



WINE News

IT'S JANUARY, and we're ringing in the New Year by looking back at what was good about 2009—deals, deals and more deals—and looking forward to the producers and regions we think will wow us, and you, in 2010. So here's to the end of the aughts and to a delicious beginning of 2010. Cheers!

MUST HAVE "HOT" WINES FOR 2010

Start the year off with these fabulous deals...

2005 Pichon-Lalande, Pauillac (\$89.99) This wine was initially selling for \$150! 93 points *Wine Spectator*: "Beautiful currant, berry and licorice aromas follow through to a full body, with tar and berry character, fine tannins and a long finish. Best after 2013."

2005 Clos l'Église, Côtes de Castillon (\$19.99) One of the Castillon stars and an incredible 2005 value at its original \$39.99 price. Now it's a steal! 90-91 points *Stephen Tanzer's International Wine Cellar*: "Full ruby-red. Ripe, complex nose melds cassis, kirsch, licorice, earth, mocha and truffle. Ripe, sexy and sweet, with lovely energy and a youthfully cool quality to the dark fruit and mineral flavors. Precise, powerful Côtes de Castillon wine, finishing with building tannins and considerable breadth."

2004 Collemattoni Brunello di Montalcino* (Pre-Arrival \$46.99) Scheduled to arrive this month. 95 points *Wine Spectator*: "Delivers fabulous aromas of crushed raspberries, cherries and strawberries, with flowers and a hint of vanilla bean. Full-bodied, with a solid core of fruit and silky tannins. Dense and very long. A serious, powerful and complex red, but needs some bottle age. This is the producer's best wine ever. Best after 2012." 3.5 stars from K&L's Italian wine buyer, Greg St. Clair.

2007 Ferrero Rosso di Montalcino* (\$15.99) The 2007 vintage in Montalcino has everyone saving their money. Sadly, you won't be able to taste those magnificent Brunelli until 2012. You can wait, or you can taste delicious, full-bodied Sangiovese now with the 2007 Ferrero Rosso di Montalcino. Plush, with layers of lush black cherry fruit, this is a great wine to tide you over for the great Brunelli to come.

2007 Domaine du Vieux Télégraphe "La Crau" Châteauneuf-du-Pape (Pre-Arrival \$69.99) This wine is scheduled to arrive in February. 96+ points Robert Parker: "The 2007 Vieux Télégraphe may be the greatest wine made at this property since the 2005 and 1998. Dense ruby/purple-tinged with an exquisite nose of salty sea breezes, licorice, ground pepper, jammy black cherries, black currants, figs, and plums, this is a full-bodied, rich, Provençal-styled offering with lots of sweet, ripe tannin. It is surprisingly accessible for a Vieux Télégraphe."

2007 Château Paradis "Terre des Anges" Côteaux d'Aix en Provence (\$24.99) 92-95 points Robert Parker: "The 2007 Coteaux d'Aix en Provence Paradis is composed of Cabernet Sauvignon, Syrah and Grenache, and its dense purple hue is accompanied by a sumptuous bouquet of sweet new oak, blackberry liqueur, espresso and a hint of spice box. This wine possesses amazing concentration, full-bodied richness and a wallop of toasty, smoky wood. It should age effortlessly for 10-15 years."

2007 Caymus "Special Selection" Cabernet Sauvignon (\$109.00) Not yet rated! Hands down one of California's most spectacular Cabernets! The 2006 got 94 points from the *Spectator*, and this review: "Complex, riveting aromas of spice, cola and saffras join wild berry, spice, black cherry and sage notes in this full-bodied, intensely flavored, tightly focused and very persistent display of fruit that's long and lingering. Drink now through 2017."

2007 Lewis Cellars Napa Valley Cabernet Sauvignon (\$76.99) A perennial K&L favorite, the Lewis Napa Cab is a "do not miss" wine of the highest order. A great example of what's to come with the 2007 Napa Cabs! The '07 Lewis Cabernet is big, rich, fleshy and focused. It is loaded with cassis, black cherry fruit, mint and mocha flavors. The wine is seamless in the mouth and the tannins are ripe and velvety. Give it another few months in the bottle to really round out and give it some air when opening.

Clyde Beffa

JANUARY 2010 FEATURES

- 3 *Ring in the New Year at January's Tastings*
- 20 *Top Commonwealth Wines of 2009*
- 32 *How to Store Your Wine*

A New Decade and New Wines—and New Scores?



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

Is 2010 the last year of the first decade of the 2000s or the first year of the second? I remember in the mid-1990s that a few noted wine writers were extolling the great Bordeaux decade of the '80s, and they started with 1981 and finished with 1990!

It was a great Bordeaux decade: the 1981s were delicious, the 1982s legendary, some 1983s better than their 1982 counterparts (the Margaux, specifically), the Merlot-driven 1985s were elegant, the 1986 Cabernets were powerful, the 1988s rich and tannic—classic, and the 1989 and 1990 vintages were super sexy and very ripe. I have even enjoyed many fine 1987s over the years and even a few 1984s. Try any Château Pichon-Lalande from the '80s—you will love them.

In fact, I just did a Pichon-Lalande dinner for some fine K&L customers and we drank 1983, 1985 and 1986. The 1985 was elegance personified; the 1986 much harder and tighter—it will age well for a long time. And the 1983 was near perfection, right up there with 1982 in quality. Of course, the 1975 was also great, as was the 1991 and 1997. Actually, all were spot on except the bottle of 1978.

