in stock, and they are all priced under \$30. If you love old school Bordeaux, try these.

Mark your calendars for Sunday, October 9, 2011 for the *Soirée du Vin*, Silicon Valley's premier wine auction. It'll be an evening of gourmet food, fine wines, a highly touted live auction and guest speaker Paul Draper, CEO and winemaker of Ridge Vineyards. Our always sold out Sopexa luncheon (page 3) and Bordeaux value tasting is coming up soon, too. It's a fantastic chance to try 20 Bordeaux wines for a great price. You'll also find details on page three for our annual Champagne events, which are just around the corner in Hollywood and Redwood City. Many of our direct suppliers will be visiting!

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

3005 El Camino Real
Redwood City, CA 94061
P (650)364-8544
F (650) 364-4687

Hours Mon-Fri 10-7, Sat 9-7, Sun 10-6

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

K&L SAN FRANCISCO

638 Fourth Street
San Francisco, CA 94107
P (415) 896-1734
F (415) 896-1739

Hours Mon-Fri 10-7, Sat 9-6, Sun 11-6

K&L HOLLYWOOD

1400 Vine Street
Hollywood, CA 90028
P (323) 464-WINE (9463)
F (323) 836-0853

Hours Mon-Sat 10-8, Sun 11-6

We accept American Express, Discover, Visa and Mastercard.

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 email 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 August 31, 2011. 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 page 29). Please contact us for details.

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REVIEW KEY

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

SATURDAY TASTINGS

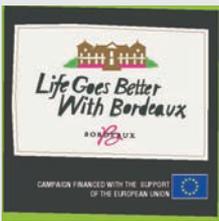
Saturday tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 3-5:30 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, visit KLWines.com and click on "local events."

August 6: Italy. Greg St. Clair picks his favorite recently-released red and white Italian wines. Just say "Bene!"

August 13: New Domestic arrivals. August heats up with an eclectic selection of newly-arrived reds and whites.

August 20: Bordeaux! Our monthly Bordeaux tasting will feature newer vintages and a few older wines. 10 wines, \$20.

August 27: International Bubbles. Bubbles from the USA, France, Italy, South Africa and other locales. Look for some really good value wines and unique blends.



COMING UP:

Saturday, September 17: Bordeaux Value Tasting & Luncheon in Redwood City at 12 p.m. Join K&L's Bordeaux Buyer Clyde Beffa and Bordeaux Specialist Ralph Sands for a "Bordeaux Value" tasting and luncheon at Chantilly Restaurant in Redwood City. The tasting begins at noon and will be followed by a three-course luncheon. Featured wines to be announced soon! These casual and educational lunches are always a hit, so purchase your tickets well in advance. Limit 50 people. \$55 per person plus tax.

K&L's Annual Champagne Tent Events! Add some sparkle to your fall calendar with our annual Champagne Tent Events at the Hollywood and Redwood City stores. In **Hollywood**, mark your calendars for **Saturday, October 22 from 4-7 p.m.**, and in **Redwood City** for **Sunday, October 23 from 2-5 p.m.** More small producers will be flying in from France to present their wines and talk to guests than ever before, including folks from Ariston, Franck Bonville, Loriot, Goutorbe, Baron Fuente, Fleury, Leclerc-Briant and Champagne Gonet. This is a rare opportunity to engage with the people that grow the grapes and make the wines and to learn more about their approach to Champagne. K&L will also be pouring prestigious grande marquee Champagnes from Louis Roederer, Deutz, Moët & Chandon, Ruinart, Veuve-Clicquot, Krug, Perrier-Jouët, Bollinger and Salon. It's the perfect way to get a head-start on your holiday shopping. Tickets are \$85 per person plus tax.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 5-6:30 p.m.

August 4: Crispin Cider; August 11: Silver Oak/Twomey Vineyards;

August 18: Friulian wines from Quintessential;

August 25: Hatcher Vineyards

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

August 5: Trefethen Vineyards;

August 12: Domaines Ott and Delas;

August 19: Louis Martini; August 26: Niven Vineyards

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

August 4: Wines of Provence; August 11: Robert Oatley;

August 18: South American Sabor (Reservations Required);

August 25: Beer

Sommelier Secrets L'APPETITO VIENE MANGIANDO!

The Italians have a tradition of meeting up to nosh before dinner to get hungry. They believe that even if you aren't feeling hungry, you can stimulate hunger by eating and drinking. As they say, *l'appetito viene mangiando*—appetite comes with eating! This pre-dinner occasion is known as the *aperitivo*, and the class of stimulating beverages traditionally consumed at this hour takes the same name. Aperitivi (apéritifs in English and French) come in many forms. Many are in the Vermouth family, but others are spirit-based. Most have been either macerated or infused with bitter herbs and spices that have hunger-provoking properties. Derived from the Latin *aperire*, which means "to open," aperitivi are meant to be consumed before dinner with the intent of literally opening the stomach of the imbibor.

The current revival cocktail revolution has triggered a growing interest in aperitivi as folks seek them out to complete classic recipes. However, while many of these cocktails can require a pro mixologist to get them just right, most can—and should—be enjoyed with minimal effort in comfort of your own home. Here are some stellar aperitivi guaranteed to whet your appetite:

Cocchi Aperitivo Americano (750ml \$18.99) The Cocchi Americano has been produced according to an all-natural recipe in the Piedmontese town of Asti since 1891. It is a lightly fortified, orange and herb-flavored bitter infusion that not only works wonders in reviving appetite, but will protect against malaria, too. A blend of Moscato d'Asti wine, cinchona bark (which contains the anti-malarial quinine), the roots of gentian flowers and a secret combination of other botanicals, this is a must for anyone interested in a real deal aperitivo. It is considered to be the Italian version of Kina Lillet, the key ingredient in the "Vesper" cocktail James Bond orders in the novel *Casino Royale*.

Gran Classico Bitter Liqueur (750ml \$29.99) Gran Classico is a pure grain spirit-based infusion of numerous herbs and roots including bitter orange peel, wormwood, gentian, rhubarb and other aromatic plants, produced by a small, artisan Swiss distiller following the original "Bitter of Turin" recipe dating from the 1860s. The combination of earthy fruit flavors and herbs makes for a bittersweet drink that seems like root beer cola with a sassafras supercharge. While this liqueur makes an exciting substitution for sweet Vermouth in a Negroni, it's just fine over ice in a tall glass with sparkling water, or mixed with beer.

Vergano Americano Aperitivo (750ml \$34.99) Traditional Barolo Chinato, the Piedmontese digestivo made from Barolo wine infused with quinine bark and other botanicals, is best enjoyed after dinner because it is so bitter and concentrated. Vergano's Americano, however, is made like a Chinato but from a lighter style Nebbiolo wine base. It is softer, fruitier (and much less expensive) than Barolo Chinato, and it's incredible as an aperitivo. When shaken with fresh lime juice and ice, served up in a vintage cocktail glass, you have one of the simplest, yet wholly satisfying preparations possible. The lime juice cuts the bitterness, making the cranberry and orange flavors really pop. However, you need not even get that fancy. Serve on the rocks or with soda water, with or without a citrus twist, and darned if you aren't hungry for more.

Design Your Own Spirits Club! Whether you are interested in trying these and other aperitivi or wish to add exciting new spirits of all genres to your home bar, you can receive customized monthly selections that suit your tastes and budget through the **K&L Personal Sommelier Service**. Visit KLWines.com/Sommelier.asp to get started or write to Whisky@KLWines.com for more details.

Chiara Shannon

2010 Bordeaux OUT OF SIGHT, OUT OF MIND

One of Bordeaux's greatest mantras has long been this: "The quality will be remembered long after the price is forgotten." But, believe me; the Bordelais' prices will severely test this adage this year, and for many years to come here in the US. Strong demand from Asia for wines like Lafite, Carruades and Duhart-Milon led some properties to go crazy with their pricing. That demand, compounded by the weak dollar, priced 40 or so Bordeaux from 2010 out of reach of all but the millionaires and billionaires in the US. We at K&L bought from 100 fewer properties in the 2010 vintage than we bought from in the 2009 vintage. We either passed on some of the most ridiculously priced wines or only bought a case or so. It is my opinion that 2010 is an outstanding vintage for Bordeaux. Is it better than 2009? That remains to be seen.

I think some of the Bordelais are shooting themselves directly in the derriere! For years they told us, "The market makes the price." Now they're saying, "We have to price the wine for the world market." I guess America is not an important part of the world market any longer for some of the properties. Twenty-five years ago a successful businessman told me, "Never treat a prospective customer better than an existing customer." I hope someone in Bordeaux hears this, but I fear some are not listening.

Okay, ranting and raving aside. There *are* beacons of hope and value priced wines from the 2010 vintage. Some properties did come out with "reasonable" prices, and these are the wines we are promoting. Below is the list of wines that I will personally buy and passionately support. We think the communes of Margaux and St-Julien really did fantastically, and with a few exceptions, they made many of the best wines for the money. These are outstanding wines at fair prices. Just compare them to the high priced 2007 and 2008 California Cabernets. Enjoy!

Léoville-Barton, St-Julien (PA \$119.99) Consistently outstanding, this long aging wine is correctly priced and embarrasses all the arrogantly priced wines once again. Two stars!

Calon-Ségur, St-Estèphe (PA \$109.99) Calon nails it again! A really plush wine of pure ripe and juicy red fruits. Great balance and taste. Two stars!

Malescot-St-Exupéry, Margaux (PA \$99.99) This wine has dark black and blue fruit with very good mid-palate weight and thickness, but no hard edges. This is a really long-finishing wine that is complex and serious. The wait will be worth it. Two stars!

Grand-Puy-Lacoste, Pauillac (PA \$99.99) GPL has always had fans who liked its classic style, but over the past 20 years the firm fruit and tannins have never been quite attractive enough for me. In 2010 GPL is back with a wine of great freshness and ripe, firm red fruit. One star.

Gruaud-Larose, St-Julien (PA \$77.99) Like Barton, this is a regal Second Growth. They made a deep wine full of exotic black fruit, hints of sweet rose petals, passion fruit, earth and oak in 2010. Expansive and floral, with a rounded texture and good structure on the finish. Superb! Two stars.

Kirwan, Margaux (PA \$74.99) Kirwan's quality is on the rise thanks to winemaker Philippe Delfaut. Really delicious wine! It features fresh raspberry fruit and is not too big and not too soft, just elegant, pure Margaux. Bravo! Two stars.

La Lagune, Haut-Médoc (PA Inquire) An awesome wine from just south of Margaux, possessing lovely cassis fruit with great integration, freshness and perfect tannins. One of the tastiest wines of the vintage. Two stars! (Almost sold out as of July 4th.)

Cantenac-Brown, Margaux (PA \$59.99) This estate always makes good wine, but this is the best I've ever tasted from them! Dark blue fruit, power, concentration and Margaux balance. Two stars.

Dufort-Vivens, Margaux (PA \$54.99) This is the first time we've bought this, ever, and it's the best wine I've had from them. Good dark fruit, great freshness and tannin control. Two stars!

Giscours, Margaux (PA \$74.99) Regal sweet fruit with structure. It will be one of the long agers from Margaux. Palmer-ish without the Palmer price. One and a half stars.

Cantemerle, Haut-Médoc (PA \$37.99) The 2010 is just a little more than half the price of the 2009 Caymus Cabernet. The 2009 is also outstanding. Two stars for the 2010.

Pedesclaux, Pauillac (PA \$39.99) Fresh, attractive blackberry and blueberry fruit. After an amazing turnaround at this Fifth Growth, they are living up to their phenomenal vineyard position next to Pontet-Canet and Mouton. Pedesclaux, along with Cantemerle, qualify as super values! One star.

Please feel free to contact me anytime with any questions or for advice on the wines of Bordeaux at x2723 or by email at Ralph@KLWines.com. Cheers and Go Giants!

Ralph Sands



Top: Ralph at Gruaud-Larose; Bottom: Ralph tasting at Léoville Barton.

"Some properties did come out with 'reasonable' prices, and these are the wines we are promoting. Here is the list of wines that I will personally buy and passionately support."

STEVE BEARDEN *On Bordeaux*

As the wines from the 2008 vintage arrive and we taste through them it's clear that this vintage, which was initially underrated, is in fact a very good year for Bordeaux.

Here are some standouts from recent tastings:

2008 Rollan de By, Médoc (\$22.99) This *Wine Spectator* Top 100 wine is firm, dark and balanced, drinking well above its humble pedigree (and price tag). This is firm and ripe, with black cherry, vanilla, a touch of spice and a long, mineral-laced finish. Reminiscent of the great wines of Pauillac.

2008 Le Thil Comte Clary, Pessac-Léognan (\$17.99) This is 98% Merlot from an area known for its Cabernet Sauvignon, and it's surprisingly rich and lush for the appellation. It's ripe, minty and plush, with a flashy cherry and cassis middle that eases into a gentle, lingering finish showing only a suggestion of earthiness. This was a hit with everyone at my last tasting, and it will wow you too.

2008 Joanin Bécot, Côtes de Castillon (\$21.99) In some vintages this wine can be a little over the top, but in '08 they got it just right. Modern and fleshy, this soft, full-bodied wine is sweet, silky and wonderfully integrated already. Raspberry and dark plum fruit, spice and earthy notes meld effortlessly, and the fine acidity holds the finish together quite nicely.

2008 D'Aiguilhe, Côtes de Castillon (\$21.99) This property is the benchmark for quality in the region and an outstanding value. The 2008 is impressively structured and complex, with layers of fruit that are ripe, floral and textured. Black fruits, licorice, herbs, minerals and hints of incense array themselves across the long finish. This will only get better.

2008 Potensac, Médoc (\$22.99) The folks at Léoville-Las Cases have gotten serious about this modest property, and quality has risen every year with this version being their best ever. This is clean, slick and structured, with deep red and black fruits, a touch of smoke and a bright and forward personality. Although built to age effortlessly, this is already delicious with decanting.

2008 Cantemerle, Haut-Médoc (\$27.99) This is elegant and long, with blackberry fruit, sweet, toasty vanilla oak and baking spices that jump from the glass. With no hard edges, ripe, gentle tannins and a lively, fresh finish, this is the picture of grace and finesse. Again, this will age wonderfully, but don't be afraid to decant this sophisticated wine tonight.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

More 2008 Bordeaux arrive every day, and each new bottle tasted provides a further opportunity to evaluate the vintage. I wrote in July that comparisons to 2000 or 2005 were asking a bit much of a year that saw quite a bit of rain during the summer. However, 2008 looks to be better than 2004 and 2006, both very good vintages. Plus there are some very good deals.

2008 Beaumont, Haut-Médoc (\$15.99) The 2008 Beaumont is more medium than full bodied, but without the firm tannins that many of its more famous neighbors are sporting. Nicely integrated oak, tobacco and sweet red fruits should make for easy drinking now and over the next three years or so. This is a great price for weeknight Bordeaux.

2008 Grand Pontet, St-Emilion (\$29.99) This has classic St-Emilion character, with ripe black plum and cherry notes. Fresh and lively with well-integrated oak. Needs a year or two in the cellar, but it should drink well over the next five to eight years. 60% Merlot, 15% Cab Franc, 15% Cab.

2008 Malescot-St-Exupéry, Margaux (\$54.99) Winemaker Jean Luc Zuger just seems to be going from success to success. Toasty oak. Lovely fruit with fine tannins. Very well made. At less than half the price of the 2009, this is a great value.

2008 D'Issan, Margaux (\$44.99) Toasty, well integrated oak, with sweet black currant and cassis notes. Good size and weight in the mouth. Wonderfully creamy texture. Firm, fine tannins. The quality here has improved markedly over the past five to 10 years with the price yet to catch up, making it a really good value. Don't tell anyone.

2008 Bernadotte, Haut-Médoc (\$19.99) Managed by the folks who run Pichon-Lalande since 1997, this small property gets all the love and attention of a Second Growth. It has ripe, plummy fruit and is medium-bodied with a soft, approachable and lush texture. A great price.

2008 Pichon-Lalande, Pauillac (\$119.99) A longtime K&L favorite at an excellent price. Supple, elegant and perfumed, this has classic Pichon toastiness, black fruits and very firm tannins. Needs time, but it should develop beautifully. 63% Cab, 29% Merlot, 3% Cab Franc and 5% Petit Verdot.

Jeff Garneau

“...It's clear that this vintage, which was initially underrated, is in fact a very good year for Bordeaux.”

“The 2008 vintage looks to be better than 2004 and 2006, both very good vintages. Plus there are some very good deals.”

“The 2010 Calon-Ségur is a totally awesome wine, and one of our favorites of the vintage.”

2010 Bordeaux: Our Best Sellers This Year

Despite all the talk about high prices, there are some great bargains from Bordeaux in 2010, and they've been among our (and our customers') favorites so far.

Lanessan, Haut-Médoc (PA \$19.99) Elegant. From good terroir. This full-flavored wine is sweet, lush and sexy. A good value.

Cantemerle, Haut-Médoc (PA \$37.99) Lots of black fruit, though it's pretty tannic and hefty, with textbook herbal qualities and an earthy, sweet, black-fruited finish. This has lots of structure.

La Lagune, Médoc (PA Inquire) Our team loved this wine from the beginning, so we listed it as a “must-buy” in our vintage report. Lots of red fruits. Fresh and pure, with a smooth finish.

Gruaud-Larose, St-Julien (PA \$77.99) Extremely sweet and fruity aromas, with tons of spicy, toasty, minty flavors.

Grand-Puy-Lacoste, Pauillac (PA \$99.99) K&L's Alex Pross said: “This might be a legend in the making. And it might even be affordable.” It is quite powerful, with precision and delicious cassis fruit.

Calon-Ségur, St-Estèphe (PA \$109.99) A totally awesome wine, and one of our favorites of the vintage. Mineral and cassis, with spice on the finish.

Léoville-Barton, St-Julien (PA \$119.99) We tasted the Léoville three times, and it was always rich and powerful with great black fruit and a strong palate.

Pontet-Canet, Pauillac (PA \$174.99) This wine is perfect and sexy, with everything in harmony. Very stylish, balanced and fresh. Laser beam fruit. Lovely, open, powerful and dense without being extracted. Long and lush.

Lynch-Bages, Pauillac (PA Inquire) This wine is an ager. It displays minerals with currants on the palate.

My special pick of the month:

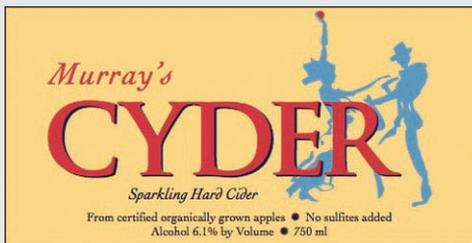
Pedesclaux, Pauillac (PA \$39.99) One of Bordeaux's upcoming stars. This has a very ripe nose and lots of fruit. It smells like it could be

from Rutherford, but the vineyards are next to Mouton and Pontet-Canet.

Clyde Beffa Jr

BRICK'S BEER PICKS: CIDER ANYONE?

Yes, I know the title of this article has to do with beer but how can I not, every once in a while, interject some of the delicious ciders we've come across into the mix. It brings me, not to mention my co-workers and certain customers, much joy and happiness to see our measly two shelves in the cooler packed with interesting, new and sometimes unusual ciders from around the world. We have something in every style—from the classic mild snap and sweetness of English ciders to the refined class and poise of French *cidres*, and from the funky, acidic bite of Basque ciders to some of the US's more modern, experimental ciders—all are present and lovingly accounted for.



One of the new, exciting things that we've come across lately is actually from our own backyard. Murray's Cyders out of Sonoma County began in 1998 using only local, organic apples. They have two ciders currently in production, both of which have no added sulfites and are completely gluten free. The first is the **Murray's Cyder "N Cider" California (500ml \$7.99)**,

which they classify as an “American style” cider. I have no idea what that means, but I can tell you that this is a bit on the fruitier side of the spectrum, while still remaining relatively dry. Pure, fleshy flavors of heirloom apple are bolstered by laces of nutmeg, green tea and papaya in this wholly refreshing beverage. The second cider is the **Murray's Cyder Sparkling Hard Cider, California (750ml \$14.99)**. This spends longer on its own yeast, and it shows. The extra bottle conditioning adds more layers of complexity and spice, also giving it finer carbonation than the N Cider. With more rustic brown spice and a nice crisp bite to the finish, this is more appropriate with a meal, while the N Cider may be better suited for drinking on its own.