The talk in Bordeaux these days centers on the greatness of the 2009 vintage. I am hearing reports from châteaux owners and many very knowledgeable négociants that this vintage will be on a par with 1982 and probably exceed the quality of 2000 and 2005! Of course, we will go this year and taste the wines at the end of March. I am afraid that the prices for the top 20 or so wines will be very high—somewhat in line with the 2005s. That does not bode well for us with the dollar still so weak compared to the Euro. Do the châteaux need to sell their wines here? Many think so. That said, the US Bordeaux market is driven by ratings given by the likes of Robert Parker and the *Wine Spectator*, and I wonder how they'll score the 2009s. How can they be rated higher than some of the 2008s, like Lafite, which received 98-100 points, or even Pontet-Canet, which received 96-98+ points? If the 2009s are (and they supposedly are) much better than their 2008 counterparts, could the scores go over 100 points? If an athlete can give 110% can a top Bordeaux get 104-106 points? I thought 100 points was as high as the wine scoring scale went. Get ready for your first 110-point rating.

If you want to taste great, classic wines regardless of scores, please sign up for the Fête du Bordeaux dinner on January 17th. Check page 3 for details.

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

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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 January 31, 2010. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

DEPARTMENTS

Beer	6
Bordeaux.....	4, 14-15
Burgundy	19, 28-29
Commonwealth	20
Domestic	6, 8-11, 16-17
Champagne	7
Direct Imports	12-13
Italy.....	18, 26-27
Loire/Alsace/Gernany/Austria	23
Rhône/French Regional	22
Spain/Portugal/South America	21
Spirits	25
Wine Accessories/Storage	31-32
Wine Clubs.....	3, 30

COLUMNS

Alex Cross	30
Bryan Brick.....	6, 8-11
Chiara Shannon	3
Clyde Beffa	2, 4
David Driscoll	25
David Othenin-Girard.....	25
Elisabeth Schriber's Wine 101	6
Eric Story	23
Gary Westby	7
Greg St. Clair's Sul Tappeto Rosso	26-27
Jim C's View Down Under.....	20
Jim's Gems.....	24
Joe Manekin	21
Joe Zugelder's Old & Rare	24
Keith Wollenberg's Pour Votre Plaisir ..	28-29
Mike Jordan.....	8-11
Mulan Chan-Randel	22
Ralph Sands	4
Shaun Green.....	32
Staff Picks	1, 5
Steve Bearden	4
Steve Greer	4
Trey Beffa	8

INFORMATION

Store Hours/Locations	2
Shipping	13
Events & Tastings	3

REVIEW KEY

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

SATURDAY TASTINGS

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

January 2: Tasting Bars Closed.

January 9: Syrah in San Francisco. Compare Syrahs from around the world. In Redwood City, it's beer with Bryan Brick. The Hollywood tasting bar is closed.

January 16: Bordeaux. We will start the New Year by continuing our journey into the delicious 2007 vintage Bordeaux and also highlight some past vintages as well.

January 23: New red and white domestic arrivals. A New Year is here and new wines from Napa, Sonoma and Santa Barbara are arriving daily. Trey, Bryan and MJ will pick their personal favorites for each store. Look online for each store's lineup.

January 30: New arrival Italian wines in San Francisco. Kirk will pour some new Italian arrivals including some new Brunelli. In Redwood City and Hollywood, it's time to explore Southern Rhône and French Regional wines.

SPECIAL EVENTS Sunday, January 17, 2010: The annual Fête du Bordeaux will be held at One Market Restaurant in San Francisco on Sunday, January 17th, 2010. This year a portion of the proceeds from the Fête will be donated to the Bonnie J. Addario Lung Cancer Foundation. Anthony Barton of Langoa- and Léoville-Barton, Jean-Bernard Delmas and Nicolas Glumineau of Montrose, and Jean Charles Cazes of Lynch-Bages will join us as we introduce the fine 2007 Tronquoy Lalande, Ormes de Pez, Langoa-Barton, Lynch-Bages, Léoville-Barton and Montrose at the tasting. The event will begin at 6 p.m. followed by a fine four-course meal at 7 p.m. complemented by old and rare Bordeaux including 1975 Montrose, 1990 Lynch Bages, 1990 Léoville-Barton, 2000 Langoa-Barton, 2000 Montrose, 2000 Lynch-Bages and 1999 Suduiraut. Tickets are \$199 per person.

Sommelier Resolutions **TIME TO FATTEN UP!**

Yes, 2010 is going to be my year to feed the cellar. As suppliers are desperate to move out stagnant inventory to make room for new arrivals, there is no better time to invest in the most neglected section of many cellars: the middle. This is the core of the avid drinker's collection—mid-priced wines that can be drunk now or aged five to 10 years. If your cellar is looking a little anemic, stock up on at least one case of the following, and make a practice out of keeping the mid-section of your cellar nice and fat, you'll be able to celebrate in style, feast or famine.

2003 La Velona Brunello di Montalcino* (\$19.99) The 2003 vintage in Tuscany got a really bad rap, but there are excellent mid-range cellar candidates like this to be found. The La Velona is balanced and fresh Brunello, showing classic cherry aromas and flavors and earthen, dusty tannins. It will drink beautifully now and over the next five years, promising to satisfy your craving for quality, ready-to-drink Brunello.

2006 Domaine du Vieux Télégraphe "La Crau" Châteauneuf-du-Pape (Was \$69.99; Now \$39.99) The 2006 is a real beauty and a joy to drink today—offering a gorgeous perfume of blackberries and spice with a floral overlay, followed by a seamlessly integrated palate of red and black fruit, balanced acidity and fine, dusty tannins—that will improve with time.

2006 Langoa-Barton, St-Julien (Was \$69.99; Now \$49.99) This is dark-fruited, textured, classic St-Julien, with firm, grippy tannins and a long, mineral-laced finish. If the 1997 is any prediction of what this 2006 is capable of in 10 years, you would be a fool not to stock up today.