Another interesting cider is the **2010 Isastegi Sagardo Naturala (Natural Cider) Pais Vasco (\$9.99)**. This Basque cider will challenge your notions of what cider can be. From Spain's Basque country in the north, it is made with apples full of the region's cold, wet, windy weather. This is unmistakably a product of its environment, with its tangy, almost cheesy funk in the nose and wild, unleashed acidity; it is truly not for the faint of palate. Add in some fine yet ardent natural carbonation and this is a beverage that works amazingly well as a palate cleanser or brisk apéritif on a warm August night.

Bryan Brick

CHAMPAGNE *Fluteau Comes to K&L*

I am very proud to introduce a new property to our portfolio of direct import Champagne: Fluteau from Gye-sur-Seine in the Aube. Thierry and Jennifer Fluteau produce everything from the easiest drinking apéritif Champagne to the darkest and most exotic of rosés from their 22 and a half acre estate, and all of the wines are extraordinary values.

The wines are all fermented in stainless steel and go through full malolactic fermentation before generously long aging on their lees. The **Fluteau “Cuvée Reserve” Brut Champagne* (\$29.99)** is composed of wines from 2005 and earlier, with five years of aging in the bottle. It is 85% Pinot Noir and 15% Chardonnay and shows lovely bread character without being heavy at all. It is clean and light on the palate and has just a touch of flint on its bracing finish. And while they are located in a part of Champagne that always fears late spring frosts, the Fluteau family is brave enough to offer an exceptional Chardonnay Champagne, the **2006 Fluteau “Cuvée Prestige” Blanc de Blancs* (\$34.99)**. This is the opposite of the more mineral- and acid- driven blanc de blancs from the Côte de Blancs, with a very flowery, open personality and a rich palate that comes from ripe fruit rather than added sugar. The **2004 Fluteau “Cuvée Symbiose” Brut Champagne* (\$39.99)** was a favorite of mine from my April trip, and it is a must try for anyone who loves delicate, well balanced Champagne. Composed of 50% Chardonnay and 50% Pinot Noir, this is an effortless, subtle bottle that is best enjoyed with only one other person. I promise you will find more to love about it with each glass—having just one won't do! By the time you read this, I will have probably drunk at least three bottles from the case of this that I am planning to buy. The most exotic wine from this fine property is their **Fluteau Brut Rosé Champagne* (\$34.99)**, which is as dark as Cru Beaujolais and very much reminds me of Morgon with its strapping, nearly tannic power. This wine is not for everyone, but it is as close to sparkling red wine as you can get from Champagne and wonderful in its own original way.

Gary Westby

NEW AND HOT!

A few months ago, we picked up a new producer (for us), and like the month of August the wines are hot, hot, hot! We got the wines of **Henri Giraud** in a special deal, and it's likely that we may never see them again. So if any sound good to you, I suggest you jump on them now, especially considering that they have proven not only to be staff favorites, but customer favorites as well. (I have always suspected that our customers had the best taste, and this proves it!) The Pinot Noir-based Champagnes of Henri Giraud are lovely in their balance, finesse and overall value. The most “basic” of these is the **Esprit Brut (\$34.99)**, which is fermented for one year in stainless steel vats on its lees. A blend of 70% Pinot Noir and 30% Chardonnay, it has a nose of Bartlett pears, lush peaches, spice and vanilla, with mineral and citrus notes coming through at the end. On the palate, it starts off with crisp acidity and quickly fleshes out into fresh apple and pear fruit with biscuit notes. Yum!

Perfect for those of you who like bubbles that can be enjoyed by themselves or with food, number two in our lineup is the magnificent **Francois Hemart Brut (\$49.99)**, an homage to Francois Hemart (1625-1705) who established the Giraud-Hemart family in Ay. It is also a blend of 70% Pinot Noir and 30% Chardonnay, all from estate vineyards in Ay. Fermentation took place in temperature regulated vats with six months in small oak casks. On the nose it has almonds and honeysuckle, with rich yellow fruits. It is rich in the mouth, with more yellow fruit, apricot, cocoa and orange zest. In contrast to the Esprit, the Hemart's acidity and chalkiness come out on the finish. As tempting as it is to have this by itself, I would savor it with a meal of roasted pork, duck or game hen. It's worth every penny and more. This wine came in first place in ALL THREE of our stores' customer Champagne tastings in June. For good reason, too; it is simply great!

Now for the big guns. The **1998 Fût de Chênes (\$149.99)** is the result of a bountiful harvest and is, once again, dominated by the Pinot Noir grape. Like the Hemart, it has loads of peach and pastry dough on the nose, though it is a bit fuller. Of all of the Henri Giraud selections, this one is the most tightly wound and has the biggest dose of minerality. It's also tight and crisp, with subdued yellow fruits and a good doses of chalkiness. This wine is a wise choice for a collector looking for something interesting and unique to put away in the cellar. Although it is getting more drinkable by the day, it will benefit from another three to four years of rest.

Here's hoping that the end of your summer will be memorable!

Scott Beckerley

“Thierry and Jennifer Fluteau produce everything from the easiest drinking apéritif Champagne to the darkest and most exotic of rosés from their 22 and a half acre estate, and all of the wines are extraordinary values.”

“We got the wines of Henri Giraud in a special deal, and it's likely that we may never see them again. So if any sound good to you, I suggest you jump on them now!”

WINE 101 *Aperitivi*

One of my favorite words in the world has gotta' be "aperitivo." It sounds like a happy little idyll at the close of a long, hard day, doesn't it? I am not much of a spirits drinker. While I enjoy the deadening wallop of a cold martini every now and then, or the numbing warmth of a whiskey served neat at night, booze kind of kills my palate, my appetite, not to mention my resolve to accomplish anything as momentous as dinner or getting through a movie or a few pages of some involving novel. Not so with aperitivi.

Imagine you've just finished your workday, the evening meal is still a ways off. The sun is still up, and you've developed a little...thirst. It's the perfect time for a **Campari (1L \$26.99)** and soda with a lemon slice. Or equal amounts of Campari, red vermouth and gin topped with soda. Not exactly earth-shatteringly different, as Campari has been around and popular for a hundred years. If it's been a while since you indulged in that very bitter and very red Italian staple, you really should grab a bottle. I think even the label is sexy!

Maybe you'd like something slightly more esoteric? The **Cocchi Aperitivo Americano**

(\$18.99) is perfect for late summer, early evening sipping. This comes from Asti, home of wondrous red wines, and is made from a base of white wine seasoned with a secret mix of herbs and spices. It is a very light, enlivening tippie, great on the rocks with orange or lemon or lime, or bergamot.

The better known **Aperol (\$23.99)** is more mouthfilling, though still very refreshing. Again, a secret concoction, with a slight bitter finish, it is divine when mixed with grapefruit juice, and it's very hard to keep yourself to just one glass.

The **Bonal Gentiane Quina (\$18.99)** from France contains, as the name suggests, a goodly hint of quinine flavor along with lots of green herbs. If you love gin and tonics on a warm afternoon or early evening, this is an *apéritif* (the French word for aperitivo) that will delight you, and put you in the perfect frame of mind for dinner prep, or whatever you like to do in your free evening time.

Elisabeth Schriber



Rhône Valley

FRESH OFF THE BOAT *Red, White and Pink*

We've got new wines fresh off the boat and just in time for late summer fun and festivities! A crisp, bright white, a dry rosé and a couple of juicy reds from the South of France are my top picks this month. Whether you are entertaining in the garden, barbecuing poolside or relaxing after a day at work, these selections are easy breezy, both on the palate and pocketbook. I love them, so does our staff, and I think that you will too!

2010 Hugues Beaulieu Picpoul de Pinet (\$10.99) Say *bonjour* to your summertime white! Picpoul de Pinet is considered the "Muscadet of the south." Grown just meters from the oyster beds of the Bassin de Thau in the Languedoc region of France, this bitey white wine marries perfectly with much of the local seafood caught in the region. Picpoul (also known as Folle Blanche or Gros Plant) means "lip stinger," which refers to the high acidity of its must. This year's 2010 release is true to form, exhibiting crisp and snappy green apple flavors, along with subtle floral and mineral notes on the nose. Bracing acidity backs up the wine with surprising class for this everyday price point.

2010 Castelmaure "Vin-Gris" Corbières Rosé (\$10.99) The Castelmaure Co-Operative du Vin was founded in the 1920s and today is 65 grower-members strong. Here, deep in the South of France, otherwise known as the Midi, the co-op farms 350 hectares (868 acres) around the tiny hamlet of Embres et Castelmaure. The soil around the rolling hills and vineyards of the region is composed of schist, limestone, alluvial river wash and argilo-calcaire. All the grapes are harvested by hand. In the cellar, vat hygiene, temperature control and ultramodern pressing help the co-op achieve a precise and un-adulterated expression of the terroir. Castelmaure's Vin-Gris is a delicate blend of 80% Grenache, 10%

Carignan and 10% Cinsault. Its extremely pale pink hue is exemplary of a classic gris de gris wine, with delicate strawberry and mineral characteristics. A fantastic way to start a meal or to pair with wild salmon or ahi.

2009 Domaine Sainte-Eugénie "Le Clos" Vin de Pays d'Hauterive (\$9.99) Domaine Sainte Eugénie is located in the foothills of the Pyrénées along the Mediterranean coast, and is in the appellation of Corbières. Le Clos is the latest addition to the domaine's line-up, an artful blend of 45% Merlot, 20% Carignan, 20% Grenache and 15% Cabernet Sauvignon. Bringing into play terroir and savoir-faire, tradition and exotic flair, Le Clos seems to be like something out of the Arabian Nights. This latest release displays an attractive raspberry red color with hints of garnet. On the nose, Les Clos is lively and complex, with notes of red and black fruits. This super value red will pair wonderfully with grilled portobellas, a roast rack of lamb, or grilled chicken.

2009 Domaine Grand Veneur "Clos de Sixte" Lirac (\$15.99) Domaine Grand Veneur is a family-run estate with a history dating back to the early 19th century. Along with prime vineyard holdings throughout the appellation of Châteauneuf-du-Pape, Grand Veneur also owns vineyards in the Right Bank appellation of Lirac. The 2009 "Clos de Sixte" is made from 50% Grenache, 35% Syrah and 15% Mourvèdre and has garnered 93 points from Robert Parker's *Wine Advocate*, which said: "A prodigious effort, the 2009 Lirac Clos de Sixte blows away the 2008. This dense purple-colored wine offers up notes of black truffles, charcoal, blackberries, kirsch, garrigue, new saddle leather, herbs de Provence, spice box and smoke. It possesses great fruit, full-bodied power, excellent depth and abundant silky tannins. Drink it over the next 6-8 years." Enjoy with grilled steaks, or barbecued beef ribs.

Mulan Chan-Randel

“Glendronach is our ‘distillery to watch’ because they completely caught us off guard.”

...Continued from page 1: K&L Whisky Merchants

Campbeltown

The next leg of our trip took us to the far-flung Kintyre Peninsula. A picturesque former shipping hub, Campbeltown was also once the heart of Scotland's Single Malt industry, but the Springbank Distillery is one of only two original distilleries remaining in this sleepy seaside hamlet. It is also one of the few family-owned distilleries left in Scotland. Springbank's commitment to its people and quality is unparalleled. It is the lifeblood of the surrounding community. This tiny distillery continues to produce Single Malt completely by hand in nearly the same way it has for nearly 200 years. Long considered one of the finest Single Malts available, the distillery suffered from poor wood management in the late 1990s and early 2000s. Over the past few years they've made significant improvements to their wood selections and are now quickly regaining their rightful place as a top Single Malt producer. The two casks we've selected certainly help prove that point. We've also managed to get these at surprisingly reasonable prices; other retailers sell lesser-aged single barrels from Springbank for \$120-\$150.

1998 Springbank 13 Year Single Bourbon Barrel Cask Strength (750ml PA \$84.99)

Springbank Whisky is rarely bottled without a strong Sherry component, but we feel this Bourbon cask showcases the depth of their exquisite distillate. This is a hearty whisky whose chewy, rich style frames Springbank's significant peat content perfectly.

1997 Springbank 14 Year Single Madeira Barrel Cask Strength (750ml PA \$89.99)

Long and supple, this is the perfect mixture of sweet nuttiness and salty smoke—like a better version of the popular Yquem-finished Springbank we had last year. This is truly one of the best values in the bunch. Other retailers sell similar malts for as much as \$150 a bottle.

The Isle of Islay

I've fallen in love with Islay. While I've always loved its whisky, I never imagined how meaningful a trip to the “Queen of the Hebrides” would be. I quickly fell under the spell of the island's spare beauty and kind folk. The mysterious vibe of this isle extends to its many magnificent distilleries. And while we enjoyed our visits to many of them, none were better than our romp through the historic and controversial Bruichladdich Distillery (whose master distiller Jim McEwan is interviewed on

page 20). Thank goodness they were willing to sell us whisky by the cask!

2001 Bruichladdich Quarts de Chaume Single Cask Strength (750ml PA \$65.99)

Another unusual value, this was my first taste of whisky aged in sweet Chenin Blanc barrels. Distilled by the deft hands of Master Distiller Jim McEwan, over-the-top aromas of flowers and fruit explode from the glass. The perfect dram to start a new phase in K&L's long relationship with this special distillery.

Glasgow

The last part of our trip was spent scouring warehouses in the Scottish Highlands. We stopped en route for a mid-day meeting with the Laing brothers in Glasgow. They are as dynamic as the whisky they produce. Despite their exceptional stocks of whisky, they've been noticeably underrepresented in the American whisky market until now. Expect to see several exciting, exclusive bottlings from this fabulous company. Our first was delicious, unusual and extremely well priced!

...continued on page 31

DISTILLERY TO WATCH: GLENDRONACH

Our drive into the hills of Scotland's Northeast Highlands was simply incredible—snow-capped mountains, flourishing springs and the sun setting off in the distance.

It was dark when we finally descended into the valley surrounding **Glendronach** distillery, which already has a menacing, Wuthering Heights-like atmosphere with its charcoal-colored walls and isolated location. There is nothing remotely in the vicinity of Glendronach other than the warehouse next door and the manor that sits across from it (which is haunted by the ghost of a Spanish woman), so finding it in the dead of night wasn't the easiest of tasks. Come morning, however, we were ready to tour the insides and see what made this independent distillery tick.

Glendronach ages their whiskies in the traditional Sherry casks of the Highland region, creating malts that are rich, round and supple. What separates Glendronach whiskies from other distilleries that do the same is their texture. There is a viscosity and a dense chewiness that lends an oily element to the malts. Nowhere is this character more evident than in the **12 Year Old (\$45.99)**, which we have sold dozens of bottles of since our return. Independent distilleries with smaller production levels tend to have more hands-on distillation, which, in this case, accounts for the quality of the malt. That, coupled with their excellent cooperage program, results in some remarkable whiskies that we liken to “Macallan on steroids”—accessible to just about anyone, but with far more character than expected.

Despite its long history (it was founded in 1826), Glendronach was out of operation during the mid-1990s. It was sold in 2008 to a pair of South Africans who then completely revamped it. Because all of their whiskies are aged in Sherry barrels, they make sure only to select the finest for maturation. We spent hours talking about wood with their barrel specialist, and when we finally got to taste the results we were floored. In all honesty, we hadn't intended to purchase a single cask from Glendronach on our visit, but upon leaving we were more excited about this distillery than perhaps any other. We tried an amazing **1994 16 Year Old (PA \$99.99)** that was everything we could have hoped for and more. The malt is full, big and thick, brimming with raisinated fruit, rich Sherry and oily residue. The cask strength proof helps to balance out the richness with power, resulting in a whisky entirely in balance. Unlike many of our other cask purchases, we were able to take this barrel directly from the distillery.

Glendronach is our “distillery to watch” because they completely caught us off guard. We now have a bottle of the Glendronach 12 at home now, and plan to have one from now on. The new owners have put together a wonderful production staff, and we expect to visit them again on our next trip. If the quality of their malts continues in the same fashion, this will be the first of many partnerships between K&L and Glendronach.

David Driscoll & David Othenin-Girard

“August is surely time to keep the rosé flowing, and I certainly can’t think of a better one that I’ve tasted this year than the 2010 Ojai Vineyard.”

“I have tasted several wines from New York’s Finger Lakes over the last few months, but none have impressed me as much as these have.”

Brick’s Backyard Picks **NOTHING IN PARTICULAR**

I really don’t have it, not this month. By “it” I mean I don’t have my usual thematic approach to this column. Now’s the time I’d ordinarily tell you about what I believe to be appropriate with something or the other, but I just can’t think of anything specific currently. Don’t get me wrong, I love August. It’s when true summer weather really begins to kick in around these parts and the nights turn warmer, but my motivation goes to complete mush in the heat. So rather than ramble, I’m going to simply give you two of the best wines I’ve tasted in the last month and keep it at that. Fair enough?

August is surely time to keep the rosé flowing, and I certainly can’t think of a better one that I’ve tasted this year than the **2010 Ojai Vineyard California Rosé (\$14.99)**. Adam Tolmach is certainly one of my favorite winemakers in the US, and his 2010 Rosé goes a long way to explaining why. He begins with a block of Roll Ranch Vineyard Syrah that he picks at very low phenolic ripeness to keep the acidity high. Then he adds 5% Grenache and 5% Riesling to give the wine a little added flesh and intensity. Fermented in old, neutral French oak, this has the roundness and texture that the barrels provide but absolutely no oaky flavors. Pure floral and red fruit aromas are a pleasing complement to the feminine white cherry, mango and tangy green apple flavors found on the palate. And I’m not the only one who likes it. It was the Wine of the Week on our blog in the beginning of the summer.

Another hit this month is the **2008 Holdredge Russian River Valley Pinot Noir (\$32.99)**. This is a winery I used to work with quite often years ago but, honestly, they kind of fell off my radar over the last few years. Things like this happen given how many new wines and wineries I see on a regular basis, but forgetting John Holdredge surely should not be an easy thing. I was reminded of his wines when I ran into him and his wonderful wife Carri the last time I was at the fantastic restaurant Zazu in Sonoma. They were having dinner with Rod and Lynn Bergstrom of Joseph Swan, and they were gracious enough to share some of the great old wines that they were drinking with me. Immediately I remembered John’s big, gregarious personality, the ease with which he handles himself and how his wines are the perfect extension of his comforting way. This 2008 is one of the most crowd-pleasing RRV Pinots I’ve come across in some time, with vibrant raspberry, Rainier cherry, blood orange and cola packing the honest and forthcoming nose. Those sappy fruit notes continue on the palate and are given extra dimension by the surprising earthiness and savory qualities found on the finish. This is pure Russian River Pinot with airy yet rich flavors and a dexterity that only the best of its peers can match. Simply put, this is one tasty beverage that will go down nice and easy!

Bryan Brick

BOUTIQUE CORNER

I’ve spent most of the last couple of years talking only about wines from the West Coast. California, Oregon and Washington will probably always make up the majority of the domestic wines sold at K&L, but as many of you know, there are some fantastic wines coming out of New York, too. I have tasted several over the last few months, but none have impressed me as much as the wines below. Both will put a smile on your face and get you thinking seriously about New York wine.

The **2008 Ravines Wine Cellar Finger Lakes Cabernet Franc (\$18.99)** is a beautiful Cabernet Franc from the Finger Lakes region of New York. Located on the eastern shore of Lake Keuka, this wine is produced in the Loire Valley style, leaner and less forward than most West Coast Cabernet Francs. Its raspberry and cherry fruit nicely balance herbs and tobacco, while the acidity is perfect. This is a food wine and one that could use 30-45 minutes aeration, after which it will explode on your palate and make you want to tell the world about the Finger Lakes region.

The **2008 Red Tail Ridge “Martini Family Vineyard” Finger Lakes Lemberger (\$16.99)** is another Finger Lakes treat. Lemberger, also known as Blaufränkisch, is not widely planted in the US. (Washington has the most Lemberger plantings, with some other plantings in New York, Ohio and Virginia.) The grape is widely planted in Central Europe, though, most notably in Austria, Germany and the Czech Republic. The Red Tail is a tremendous wine, with beautiful black cherry and raspberry fruit, with notes of pepper, vanilla and cedar smokiness. It has medium tannins, a firm structure and a very fragrant nose.