2002 De Meric "Cuvée Rene" Millésimé* (Was \$99.00; Now \$49.99) The De Meric is made exclusively from biodynamic Pinot Meunier grapes and is a feast for the senses. The primary fruitiness of the Meunier on the nose, supported by aromas of lees and spice, leads to a palate that is rich and layered, where more savory, earthy flavors intermingle with the fruit without dominating. This is only going to get better.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 5-6:30 p.m. (NEW HOURS)

January 7: Bar Closed; January 14: TBA;
January 21: TBA; January 28: TBA;

Special San Francisco Tastings 4:30-7:30 p.m.

Friday, January 29: Mouton-Rothschild estate wines w/ Emmanuel Danjoy, director of Clerc-Milon

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

January 1: Bar Closed;
January 8: Spanish Imports from Marble Hills Cellars;
January 15: Elsa Bianchi with Consulting Winemaker Bob Pepi;
January 22: Wines of the Loire ;
January 29: Lewis Cellars with Randy and Debbie Lewis

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

January 7: Bar Closed; January 14: Pinot Days;
January 21: Carr Winery; January 28: Wine 101

Special Hollywood Tastings 5:30-7:30 p.m.

Friday, January 15: Gianni Russo

What's in your dream cellar? Join the K&L Personal Sommelier Service and jump-start your collection today! Learn more about the service online at KLWines.com/sommelier.asp or write to chiarashannon@klwines.com for more details.

Chiara Shannon

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The Top 10 Bordeaux of 2009

It's always difficult to look back and choose just a wine or two as your favorites from the past year—there are so many great wines and memorable occasions. That said, it's hard to argue affordability and availability. So here are some great values from 2009, a fantastic year that had many wine highlights.

2006 Gazin, Pomerol* (\$59.99) 2006 was a Pomerol vintage, and this small producer next to Château Petrus made an absolute standout wine. This is toasty and flowery with flavors of ripe plums and fig paste in a solid, dense, almost chewy style. The finish is clean, ripe and long, showing mineral, clay, iron and hints of cocoa. The owners sold part of the property to Petrus back in the '70s and, considering the price that wine fetches, probably wish they could take it back.

2003 La Lagune, Haut-Médoc (\$34.99) It's hard to believe that the super-hyped '03 Bordeaux vintage has been almost forgotten already. When these wines were released, the folks in Bordeaux called it a vintage that Americans would love, and this beauty shows they were right. A warm, round, ripe and seductive wine, the La Lagune was, hands down, a crowd favorite at my final tasting last year. Earth, cedar, cherry, smoke and herbs meld together softly and sweetly and the ripe tannins are very gentle. A crowd pleaser if there ever was one.

Steve Bearden

2006 Cantemerle, Haut-Médoc (\$29.99) 50% Cabernet Sauvignon, 42% Merlot, 8% Petit Verdot. Boysenberry nose with spice. Full bodied. Harmonious. Good sweet finish. Elegant style. At the property it showed cinnamon spice and some clove hints. Very fine aromas that follow to the palate. Long and deep. High acid. Delicious. A sure "sleeper of the vintage" and much better than their 2005! And 90 points from Parker too!

2004 Verdignan Rouge, Haut-Médoc (\$12.99) In these days of economic uncertainty, I am sure that this wine is a Top 10 of 2009 value! Balanced, with silky tannins that are complemented by great acidity and red berry fruit. Perfect with a prime rib or rack of lamb. So delicious now, so why wait?

Clyde Beffa Jr

Maybe my palate is getting more elegant after 30-plus years in the wine trade, because when I'm in my cellar hunting around for something tasty to drink, more often than not I'm really drawn to wines that are elegant, a bit softer and smoother and drinking a bit sooner. The **2005 Villegeorge, Haut-Médoc (\$22.99)** suits this perfectly. Made under the direction of owner Marie-Laure Lurton-Roux, this small production wine is a blend of about 30% Merlot, 60% Cabernet Sauvignon and 10% Cabernet Franc that drinks like an outstanding Margaux, with great freshness, bright lively blueberry and blackberry fruit and a hint of vanilla. We taste hundreds of wines in this price range each year and the Villegeorge is always a cut above. If you're a collector, try the second growth **2005 Rauzan-Ségla, Margaux (\$129.00)**. I can't believe it's still in stock, especially after being rated #2 on the *Wine Spectator's* Top 100. We've loved it since it dominated the Union des Grande Cru Margaux tasting in April of 2006.

Ralph Sands

Much of 2009 was spent tasting the 2006 vintage, and I found it was the wines of Pomerol and St-Julien that stood out the most. For me, the most memorable of all of these was the **2006 Léoville-Barton, St-Julien (Inquire)**. This is classic Léoville-Barton. Concentrated, with rich, black fruit in a dense, masculine style. Exceptional length. Unyielding tannins. This one is headed for the cellar. Unquestionably one of the best wines of the vintage.

I'm surprised (and thrilled) that there are still some wines available from the much heralded 2005 vintage, like the **2005 Reserve de la Comtesse Lalande, Pauillac (\$39.99)**. This is the second wine of Pichon-Lalande, and it has a textbook nose of black currant. Tons of fruit—blackberry and cassis—a real mouthful! Very fine-grained, exquisite tannins. Arguably the finest Reserve de la Comtesse ever made. The generous fruit may tempt you to drink this sooner rather than later, but resist the urge. This will develop beautifully in the cellar over the next decade or so.

Jeff Garneau

2005 Chasse-Spleen, Moulis (\$34.99) All the great Bordeaux aromas are here: cassis, cedar, spice, earth and smoke. Give this wine a few years; the tannins and acid dominate now, but the sweet fruit in the background tells of great things to come.

2006 Langoa-Barton, St-Julien (\$49.99) This was a big hit at the Best of Bordeaux tasting in November. Beautiful cassis nose with a bit of cedar. The palate was all cassis and raspberry with polished tannins and a long, curranty finish. At this price, this is the perfect case wine for cellaring.