Mike Jordan

TREY'S AUGUST PICKS!

It is June 29th as I am preparing to write my newsletter article for this month. I hear it rained in Napa yesterday, and there were showers again today. So far, the weather has been very cool and wet. I believe many properties are as much as three weeks behind. "Global cooling" has really hit California hard this year. Nonetheless, the forecast for the next week is very hot, so we shall see. It will be interesting to see how the vintage plays out.

Enough with the weather report, let's talk about a few really good wines from two of my favorite properties. The first is Spring Mountain Vineyards. Always one of my favorite Sauvignon Blancs, the **2009 Spring Mountain Napa Valley Sauvignon Blanc (\$34.99)** is a bit richer than in years past, probably due to the fact that this is the most Sémillon (nearly 18%) that this wine has ever seen. The round, creamy texture shows hints of oak, but it is loaded with excellent minerality, citrus notes and a fresh, lingering finish. Fans of white Bordeaux will go gaga for this wine. The **2007 Spring Mountain Vineyard "Estate" Cabernet Sauvignon (\$59.99)** is one of the property's finest Cabernets in the last 10 years. This is the way Cabernet used to be made in Napa. There is no hint of over-

extraction or too much new wood. Rather it is well balanced, rich and full. It shows classic mountain fruit flavors with hints of mineral, olive, red cherries and cassis. This wine should age well because it is balanced and has good acidity. It will probably be at its best in five to 10 years. Having tasted older vintages of Spring Mountain, I can say that these Cabernets age extremely well!

Justin Winery, a few hundred miles to the south, has just released two new wines. The first is the **2009 Justin Paso Robles Cabernet Sauvignon (\$19.99)**. This easy to drink, fruit-driven Cabernet should be your summer barbecue wine. The nose shows bold, fruity aromas of black cherry, cassis and vanilla. The palate is loaded with plush fruit and the finish is smooth and fleshy. Their other release is the **2008 Justin "Isosceles" Paso Robles Bordeaux Blend (\$49.99)**. The blend this year is 78% Cabernet Sauvignon, 13% Cabernet Franc, 8% Merlot and 1% Petit Verdot. This is very typical Isosceles. It is loaded with rich, ripe black currant and red raspberry fruit and hints of vanilla cream. I think this wine will be best enjoyed young. Its layers of fruit always manage to outshine its tannins.

Trey Beffa



Hollywood Hot Pix

LEARNING TO LOVE CABERNET FRANC

It took me a few years to wrap my head around Cabernet Franc. It is one of the primary blending grapes of Bordeaux, but the Loire Valley is where it expresses itself in its purist form. For many years, though, the wines were too variable, often bordering on rustic and tannic, with loads of herbal green flavors. Over the years evolving winemaking practices, rule changes permitting Cabernet Sauvignon as a blending grape and global warming all seem to have had an effect on the Loire's Cab Franc wines for the better. It hasn't hurt that my palate has changed as well. As I gained more experience with these wines I began to find they were more akin to red Burgundy than to their Bordeaux brethren. Cabernet Franc from the Loire tends to be more charming. It is medium to medium-full bodied, it expresses terroir, is great with food and is an amazing bargain in the cost to quality ratio. Here are some of my favorite Cab Francs right now.

The **2009 Joel Taluau "Expression" St-Nicolas-de-Bourgueil* (\$14.99)** is a terrific value made in a little known region just outside of Chinon that produces terrific wines for a song. Taluau is one of St-Nicolas-de-Bourgueil's preeminent producers, and this is also one of the clearest expressions of Cabernet Franc in their line-up. The wine has lovely cherry nuances, with notes of sage and tapenade. It is exquisitely balanced for a wine of this price.

Without question, one of the best producers we work with is Bernard Baudry of Chinon. Founded in 1975, they have a variety of soil types in their vineyards. The **2009 Bernard Baudry "Les Granges" Chinon**

(\$18.99) comes from a mix of sand and limestone based soils, and the average vine age is 20 years old. It has tremendous intensity with maraschino cherry and black olive notes. It is supple with great balance. The **2009 Bernard Baudry "Les Grezeaux" Chinon (\$26.99)** is grown on gravelly soils with a vine age of 65 years. This wine also spends 12 months in barrique. The fruit is more powerful here, slightly muted by the oak, but that should resolve beautifully given time. It is richly textured, full of floral and spice aromas and has wonderful terroir notes. Put a couple of these away in the cellar.

One of the most renowned vineyards in the region is owned by Couly-Dutheil. The "Clos de l'Echo" is an ancient vineyard that was purchased by the estate in the early 1950s and subsequently replanted. It is all calcareous soil, translating gorgeous minerality and refinement to the wines it produces. The **2008 Couly-Dutheil "Clos de l'Echo" Chinon (\$31.99)** is one of the great expressions of terroir in the region and is extraordinarily long lived. The wine does see barrique and can use a few years of bottle age. That's okay because we also have some great older vintages available in large format bottles for you to enjoy while you wait for your 2008 to mature. We have a small supply of the '86, '02 and '05 in magnum, as well as some '90, '93 and '97 in double magnum. We may even have a few six-liter bottles, but these are extremely limited. Please check with your local K&L or the website for pricing and availability. The Couly-Dutheil wines are incredible, unique and astonishingly underpriced for their quality.

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 VALLEY

- 2008 Charles Baur Pinot Blanc*** \$12.99
This white is soft, creamy and lush, a bit reminiscent of lemon meringue pie, with sweet citrus scents and flavors wrapped in spice.
- 2009 Franck Millet Sancerre Rouge*** \$16.99
Full of rich, dark cherry fruit, a hint of smokiness and supple, round tannins. Think of it for roasted chicken, sausages or fresh salmon.
- 2009 Gerard Boulay "Monts Damnés" Sancerre Chavignol*** \$29.99
This has a bittersweet iris perfume, plus fennel, honeydew, cassis and a whiff of chalk on the nose.
- 2009 Tabordet "Les Champs des Vignes" Pouilly-Fumé*** \$17.99
The Tabordet vineyard is planted in the commune of St-Laurent l'Abbaye, which is known for its Kimmeridgian calcareous marl soil. Excellent alone, as an apéritif or with seafood, and with a few years of age it may well accompany foie gras.

RED & WHITE BURGUNDY

- 2008 Maison Jacques Bavard Monthelie Rouge*** \$23.99
This comes from 30-year-old vines and underwent a long cold soak to extract more aromatic elements. It has lovely cherry fruit and a wonderful note of wild strawberries (*fraises des bois*, in French).
- 2009 Domaine des Nembrets Denis Barraud St-Veran*** \$14.99
Denis uses little new wood in the production of his St-Veran, but does barrel ferment it to give it a rich, creamy quality. The result is a terroir-focused St-Veran from the rocky slopes of the Roche.
- 2009 Domaine des Niales Rhedon-Marin Mâcon-Villages VV*** \$12.99
On the palate this is focused and bright, with a nice spicy note and lovely acidity, as well as some pretty pear notes. This is not the super-ripe style that is suddenly popular, but is, instead, a balanced, well-made and wonderfully crisp and mineral-driven Mâcon.
- 2007 Alex Gambal Bourgogne Chardonnay "Prestige"*** \$17.99
Allen Meadows calls this an "Outstanding Top Value!" and writes: "A discreet touch of wood frames slightly riper aromas of acacia blossom, lemon zest and a hint of anise that is also reflected by the slightly richer and fuller-bodied flavors that are supported by good acidity and excellent depth and length on the dry and tangy finish."
- 2009 Domaine des Nembrets Denis Barraud Pouilly-Fuissé*** \$23.99
A terrific wine for the money! Don't miss this fabulous, domaine grown, hand-harvested monopole, available for a great price thanks to our direct relationship with the producer.

RHÔNE & FRENCH REGIONAL

- 2010 Vignerons de Fontès "Prieuré St-Hippolyte" Languedoc Rosé*** \$9.99
This is so good it's scary. Not as heavy as the 2009, it is better balanced than that vintage. 70% Syrah and 30% Grenache make for a chewy, medium-bodied wine, with strawberry and cassis notes and a fresh, intense, slightly herbal quality on the palate. This will blow you away.
- 2008 Jean-Louis Denois "Les Garrigues" Rouge*** \$7.99
This wine has a gorgeous pomegranate color, with fresh aromas of small, red berry fruits and delicate hints of spice box, followed by subtle notes of tobacco leaf and licorice.

- 2010 Domaine Begude Vin de Pays d'Oc Pinot Noir Rosé*** \$12.99
More in the style of a Loire Valley Sancerre rosé, this salmon-colored pink beauty exhibits nuances of strawberries, plums and cherries, with just a hint of wet stone minerality.
- 2009 Comte Louis de Clermont-Tonnerre "Cuvée Herve" Châteauneuf-du-Pape (Alain Corcia)*** \$24.99
The 2009 Cuvée Hervé from négociant Alain Corcia displays the admirable structure and intensity that often characterizes classic wines from Châteauneuf-du-Pape. Vibrant and deep, it has bright red cherry notes as well as spicy hints of star anise and cocoa.

SPAIN & ARGENTINA

- 2009 Acón "Roble" Ribera del Duero*** \$17.99
This big red is 100% Tempranillo and 100% delicious, especially to those who like broad, ripe and oaky reds. Intense and very well-balanced, Acón's Roble offers attractive notes of ripe red and black berries accompanied by chocolate, licorice and cocoa.
- 2005 Bodegas El Chantre Ramos Paul Ronda*** \$29.99
Almost overwhelmingly aromatic, with sweet red fruit and exotic spice, toasted oak notes and raspberry liquor. On the palate this is big and dark, with earth and ripe fruit in equal measure. Not subtle, but a huge wine with a ton to offer.
- 2008 Kalinda Malbec Mendoza*** \$9.99
We selected this wine for its typically generous Malbec-y plum and berry fruit, mouthfilling texture and balancing acidity. The richness and freshness of the fruit are what stand out the most in this wonderful wine.
- 2009 Noble Malbec Mendoza*** \$12.99
Calling this an entry level wine is rather misleading as the wine has so much depth of flavor and fruit intensity. It shows wonderfully soft, forward, plummy dark fruit, with a rounded texture.
- 2007 Montevejo "Bicentenario" Mendoza*** \$19.99
90 points *Stephen Tanzer's International Wine Cellar*: "Deep, bright ruby. Crushed dark berries, roast coffee, smoked meat and flinty minerals on the nose; conveys a strong impression of soil."
- 2009 Montevejo "Festivo" Malbec Mendoza*** \$9.99
According to the *Wine Spectator*: "Light, showing cherry and plum hints, followed by a dash of blueberry on the open-knit finish. Drink now."

NEW ZEALAND

- 2009 Kalinda Pinot Gris Marlborough*** \$11.99
This wine is plump with evident minerality, floral aromas, focused fruit and plenty of depth of flavor on the lingering finish. A crowd-pleaser.
- 2010 Kirkham Peak Sauvignon Blanc Marlborough*** \$12.99
Overflowing with floral notes, perfumed aromas of gooseberries and lime zest, this is a crisp, clean and mouthwatering white with layers of grapefruit, lychee and minerals. This wine has a nice roundness mid-palate with zingy acidity, limy flavors and a delicious steely finish.
- 2009 Kalinda Pinot Noir Marlborough*** \$14.99
Smoked meat aromas and some toasty nuances. Quite dense on the palate with an intriguing strawberry/black cherry flavor. Lingering on the finish.

With so much phenomenal Bordeaux coming in from new and older vintages, we thought we might try to make some room on our shelves. There are some exceptional deals below from well and lesser known châteaux, and there's something sure to fit your budget and your palate!

BORDEAUX DEALS!

Get them if you can. Sales are limited to stock on hand.

2003 D'Angludet, Margaux *Was \$49.99—Now \$39.99*

Purple black color. Intense. Big wine with tons of everything and a great mid-palate impression. This is a very good value for the vintage.

2004 Hosanna, Pomerol *Was \$99.99—Now \$79.99*

93 points *Wine Enthusiast*: "Christian Moueix gave the celebratory name Hosanna to Château Certan Guiraud after he purchased it in 1999."

2004 Langoa-Barton, St-Julien *Was \$49.99—Now \$39.99*

91 points *Wine Spectator*: "Very pretty and perfumed, with plum, vanilla and chocolate aromas. Full-bodied, with silky tannins and a long, caressing finish. Best after 2011."

2004 Siran, Margaux (1.5L) *Was \$99.99—Now \$79.99*

90 points *Wine Spectator*: "Very pretty blackberry, raspberry and light licorice aromas and flavors. Medium- to full-bodied, with chewy tannins and a long finish. Best after 2009."

2005 Barde-Haut, St-Emilion *Was \$59.99—Now \$39.99*

93 points Robert Parker: "A tasty, opulent 2005 from proprietress Helene Garcin, this sexy wine exhibits a dense ruby/purple color followed by a sweet bouquet of licorice, black cherries, blackberries, oak and licorice. Medium to full-bodied, opulent, fleshy, and disarming..."

2005 La Garde, Pessac-Léognan *Was \$24.99—Now \$19.99*

From *Wine Spectator*: "Has a very attractive nose of blackberry, fresh tobacco, cedar and hints of meat. Full-bodied, with velvety tannins and plenty of berry, chocolate and spice on the finish. A delicate style. Best after 2011."

2005 Montrose, St-Estèphe *Was \$189.99—Now \$149.99*

95 points Robert Parker: "The 2005 Montrose is an exceptionally tannic, broodingly backward offering displaying a dense ruby/purple color along with a provocative perfume of crushed rocks, flowers, cassis, black raspberries and blueberries..."

2005 Soleil, Puisseguin St-Emilion *Was \$39.99—Now \$29.99*

According to *Wine Spectator*: "Offers gorgeous plum and blackberry character, with hints of flowers. Full-bodied, with supersilky tannins and a long, caressing finish. Shows mineral and fresh flowers as well."

2006 Haut-Brisson Reserve, St-Emilion *Was \$49.99—Now \$39.99*

93 points Robert Parker: "...Impeccably pure, rich, complex, full-bodied... revealing an opaque purple color, superb concentration, a multidimensional, textured mouthfeel, and an impressive finish."

2006 Clos Marsalette, Pessac-Léognan *Was \$34.99—Now \$24.99*

90 points Robert Parker: "A brilliant sleeper of the vintage from proprietor Stefan [sic] von Neipperg..."

2006 Mauvais Garçon "Bad Boy" Bordeaux *Was \$18.99—Now \$9.99*

From RP: "...It is dark ruby, tasty, round and a very good value."

2006 St. Georges, St-Georges-St-Emilion *Was \$29.99—Now \$19.99*

This soft, fruity Merlot-based wine is from the commune of St-Georges-St-Emilion. Château St. Georges makes a ripe, lush wine, with lots of fruit and an elegant finish.

2006 Divon, St-Georges-St-Emilion *Was \$19.99—Now \$11.99*

Extremely fruity with lots of blackberry flavors and plenty of sweetness. Superb balance and structure make this long and rich red a wine that will please a variety of palates.

2007 Pétrus-Gaia, Bordeaux Supérieur *Was \$19.99—Now \$12.99*

The highly esteemed Stéphane Deroncourt has taken the reins here, and his hands are all over this excellent value.

2007 Malescot-St-Exupéry, Margaux *Was \$59.99—Now \$44.99*

90 points *Wine Spectator*: "Offers plum, milk chocolate and light toasty oak aromas. Full-bodied, with delicious fruit, soft, velvety tannins and a medium finish. Very balanced and nicely textured."

2008 Clos des Quatre Vents, Margaux *Was \$39.99—Now \$29.99*

K&L's Clyde Beffa says: "*** Tasted on June 25th. Smoky, toasty nose. Black fruit is vibrant and rich. Exotic wine, flashy, sexy and new wave, but with great balance. Sweet and lovely wine."

2008 Monbousquet Rouge, St-Emilion *Was \$49.99—Now \$34.99*

91 points Robert Parker: "This sexy, beautiful wine has the same potency (14% alcohol) as the 2010, which is surprising given the difference in alcohol strengths in these two vintages."

Don't Miss Champagne!

2004 Louis Roederer "Cristal" Brut Champagne *\$189.99*

96 points Robert Parker's *Wine Advocate*: "...An explosion of fruit emerges from the 2004 Cristal, making a strong and very positive first impression. This is a wine of incredible finesse, length and balance that promises to develop beautifully over the next several decades. Today the 2004 comes across as more linear than the 2002. It should fill out nicely in bottle, although my sense is it will always remain a more focused, pointed vintage. The 2004 Cristal is 60% Pinot Noir and 40% Chardonnay..." 96+ points from K&L's Clyde Beffa, who writes: "So focused and pure. Awesome!"

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 fantastic, impeccably cellared older vintages you should not miss.

1966-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30

Lanessan Means Value!

1996 Lanessan, Haut-Médoc	\$19.99
1997 Lanessan, Haut-Médoc	\$16.99
1998 Lanessan, Haut-Médoc	\$21.99
2000 Lanessan, Haut-Médoc	\$29.99
2001 Lanessan, Haut-Médoc	\$19.99
Mature values that are ready to drink at everyday prices. Don't miss these.	
1997 Destieux, St-Emilion-Back in!	\$24.99
1999 Dalem, Fronsac	\$29.99
2000 Dalem, Fronsac-More power!	\$29.99
2000 Peyrabon, Haut-Médoc-Superb	\$19.99
2001 Dalem, Fronsac	\$29.99
2001 La Dauphine, Fronsac	\$24.99
2004 Poujeaux, Moulis	\$29.99
2004 Pauillac de Pichon-Lalande	\$29.99
2005 Chantegrive, Graves	\$19.99
2005 Ferrand Lartigue, St-Emilion	\$24.99
2005 L'Avocat Rouge, Graves*	\$17.99
2005 La Garde, Pessac-Léognan	\$19.99
2005 La Bienfaisance, St-Emilion	\$29.99
2005 La Dauphine, Fronsac	\$26.99
2005 La Fleur de Bouïard	\$24.99
2005 Lamothe Bergeron	\$19.99
2005 Larteau, Bordeaux Supérieur	\$15.99
2005 Soleil, Puisseguin St-Emilion	\$29.99
2005 Valentons Canteloup	\$11.99
2006 Clarke Rothschild, Lustrac	\$19.99
2006 Clos Marsalette, Pessac	\$24.99
2006 D'Aiguilhe, Castillon	\$29.99
2006 Ducluzeau, Lustrac	\$19.99
2006 La Chapelle aux Moines*	\$16.99
2006 La Grave à Pomerol, Pomerol	\$29.99
2006 Les Tours de Peyrat "VV"*	\$11.99
2006 La Tour Figeac, St-Emilion	\$29.99
2006 Malmaison, Médoc	\$14.99
2006 Puygueraud, Côtes de Francs	\$14.99
2006 Poitevin, Médoc	\$11.99
2006 St. Georges, St-Emilion	\$19.99

CLASSIC WINES (1966-2006)

1966 Pichon-Lalande, Pauillac	\$299.99
From May-Eliane's private cellar. Stunning!	
1978 Lafite Rothschild (1.5L)	Inquire
1979 Lafite Rothschild (1.5L)	Inquire
Direct from Lafite and in perfect condition!	
You can't get better provenance than that.	

1978 Malescot-St-Exupéry (1.5L)	\$79.99
1981 Malescot-St-Exupéry (1.5L)	\$79.99
These bottles come direct from the property.	

1981 La Dauphine, Fronsac (1.5L)	\$69.99
1982 La Dauphine, Fronsac (1.5L)	\$159.99
These are also direct from the property.	

1981 Léoville-Las Cases, St-Julien	\$169.99
1982 Talbot, St-Julien	\$349.00
1983 Domaine de Chevalier	\$179.99
1983 Grand-Puy-Lacoste (1.5L)	\$249.00
1983 Léoville-Las Cases, St-Julien	\$229.99
1985 Chasse Spleen, Moulis	\$129.99
1985 Soutard, St-Emilion	\$89.99
Sinfully good. Perfect now.	