Steve Greer



“Here are some great values from 2009, a fantastic year that had many wine highlights.”

The Year's Staff Favorites

We know that not all of our customers have a chance to shop in our stores, but that doesn't mean you shouldn't benefit from the knowledge and enthusiasm of our highly-trained staff. That's why we put together the Staff Review section of our website—where you can build relationships with our team members based on how well your palates match, rather than on an abstract notion of ratings. Below are some of the greatest hits of 2009, and here's to an even better 2010.

Antech "Emotion" Cremant de Limoux Rosé* (\$14.99) Everyone loves the Emotion—and it tops our list of staff favorites in 2009. You see, we love bubbles, but we also love values and this, friends, is both. Kirk Walker, from our San Francisco store says, "A must try for anyone who likes sparkling rosé! This beautifully colored wine offers plenty of delicate red berries, a soft mousse and a long, dry finish. It is just elegant. Buy it buy the case; you cannot have enough of this around!"

2008 Domaine de Guillemarine Picpoul de Pinet (\$8.99) We're sure there are at least a dozen reasons why you shop at K&L, but we're sure Picpoul is one of them. Not widely available, this is a wine-lover's white wine. The name means "lip-stinger" and that's exactly what this fresh, food-friendly and über-affordable white is. Freddie Benorden from K&L San Francisco nails it when he says, "I'm going to drink a bottle of this wine every single day until it's gone. It's good. Really good. Fresh melon, peach and lime, backed up with a lovely chalky minerality. It's a great sipper and a great wine to pair with light foods like olives, goat cheese, peaches, prosciutto and the like."

Franck Bonville Brut Selection Blanc de Blancs Champagne* (\$29.99) Champagne buyer Gary Westby has an incredible knack for finding blow-your-mind grower/producer Champagne for our Direct Import program (which explains the unbelievable price). Even if you think you don't like Champagne, you'll probably like the Bonville. Anne Pickett from our Redwood City store puts it best, "This Bonville rocks! I love this 100% Chardonnay cuvée for its toasty aromas, full, creamy mouthfeel and fresh, crisp finish. We just had the Bonville with some assorted hors d'oeuvre, but it gulped down pretty okay too!"

2007 Cave de Rasteau "Dame Victoria" Côtes du Rhône-Villages Rasteau* (\$13.99) Lest you think we don't enjoy a good red, here comes another of our staff favorites, composed of 70% Grenache, 20% Syrah and 10% Mourvèdre. Always a favorite, the 2007 vintage of the Dame Victoria wine really knocks it out of the park and, for those familiar with previous iterations, really showcases the exceptional 2007 vintage. Hollywood's Steve Greer named it one of his "Top Value" wines and said, "Here is another Rhône from the 2007 vintage that exceeds its price in quality. On the nose, there are lots of floral notes, herbs and blackberry fruit. The wine has nice structure with good acidity and prominent tannins, dried herbs and black fruit." And everyone agrees, it's food-friendly too.

2007 La Fortuna "Fortunello"* (\$14.99) Who doesn't love a good Super Tuscan? Our palates may want for Ornellaia, but our budgets beg for Fortunello. This is always a staff favorite. Hollywood's Jeremy Bohrer sums it up when he says: "A Super Tuscan at a super price. We love La Fortuna, and they have been producing fantastic wines for many years. The 2007 Fortunello is no exception. Mostly Sangiovese with a little Merlot, this wine has it all. The power of the Sangiovese comes through and it is softened by the Merlot. 2007 was a great year in Tuscany and it shines through in this wine."

2006 Haut-Bailly, Pessac-Léognan (\$64.99) While we don't always agree with the critics, we've found common ground when it comes to this Bordeaux. Consistently one of the best producers, the Haut-Bailly is always a good value for a classified growth. Gary Westby, from our Redwood City store says, "This wine has all six red Bordeaux varieties in it! That's right, all six: Cabernet Sauvignon, Merlot and Cabernet Franc, of course, Petite Verdot and Malbec, yes, and the almost-extinct-in-Bordeaux Carmenere. This wine is one of my stars of the 2006 vintage, and I believe it will provide more pleasure to more people than the monumental 2005, and do it at half the price. We might live to see this one ready, although I doubt that we'll live to see it fade! This dark, potent Graves has lots of tight black fruit and a high quality minerality that does not exist outside of Pessac-Léognan. It is very concentrated in flavor without having a hint of syrupiness. It is a great candidate for the cellar."

2007 Au Bon Climat Santa Barbara Pinot Noir (\$19.99) The Central Coast has really earned its reputation for great Pinot Noir, and Au Bon Climat founder and winemaker Jim Clendenen has led the pack the whole way, planting such famous vineyards as Bien Nacido and Le Bon Climat. Still amazingly affordable (are you catching a trend here?), this is a food-friendly Pinot that delivers. In fact, it might just be our favorite Pinot under \$20. Christie Cartwright, our newest Hollywood team member, raved about it in last month's newsletter, saying, "Finally a California Pinot Noir beautifully balanced and made in a Burgundian style! Not overly extracted and overripe, but rather feminine, spicy, with a touch of earthy floral notes as well. Vibrant fresh fruit on the nose, medium bodied and silky smooth with subtle tannins on the finish. My absolute favorite Central Coast Pinot for a price that's more than affordable!"