1986 Pape-Clément, Pessac	\$179.99
1988 Talbot, St-Julien	\$139.99
1988 Tourelles de Pichon (6L)	\$599.00
1989 Domaine de Chevalier (1.5L)	\$399.99
1990 Domaine de Chevalier	\$189.99
1991 Léoville-Las Cases (1.5L)	\$269.00
1992 Gruaud-Larose, St-Julien (3L)	\$249.99
1993 Cos d'Estournel, St-Estèphe	\$119.99
1993 Léoville-Barton, St-Julien	\$69.99
1994 Corbin Michotte, St-Emilion	\$39.99
Stunning wine. Super delicious! Try it.	
1996 Corbin Michotte, St-Emilion	\$44.99
1995 Mouton Rothschild, Pauillac	\$499.00
1995 Rauzan-Ségla, Margaux	\$119.99

1995 Pichon-Lalande (1.5L)	\$399.99
1996 Pichon-Lalande (1.5L)	\$399.99
1994 Tourelles de Pichon (6L)	\$399.99
1996 Tourelles de Pichon (6L)	\$499.00
From the Château. Perfect condition.	

Siran Direct from the Property

1994 Siran, Margaux (1.5L)	\$99.99
1995 Siran, Margaux (1.5L)	\$129.99
1997 Siran, Margaux (1.5L)	\$59.99
2000 Siran, Margaux (1.5L)	\$139.99
2004 Siran, Margaux (1.5L)	\$79.99
2004 Siran, Margaux (6L)	\$399.99
These bottles are in perfect condition.	

1997 Haut-Bailly, Pessac-Léognan	\$69.99
1998 Clos du Marquis, St-Julien	\$74.99
90 points Robert Parker: "A superb effort..."	
1998 Langoa-Barton, St-Julien	\$59.99
A beautiful wine that will cellar 15 more years.	
1999 Kirwan, Margaux-Dazzling	\$69.99
1999 Haut-Bailly, Pessac-Léognan	\$89.99
1999 Langoa-Barton, St-Julien	\$54.99
This wine is lush, ripe and ready.	

1999 Léoville-Poyferré, St-Julien	\$89.99
2000 Saint-Pierre, St-Julien	\$69.99

From Anthony Barton

1994 Langoa-Barton, St-Julien	\$49.99
1996 Langoa-Barton, St-Julien	\$79.99
1997 Langoa-Barton, St-Julien	\$39.99
2001 Langoa-Barton, St-Julien	\$49.99
1988 Léoville-Barton, St-Julien	\$149.99
1994 Léoville-Barton, St-Julien	\$94.99
1996 Léoville-Barton, St-Julien	\$139.99
2001 Léoville-Barton, St-Julien	\$129.99

2001 Beauséjour-Duffau, St-Emilion	\$69.99
2001 Faugeres, St-Emilion	Inquire
2001 Larrivet Haut-Brion, Pessac	\$39.99
Could be best drinking value at all of K&L.	

2001 Léoville-Poyferré, St-Julien	\$79.99
2001 Malescot-St-Exupéry	\$59.99
2001 Pontet-Canet, Pauillac	\$89.99
2001 St. Georges, St-Emilion (3L)	\$129.99
2002 Lynch-Bages (1.5L)	\$269.99
2003 D'Angludet, Margaux	\$39.99
2004 Hosanna, Pomerol	\$79.99
2004 Langoa-Barton, St-Julien	\$39.99
2004 Lafon-Rochet, St-Estèphe	\$39.99
2004 Malescot-St-Exupéry	\$59.99
2005 Barde-Haut, St-Emilion	\$39.99
2005 Bellefont-Belcier, St-Emilion	\$49.99
2005 Bellgrave, Pomerol	\$39.99
2005 Baron de Brane, Margaux	\$34.99
2005 Carbonnieux Rouge, Pessac	\$34.99
2005 Clos Marsalette, Pessac	\$34.99
2005 Clos du Marquis, St-Julien	\$49.99
2005 D'Aiguilhe, Castillon	\$35.99
2005 Du Tertre, Margaux	\$49.99
2005 Enclos, Pomerol	\$39.99
2005 Giscours, Margaux	\$69.99
2005 Langoa-Barton, St-Julien	\$89.99
2005 Montrose, St-Estèphe	\$149.99
2005 Reserve de Comtesse, Pauillac	\$49.99
2006 Cantemerle, Haut-Médoc	\$44.99
2006 Cantemerle (1.5L)	\$89.99
Back in for last time. Buy it!	

2006 Cos d'Estournel, St-Estèphe	\$99.99
2006 D'Angludet, Margaux	\$34.99
2006 Haut-Bergey, Pessac	\$34.99
2006 Haut-Brisson Reserve	\$39.99
2006 Léoville-Poyferré, St-Julien	\$59.99
2006 Malescot-St-Exupéry	\$49.99
91 points Robert Parker.	
2006 Tourelles de Pichon	\$34.99

We've got early-drinking and value-priced 2007 Bordeaux, plus the first arrivals from 2008 and 2009. That's red Bordeaux to fit every taste and budget. And don't forget white Bordeaux, Sauternes and rosés to make every day extra-special.

2007 BORDEAUX IN STOCK

Bélaire, St-Emilion	\$24.99
Next to Ausone. A superb value.	
Bernadotte, Haut-Médoc-Value!	\$19.99
Caronne Ste-Gemme, Haut-Médoc	\$16.99
Cheval Blanc, St-Emilion	\$399.00
D'Angludet, Margaux	\$31.99
Latour à Pomerol, Pomerol	\$39.99
90 points <i>Wine Spectator</i> : "Subtle yet rich. Full-bodied, with lovely silky tannins that stay in balance with the fruit."	
Langoa-Barton, St-Julien	\$44.99
91 points <i>WS</i> and <i>WE</i> .	
Léoville-Barton, St-Julien	\$59.99
94 points and a Cellar Selection, <i>Wine Enthusiast</i> : "This is a great success for the year, a wine that is dense, characterized by balance between sweet fruit and solid tannins."	
Malescot-St-Exupéry, St-Estèphe	\$44.99
90 points <i>Wine Spectator</i> .	
Petit Manou, Médoc	\$15.99
Bottled without fining or filtration, this heady, unctuous red is ready to drink now.	
Pétrus-Gaia, Bordeaux Supérieur	\$12.99
Stunning value. Famous names.	
Poujeaux, Moulis-Delicious!	\$29.99
90 points and an Editors' Choice, <i>WE</i> .	
Rouget, Pomerol	\$39.99
From RP: "The soft, silky, tasty 2007 boasts copious black cherry and ripe strawberry fruit interwoven with notions of sandy soil."	
Seigneurs d'Aiguilhe, Castillon	\$14.99
The cépage is overwhelmingly Merlot, with a small percentage of Cabernet Franc.	
St. Georges, St-Georges-St-Emilion	\$24.99
Delicious after decanting. Rich and sweet.	
Tourelles de Pichon, Pauillac	\$34.99
Pichon-Baron's second wine. Super delicious.	
Trotanoy, Pomerol	\$129.99

2008 BORDEAUX IN STOCK

Barde-Haut, St-Emilion	\$34.99
92 points <i>WS</i> : "This is a step up. Ripe and polished, with lots of blackberry, plum sauce and melted black licorice notes...A strong showing."	
Beaumont, Haut-Médoc	\$15.99
Beaumont, Haut-Médoc (1.5L)	\$29.99
According to <i>Stephen Tanzer's International Wine Cellar</i> : "Medium red. Effusively fruity nose redolent of ripe strawberry and spicecake. Ripe and soft on entry..."	
Bernadotte, Haut-Médoc	\$19.99

Bon Pasteur, St-Emilion	\$69.99
Branon, Pessac-Léognan	\$59.99
Calon-Ségur, St-Estèphe	\$59.99
Cantemerle, Haut-Médoc	\$27.99
Cantemerle, Haut-Médoc (1.5L)	\$54.99
90-92 points <i>Wine Enthusiast</i> .	
Clos Fourtet, St-Emilion	\$69.99
Clos la Madeleine, St-Emilion	\$29.99
Clos de Quatre Vents, Margaux	\$29.99
Clarke Rothschild, Listrac	\$19.99
Cos d'Estournel, St-Estèphe	\$169.99
D'Aiguilhe, Côtes de Castillon	\$21.99
90 points RP: "... A sleeper of the vintage."	
Dame de Montrose, St-Estèphe	\$29.99
D'Issan, Margaux	\$44.99
Domaine de Chevalier Rouge	<i>Inquire</i>
Esprit de Pavie, Bordeaux	\$19.99
Fabulous wine. Rich and vibrant.	
Fleur Cardinale, St-Emilion	\$34.99
Grand Pontet, St-Emilion	\$29.99
Haut-Bailly, Pessac	\$109.99
Joanin Bécot, Côtes de Castillon	\$21.99
Joanin Bécot (1.5L)	\$44.99
Larcis-Ducasse, St-Emilion	\$77.99
L'Arrosee, St-Emilion	\$44.99
Lascombes, Margaux	\$74.99
Léoville-Poyferré, St-Julien	\$79.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
Lugagnac, Bordeaux Supérieur	\$12.99
Le Thil Comte Clary, Pessac	\$17.99
Le Thil Comte Clary, Pessac (1.5L)	\$36.99
Stunning wine for the price. 91 points <i>WS</i> .	
Lynch-Bages (1.5L)-94 pts WE	\$239.99
Malartic-Lagravière, Pessac	\$36.99
Malartic-Lagravière, Pessac (1.5L)	\$79.99
93 points <i>Wine Enthusiast</i> .	
Malmaison, Médoc-Delicious!	\$14.99
Monbousquet, St-Emilion	\$39.99
Palmer, Margaux	\$249.99
Reignac, Bordeaux Supérieur	\$18.99
Reserve de Comtesse, Pauillac	\$39.99
A seductive, lush style.	
Rollan de By, Médoc	\$22.99
90 points and <i>Wine Spectator's</i> top ranking '08 Bordeaux in their Top 100 Wines of 2010.	
Seigneurs d'Aiguilhe, Castillon	\$14.99

2009 BORDEAUX IN STOCK

Belian-Giraud, Entre-Deux-Mers	\$9.99
Forward and fresh, with red berries, black currant fruit and a foresty/mineral quality.	

Busquet VV, Lussac St-Emilion	\$14.99
Du Grand Pierre, Côtes de Blaye	\$9.99
Du Colombier, Entre-Deux-Mers	\$9.99
Grand Bateau Rouge, Bordeaux	\$11.99
Who said you couldn't drink great Bordeaux every day? From the folks at Beychevelle!	
Lamothe Vincent, Bordeaux	\$14.99
Montjouan, Côtes de Bordeaux	\$9.99
This wine is a great spicy value. Good blackberry aromas and spicy flavor. Very good substance and body.	

WHITE BORDEAUX IN STOCK

2007 L'Avocat Blanc*	\$15.99
2008 Blanc de Lynch-Bages	\$42.99
2008 Haut Bergey Blanc, Pessac	\$39.99
2008 "Y" d'Yquem	\$139.99
2009 Chantegrive, Graves	\$15.99
2009 Clos Floridene Blanc*	\$24.99
Lemon and cream aromas and flavors. Full-bodied, yet balanced and fresh.	
2009 Ducasse Blanc, Pessac	\$14.99
2010 La Graside Blanc, Bordeaux*	\$12.99
Delicious wine. Figgy nose and lime flavors.	

SAUTERNES IN STOCK

1988 Rieussec, Sauternes (375ml)	\$59.99
1988 Suduiraut, Sauternes	\$69.99
5 stars from Broadbent. "...Forthcoming, excellent, honey and mint nose, exuding power in all directions. Sweet, loads of grip."	
1989 Guiraud, Sauternes	\$59.99
1997 Guiraud, Sauternes	\$59.99
93 points <i>Wine Spectator</i> : "An elegant and racy Guiraud, with pretty aromas of pineapple, melon and spice."	
2001 Doisy-Védrières, Sauternes	\$49.99
93 points <i>WS</i> : "Lots of lemon curd and vanilla character, with hints of spices. Full-bodied, sweet and very fresh, with a spicy, honey aftertaste. A beautifully balanced Sauternes..."	
2005 Guiraud, Sauternes	\$59.99
97 points and #4 on the <i>Wine Spectator's</i> Top 100 Wines of 2008.	
2007 De Fargues (375ml)	\$69.99
2007 Doisy-Daëne, Sauternes	\$54.99
2007 Lafaurie-Peyraguey	\$49.99
2007 Raymond-Lafon, Sauternes	\$49.99
2007 Rieussec, Sauternes	\$89.99
2007 Rieussec, Sauternes (375ml)	\$49.99
2007 Suduiraut, Sauternes	\$79.99
2008 Doisy-Védrières (375ml)	\$16.99

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

CABERNET SAUVIGNON

2002 Juslyn "Perry's Blend"	\$49.95
2002 Raymond "Reserve"	\$23.99
2005 Beringer "Private Reserve"	\$74.99
2005 Saddleback, Napa	\$34.99
2005 Schweiger, Spring Mountain	\$32.99
2006 Geyser Peak, Alex Valley	\$11.99
2006 Lancaster Estate, Alex Valley	\$54.99
2006 St Clement "Oropas"	\$29.99
2007 Amici, Napa	\$34.99
2007 Anderson's CV "Reserve"	\$64.99
2007 Arrowood, Sonoma	\$29.99
2007 BR Cohn "Tetz"	\$29.99
2007 Beringer "Bancroft Ranch"	\$79.99
2007 Bixler "Union Island"	\$9.99
2007 Buehler "Papa's Knoll"	\$39.99
2007 BV "Georges de Latour"	\$89.99
2007 Cakebread, Napa	\$69.99
2007 Carpe Diem, Napa	\$21.99
2007 Ch Montelena, Napa	\$44.99
2007 Cliff Lede, Stags Leap District	\$56.99
2007 Clos du Val, Napa	\$24.99
2007 Dunn Vineyards, Napa	\$73.99
2007 Eponymous "MacAllister"	\$39.99
2007 Farella-Park "West Face"	\$44.99
2007 Flora Springs "Trilogy"	\$44.99
2007 Franciscan, Napa	\$19.99
2007 Hill Family "Estate"	\$41.99
2007 Krupp Brothers "Veraison"	\$59.99
2007 Krutz Family "Stagecoach"	\$64.99
2007 Ladera, Napa	\$29.99
2007 Long Meadow "Estate"	\$39.99
2007 Moon Mountain "Reserve"	\$14.99
2007 Newton "Red Label"	\$19.99
2007 Neyers "AME"	\$79.99
2007 Philip Togni "Tanbark Hill"	\$38.99
2007 Ramey, Napa	\$37.99
2007 Ramey "Claret"	\$34.99
2007 Robert Mondavi, Napa	\$19.99
2007 Sbragia "Wall Vineyard"	\$69.99
2007 Sciandri, Napa	\$47.99
2007 Sequoia Grove, Napa	\$29.99
2007 Seventy Five, North Coast	\$19.99
2007 St Clement, Napa	\$26.99
2007 Stag's Leap "Artemis"	\$44.99
2007 Stag's Leap "Fay"	\$65.99
2007 Stags' Leap Winery, Napa	\$34.99
2007 The Show, California	\$11.99
2008 Anderson's CV "Prologue"	\$24.99
2008 Banshee, Napa	\$29.99

2008 Ch Ste Michelle, Columbia	\$10.99
2008 Continuum, Oakville	\$149.00
2008 Faust, Napa	\$42.99
2008 Ghost Block "Estate"	\$54.99
2008 Groth, Napa	\$39.99
2008 Hess Estate "Allomi"	\$23.99
2008 Hess Select "Tri-County"	\$14.99
2008 Hill Family "Barrel Blend"	\$19.99
2008 Honig, Napa	\$32.99
2008 Leviathan "Red Blend"	\$47.99
2008 Lewis Cellars "Reserve"	\$114.99
2008 Lewis Cellars, Napa	\$76.99
2008 Milbrandt "Tradition"	\$12.99
2008 Obsidian Ridge "Red Hills"	\$27.99
2008 Olema, Sonoma	\$18.99
2008 Philip Togni, Spring Mtn	\$84.99
2008 Raymond "Reserve"	\$26.99
2008 Robert Craig "Affinity"	\$44.99
2008 Robert Mondavi, Oakville	\$31.99
2008 Roth, Alexander Valley	\$24.99
2008 Round Pond "Estate"	\$44.99
2008 Rutherford Ranch, Napa	\$14.99
2008 Snowden "Reserve"	\$74.99
2008 Snowden "The Ranch"	\$39.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Decoy, Napa	\$21.99
2009 Grayson "Lot 10"	\$8.99
2009 J Lohr "Seven Oaks"	\$12.99
2009 Kalinda, Napa	\$17.99
2009 McManis, California	\$9.99
2009 Owen Roe "Sharecropper's"	\$16.99
2009 Round Pond, Napa	\$29.99
2009 Twenty Bench, Napa	\$16.99
2010 Paripaso, Paso Robles	\$11.99

MERLOT

2005 Sterling "Three Palms"	\$29.99
2006 Paradigm, Oakville	\$39.99
2007 Ch Ste Michelle, Columbia Vly	\$10.99
2007 Cloverdale Ranch, Alex Vly	\$19.99
2007 Swanson, Napa	\$26.99
2008 Columbia Crest "H3"	\$10.99
2008 Sean Minor "Four Bears"	\$13.99
2009 Leonetti, Walla Walla	\$94.99
2009 McManis, California	\$7.99

PINOT NOIR

2006 Ambullneo "Mastiff"	\$39.99
2006 Joseph Swan "Saralee's"	\$24.99
2007 Alysian "Russian River"	\$39.99
2007 Alysian "Starr Ridge"	\$34.99

2007 Clos La Chance, Santa Cruz	\$19.99
2007 MacRostie, Carneros	\$17.99
2007 Pahlmeyer "Jayson"	\$47.99
2008 Andrew Rich "Cuvée B"	\$27.99
2008 Claiborne & Churchill, Edna Valley	\$21.99
2008 Dom Serene "Yamhill Cuvée"	\$34.99
2008 Foley, Sta Rita Hills	\$24.99
2008 J Vineyards, Russian River	\$29.99
2008 Morgan "Twelve Clones"	\$24.99
2008 Napa Cellars, Napa	\$14.99
2008 Orogeny, Green Valley	\$29.99
2008 Shea Wine Cellars "Estate"	\$37.99
2008 Sojourn "Rodgers Creek"	\$46.99
2008 Talbott "Kali Hart"	\$13.99
2008 Walter Hansel "North Slope"	\$35.99
2008 White Rose "Estate"	\$25.99
2008 Wild Horse, Central Coast	\$17.99
2009 Anthill Farms "Tina Marie"	\$49.99
2009 Argyle, Willamette Valley	\$19.99
2009 Au Bon Climat, Sta Barbara	\$19.99
2009 Barrique, Sonoma Coast	\$19.99
2009 Belle Glos "Meiomi"	\$17.99
2009 Bogle, California	\$9.99
2009 Brewer-Clifton "Zotovich"	\$42.99
2009 Brooks, Willamette Valley	\$21.99
2009 Byron, Santa Barbara	\$14.99
2009 Cakebread, Anderson Valley	\$49.99
2009 Castalia "Rochioli Vineyard"	\$54.99
2009 Eric Kent "Small Town"	\$44.99
2009 Expression 44, Eola-Amity	\$27.99
2009 Garnet Vineyards, Carneros	\$14.99
2009 La Crema, Sonoma Coast	\$19.99
2009 MacMurray Ranch, Central Coast	\$14.99
2009 Mark West, SLH	\$13.99
2009 McKinlay, Willamette Valley	\$16.99
2009 McManis, California	\$9.99
2009 Paraiso, SLH	\$18.99
2009 Paul Hobbs "Ulises Valdez"	\$69.99
2009 Rickshaw, Sonoma	\$14.99
2009 Roessler "Bluejay"	\$32.99
2009 Tangle Oaks, Sonoma Coast	\$14.99
2009 Toulouse Vineyards "Estate"	\$37.99
2009 Twomey "Bien Nacido"	\$49.99
2009 ZD, Carneros	\$34.99

SYRAH & PETITE SIRAH

2007 Maranet, Russian River	\$29.99
2007 Waters "Pepper Bridge"	\$39.99
2008 Bogle Petite Sirah	\$9.99

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

2008 Lagier-Meredith, Napa	\$47.99
2008 Mark Ryan "BTR-The Vincent"	\$19.99
2008 Owen Roe "Ex-Umbris"	\$22.99
2008 Stolpman "Estate"	\$27.99
2009 McManis Petite Sirah	\$9.99

ZINFANDEL

2002 J Swan "Mancini Ranch"	\$15.99
2006 Rosenblum "Planchon"	\$12.99
2007 Dry Creek "Beeson Ranch"	\$29.99
2007 Ravenswood "Barricia"	\$23.99
2007 Ridge "York Creek"	\$24.99
2007 Rosenblum "Carla's"	\$16.99
2007 Rosenblum "Harris Kratka"	\$19.99
2007 Rosenblum "Richard Sauret"	\$15.99
2008 Ch Montelena "Estate"	\$27.99
2008 Four Vines "Old Vine Cuvée"	\$10.99
2008 Frog's Leap, Napa	\$22.99
2008 Homefire of Sonoma "Hales"	\$14.99
2008 JC Cellars "The Imposter"	\$29.99
2008 Macauley "Old Vines"	\$28.99
2008 M&D "7 Deadly Zins"	\$13.99
2008 Peterson, Dry Creek	\$17.99
2008 Quivira, Dry Creek	\$17.99
2008 Sobon Estate "Rocky Top"	\$14.99
2008 Unti Vineyards, Dry Creek	\$24.99
2008 Urbanite "Clos de Cal"	\$11.99
2009 Buehler, Napa	\$16.99
2009 Dashe, Dry Creek	\$22.99
2009 Decoy, Sonoma	\$19.99
2009 DeLoach "Estate"	\$14.99
2009 Mauritson, Dry Creek	\$21.99
2009 Ridge "Benito Dusi Ranch"	\$26.99
2009 Robert Biale "R W Moore"	\$47.99
2009 Seghesio "Home Ranch"	\$31.99
2009 Seghesio, Rockpile	\$31.99
2009 Seghesio, Sonoma	\$19.99

MISC REDS

2006 Brassfield "Eruption"	\$11.99
2006 Rosenblum Mourvèdre	\$15.99
2007 Paraduxx, Napa	\$47.99
2008 Clayhouse "Adobe Red"	\$11.99
2008 Infinity Syrah-Grenache	\$10.99
2008 Leonetti Sangiovese	\$72.99
2008 Prospect 772 "The Brat"	\$29.99
2008 Stolpman Grenache	\$29.99
2009 Banshee "Mordecai"	\$19.99
2009 Beckmen "Cuvée Le Bec"	\$15.99
2009 Cline Mourvèdre	\$13.99
2009 Folie à Deux "Menage à Trois"	\$8.99

2009 Owen Roe "Abbot's Table"	\$21.99
2009 Owen Roe "Sinister Hand"	\$21.99
2009 Tablas Creek	
"Côtes de Tablas"	\$29.99
Erna Schein	
"The Road Les Traveled"	\$29.99
Sean Thackrey "Pleiades XX"	\$23.99

CHARDONNAY

2007 Cambria "Katherine's"	\$16.99
2007 DuMol, Russian River	\$54.99
2007 Flora Springs, Napa	\$16.99
2007 Thomas Fogarty, Santa Cruz	\$17.99
2008 Benziger "Sangiaco"	\$14.99
2008 Cuvaision, Carneros	\$16.99
2008 DuMol "Chloe"	\$59.99
2008 Expression 38, Sonoma Coast	\$23.99
2008 Foley "Rancho Santa Rosa"	\$21.99
2008 Gainey, Sta Rita Hills	\$19.99
2008 Grgich Hills, Napa	\$33.99
2008 Iron Horse, Green Valley	\$19.99
2008 K-J "Vintner's Reserve"	\$12.99
2008 La Crema, Russian River	\$26.99
2008 La Crema, Sonoma Coast	\$16.99
2008 Laguna, Russian River	\$24.99
2008 MacRostie, Sonoma Coast	\$19.99
2008 Mer Soleil "Silver"	\$17.99
2008 Mount Eden, Arroyo Seco	\$18.99
2008 Sanford, Santa Barbara	\$17.99
2008 Santa Barbara "Reserve"	\$19.99
2008 Walter Hansel "Estate"	\$28.99
2009 Acacia, Carneros	\$15.99
2009 Alta Maria, Santa Maria	\$22.99
2009 Bandwagon, Monterey	\$13.99
2009 Bogle, California	\$8.99
2009 Bridlewood, Monterey	\$11.99
2009 Carmel Road, Monterey	\$12.99
2009 Ch Ste Michelle, Columbia Vly	\$8.99
2009 Common Dog, Napa	\$17.99
2009 Corvidae "Mirth"	\$8.99
2009 Cuvaision, Carneros	\$16.99
2009 Decoy, Sonoma	\$18.99
2009 Domaine Alfred "Stainless"	\$14.99
2009 Fess Parker, Santa Barbara	\$13.99
2009 Foxglove, Central Coast	\$11.99
2009 Frog's Leap, Napa	\$21.99
2009 Hahn "Estate"	\$19.99
2009 Kalinda, Napa	\$17.99
2009 Keenan, Spring Mountain	\$28.99
2009 Kendall-Jackson "Avant"	\$12.99
2009 Margaret's, California	\$6.99

2009 Miner Family, Napa	\$26.99
2009 MSH Cellars, Rutherford	\$9.99
2009 Napa Cellars, Napa	\$14.99
2009 Neyers, Napa	\$27.99
2009 Pahlmeyer, Napa	\$69.99
2009 Purisima Canyon, Russian River	\$9.99
2009 Ridge "Estate"	\$34.99
2009 Sequoia Grove, Carneros	\$18.99
2009 Spellbound, California	\$12.99
2009 Stags' Leap Winery, Napa	\$23.99
2009 Trefethen "Oak Knoll"	\$24.99
2010 Luli, Santa Lucia Highlands	\$17.99

SAUVIGNON BLANC

2008 Wildhurst "Reserve"	\$8.99
2009 Barber Cellars "Lazarie"	\$14.99
2009 Benziger "Paradiso de Maria"	\$29.99
2009 Cakebread, Napa	\$24.99
2009 Cliff Lede, Napa	\$21.99
2009 Dry Creek Fumé Blanc	\$9.99
2009 Duckhorn, Napa	\$26.99
2009 Grgich Hills Fumé Blanc	\$20.99
2009 Hatcher, Amador	\$14.99
2009 Kirkham Peak, Redwood Vly	\$11.99
2009 Long Meadow, Rutherford	\$15.99
2009 MSH Cellars, Yountville	\$9.99
2009 Pomelo, California	\$8.99
2009 Rarecat "Lionheart"	\$29.99
2009 Turnbull, Napa	\$12.99
2010 Banshee, Napa	\$16.99
2010 Benziger, Sonoma	\$12.99
2010 Brander, Santa Ynez Valley	\$12.99
2010 Decoy, Napa	\$17.99
2010 Girard, Napa	\$14.99
2010 Hall Vineyards, Napa	\$19.99
2010 Honig, Napa	\$13.99
2010 Joel Gott, California	\$8.99

MISC WHITES

2007 Chalone "Estate" Pinot Blanc	\$21.99
2008 Uvaggio di Giacomo Vermentino	\$10.99
2009 A to Z Pinot Gris	\$11.99
2009 Castle Rock Pinot Gris	\$8.99
2009 Pacific Rim Riesling	\$8.99
2009 Saddleback Cellars Viognier	\$17.99
2010 Alban Viognier	\$24.99
2010 Palmina Pinot Grigio	\$13.99

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MISC TUSCANY

2009 Maritma "4 Old Guys" Sangiovese- <i>Outstanding Value!</i>	\$7.99
2006 Colognole Chianti Rufina	\$16.95
2007 Panzanello Chianti Classico	\$16.99
2007 Tenuta Vitanza Rosso di Montalcino	\$17.99
2007 Nipozzano Chianti Rufina Riserva-91 points & WS Top 100	\$18.99
2007 La Maialina Chianti Classico Riserva-92 points RP	\$19.99
2007 Felsina Chianti Classico	\$19.99
2007 Fontodi Chianti Classico-92 points ST	\$27.99
2007 Antinori Tenuta Guado al Tasso "Il Bruciato"	\$29.99
2006 Tenuta Vitanza "Tradizione" Brunello di Montalcino	\$31.99
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2006 La Velona Brunello di Montalcino*-94+ points RP	\$34.99
2006 Tenuta Vitanza Brunello di Montalcino	\$41.99
2007 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2005 Costanti Brunello di Montalcino-93 points RP	\$59.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino-5* St. Clair	\$71.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino Riserva	\$74.99
2004 Lisini "Ugolaia" Brunello di Montalcino-94 points RP	\$84.99
2006 Valdicava Brunello di Montalcino*	\$98.99
2007 Fontodi "Flaccianello"-96 points RP	\$109.99

2006 BRUNELLO PRE-ARRIVALS

2006 Ferrero Brunello di Montalcino*-94 points JS	\$29.99
2006 Antonio Sasa "Martina" Brunello di Montalcino 94 points James Suckling.	\$29.99
2006 Poggiarellino Brunello di Montalcino*	\$29.99
2006 Tenuta di Sesta Brunello di Montalcino*	\$29.99
2006 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2006 Baricci Brunello di Montalcino*	\$34.99
2006 La Fortuna Brunello di Montalcino*	\$34.99
2006 Mocali Brunello di Montalcino	\$34.99
2006 Solaria Brunello di Montalcino	\$34.99
2006 Piancornello Brunello di Montalcino	\$37.99
2006 Tenuta Silvio Nardi Brunello di Montalcino-94 points JS	\$39.99
2006 Podere la Vigna Brunello di Montalcino	\$39.99
2006 Poggio San Polo Brunello di Montalcino	\$39.99
2006 Mocali "Raunate" Brunello di Montalcino	\$39.99
2006 San Filippo Brunello di Montalcino	\$42.95
2006 Collemattoni Brunello di Montalcino	\$43.95
2006 Capanna Brunello di Montalcino	\$44.95
2006 Altesino Brunello di Montalcino	\$44.99
2006 Il Poggione Brunello di Montalcino	\$44.99
2006 Talenti Brunello di Montalcino-95 points JS	\$44.99
2006 La Gerla Brunello di Montalcino	\$44.99
2006 Lisini Brunello di Montalcino	\$44.99
2006 Podere Brizio Brunello di Montalcino	\$47.99
2006 Argiano Brunello di Montalcino-92 points WE	\$49.99
2006 Banfi Brunello di Montalcino-95 points JS	\$49.99

2006 Castelgiocondo Brunello di Montalcino	\$53.95
2006 San Filippo "Le Lucère" Brunello di Montalcino	\$53.99
2006 Ciacci Piccolomini "Pianrosso" Brunello di Montalcino	\$54.95
2006 Banfi "Poggio alle Mura" Brunello di Montalcino	\$59.95
2006 Sesta di Sopra Brunello di Montalcino*	\$59.99
95+ points RP: "The 2006 Brunello di Montalcino is a viscerally thrilling wine that takes hold of the palate and never lets up."	
2006 Fuligni Brunello di Montalcino-95 points JS	\$59.99
2006 Altesino "Montosoli" Brunello di Montalcino	\$77.99
2006 Siro Pacenti Brunello di Montalcino	\$84.99

MISC PIEDMONT

2008 Villa Giada "Suri Rosso" Barbera d'Asti	\$11.99
2009 Ruggeri Corsini Barbera d'Alba*	\$16.99
2009 Vietti "Tre Vigne" Dolcetto d'Alba	\$19.99
2007 Angelo Germano Nebbiolo d'Alba	\$19.99
2007 Angelo Germano Barolo	\$29.99
2007 Pelissero "Nubiola" Barbaresco-93 points RP	\$33.99
2004 Schiavenza "Bracco Ceretta" Barolo-92 points RP	\$69.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2010 Marcato "Scaligeri" Soave	\$9.99
A stunning value. Superb Soave with excellent richness and balance!	
2009 Blason Pinot Grigio*-1 Glass GR	\$9.99
2010 Collestefano Verdicchio di Matelica	\$15.99
2007 Cavalchina Bardolino Superiore Santa Lucia	\$16.99
2007 Drei Dona "Magnificat" Cabernet Sauvignon	\$31.99
2004 Brigaldara "Case Vecie" Amarone-94 points RP	\$69.99

ABBRUZZO, SICILY, SARDINIA, CAMPANIA & UMBRIA

2009 Roccafiore "Rosso Melograno"	\$9.99
2009 Tormaresca "Neprica"	\$9.99
2005 Antano Milziade Umbria Rosso IGT	\$14.99
This non-vintage wine wowed me with its balance, richness, complexity and drinkability, all for an unbelievable price! Made from 50% Sangiovese and 50% Sagrantino. (Greg St. Clair, K&L Italian wine buyer)	
2006 Contesa Montepulciano d'Abruzzo	\$14.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2010 Mancini Vermentino di Gallura	\$14.99
2009 Cantine di Marzo Iripinia Aglianico	\$14.99
2009 Roccafiore "Fiorefiore"	\$15.99
This fantastic Umbrian white comes from the local Grechetto grape, in this case picked quite late in September. After a stringent selection of fruit and temperature controlled fermentation in steel, the wine is aged for one year in large neutral barrels. It offers an exotic perfume of pineapple along with golden apple and tiny yellow flowers, with a spicy note on the nose and palate. An elegant white, with considerable complexity. Enjoy with fish!	
2010 Antichi Vinai Etna Rosato	\$19.99
2008 Antonelli "Contrario" Sagrantino	\$19.99
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99

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

CHABLIS

2007 Dom. A&A Goisot Bourgogne Aligoté (Tastevinage) "VV"*	\$11.99
2008 Dom. Drouhin-Vaudon Chablis (Organic)	\$20.99
2008 Dom. Francine & Olivier Savary Chablis	\$16.99
2008 Dom. Dauvissat-Camus Chablis 1er Cru "La Forest"	\$46.99
2009 Maison William Fèvre Chablis "Champs Royaux"	\$18.99
2009 Ch. de Maligny Chablis 1er Cru "Montée de Tonnerre"	\$26.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2005 Dom. Olivier Guyot Clos de la Roche Grand Cru	\$89.99
2006 Nicolas Potel Bonnes Mares Grand Cru	\$149.95
2007 Dom. Marquis d'Angerville Volnay	\$49.99
2007 Dom. Nicolas Potel Bourgogne Rouge "Maison Dieu VV"	\$23.99
2007 Maison Joseph Drouhin Chorey-lès-Beaune	\$20.99
2007 Dom. d'Ardhuy Bourgogne Rouge	\$14.99
2007 Dom. Eugenie Vosne-Romanée	\$49.95
2007 Dom. Eugenie Clos Vougeot Grand Cru	\$184.99
2007 Dom. Régis Forey Clos de Vougeot Grand Cru	\$99.95
2008 Maison Jacques Bavard Monthelie Rouge*	\$23.99
2008 Dom. de Montille Bourgogne Rouge (Volnay)	\$24.99
2008 Dom. Joseph Voillot Bourgogne Rouge "VV" (Volnay)	\$21.99
2008 Maison Champy Volnay*	\$34.99
2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. de Montille Pommard 1er Cru "Pézerolles"	\$78.99
2008 Maison Champy Pommard 1er Cru "Grand Epenots"*	\$54.99
2008 Dom. Guillemard-Clerc Beaune 1er Cru "Coucherias"*	\$34.99
2008 Dom. Marius Delarche Pernand-Vergelesses 1er Cru "Iles des Vergelesses"*	\$32.99
2008 Maison Champy Pernand-Vergelesses "Clos de Bully"*	\$19.99
2008 Maison Champy Pernand-Vergelesses 1er "Les Fichots"*	\$23.99
2008 Dom. Marius Delarche Corton Renardes Grand Cru*	\$54.99
2008 Dom. Louis Jadot Côte de Nuits-Villages "Le Vaucrain"	\$23.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$46.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Vaucrain"*	\$54.99
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Maison Champy Chambolle-Musigny*	\$46.99
2008 Maison Joseph Drouhin Chambolle-Musigny 1er Cru	\$76.99
2008 Dom. Michel Gros Chambolle-Musigny	\$49.99
2008 Dom. Hubert Lignier Chambolle-Mus. 1er "Gruenchers"	\$89.99
2008 Dom. Michel Gros Vosne-Romanée	\$53.99
2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Les Brulées"	\$89.95
2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Clos de Reas"	\$99.95
2008 Maison Champy Echézeaux Grand Cru*	\$119.95
2008 Dom. des Chezeaux Gevrey-Chambertin 1er "Cazetiers"	\$39.95
2008 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.99
2008 Dom. Varoilles Gevrey-Chambertin 1er "Clos Varoilles"*	\$64.99
2008 Dom. Bruno Clair Gev-Chamb. 1er "Clos de Fontenys"	\$89.95
2009 Domaine Paul Pillot Santenay Rouge "Vieilles Vignes"*	\$27.99
2009 Aliane Bourgogne Rouge	\$17.99

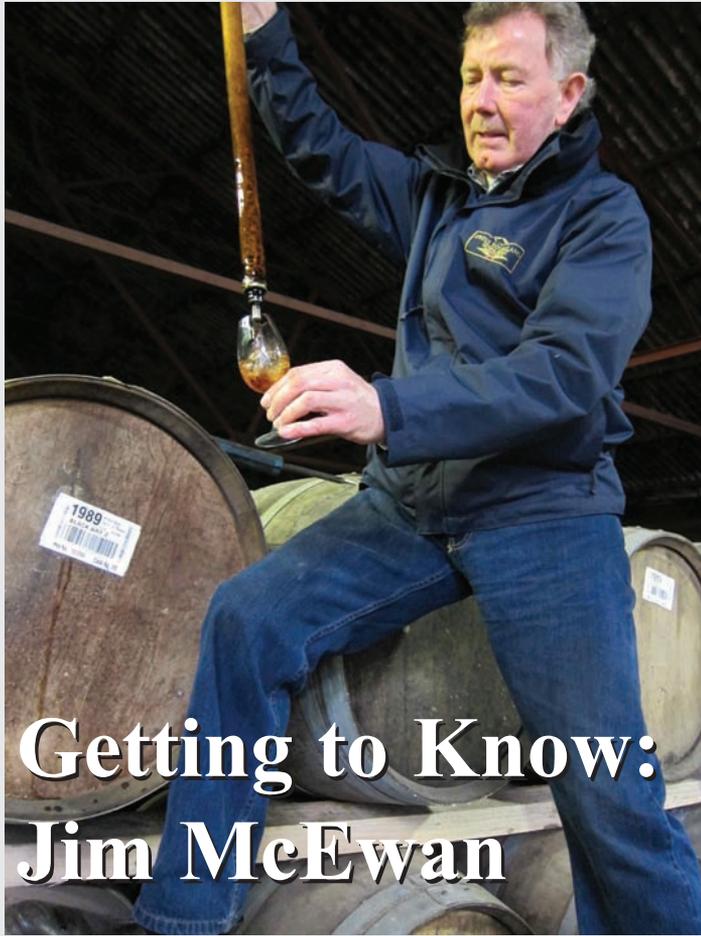
2009 Dom. Thierry & Pascale Matrot Bourgogne Rouge	\$20.99
2009 Domaine Paul Pillot Chass.-Mont. 1er Cru "Clos St. Jean"*	\$46.99
2009 Domaine Paul Pillot Bourgogne Pinot Noir*	\$18.99
2009 Dom. Henri Delagrange Volnay	\$44.99
2009 Domaine Joseph Voillot Bourgogne Rouge	\$19.99
2009 Domaine Joseph Voillot Volnay "Vieilles Vignes"	\$46.99
2009 Domaine M. Ecard Savigny-lès-Beaune 1er "Narbantons"	\$31.99
2009 Domaine M. Ecard Savigny-lès-Beaune 1er "Serpentières"	\$31.99
2009 Dom. H. Delagrange Bourgogne Hautes Côtes de Beaune	\$19.99
2009 Dom. Stephane Magnien Bourgogne Passetoutgrains "Cuvée Densité"*	\$14.99
2009 Dom. Regis Bouvier Bourgogne "Montre Cul"	\$21.99