2006 Hedges "Three Vineyards" Red Mountain Washington (\$17.99) Washington State has proven the dark horse in the domestic wine race. While most people's attention is still focused on Napa Valley, our staff is reveling in great, affordable reds like the Hedges. Personal Sommelier Service manager and member of the Redwood City team Chiara Shannon says, "I am not afraid to spend a lot of money on a wine that delivers. However, I am infinitely more excited when I find a wine that is cheap and delivers. And this Washington number from Hedges, a Bordeaux-styled blend of mainly Cabernet Sauvignon and Merlot, with a little Cabernet Franc and Syrah added for good measure, from all estate vineyards, is a knockout. Medium-bodied with dark currant and cranberry flavors, black pepper and layers of smoke and earth, this wine is so, so good with barbecued or slow-cooked savory meats. My husband does prime rib slowly braised in a reduction sauce involving dark coffee and ancho chiles...the dark berry fruit and smoky flavors of the wine complement the flavors of dish perfectly. More importantly, however, is that this wine has adequate tannin and acidity to balance the weight and richness of the dish, but not too much to conflict with the heat and spice. Great wine for a great price."

K&L Staff

“From now on I am going to drink more wine from California. And I’m going to start with the 2008 Viña Robles ‘Jardine Vineyard’ Paso Robles Sauvignon Blanc.”

Wine Region to Watch: California

I thought long and hard about the subject of my column this month, an assignment on a newly emerging wine region, and was one hair’s width away from extolling the virtues of Croatia when a better idea came from the heavens and hit me like a barrel of Vranac.

“Eureka!” I said to myself. “I should write about the wines of California!”

True, California can hardly be considered a newly emerging wine region. A small problem. Then there was the sort of inconvenient fact that I don’t really like California wines, and I really almost never drink them...

All that would have to be put aside. Because, you see, I am a recently emerging eco-maniac. And part of my turning green, along with the bulk organic soap of a previous article, is a commitment to buying and drinking locally whenever possible, an idea that is certainly gaining fervor. Organic and biodynamic wines are *sooo* very fabuloso for the world and your conscience. But truck those wines across France, onto a container ship to traverse an ocean, to a port city on the East Coast and then across the US by another semi, and that little winner of a “natural” Côtes du Rhône is not looking so very very “responsible” anymore.

No. From now on I am going to drink more wine from California. And I’m going to start with the **2008 Viña Robles “Jardine Vineyard” Paso Robles Sauvignon Blanc (\$9.99)**. Crisp and sprightly, this unoaked number is a dead ringer for a French Sauvignon Blanc, which is probably why I like it so much. Lemon zest and tropical notes on the nose make way for a feeling in the mouth that is cleansing, light and yet deeply satisfying. Good for you. The planet. And your pocketbook.

If, like me, you like French wines better than those from our Golden State you should also check out the **2007 Beckmen “Cuvée Le Bec” Santa Ynez Valley Rhône Blend (\$18.99)**. Yes, this is from California’s Central Coast, home to Pinot Noir that tastes like Syrah and costs more than a visit to Whole Foods. I’ve always believed the middle of the state should be devoted to Rhône varieties only. And a taste

of this red from Beckmen only proves my point. This Grenache, Syrah and Mourvèdre blend tastes like it came from Vacqueyras, and that’s praise indeed. Spicy, with ripe but balanced cherry and red berry fruit, it is bright,

vivid and tasty in the extreme. Do yourself and the planet a favor and drink locally in 2010.

Elisabeth Schriber

BRICK’S BEER PICKS: FROST ON THE PUMPKIN

For most parts of the country January is the dead of winter. Snow, wind, hail, rain—they all push us inside and we scramble to find ways to try and keep warm. Some reside in the comfort and companionship of others, some crank the heaters up to 11 and others, like me, find warmth in the goodness of alcohol. The whiskey comes out in a big way, the hearty Syrahs and Cabs are hauled out of the cellar and the all of the winter beer releases find their way onto the top shelf of my refrigerator.

The myriad of beers released at this time of the year can be boggling, malty IPAs, Scotch Ales, Spiced brews and the crazy hybrid styles that so many creative brewmasters are coming up with today. The problem with all of these beers is that, generally, so little of them are made so supplies get spread pretty thin. Heck, at the time of writing this, these beers are not even here yet. So let’s hope that some make it to January. I’d act fast if there is something here that catches your eye. Sadly, I have not had the pleasure of tasting many of these yet, hence the dearth of tasting notes, but previous experience tells me they’re gonna’ be good.



Jolly Pumpkin “Noel de Calabaza” Special Ale Michigan (750ml \$14.99)

Nøgne-Ø/Jolly Pumpkin/Stone Brewing Co. “Special Holiday Ale” (500ml \$9.99)

Brouwerij De Ranke “Père Noel” Belgium (750ml \$14.99)

Harvey & Son Ltd. “Christmas Ale” England (9.3oz Inquire)

Brouwerij de Regenboog “Kerst” Winter Ale (11.2oz Inquire)

Cheers and to all a warm winter,
Bryan Brick

Gary's Top Champagne of 2009

Ariston Aspasie Cepages d'Antan Champagne* (\$99.00) A wine from another time. The varietals used in this Champagne were almost wiped out by phyloxera, but Paul Vincent Ariston couldn't let them disappear into the sands of time so he replanted the indigenous Meslier and Arbanne, as well as the historical Pinot Blanc. I first tasted the d'Antan as *vin clair* in 2006, but only as a finished wine this year, and most memorably at Madera restaurant with Cinnamon and John Brincko (one of the best connoisseurs of Champagne I know). We had everything from foie gras to oysters with it, and it handled the diversity on the table with aplomb. This is exotic Champagne, but not overbearing; it's laid back complexity leaves me wondering why more growers don't try to bring these varietals back.

Michel Arnould Grand Cuvée Brut Champagne (\$34.99) Perhaps the most luxurious Champagne of the year. Cinnamon and I shipped this to our overnight stop for our two-day anniversary bike ride. We improvised an ice bucket from the shipping box and drank out of Riedel "O" tumblers, which I carried over the mountains in my jersey pocket. Our tent cabin seemed like the Ritz-Carlton after enjoying this all-estate, all-Grand Cru, all 2002 (although not labeled as a vintage), hazelnut-tinged masterpiece of bone dry Pinot class.