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2007 Alex Gambal Bourgogne Chardonnay "Cuvée Prestige"*	\$17.99
2008 Maison Champy Bourgogne Chardonnay "Signature"*	\$17.99
2008 Jacques Bavard Rully Blanc*	\$19.99
2008 Jacques Bavard Bourgogne Aligoté*	\$13.99
2008 Jacques Bavard Monthelie Blanc*	\$23.99
2008 Jacques Bavard St-Romain Blanc*	\$23.99
2008 Jacques Bavard Meursault*	\$34.99
2008 Jacques Bavard Puligny-Montrachet 1er "Champs Gains"*	\$54.99
2008 Dom. Marius Delarche Pernand-Vergelesses Blanc*	\$24.99
2008 Dom. Marius Delarche Corton-Charlemagne*	\$69.95
2008 Maison Champy St-Aubin 1er "Murgers Dents De Chien"*	\$32.99
2008 Dom. Guillemard-Clerc Puligny-Mont. "Les Enseignères"*	\$59.99
2009 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2009 Dom. des Nembrets Denis Barraud St-Véran*	\$14.99
2009 Dom. Nembrets Pouilly-Fuissé "Combe Poncet"*	\$23.99
2009 Dom. Francois Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Dom Thierry Matrot Bourgogne Blanc*	\$19.99
2009 Dom. Paul Pernot Puligny-Montrachet*	\$43.99
2009 Dom. P. Pernot Meursault Blagny 1er "Piece Sous le Bois"*	\$46.99
2009 Dom. Paul Pernot Puligny-Montrachet 1er "Folatières"*	\$74.99
2009 Dom. Paul Pernot Puligny-Montrachet 1er "Les Pucelles"*	\$94.99

BEAUJOLAIS

2009 Georges Duboeuf Beaujolais-Villages	\$7.99
2009 Maison Louis Tête Beaujolais-Villages "Le Pot"	\$10.99
2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Georges Duboeuf St-Amour "Cuvée Saint-Valentin"	\$15.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent	\$19.99
2009 Villa Ponciago Fleurie "La Réserve"	\$19.99
2009 Dom. du Vissoux Brouilly "Pierreux"	\$26.99
2009 Dom. du Vissoux Fleurie "Poncie"	\$26.99
2009 Dom. du Vissoux Moulin-à-Vent "Trois Roches"	\$27.99



Getting to Know: Jim McEwan

By far the most dynamic and enthusiastic voice in the whisky industry, Jim McEwan has done it all. He started at Bowmore Distillery as a cooper at the age of 15 before moving up to distillery manager, master blender and, finally, master distiller. After more than 30 years at the helm of Bowmore, Jim decided to move on and resurrect the defunct Bruichladdich distillery in 2001, which had been sitting dormant across the isle of Islay. After 10 years spent building an independent whisky company, **Bruichladdich** is finally ready to release their first 10 Year Old Single Malt made entirely from new production. We caught up with Jim to ask him a few questions.

How long have you been in the whisky business?

Since the 1st [of] August 1963, so 48 years with two left to go, and that should see the job done.

What makes Bruichladdich different from other distilleries?

Lots of things! For example: all our employees are shareholders, we make 12 different styles of Single Malt, we make the most beautiful Gin in the world called the Botanist, which is flavoured with 32 botanicals—22 are from Islay—we store all our stocks on Islay full term, we bottle everything on Islay, and we are the biggest employer on the island. We are also Single Malt designers, whereby I will use different casks like Latour or Yquem to bring new colours, flavours and tastes to the consumer. There is a family ethos about the company—I often say, “We all sit at the same table.” We do genuinely care about our staff and indeed the people within our community like the local farmers from whom we buy barley. I have the freedom to produce whatever I think would be of interest to and excite the consumer thanks to shareholders, who believe [in] and support us. In all we try to do our best. Our CEO Mark has commissioned a new Bio Gas plant that converts our non-alcoholic byproduct into Bio Gas, which

in turn is converted into electricity. Very soon we should be able to meet most of the electricity requirement for production in-house, which will provide us with additional cash that will enable us to move forward into the next decade with renewed confidence. We are bespoke distillers who have the balls to go where no malt has gone before.

What are the most common misunderstandings about Single Malt whisky?

Without a doubt the efforts that the distillers put into producing the best whisky that 500 years of experience has given us. The Single Malts available today are of the highest quality ever thanks to the guys who make them, and that includes coopers, malters, farmers, etc. However, that fact is too often overlooked and generally ignored by marketing experts who wish to create this la la land of bagpipers, flying haggis, kilt wearing natives who play laments in whisky warehouses so that the spirits will sleep easy. They could be selling perfume because it's the same nonsense. Talk about our history, our skills, our honesty, our passion and our love for this amazing golden liquid that makes Scotland loved the world over.

How has living and working on an island effected your life?

When you live on an island anywhere you are blessed with a sense of community, concern for your fellow islanders and safety in the knowledge that someone will always be there for you, regardless of when things go wrong. Also, we have virtually no crime—no housebreaking, no car stealing, no assaults with weapons—how much is that worth? So living on a whisky island must be one of the most desirable addresses in the world, don't you think? The distillery managers are all born and raised on Islay so the friendships go back generations, and if you have a problem with stuff breaking down then you simply call one of the other distilleries and it will be sorted. Being raised on an island, I think, makes you a more emotional, passionate person. Often, over the years while lying in a hotel room in some distant country having spent weeks on the road in the world's greatest cities, all you want to hear is the sound of the sea and not the sounds of a city where people are too busy to share time or [are] too afraid to talk to a stranger. That's when a dram from home gets you back on track, and you know just how fortunate you are that you were born on Islay.

What are some of the best whiskies you have ever tried?

Clynelish 1972, Mortlach 17 year old, Black Bowmore first edition, Bowmore 17 yo, Bruichladdich 1970, Port Charlotte 5 yo, Octomore Orpheus, Glenlivet 15 yo, Lochside 10 yo, Talisker 25 yo, Springbank 12 yo, Laphroaig Cask Strength, Highland Park 1973, Linkwood 30 yo, Lagavulin 16 yo, Rosebank 20 yo, Littlemill 12 yo, Balvenie 1972, Glendronach 12 yo Sherry, Scapa 16 yo, St Magdalene 23 yo, Macallan 1948 [and] Balvenie 1972. These are just a few drams that spring to mind, and I have to say that over a period of 30 years as a judge at the International Wine and Spirit Competition (where we could judge 500 Single Malts in four days) I have only ever found six Single Malts that were undrinkable, which is incredible. Thanks to the IWSC I had the most amazing opportunity to taste the best of the best from virtually every distillery in the world that entered the competition.

What new things can we expect in the coming year?

The big news is the launch of our 10 year old. It's been a long 10 years waiting and watching [our] child grow up and now it's time to let it go and let the people enjoy the spirit of the young Laddie as he steps into the void that was created by closure. I am confident he will shine and win many hearts with his simple honesty. This will be a collectable, so people should buy two [bottles], one to enjoy and one just for the story of our journey, which has not always been easy but always inspirational. Also, look for two new Octomores, a Port Charlotte 8 yo, the next Black Art, and some micro-provenance single cask bottlings.

Canary Islands Wines Are Here!

Over the past few years, we have very slowly begun experimenting with carrying some truly distinctive wines from a chain of Spanish islands that are actually closer to the coast of Africa than they are to Spain. These are wines that are created from traditions and knowledge passed down through generations, virtually untouched by influences from consultants, the press, trade accounts or anyone else. These wines are honest reflections of indigenous grapes grown in the local soil, often times volcanic, at very high elevations and in extremely specific micro-climates. Of course, the wines I'm talking about here can be from nowhere other than the Canary Islands. Below are four Canary Island wines that I think are indicative of the region; they are delicious wines: honest, food-friendly and great bottles to enjoy as you savor the last days of summer. Now go git 'em!

2008 Bodegas Carballo Listan Blanco La Palma (\$19.99) Listan Blanco, otherwise known as Palomino in Jerez, excels in the Canaries. This rendition shows a beautiful, slightly oxidative, cidery quality. Fruity and expressive, but certainly very unique as well. Highly recommended.

2009 Fronton de Oro Tinto Tradicional Gran Canaria (\$16.99) A lovely entry level Canary Islands red from one of our favorite producers, this is a blend of Tintilla and Listan Negro (a.k.a. "Mission grape" in the New World). It's spicy and rustic, with dark cherry and other assorted darker fruits. It shows a somewhat brawny, spicy sense of balance, but it is still balanced all the same, with a fresh finish and plenty of possibilities for pairing with food, be it a Canary Islands specialty, Spanish fare, a Sicilian dish, or perhaps just a really good burger.

2009 Juan Matias Torres "Vid Sur" Negramoll La Palma (\$19.99) Produced from a two-hectare Negramoll vineyard planted in volcanic ash, this is one delicious, juicy, slightly rustic island wine. Fermented and aged in old oak barrels, with 50% whole clusters utilized, this red fruited wine is how I want lighter, warmer climate reds to taste when they so often taste more square and simple. Earthy, cherry fruited and perfectly weighted on the palate, it's an ideal red for summer and fall, or for when you want to conjure up either season.

Los Bermejos Dulce Lanzarote (500ml \$34.99) Whoa! This is a tough to categorize, indescribably delicious sweet wine. Honeyed and rich yet surprisingly fresh as well, there are pure flavors of stone fruits on the palate, with just the barest hint of the six year average age of its solera upbringing. This lovely elixir is all Malvasia harvested in late November. Los Bermejos is a special winery, producing whites, reds, rosés and sparkling wines of a purity that would be stunning from anywhere, let alone from the extreme viticultural climate of an island chain lying so far to the south.

Joe Manekin

An Open Mind

Here are some wines that stand the chance of changing the way you think about varietals, packaging and style. We've got a Sauv Blanc in a box that's not only real wine, but is actually good, a Malbec with a touch of bottle age that is more than just fruity and yummy—it's interesting and nuanced. And finally, we have a Sherry that is a far cry from the creamy sweet things that have been in your grandma's cupboard for years; it is the cleaner, brighter, refreshing-on-a-hot day side of Sherry. These are great examples to come at with an open mind, a blank palate and a chance to really enjoy something new and exciting in the world of wine.

2010 Gran Verano Sauvignon Blanc Colchagua Valley (3L Bag-in-a-box \$24.99) What's in the box? Sauvignon Blanc! Specifically New World SB that's done well, tastes good and begs for a place in your fridge. Lime and orange notes abound, and there is an underlying weight and a silky mouthfeel that belies its modest price. A lovely, refreshing drink to have on hand for summer.

2006 Carmelo Patti Malbec Mendoza (\$19.99) The couple of years of bottle age this wine has seen have done it a world of good. The nose bursts from the glass with dark fruit, hints of chicory-laced coffee and an aroma of crushed black pepper. Rich, warm purple fruits are the first volley of flavor on the palate. Plum fruits are joined by a plum skin feel in the mouth, rich and luscious, but pure and not cloying. The fruit is followed by the coarsely ground black pepper that was promised on the nose. This is a wine that can be called "well made" without any hesitation, and it should be tried as a benchmark for Malbec drinkers.

Grant Fino "La Garrocha" El Puerto de Santa Maria (375ml \$11.99) This Fino is on the fresher side of Sherry, with lovely clean lines and refreshing notes of white peach and other stone fruits. What made this Sherry interesting to me was its mouthcoating glycerol quality and the touch of baking spices and herbal nuances that float in and out, almost tantalizingly so. For being so fresh, the wine coats your mouth in a luxurious way, making you want another sip.

Kyle Kurani

"Virtually untouched by influences from consultants, the press, trade accounts or anyone else. These wines are honest reflections of indigenous grapes grown in the local soil..."

"We've got a Sauv Blanc in a box that's not only real wine, but is actually good, a Malbec with a touch of bottle age that is more than just fruity and yummy—it's interesting and nuanced. And finally, we have a Sherry that is a far cry from the creamy sweet things that have been in your grandma's cupboard for years..."

“Here’s a fantastic deal in a light, crisp summertime white wine from one of my favorite Australian winemakers, Dean Hewitson.”

“By the end of the decade new and enterprising growers were flocking to the Gimblett Gravels, realizing that the low-fertility, free-draining soils and slightly warmer temperatures were ideal for cultivating Bordeaux varietals and Syrah.”

JIMMY C’S VIEW DOWN UNDER

2009 Hewitson “Lulu” Sauvignon Blanc Adelaide Hills South Australia (Elsewhere \$18—K&L \$6.99) Here’s a fantastic deal in a light, crisp summertime white wine from one of my favorite Australian winemakers, Dean Hewitson. Dean has consistently made fine wines mainly from the Barossa Valley, but in this case he crafts his Sauvignon Blanc from a single vineyard in one of the cooler, higher elevation sites in the Adelaide Hills. The nose offers notes of grapefruit, pear, lemon pith, honeysuckle and a hint of lanolin. On the palate these elements combine with some rounder melon flavors supported by good acidity that leads to a juicy, refreshing finish.

2008 Yalumba “Cigar” Cabernet Sauvignon Coonawarra South Australia (\$19.99) Yalumba remains the oldest family owned winery in Australia, having been founded in 1849 by Samuel Smith, and it is today run by fifth generation descendant Robert Hill Smith. From top to bottom there is amazing quality and value to be found in their wines. The “Menzies” is their flagship Cabernet from Coonawarra, which along with Margaret River is the benchmark region for that grape. The 2008 “Cigar” (named for the cigar-shaped stretch of terra rossa soil found there) is the second vintage they have produced of this entry level version of the “Menzies,” sourced from the same vineyard. This 100% Cabernet Sauvignon is matured for 16 months in French, Hungarian and American hogsheads revealing a bouquet of violets, cassis, dark chocolate and earth. On the palate there are surprisingly supple, integrated tannins that frame the flavors of black cherry and blackberry, which are in perfect harmony and follow through with great persistence.

2008 Yalumba “FDR 1A” Cabernet-Shiraz Barossa Valley South Australia (\$34.99) In 1974 Yalumba made the first FDR (Fine Dry Red) Cabernet-Shiraz, and this is only the sixth vintage since! The blend of 62% Cabernet Sauvignon and 38% Shiraz was hand picked from select parcels in the Eden Valley, which seems to give the red wines a more ethereal and elegant feel while still showing the Barossa fruit character. The wine was aged for 13 months in French and Hungarian oak barrels that were made at Yalumba’s own cooperage on site. Aromas of dark plum, black cherry, blueberry, cedar, mocha and exotic spice leap from the glass to seduce you. On the palate, the wine has seamless balance with a juicy plush texture that leads to a long, complex finish. I’ve said this before, but if this wine was from Napa Valley it would easily cost two to three times as much.

Jimmy C

A RIVER RAN THROUGH IT

Water, much more than wine, can be an impetuous, capricious thing. Over the irrepres- sible course of time some rivers, like irate investors, have a way of not keeping it in their banks, and in 1897 the almost unpronounceable Ngarurororo River that runs through Hawke’s Bay came under the weather, lost its way, overflowed and partially changed direction, leaving behind a large bed of exposed alluvial gravel, almost 2,000 acres worth. Called the Gimblett Gravels, it lay all but ignored for the better part of the last century, unfit for sheep or man until 1981, when a young winemaker and pilot named Chris Pask flew over the abandoned terrain and, against the common wisdom of the time, decided to plant a vineyard. By the end of the decade new and enterprising growers were flocking to the Gimblett Gravels, realizing that the low-fertility, free-draining soils and slightly warmer temperatures were ideal for cultivating Bordeaux varietals and Syrah. This steadfast collective of growers even fought and eventually overturned “set-in-stone” plans for roughly a third of the gravels to be turned into roads and paving. Their effort was the wine world’s gain, as the Gimblett Gravels is today one of the finest regions for serious red wines in all of New Zealand.

None have explored the dynamic potential for Bordeaux-style wines more than Steve Smith, MW and Managing Director for Craggy Range, who credits the kaleidoscopic nature of Bordeaux soils, made up of both reflective quartz and darker gravels, with helping the grapes achieve phenolic ripeness and limiting alcohol levels. His clever and inexpensive solution for the gray, monochrome tones in the Gimblett vineyards consists of sprinkling discarded, crushed oyster shells from a nearby oyster farm, which mimic the reflective and ripening advantages found in Bordeaux vineyards. The midnight-hued **2009 Craggy Range “Te Kahu” Bordeaux Blend Gimblett Gravels (\$16.99)** captivates from the first swirl with a lifted aromatic array of rich dark fruits, sweet potpourri and damp roses. Rich and silken on the palate, this harmonious blend is simultaneously fresh and con- templative, a rare combination and one worth savoring over a grilled steak, especially at this incredible price!

And please don’t miss the **2009 Mission Estate Winery Syrah Hawkes Bay New Zealand (\$12.99)**, another elegant charmer from this region with fruit sourced from both Gimblett Gravels and other inland sites. This medium-bodied, red berry inflected Syrah, with its delicate spicy overtones of Northern Rhône-like pepper, minus perhaps the fat, really has style and substance well beyond its modest price. Summer barbecue never tasted so good!

John Majeski

From Their Schloss TO YOURS

We just lined up a group of wines from the famed Schloss Schönborn estate, which will be coming direct from their cellar. And when I say direct, I mean I was at the estate tasting a couple of months ago, and I decided which wines to buy on the spot, 20 feet underground. Selecting wines straight from the source and knowing the bottles haven't seen the light of day or a temperature variation since being put down to rest is huge! I picked wines from the top sites within their respective villages, and not only are these wines as fresh and vibrant as can be, we're also able to sell them at prices that can't be beat. Schloss Schönborn has been a fixture in the Rheingau since 1349, and they continue to set standards for German wine. Ninety percent of their holdings are planted to the magical Riesling grape, with the other 10% split between Pinot Noir (Spätburgunder) and Pinot Blanc. These wines are being sold on a pre-arrival basis and are scheduled to be delivered late September 2011.

2004 Schloss Schönborn Erbacher Marcobrunn Riesling Kabinett (\$18.99) Without question one of Germany's more famous vineyards, Erbacher Marcobrunn consistently produces richer styles of Riesling because of its high concentration of marl. The Kabinett has a lovely delicate character, with a nice clean snap on the finish.

2004 Schloss Schönborn Erbacher Marcobrunn Riesling Spätlese (\$26.99) Definitely a step up in richness from the Kabinett. Shows good body and weight without being big and frumpy.

2001 Schloss Schönborn Hocheimer Holle Riesling Kabinett (\$16.99) An earlier ripening site, Hocheimer Holle is planted right along the river in chalky soils. Perfect for Kabinett styles.

2006 Schloss Schönborn Hocheimer Domdechany Riesling Auslese Trocken (Dry) Fass 74 (\$35.99) This vineyard's deeper, heavier soils are almost pure clay, producing rich, masculine styles of Riesling that tend to have a seductive and exotic side to them.

2001 Schloss Schönborn Rüdeshheimer Berg Rottland Erstes Gewechs (\$35.99) Up behind the village of Rüdeseheim, these vines are planted in slate and quartzite, making big, powerful wines.

2003 Schloss Schönborn Hattenheimer Pfaffenberg Riesling Erstes Gewechs (\$37.99) Hattenheimer Pfaffenberg is a monopole owned by Schönborn consisting of loess and sandy soils that produces wines that are highly perfumed and have good richness through the middle.

2009 Schloss Schönborn Assmanshauser Höllenberg Spätburgunder (\$47.99) This vineyard is just around the bend from the village of Rüdeseheim. It is a warmer vineyard site planted almost entirely to Pinot Noir (90%). One of my personal favorites!

Eric Story

SUMMER SIPPERS

Great dry white wine regions of the world tend to produce both dense, serious examples requiring age to show their best and incredible values, delicious and exciting-to-drink summer refreshment at outstanding quality/price ratios. The Pouilly-Fumé featured below is from the village of Saint-Laurent l'Abbaye, and the wine reflects the minerality, purity and elegance of the Loire coupled with rich drinkability that should make it your first choice for summer.