Krug "Grande Cuvée" Brut Champagne (\$124.99) What could be better than a bottle of Krug Grand Cuvée at Les Jardin, the new bistro at Les Crayeres in Reims with the charming Margareth, the new CEO of Krug? The second bottle of Krug Grand Cuvée could be—and was.

1999 De Meric "Cuvée Catherine de Medicis" Brut Champagne* (\$49.99) Due late-January. The sad occasion of Mr. Dan Ginsburg's passing earlier this year was transformed instantly into a celebration of his fantastic contribution to the world of Champagne as soon as Cinnamon, my father and I let the cork fly on this bottle—the culmination of his dream to make top quality, barrel-fermented Champagne—there is simply no better Champagne in our stock.

1997 Salon Blanc de Blancs Champagne (Was \$375.00; Now \$249.00) This concentrated yet fully open Salon is a rare vintage for this producer—it does not require half a generation of cellaring (though it might withstand it). It drank gorgeously this spring at the wood shipyards in Marin: pure, refreshing liquid luxury.

2004 Philippe Gonet "Cuvée Belemnita" Blanc de Blancs* (\$129.00) From liquid luxury to liquid minerals, this Champagne out-Mesnils Salon with its completely linear, single-minded, concentrated focus. It is named after the chalk fossils in the village of Mesnil, chalk that seems to speak through this wine. This was a most bracing aperitif before excellent boeuf bourguignon prepared by my friend and cycling coach Jeff Solt this fall. It was a curative tonic for me, but too mineral for my father—and yes, that is a warning!

1985 Veuve-Clicquot Rare Rosé Vintage Champagne (\$119.00) Sandy Kowalchik, a great friend and customer hosted Scotty, Cinnamon and several other friends for the best-paired Champagne dinner of the year at her home in San Jose. We did almost all 1996s, a fabulous vintage in ascension, but it was this 1985, totally in its moment, that stole the show for me. Mature, elusive, savory and, above all, great!

Philippe Gonet "3210" Extra Brut Champagne* (\$39.99) NorCal's fresh Dungeness crab is the equal of any crustacean in the world, and it went with this zero dosage beauty perfectly, leaving me wanting for nothing else in the world. Cinnamon and I claw-handed sticky crab juice fingers around our fancy Riedel Sommelier flutes—it was Champagne heaven.

1985 René Collard "Cuvée Speciale" Rosé Brut* (\$89.99) Due in spring. Doug Burress, the strong back of K&L Redwood City and one of our finest Champagne palates, my father and I had an extravagant boys' dinner this summer: my father opened the 1978 Chalone Estate Pinot Noir, easily the best California wine I have ever had. The 1985 Collard was its equal, and I thank Doug for bringing it. Mr. Collard passed this November, and he will be missed very, very much.

2002 Bruno Michel "Cuvée Millésimé"* (\$59.99) I was very excited when Bruno presented this wine to me at his property this March, and it exceeded my expectations. It is easily one of the best of this great vintage, and shows that there is no substitute for old vines and hard work. It is 80% Chardonnay and 20% Meunier from the best plots on his small property, and will give the more famous 2002 Champagne in the clear bottle hard competition today and for decades to come.



"From liquid luxury to liquid minerals, this Champagne out-Mesnils Salon with its completely linear, single-minded, concentrated focus."

Gary Westby

TOP 10 CABS OF 2009

2007 Vineyard 29 “Cru” Napa Cabernet Sauvignon (\$51.99) Cru is Vineyard 29’s second label, made by the highly-esteemed Philippe Melka. This wine is beautifully balanced and ready to drink immediately. A true Valley floor expression. 90-92 points Robert Parker: “Classic notes of graphite, black currants, earth, spice, cedar and tobacco leaf are present in this deep, medium to full-bodied, opulent, fleshy, pure wine. It should drink well for 10-15 years.”

2007 Philip Togni Spring Mountain Cabernet (\$87.99)

This Bordeaux blend from Spring Mountain is one of the top Cabernet-based wines made in the US. It needs time to develop, though. Patience is key. 94-96 points Robert Parker: “The sweetness of its tannins sets it apart from other vintages, but it exhibits a dense purple color as well as an extraordinary bouquet of incense, blackberries, cedar, licorice and a hint of charcoal. It possesses remarkable full-bodied power and concentration along with stunning purity, equilibrium, and a finish that elicits a big smile.” 91-94 points Tanzer.

2005 O’Shaughnessey “Howell Mountain” Cabernet Sauvignon (\$74.99) Beautiful bright fruit with exceptional mountain minerality. Will hold for the long term, but delicious now. 95 points Robert Parker: “A beauty, with dark ruby/purple color and a big sweet nose of tobacco leaf intermixed with black currant, black cherry, new saddle leather, and white chocolate. The wine is full-bodied, powerful, with superb purity, texture, and length.”



2006 Kathryn Kennedy “Lateral” Bordeaux Blend (\$24.99) Lateral is inspired by the famous wines of the St-Emilion district of Bordeaux. The blending of Cabernet Franc and Merlot is the cornerstone of this model. This 2006 is a wonderful tribute to Kathryn, who died earlier this year at the age of 82. She was a founding mother of Santa Cruz winemaking, and a talented visionary as well!

2004 Snows Lake Vineyard “One” Cabernet Sauvignon (\$19.99) Tucked among the pines in Red Hills Lake County, Snows Lake Vineyard is blessed with the same classic volcanic soils as the famed Diamond Creek in Napa. The “One” is 100% Cabernet Sauvignon with lots of plummy, forward fruit and firm tannins that need a little time to soften.



2005 Mount Eden Estate Santa Cruz Mountains Cabernet Sauvignon (\$54.99) Super low yields in 2005, coupled with a longer-than-usual hang time, give this wine its signature concentration. And the mountain vineyards add pencil lead and mineral notes that accompany the currant and berry fruit on the nose and palate. This is a big wine, with firm tannins, but the bright acidity keeps everything in balance. Decant this if you want to drink it now or enjoy for the next 10-15 years or more.

2006 Ridge Monte Bello Santa Cruz Mountains Red (\$110.00) This is another wine for cellaring for a long time, and so wonderfully affordable. Beautiful mountain fruit with great structure. Classic Ridge. Wait at least 10 years for this beauty.



2007 Columbia Crest “H3” Horse Hills Cabernet Sauvignon (\$10.99) If it’s Columbia Crest’s large production that helps keep its prices so pocket-friendly, we’re all for it. But it’s the fruit quality and their attention to detail, despite the large production, that keeps us coming back. The H3 from the Horse Heaven Hills is a fruit-forward and approachable style of Cabernet, with sweet cherry and currant fruit, dusty earth, cocoa powder and fine tannins on the finish.

2007 Culler “Casaeda” Napa Valley Cabernet Sauvignon (\$27.99) Karen Culler makes the Casaeda Cab with a hefty amount of Syrah (23% from both Sonoma and Napa) to complement the concentrated Howell Mountain and jammy Oak Knoll Cab fruit. The Syrah gives freshness and lift that, combined with the remarkable 2007 vintage, makes for a wonderfully complex wine with meaty flavors and lots of fruity lushness. Accessible now, this will improve with a few years in bottle. Only 393 cases produced.



2005 Conn Creek “Limited Release” Napa Cabernet Sauvignon (\$16.99) 89 points *Wine Enthusiast*: “Conn Creek’s fine track record with this bottling continues, and they haven’t raised the price in years. The ’05 is soft and attractive, with cherry, red currant and toasty vanilla flavors that have a decadent edge of mocha. Drink now.”

Bryan Brick, Michael Jordan & Trey Beffa

TOP 10 CHARDONNAYS OF 2009



2007 Smith-Madrone Spring Mountain District Chardonnay (\$24.99) A great balance of fruit, minerality and structure. Very little new wood is used, so this wine shows pure fruit and just a hint of spice. 92 points and an Editors' Choice, *Wine Enthusiast*: "Dry, crisp and minerally, this Chard has intensely pure flavors of ripe white peach, pear, green apple and pineapple that have a stony scour of cold steel. It's the opposite of the modern style of oaky fruit bomb Chards, with an elegant integrity that's food-friendly and ageworthy"

2008 Alpen Cellars Trinity County Chardonnay (\$12.99) A great price for this bright, pure Chardonnay from an unusually-located place to grow wine grapes. Always a staff favorite because it consistently overdelivers for the price.

2006 Forlorn Hope "Three Graces" Hyde Vineyard Chardonnay (\$37.99) 90 points *Wine Spectator*: "Zesty and vibrant, with green pineapple, tangerine and nectarine fruit that's full-bodied, clean and balanced, ending with a lemon drop burst of fruit."



2006 Stony Hill Estate Chardonnay (\$36.99) This beauty sees no malolactic fermentation and no new wood. Bright fruit and great balance. This wine is very complex for its age, with more weight on the palate than usual, already integrated fruit and mineral flavors, and a finish that lingers dreamily. This drinks now, but put it away as long as you like.

2007 El Molino Rutherford Chardonnay (\$45.99) 92 points from *Wine Spectator*: "A pure, ripe, fleshy Chardonnay, with rich melon, pear, apple and spice notes. Full-bodied, elegant and balanced, ending with subtle nuances. Drink now through 2013."



2008 Foxglove Central Coast Chardonnay (\$10.99) Winemaker Bob Varner makes Foxglove Chardonnay in a fresh, approachable style—loaded with tropical fruit, the wine is crisp and refreshing. It sees no malolactic fermentation or oak, allowing the wine's mineral streak to shine through. Unbelievably good at this or any price! On of the *Wine Advocate's* 50 Super Domestic Wine Values, they write, "Sensational...a fresh, naked expression of Chardonnay that is top-flight."

2007 Dutton Goldfield "Dutton Ranch" Russian River Valley Chardonnay (\$29.99) 91 points from *Wine Spectator*: "Well-structured, with rich layers of creamy fig, melon and apricot, gaining depth and complexity on the long finish. Drink now through 2011."



2007 Varner "Home Block" Santa Cruz Chardonnay (\$36.99) In 1980, twin brothers Jim and Bob Varner began a labor of love, planting Spring Ridge Vineyards in Portola Valley, in the northern part of the Santa Cruz Mountains appellation. The vineyard is made up of several blocks of vines, each with its own distinctive microclimate and soils, producing impressive wine.



2007 Talley "Estate" Arroyo Grande Chardonnay (\$24.99) Talley's 2007 Estate Chardonnay comes from two of the winery's famed vineyards in the Arroyo Grande Valley—Rincon (84%) and Rosemary's (16%)—that is then 100% barrel fermented in 30% new French oak. Tending toward the citrus and Granny Smith apple side of the Chardonnay spectrum on the nose; there's also a subtle hint of walnut and vanilla. In the mouth, the vibrant minerality zings along, carrying with it tangy pineapple and lemon fruit flavors. Balanced and mouthwatering with the velvety texture of a barrel-fermented wine, this plush drink will go well with seafood or your favorite pasta with fresh pesto.