2009 Tabordet "Le Champs des Vignes" Pouilly-Fumé* (\$17.99) This presents itself on the nose all dainty and pure—fragrant in a fresh, wholesome manner, like a country garden after a spring rain—with sweet peas, chive and apple blossoms, budding fruit trees and clean sweet earth. On the palate, a more sultry side is revealed: very dry, racy, with flavors of smoky citrus and apricot flesh and elderflower essence—dazzling and exotic. Rich and textured, with a tight, oily, mineral streak, a firm structure, vibrant acidity despite the warm vintage, and a very long finish. It's the perfect pairing for smoky grilled oysters, lemon butter-drenched asparagus, or simply for sipping.

Whilst many of Austria's very finest wines bear comparison to great whites of the Rhine or Burgundy, the Grüner Veltliner featured below is a snappy, simple and perfect summer sipper. The tiny hssss sound when you pop the crown cap makes you feel slightly naughty for opening a bottle without a corkscrew. It also serves as a reminder that this well crafted, authentic wine is just a beverage, designed for simple refreshment on a hot afternoon without ceremony.

2010 Weingut Allram Grüner Veltliner* (1L \$10.99) Off comes the beer cap and into the glass. Top up with chilled bubbly water for a "spritzer" if you like! The wine has a juicy grapefruit character, with a little ginger and white pepper zing. Great balance, medium body, ripe citrus fruit and bright acidity. Don't even think about missing out on this one for summer.

Susan Thornett

"And when I say direct, I mean I was at the estate tasting a couple of months ago, and I decided which wines to buy on the spot, 20 feet underground."

"Whilst many of Austria's very finest wines bear comparison to great whites of the Rhine or Burgundy, the Grüner Veltliner featured below is a snappy, simple and perfect summer sipper."

K&L ONLINE AUCTIONS *Inside Auctions*

K&L Wine Auctions just celebrated our six-month birthday, and we're proud to say that the early success we've experienced certainly indicates many fruitful and exciting years to come in this venture. What started as a simple concept in my brother's mind (co-owner Brian Zucker) has transformed into a custom built online auction that services an international list of customers—and we're already breaking records selling some of the world's most sought-after wines!

Though the results thus far are very rewarding, it's safe to say we didn't arrive at this day without shedding some blood, sweat and even a few tears along the way. The challenge of building a branch of K&L, totally new and different from anything else we've done in our 30+ year history, was quite an undertaking, to put it in the mildest of terms. The number one goal from the outset was to seamlessly weave this new department into the long-established practices and celebrated aspects of K&L, while broadening the services we provide to our customers. Designing software that matched our business goals, hiring staff to facilitate our auction operations and customer service needs, and constructing a temperature-controlled auction facility including a new photography studio were just a few of the challenges we faced in preparing for this next step in K&L's history. A word of advice: if you're looking to make a quick and easy buck, eliminate the auction business from the list!

Recently, when explaining to a loyal K&L customer about our policy to activate his auction lots within 30 days of delivery, he asked me a simple question: "What exactly are you doing that takes 30 days?" After momentarily embarking on a long and meandering tale of the 101 steps we take to auction one's wine, I spared him with the reply, "There's a lot that goes on behind the scenes you don't see."

In the interest of transparency, here's a quick run-down of those steps, which we feel puts K&L ahead of the pack: Our auction team researches the market value of a seller's potential wines and provides the low and high range of selling prices from all North American and Internet auctions conducted over the past 12 months. This information is sent to the seller along with reasonable reserve suggestions for review. Upon agreement, local sellers are given a prompt appointment to transfer possession of their wine to our staff, and shipping arrangements are facilitated for sellers at a distance. Once the wine comes into our facility, sellers are immediately notified of the exact bottles in our possession and any notes on condition that we will disclose to our bidders. From there, the bottles go into our weekly photo shoot so that every lot is photographed to post online as visual representation (no stock photos). Once the images are complete, we load each lot into our software system, linking it with the proper tasting notes, reserves, photos and provenance—it's also crucial to pick the timing correctly so the auction site doesn't become oversaturated by any particular wine or vintage. When a consignor's wine has been entered into our system, they can view the status of their wine in the My Account "Auctions – Selling" section of KLWines.com. There, sellers can also view starting bids, reserves, auction start and end dates and link to bidding activity. This is also how sellers can monitor their pending payment and keep a close eye on each wine that has sold. With hundreds to thousands of bottles coming in each week, we've got our work cut out for us. Thanks for keeping us busy!

Molly Zucker

JIM'S AUGUST GEMS

Warm weather (it was 98 degrees on June 20th and got up to 102 degrees on the 21st in Redwood City) has finally arrived after a cold, windy spring that put all of the North Coast vineyards a month or more behind on bud-break and development. As Yogi Berra used to say, "It's déjà vu all over again!" Thus far, this vintage is following the same developmental course as the last two vintages, so I hope that we will have moderate heat the rest of the summer after today and yesterday, as opposed to the last two vintages. I will keep you posted.

2009 Domaine Ferrer Ribière "Le F" VdP des Côtes Catalanes Rouge (\$10.99); 2010 Ribière "Le F" VdP des Côtes Catalanes Blanc (\$12.99)

Okay, I have absolutely no idea why these two wines are given an "F" other than I am sure it is not a school grade. Both of these Gems get "As" on our report card. The Ribière Rouge is a 50/50 Grenache and Carignan blend, and it shows a bright, brilliant, flashy nose of cranberry, anise and game, which carries over wonderfully to a fresh, lively, distinctive palate impression that is integrated, clean and pretty. This Gem's finish is lively and lingering. It would be a perfect accompaniment for a grilled salmon or tuna dinner, and it will be one of our house reds for the month of August, according to Anderson. 13.5% ABV. (🍷🍷🍷🍷🍷🍷). The Ribière Blanc might not be to everyone's taste, but it's really good. It is very mineral driven. Produced mostly from Muscat (80%) with the balance being Grenache Blanc, the nose reminds me of jasmine and white peaches. This Gem is impeccably balanced with excellent acid structure and a clean, crisp finish; it would be a perfect wine to serve with crab or lobster. The Bean has informed me that this will be our house wine for shellfish dinners this month. 13% ABV. (🍷🍷🍷🍷🍷🍷)

2003 Lavradores de Feitoria "Tres Bagos" Douro (\$7.99) This is an amazing wine, not only at this price, but at any price. Our Spanish/Portuguese wine buyer, Joe Manekin, was worried that most customers wouldn't like it due to a very slight hint of "brett." I pointed out

Jim's Gems

to Joe that some of the great Burgundies have that same quality, and that I think that it actually adds to their complexity and greatness. Medium-deep ruby in color, the opulent nose is loaded with smoked sausage and wild game tones, with an iron-like graphite hint. In the mouth, this Gem is loaded with sweet blueberry to cranberry fruit that is flashy and bright. Moderately complex, the finish is long and meaty. Anderson has informed me that this will be one of our house reds for the month. 13% ABV. (🍷🍷🍷🍷🍷🍷)

2010 Jean-Francois Merieau "L'Arpent de Vaudons" Touraine* (\$13.99) This is one of the most amazing Sauvignon Blancs that I have

tasted in more than a decade. Produced from handpicked grapes from a small single vineyard with vines that are 30 to 50 years old, the intensity and opulence of this wine are wonderful to behold. The nose is highly perfumed and pronounced, with slate and dandelion scents that permeate across a broad, bright, mouthwatering palate and finish. A great Gem that both Eby and Rizzo have declared to be one of our house whites for however long it is around. 12.5% ABV. (🍷🍷🍷🍷🍷🍷)

2010 Domaine Renaud Mâcon Solutré* (\$12.99); 2010 Mâcon Charnay* (\$12.99) These wines were not available at press time for me to taste, but the previous vintages have always made Jim's Gems. They should be here when you receive this newsletter in August. The 2010 vintage was incredible, and I am recommending them as Jim's Gems based on the quality of previous productions and Keith Wollenberg's notes: "2010 Mâcon Solutré: Very nice with citrus notes, good fruit, nice sapidity/saltiness on the palate, notes of lemon, very nice acidity at the finish. Refreshing and lovely. This is flat-out terrific this year." 2010 Mâcon Charnay: "Lovely. Rounder, fatter on the mid-palate, with very lovely acidity to keep it bright. This is flat-out terrific in this vintage."

Jim, Anderson, the Beaner, Eby and Rizzo

UNDER THE RADAR *Italian Bargains*

I'm well into my second decade in this crazy business, and I still have to scratch my head in sheer wonder on a near daily basis in regards to just how many insanely delicious wines there are out there, many for less than the cost of a crappy delivered pizza (and that's not even counting the tip for the poor delivery guy!). Italy has more than its fair share of these bargains. Here are a few we just got in.

The **2010 Marcato "Scaligeri" Soave (\$9.99)** would be a perfect little staple for the summer barbecue season—light and crisp enough to be sipped on its own as an apéritif, but with enough pear and apple richness to stand up to some grilled chicken.

The **2009 Roccafiore "Fiorfiore" (\$15.99)** blew my mind when I tasted it. Made from 100% Grechetto from Umbria, this had incredible richness and palate weight, with zesty acidity and a distinct minerality. "Fiorfiore"

means, roughly, "best of the best," and this could be the best varietal Grechetto from Umbria I've ever had.

The **2007 Cavalchina "Santa Lucia" Bardolino Superiore (\$16.99)** is pretty remarkable stuff and exceptionally delicious. It reminded me of a great village level Burgundy meets spicy Cru Beaujolais, with maybe a dash of Loire Valley Cab Franc thrown in. This is serious wine, not your grandparents' Bardolino.

And finally, the **2008 Villa Giada "Suri Rosso" Barbera d'Asti (\$11.99)** was beyond textbook Barbara, with lovely deep cherry, menthol, spice and a touch of earth. Rich and chewy, I thought it would be in the \$20 range. I was floored to hear it was only \$12!

Stay thirsty my friends.

Chris Miller

GETTING TO KNOW *Tyler Shaffer*

What's your position at K&L?

I work in the Auction/Old and Rare Wine department, and I've been with the company for about seven months.

What did you do before K&L?

I used to work for a fine and rare wine retailer in Napa Valley. Before that I was a student at Chico State.

What do you do in your spare time?

When there is not a Giants game on TV, I like to play golf and tennis. I also play and collect guitars and enjoy making feeble attempts at writing songs.

What's your favorite movie?

Amadeus, *Swingers* and *Lost in Translation* are all up there.

What was your "epiphany wine"?

One weekend in college I was browsing my local liquor store and decided to take a break from Coors Light. I came home with a warm bottle of Lindeman's Shiraz for \$5, and it was horrible. That was a bit of an epiphany as it got me wondering what the good stuff would taste like. A few years later, it was a 1998 Elio Altare Insieme that brought it full circle.

Describe your perfect meal (at a restaurant or prepared at home). What wine(s) would you pair with it?

Start with warm French bread and cheese along with a German Riesling. The main course would be duck with an '86 Pichon-Lalande.

None of this would be prepared by me. I would botch it.

How do you think your palate's changed?

Before I worked in the wine business I had never tasted any Old World wines. The first time I experienced Burgundy I thought it was a joke, but now I'm really enjoying it. Working in the Old and Rare department has certainly fostered my taste for aged wines.

What do you like to drink?

I like to drink beer—Scrimshaw and Anchor Steam are a couple of my favorites. I've also just started drinking Scotch, and so far I really dig peaty Islay. As far as wine, I pretty much like it all!

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

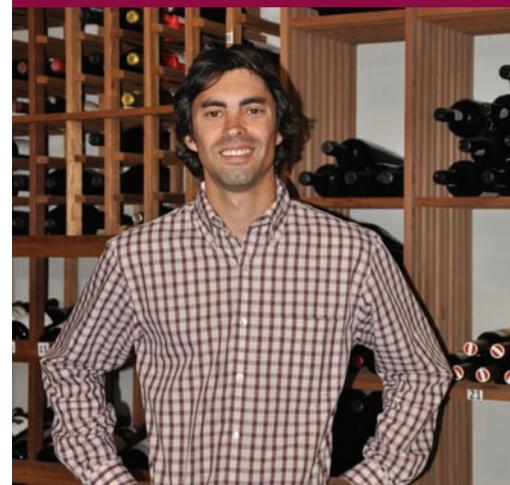
I feel like I am a relative newbie myself, but I always learn a lot by tasting wines side by side. Open a bunch of bottles at once and pour them all so you can compare flavor profiles.

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

I've read that Thomas Jefferson was a Bordeaux collector. I'd like to serve him a 2001 Phelps Insignia and see what he thinks. To Paul Simon I'd serve some Heitz Martha's Vineyard. Keith Richards gets the Lindeman's Shiraz. I don't think he'd be upset.

"'Fiorfiore' means, roughly, 'best of the best,' and this could be the best varietal Grechetto from Umbria I've ever had."

GETTING TO KNOW: *Tyler Shaffer*



"Open a bunch of bottles at once and pour them all so you can compare flavor profiles."

PENSIERI DA MONTECHIARA

On our trip to Piedmont last February Guido, Chris Miller and I tasted with Nicola Argamante and his wife Lolly, of Ruggeri Corsini, who poured us wine after wine that made our mouths water. Their **2010 Ruggeri Corsini Nebbiolo Rosato*** (\$12.99) was one of the highlights of our entire tour. We absolutely fell in love with the Nebbiolo's delicate rose-like aromatics, its rich, supple body and its fresh, balancing acidity. Bring on the Bandol; I'm throwing down the gauntlet!

Ruggeri Corsini's classic Barbera is always exciting, and the **2009 Ruggeri Corsini Barbera d'Alba*** (\$14.99) is no exception—fresh and aromatic, with zippy acidity all couched in crushed fruit and spice. It's complex, but not too complicated, and inviting all at the same time. It's perfect for roasted chicken or fettuccine alfredo. As much as I like the classic Barbera, the single vineyard **2009 Ruggeri Corsini "Armujan" Barbera d'Alba*** (\$19.99) is stunningly good. This vineyard produces fruit with exceptional aromatics, while it still retains the power of Monforte d'Alba. It gets added structure from aging in small French oak barrels. The wine shows layers of currant, plum and raisins alternating with spice and chocolate notes that round out the mid-palate. I love this with leg of lamb or a porcini risotto. (Of course, I like porcini risotto so much I'd drink anything with it.)

These wines are wonderful, of course, but in Monforte d'Alba Nebbiolo is King. The **2009 Ruggeri Corsini Langhe Nebbiolo*** (\$17.99) is tremendous, everything you could want in a Barolo but at half the price! Nicola has such a delicate hand in guiding his grapes into wine that they are just pure expressions of the vineyards and vintage. The 2009 sings with classic Nebbiolo character: rose aromatics, red fruit and earth on the palate and tannins that prickle the cheeks. The wine has superb balance and will age gracefully for another five or six years, but it is drinkable now. Try it with a Brasato al Barolo (sort of an Italian pot roast).

The **2007 Ruggeri Corsini "San Pietro" Barolo*** (\$32.99) is really good. The San Pietro vineyard is planted with younger vines, about 15 years old, so the wine doesn't have the forceful tannic structure you sometimes find in Barolo. Plus, the 2007 vintage is riper and more forward than usual, where the fruit richness softens the tannic structure of the wine enough so you can really enjoy it now (though the wine will still age). You'll love this wine. The **2006 Ruggeri Corsini "Corsini" Barolo*** (\$36.99) is an absolute classic. First off, the vintage is tremendous. The Corsini, from the vineyard's 30- to 40-year-old vines, has balance fruit and long aging potential. Nicola ages this wine in barrique and *tonneaux* for 16 months and then switches to big Slavonian oak *botte* for another 14 months, letting the wine benefit from both methods. Power, richness and complexity just flow from the glass with Barolo's typical rose petal delicacy, which always fools you into thinking the wine is dainty and easy. This wine is big, however, a quintessential Barolo and a serious wine. It is really well balanced. You could drink it now if you like things a little rough and tumble, but like most Barolo the Corsini really needs time to develop secondary and tertiary characteristics, so I suggest cellaring it. (Rated 93 points by the *Wine Enthusiast*.)

Another of my favorite wines comes from Baricci, producers in Montalcino who grow Sangiovese for Rosso and Brunello di Montalcino. In some years the delicate nature of their wines, which come from the Montosoli Hill, make them difficult for some folks to appreciate. But in these two vintages...wow, are you in for a treat! The **2009 Baricci Rosso di Montalcino*** (\$17.99) is really stunning. This wine shows the strident power of Sangiovese in really good vintages, with the flavors of the Montosoli Hill completing the expression. Supple, but forceful, aromatic and ultimately drinkable. A case of this is going into my cellar for some aging. If you liked the 2001 and 2004 vintages of Baricci's Brunello then the **2006 Baricci Brunello di Montalcino*** (\$39.99) is going to bowl you over; it is really that much better. Again, the Montosoli Hill gives this Brunello its unforgettable aromatics and structure. It's sweet and earthy, full of black cherry, cinnamon, anise and cardamom, as well as leather, spice and game flavors on the palate. It is truly an experience, even more so when aged for a decade or so. Ask Jim Barr!

Cut and paste...I don't think I've written that in my article before, but for this last wine it is appropriate. In cutting and pasting the numbers for my order to Giovanni Blason, I inadvertently created a special opportunity for you! Giovanni makes a three-liter box wine for us, and it is really a great wine (especially with the 2010 fruit) and a helluva deal. This year I added an extra digit to my order, and now we have thousands of three-liter boxes. Yikes! What to do? Offer you guys a really, really good deal, of course. The **Blason Isonzo Bianco*** (3L Bag-in-a-Box \$14.99) holds four 750ml bottles, which amounts to just \$3.75 a bottle. I can personally testify that the wine holds up in your fridge for six months. No, that isn't a typo. So why not help a guy out of a jam and give it a try.

Greg St. Clair



“Ruggeri Corsini’s classic Barbera is always exciting—fresh and aromatic, with zippy acidity all couched in crushed fruit and spice. It’s complex, but not too complicated, and inviting all at the same time...”

AGOSTO'S SELEZIONE

2010 Marco Porello Arneis (\$16.99) I love Arneis from the Roero. This grape and region get along very well, so I have made many friends by suggesting the Arneis from this producer over the past few years. (K&L has been carrying it since the 2005 vintage.) This is the main white grape of Piedmont, and it is exactly what you want on a warm evening. The first thing that hits your tongue is white peach, then lots of minerality, balanced by a fare amount of acidity and a very long finish. This wine is at its best when served with antipasti, stuffed peppers or fettuccini alfredo.

2010 Erste e Neue "Grobnerhof" Santa Magdalener (\$15.99) Santa Magdalener is a blend of Vernatsch (a.k.a. Schiava) and Lagrein, and it is the perfect summer red. Medium-bodied, it is characterized by fruity notes (cherry and raspberry) with almond and violet and hints of spices and herbs, sort of like a cross between Beaujolais and Bourgeuil. It is mouthwatering and savory. I like to give this a slight chill and pair it with grilled poultry or just sip it on the porch with some salami and salty cheese.

Antano Milziade Umbria Rosso IGT (\$14.99) Made from 50% Sangiovese and 50% Sagrantino. I love the marriage of these two grapes. The Sagrantino is predominant with its plum and blueberry qualities, while the acidity and minerals from the Sangiovese help it all come together into a full-bodied red with a luscious and long finish. This would be great with a cheese and honey course after a big meal.

Ca' Berti Grasperossa di Castelvetro "Robusco" (Semi-Dry)* (\$11.99) and "Tipico" (Dry)* (\$9.99) I feel like I need to give Lambrusco another shout out because it's such a great summer red. You'll want to give these both a good chill before you pop the cork. The Tipico is dryer than the Robusco, light in alcohol, with good acid, low tannins and flavors of cherry cola, wild berries and plums. The Robusco is one of my personal favorites. The purple froth on this is really amazing to watch rise in your glass. The intense perfume on the nose and palate has lots cinnamon and clove spice. Black cherries, red currants and a hint of dustiness add to its complexity on the palate. Surprise your friends with these fizzy reds at you next backyard party.

Saluté!

Mike "Guido" Parres

Captain's Log BOURGOGNE

2009 Domaine Joseph Voillot Bourgogne Rouge (\$23.99) I was only recently introduced to the wines of this domaine, and I regret that it took me so long to try them. Domaine Joseph Voillot makes elegant wines that truly express their terroir. I was blown away by their '08s, and now having tasted a number of their '09s I am even more enthusiastic. This, their entry level Bourgogne Rouge, comes from vines that are more than 50 years old! With plenty of the gorgeous, ripe '09 fruit, this wine is a pleasure to drink right now. But don't think this is a fruit bomb. Behind the berry flavors are just the right amount of rustic earth, tannins and acidity. This is a perfect introduction to red Burgundy and a great deal, too.

2007 Alex Gambal Bourgogne Chardonnay "Cuvée Prestige"* (\$17.99) This is white Burgundy for everyone who likes white wines, whether you prefer big California Chardonnay or crisp, mineral-laden Chablis. This is a wine of surprising richness, freshness and good length. Only 20% of the barrels used in the cuvée were new, giving just a hint of creaminess and just a touch of spice. On the palate the fruit profile ranges from yellow fruits to citrus peppered with a floral hint. This is great for any occasion, as a cocktail or to pair with dinner.

2009 Etienne Sauzet Bourgogne Blanc (\$29.99) There is something that is just sexy about the wines of this domaine. There is always a purity to the fruit, and while this is absolutely Chardonnay in its flavor profile, there is almost a Mosel Riesling-like quality to it—bright, mineral, faceted, hinting at opulence but always restrained and focused. Add to it leesy richness and the additional body of Chardonnay and wow! And this is just the entry level wine; just imagine what the Premier Cru and Grand Cru wines are like.

Kirk Walker

"I feel like I need to give Lambrusco another shout out because it's such a great summer red."

"This is white Burgundy for everyone who likes white wines, whether you prefer big California Chardonnay or crisp mineral laden Chablis."



“Aligoté, if you have never tried it, is the ancient white varietal of Burgundy. It is known for being higher in acidity and thus crisper than the more familiar Chardonnay.”

POUR VOTRE PLAISIR

Crisp and Refreshing Wines from Auxerre

We keep suggesting that you look for bargains in unexpected places. That is certainly what we do when finding wines for you, which is why I'd like to re-introduce you to a grower in the tiny town of St. Bris les Vineux, located between Auxerre and Chablis, south and east of Paris. Saint Bris les Vineux is a village with its own appellation for the only Sauvignon Blanc-based white Burgundy. It used to be called Sauvignon de Saint Bris, but since they received an official appellation a few years ago, it is now just Saint Bris AOC. As you might expect from the northern location, the wines are crisp and refreshing. Several years ago, shortly after the town received its own appellation, I decided to drive to town, knock on doors, and taste the wines to see if there was a producer we wanted to work with. I anticipated a long, difficult day. To put it bluntly, I expected to spend a day kissing a lot of frogs while searching for a prince. To my delight, the second door I knocked on was Domaine Anne & Arnaud Gaisot. As I walked in, I saw two people labeling and boxing wine, and then I tasted a wonderful range of wines true to their terroir. Needless to say, I was delighted.

At this Domaine, Anne and Arnaud are not only the proprietors, they do most everything. If they are not out in the vineyard, they are receiving the public at their lovely cave, located in the basement of their old stone house in St. Bris les Vineux. I'll be visiting them in July, and these wines should arrive in very early August. We have now worked with the Gaisots since the 2002 vintage, and their wines are consistently both delightful and affordable.

The first wine we have to offer you is their **2009 St-Bris “Sauvignon”* (\$10.99)**. Reminiscent of a cross between a Loire Valley Quincy and a crisp Chablis, this has a creamy middle, but lots of bright minerality, a long finish and notes of new-mown hay and flowers on the nose. This is crisp, refreshing, lovely with seafood, and remains a real bargain in French white wine. Try this with some oysters, fresh goat cheese, or a lighter stir-fry and you will be delighted. And it is not their only bargain we have to offer! Their **2009 Bourgogne Côte d'Auxerre Chardonnay* (\$10.99)** is classic, fresh, bright and unoaked. It's bright, open and very charming Chardonnay for a song!

“At this Domaine, Anne and Arnaud are not only the proprietors, they do most everything. If they are not out in the vineyard, they are receiving the public at their lovely cave, located in the basement of their old stone house in St. Bris les Vineux. I'll be visiting them in July, and these wines should arrive in very early August.”

We also have been able to get their **2009 Bourgogne Aligoté “Vieilles Vignes”* (\$11.99)**. It is a Tastevinage winner once again, but we decided not to pay extra for the fancy label. Aligoté, if you have never tried it, is the ancient white varietal of Burgundy. It is known for being higher in acidity and thus crisper than the more familiar Chardonnay. It also has a fascinating spiciness, accompanied by a bit of a nutty quality as it ripens. Their **2009 Bourgogne Côtes d'Auxerre Rosé* (\$12.99)** comes from 100% Pinot Noir. Its combination of minerality and bright strawberry is most charming for summer drinking.

Anne and Arnaud's **2009 Bourgogne Côtes d'Auxerre Rouge* (\$12.99)** is 100% Pinot Noir and completely unoaked. If you love crisp, refreshing Pinot and are looking for a bargain, here it is! Charming, ripe, forward, but with some structure, there is a lot to like here. Finally, we have their **2009 Chablis* (\$13.99)**, which is subtle and delicious, with minerality and energy, but no austerity. If you want some delightful wines you can drink yourself and enjoy greatly, but can also afford to serve your friends in quantity, this domaine is the place to look!

À Santé!

Keith Wollenberg

WHISPERKOOL COOLING UNITS AT SALE PRICES!

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



Whisperkool 1600 (300 cu ft)	\$1,369
Whisperkool 3000 (650 cu ft)	\$1,549
Whisperkool 4200 (1,000 cu ft)	\$1,709
Whisperkool 6000 (1,500 cu ft)	\$2,209
Whisperkool 8000 (2,000 cu ft)	\$2,365

Whisperkool Extreme System (For Extreme Climates)

Extreme 4000 (1,000 cu ft)	\$3,465
Extreme 8000 (2,000 cu ft)	\$4,595

Add the PDT digital thermostat to any of the units for only \$125. Prices include free ground shipping.



AUGUST FEATURED ITEM:

Riedel Syrah Decanter (\$27.99) This elegant decanter from German glassware powerhouse Riedel is perfect for

everyday use, and of course isn't limited to decanting your favorite Syrah. K&L glassware buyer Shaun Green says, "This is my favorite decanter. Its simple and clean design are perfect. A slight pinch at the lip produces the easiest pouring decanter I've ever found. Made from lead-free glass and sized just right for a 750ml sized bottle. At \$27.99 this is a great buy."

LA CACHE WINE STORAGE CABINETS



Heat, light, temperature fluctuations and humidity (or lack thereof) are the enemies of wine. So why not protect the bottles that you buy at K&L until you're ready to drink them?



Le Cache wine cabinets are a fantastic "turn key" solution for your wine storage needs. With several styles and sizes, from 160+ bottles to 544+ bottles, there is one for almost anyone. These cabinets come with your choice of Cellar Pro wine cooling systems with digital controls, adjustable humidity control, air filtration, alarm and your choice of a top or rear vent on the cabinet units. (Only rear vents are available on the credenza style.)



The cabinets are crafted with gorgeous cherry hardwood doors and veneer, double-paned tinted glass doors (except the Vault, which has a solid door), a low-heat light and all-wood universal racking that fits most 750ml bottles.

All La Cache cabinets come with a five-year warranty on the cooling system and a two-year warranty on the cabinet itself.

	Contemporary	European	Mission	Loft	
1400	\$3,299.00	\$4,099.00	\$3,799.00	\$3,999.00	(160+12 bottles)
2400	\$3,999.00	\$4,799.00	\$4,399.00	\$4,599.00	(256+30 bottles)
3800	\$4,699.00	\$5,499.00	N/A	N/A	(408+50 bottles)
5200	\$5,099.00	\$6,099.00	N/A	N/A	(544+78 bottles)

Vault 3100 \$3,599.00 (320+ bottles)

Credenza \$4,199.00 (150+ bottles)



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

LM-200 (\$69.99)

The Screwpull Lever Model's perfectly shaped Teflon coated screw can open 2,000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. 10-year warranty.

Wine Storage Lockers

24-case lockers available in San Carlos, only \$35/month. Open Mon-Sat from 10 a.m. to 5 p.m.

920 Bing Street
San Carlos, CA 94070

Secure, temperature-controlled lockers also at our Redwood City store. To get on the wait list or for billing, call Shaun 650.364.8544 x2739 or email onsite-lockers@klwines.com

Tritan Titanium Crystal Lead Free!

We now carry the world's most break-resistant glassware: the Tritan "Forté" and "Pure" lines by Schott Zwiesel. Made with titanium and zirconium instead of lead, this glassware is dishwasher safe, strong and brilliantly clear. Specialized wineglass shapes are specifically created to enhance your wine-drinking pleasure. If you love wine and you love entertaining, you need this stemware. We now carry Bordeaux, Burgundy, Chardonnay, Chianti/Zinfandel and Champagne glasses at **\$8.99** per stem for the Forté and **\$11.99** per stem for the Pure series.

Le Cache Wine Cellars

Cherry finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are standard on every cabinet. Prices start at \$3,299 plus tax and shipping. Call for more info.

“With K&L’s five wine clubs you have access to the greatest Italian wines, the sexiest French Champagnes, the boldest reds and other fantastic finds from wine producing regions scattered across the globe to keep you drinking fun and fresh wines throughout the summer months.”

K&L Wine Clubs: Summer Sipping

It’s finally summer! And with the warm weather (unless you live in San Francisco) comes ample opportunities to drink crisp rosés, refreshing whites and barbecue-friendly reds. Don’t already have those wines in your cellar? With K&L’s five wine clubs you have access to the greatest Italian wines, the sexiest French Champagnes, the boldest reds and other fantastic finds from wine producing regions scattered across the globe to keep you drinking fun and fresh wines throughout the summer months. K&L’s wine clubs are like having your very own traveling wine salesmen picking out little gems from all over Europe, South America, North America and Australia. And being a member of one club entitles you to savings on all our other club wines, too! If that isn’t enough, you can always create your own customized subscription through the **Personal Sommelier Service**. 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’re always searching for the next great value for everyday drinking, then the Best Buy Wine Club is for you. We scour the globe for high quality, bang-for-your-buck wines with that are ready to drink and perfect for by-the-case orders. Each month you’ll receive two bottles for just \$19.95 + shipping. Reorders average \$9.99/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, fine-tuned for a more sophisticated evening. This club offers wines produced from unique grape varieties sourced from vineyards around the globe. The cost per month is \$29.95 + shipping. Reorders average \$14.99/bottle but may vary depending on wines.

Signature Red Club: Looking for Cornas or Bordeaux? How about a sultry Pinot Noir from the Central Coast or an opulent Napa Valley Cab—this club is sure to please the red-wine-and-filet-mignon 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 buyer travels to Champagne to source the best possible grower-producer Champagnes as well as top Grand Marque bottlings. Often our Champagne Club offers wines exclusively imported by K&L because they are made in such minuscule quantities. Add a little sparkle to the even numbered months. The Champagne Club ships every other month and costs \$69.95 per month + shipping.

Club Italiano: From Italian classics to modern marvels, our Italian wine club highlights some of the best and most unique wines coming from Italy today. 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

SOME AUGUST WINE CLUB PICKS

signature red collection

2008 Chante Cigale Châteauneuf-du-Pape*

A blend of 65% Grenache, 20% Syrah, 10% Mourvèdre and 5% Cinsault. Deep, broad, profound plum, fig, cassis, garrigue and cherry notes are found in both the aromas and flavors. An excellent Châteauneuf for mid-term aging.

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

best buy wine club

Kirkham Peak Sauvignon Blanc Marlborough New Zealand*

Overflowing with perfumed aromas of flowers, gooseberries and lime zest, this is a crisp, clean and mouthwatering Sauv Blanc. Layers of grapefruit, lychee and minerals flesh out the palate, which has nice roundness, zingy acidity, limy flavors and a delicious steely finish.

Regular K&L Retail \$11.99 Wine Club Price: \$9.99

premium wine club

2008 Buehler Napa Valley Cabernet Sauvignon

According to *Wine Spectator*: “Elegant and understated, showing spicy berry, cedar, sage and dried herb notes. Medium- to full-bodied, with a subtle layered finish. Drink now through 2017.”

Regular K&L Retail \$19.99 Wine Club Price: Inquire

italian club

2007 La Prendina “Falcone” Cabernet Sauvignon

A Cabernet Sauvignon and Merlot blend? This must not be the Italian Club. But it is! This comes from sloping vineyards just south of Lake Garda near the town of Monzambano in Lombardia. It is a really supple, expressive, complex wine with the character of an Alexander Valley Cabernet.

Regular K&L Retail \$31.99 Wine Club Price: \$29.99

champagne club

Leclerc-Briant Extra Brut Champagne*

A favorite in our Champagne Club, Champagne Leclerc-Briant is back again with a low dosage bottling that has never been sold here before. It is a blanc de noirs composed of 70% Pinot Noir and 30% Meunier from the house’s estate vines in the western Valley of the Marne. This is the perfect apéritif and will go very well with many appetizers, especially smoked salmon.

Regular K&L Retail \$39.99 Wine Club Price: \$32.99

...continued from page 9

1998 Blair Athol 11 Year Old Provenance Single Barrel Cask Strength (750ml PA \$69.99) Blair Athol is another noteworthy but little known Diageo distillery located in the Southern Scottish Highlands. It is the base of the Bell's Blend—the UK's most popular whisky. Our cask couldn't be more distinctive. With spice, tea, herb and pepper, it's powerful and appealing, with incredible depth and great style. The intensity of the spirit creates this character, which directly correlates to the distillery's equipment and production style. The malt's rich dried fruit aromas and intense spice character give it a mesquite, dare I say, smoky quality.

The Highlands

From our meeting in Glasgow we climbed the stunning Old Military Road past the Spittal of Glenshee and over the crest of the Cairngorm Mountains, headed north with the sun setting in front of us. In the middle of nowhere and worried about traversing the rural Highlands in the dark, David and I raced to beat the sun. We contemplated a stop at the beautiful Lochnager Distiller, but couldn't risk getting lost in the pitch black Scottish night. Our only benefactor was the extreme latitude. Night fell just as we pulled into our destination. We awoke to rolling emerald hills and the magnificent Glendronach Distillery. Then with the help of our friends at Duncan Taylor and Glendronach we found some very rare and special whiskies. There's still so much to see, but we're extremely happy with our haul from the north.

1994 Glendronach 16 Year Single Barrel Cask Strength (750ml PA \$99.99) Deep and interesting, our Glendronach 16 year comes from multiple Bourbon casks that were finished in a first fill Pedro Ximenez Sherry butt for just over a year. Noting the perfect balance between the creamy Bourbon cask and wild Sherry character, we quickly committed to the large, nearly-full Sherry butt. Had there been more like it, we would have bought that too.

1988 Auchroisk 21 Year Old Single Octave Cask Strength (750ml PA \$89.99) From yet another exceptional, little known Diageo-owned distillery, this wee little octave cask yielded fewer than 80 bottles. Truly a stunning value at \$90. Diageo's 20 Year Limited Release is \$200, and our whisky is easily its equal.

1998 Ben Nevis 12 Year Old Duncan Taylor Single Octave Cask Strength (750ml PA \$63.99) I was surprised by this whisky. Ben Nevis is not known for being particularly distinctive. But whether from extra maturation in octave or just the quality of the spirit, this Ben Nevis is the finest I've ever tasted. I cannot overstate its intensity. With bright prickly ginger, Asian spice and coffee ground aromas and flavors, this Ben Nevis tastes nothing like the standard distillery profile. I was convinced for a moment that I had mixed it up with a Caol Ila sample sitting nearby. Needless to say, once people taste this it won't last long.

1975 Banff 35 Year Old Duncan Taylor Rarest of the Rare Single Cask Strength (750ml PA \$199.99) What can I say about this ultra rare find? It is not the only Banff I've ever tasted, but it's the best and we scored some for you. Small stocks remain at some independent bottlers, but few of this caliber have ever passed my lips. At the top of my list this trip. Expect aromas of ocean air and ice cream cake framed on a palate of fresh malt and subtle stone fruit.

Pitlochry

Our final stop on the tour was probably the most surprising. When we were planning this trip we had no idea that Pitlochry is the most charming little town in Scotland. We had an incredible time walking through its historic streets and beautiful parks, and we found some of the finest food Scotland has to offer. Plus we got a cask of Ladyburn, which immediately sold out on pre-arrival.

Faultline Spirits

Establishing a K&L spirits label similar to K&L's Kalinda brand has been a goal of ours ever since we took over the K&L spirits program. The legal system doesn't allow for a retail store to operate any sort of production facility, but it does not prevent us from sourcing spirits and having them bottled under our own label. Faultline Spirits is the result, and we think it represents a new way of thinking for our whole industry. No longer are we limited by the tastes or biases of an importer or distributor. We will go directly to the source and find the best, most unique products possible and sell them to you at unbelievable prices.

1990 Littlemill K&L Exclusive 21 Year Old Faultline Spirits Single Bourbon Cask Strength (750ml PA \$114.99) The inaugural release of the Faultline Spirits brand is this cask of ultra rare Littlemill. Very little whisky was actually released from the Littlemill distillery, and all will pale in comparison to this phenomenal 31 year old malt. Our source must remain a secret, but we assure you this cask has the finest possible pedigree and is worth significantly more than it costs. Done in a classic Lowland style, its complexity becomes evident with a single drop of spring water. Vibrant and profound—it emphasizes elegance over power, with multifaceted flavors ranging from citrus to dark cocoa. Supplies are very limited.

“The legal system doesn't allow for a retail store to operate any sort of production facility, but it does not prevent us from sourcing spirits and having them bottled under our own label. Faultline Spirits is the result...”



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The Last Word **ON BORDEAUX**

I am amazed at how quickly this year is getting away from me. In June we had our first look at Bordeaux's 2008 vintage at both a staff seminar and a public tasting, and by the time you read this it will already be August! Anyway, the 2008s were hits at both tastings and are considerable values when compared to the prices for the '09s and '10s.

2008 Malescot-St-Exupéry, Margaux (\$49.99) I have tried this wine twice now, and it was one of my favorites both times. The nose is very expressive, with spice, cassis and berries, and after a few hours open, coffee scents came through. The cassis and spice are the dominant flavors on the palate, which is very balanced, with an elegant mouthfeel. I am amazed at how balanced and expressive this wine is now.

2008 Cos d'Estournel, St-Estèphe (\$169.99) This wine showed fantastically at the tasting, but it was a bit tight at our staff seminar. This is a dense wine with Asian spice, mineral and dark berry fruit filling the nose. Dense black fruit and currant flavors fill the palate along with Asian and oak spice. The fine tannins are evident, with bright acidity and a long finish of mineral and spice. Expensive compared to the other wines on this list, but a bargain compared to the '09 and '10.

2001 Lanessan, Haut-Médoc (\$19.99) This was by far the biggest hit of the tasting judging by how much we sold (people were grabbing full cases). By now our customers know how much we like this property, and this is drinking really well right now. The nose is cedar, spice, anise and black fruit with a bit of damp earth and mushroom in the back. The palate is integrated with cassis, blackberry, spice and earth. The wine has a long finish with bright acidity at the end. Lovely.

2001 Larrivet Haut-Brion, Pessac-Léognan (\$39.99) What a lovely wine. The nose is full of herbs, tobacco and minerals. Black currant and bright red fruit fill the palate along with more herbs and minerals. The long finish has tobacco, mineral and currant flavors that just keep going. The mouthfeel is integrated with some acidity and tannins still evident. This wine is ready right now.

1998 Clos du Marquis, St-Julien (\$74.99) Here is another wine that is ready to go. I like this more than the '94, which is still showing a lot of tannin. The tannins and acidity in this wine, however, are resolved, giving it an elegant mouthfeel. The nose shows savory herbs and cassis, which continue through the palate and finish along with spice. The beautiful nose and the long, long finish make this wine.

Steve Greer

“The 2001 Lanessan was by far the biggest hit of the tasting judging by how much we sold (people were grabbing full cases).”