2007 MacRostie Carneros Chardonnay (\$17.99) A classic Carneros Chardonnay that we can barely keep on the shelves. Ripe and rich, with a balance of fruit and creaminess. This is made using some of the best fruit in Carneros: Sangiacomo, Beckstoffer and Durell, among others. From the *Wine Spectator*: "Ripe, complex and full-bodied, with an earthy, loamy, leesy pineapple edge to the flavors. Ends with a hint of lemon-citrus meringue. Drink now through 2012."

Michael Jordan & Bryan Brick

TOP 10 PINOT NOIRS OF 2009



2006 Joseph Swan “Cuvée de Trois” Russian River Pinot Noir (\$26.99) The 2007 may have generated all the hype, but the 2006 is close to perfect. Lush red fruit combined with spice in a deliciously balanced wine. Called “Cuvée de Trois” because the wine traditionally blended fruit from three vineyard sources, the 2006 adds a fourth, including fruit from Trenton, Trenton View, Great Oak and Saralee’s vineyards. Each site contributes unique characteristics to the final cuvée.

2007 Paul Mathew Vineyards Russian River Pinot Noir (\$31.99) This Pinot producer generally flies under the radar. Paul Mathew’s winemaker, Mat Gustafson, is a sommelier turned wine buyer turned winemaker, who is now making a forward yet balanced wine from the Russian River that pairs equally well with Arctic Char or pasta Carbonara. The 2007 is his best so far.

2007 Peay Vineyards “Scallop Shelf” Sonoma Pinot Noir (\$52.99) Cool climate Pinot. Generous fruit balanced with structure and spice. A Pinot lover’s Pinot.



2007 Brooks Willamette Valley Pinot Noir (\$18.99) This Pinot is worth the money on bouquet alone. Aromas of red fruits, minerals, spice and hints of blue fruits rise from the glass leaving lingering secondary notes of game, smoke and earth. Crushed herbs and remarkable minerality are abundant on the attack. It seamlessly flows into a focused and pure mid-palate that is racy, clean and mineral-drenched. A core of bright acidity and fine tannins give the wine a lift into a striking finish. This wine is a beacon to those that love pure, beautiful and poised Pinot Noir.



2006 Chehalem “Stoller Vineyard” Willamette Valley Pinot Noir (\$29.99) 92 points from *Wine Enthusiast*: “The Stoller vineyard bottling is a warm, rich and spicy Pinot Noir, with a sweet black cherry fruit core, concentrated and well-matched to the acids and tannins. A smooth and luscious midpalate continues to add flavors of butterscotch and toast, leading into a long and quite satisfying finish. Could be cellared for 6-8 years, but it’s hard to imagine it will ever taste any better than this.”

2006 Woodenhead “Buena Tierra Vineyard” Russian River Pinot Noir (\$49.99) Woodenhead’s owner and winemaker, Nikolai Stez, spent 17 years working at the legendary Russian River winery Williams-Selyem. Today, he sources fruit for Woodenhead’s wines from some of the top vineyard sites in Sonoma, Mendocino and Humboldt counties. The 2006 Buena Tierra is pure Russian River—all red fruit and vanilla—exuding class and poise. It’s tangy and seamless with gobs of ripe fruit, but a pretty overall feel and weight. A sure crowd-pleaser for those that dig textured wines, this has a spicy and intense finish with cola, raspberry and red currant flavors that hang on.



2006 McHenry “Estate” Santa Cruz Mountains Pinot Noir (\$23.99) This is a super small-production Pinot Noir from the McHenry Vineyard in the Santa Cruz Mountains—just 150 cases. Despite its relative scarcity, the price is right for a wine that is so wonderfully complex and lovely. Black cherries on the nose with more cherry and blueberry fruit on the palate, fine tannins and good acidity. A great buy.



2006 Mount Eden “Estate” Santa Cruz Mountains Pinot Noir (\$44.99) 90 points *Wine Spectator*: “Fragrant plum and black cherry fruit has a touch of anise, herb and sage, with a minerally, medium-bodied texture. Ends with a complex mix of fruit, earth and olive. Drink now through 2016. 846 cases produced.” Silky, elegant and complex, this is classic Mount Eden sure to last at least a decade.

2008 Cazar Russian River Valley Pinot Noir (\$19.99) Lower in alcohol than many Pinots these days, this is balanced and full of fresh fruit and complementary spice. This is the long lost sister bottling to Bill Hunter’s Chasseur label. Fans of the ever-popular wine called Lily, which we carried the last few years, take note: this is the same wine. Impatient and with poor manners, spiced orange peel, cranberry and raspberry fruit jump out of the glass, fully on their own agenda. Mulling spices and rock candy flavors creep into the fold, all the while remaining understated and keeping this far from becoming a fruit bomb. It is rare that we see a Russian River Valley Pinot Noir at this price, especially one this good, so take notice.



2005 Joseph Swan “Saralee’s Vineyard” Russian River Valley Pinot Noir (\$29.99) More Burgundian than previous vintages, the 2005 Saralee’s is full of bright red fruit—from tiny, wild strawberries to red cherries to tangy red plum—and floral spice on the nose. If smelling the wine is a casual introduction, tasting this gem is like getting to know an intriguing someone. Medium-bodied and complex, the wine’s aromas carry through onto the palate, with a bit more acidity than usual, and a long, clean finish.

Michael Jordan & Bryan Brick

OTHER TOP WINES OF 2009



2006 Petroni Rosso di Sonoma (\$19.99) A soft, balanced blend of Sangiovese and Cabernet. A true pleasure to drink at this price. 92 points *Wine Enthusiast*: “An absolutely lovely wine, made in the modern, soft style, but with great structural integrity. The delicious flavors come in waves of currants, wild berries, peppery spices, chocolate-covered mint, licorice and cedary oak influences. Fully drinkable now...”

2008 Evening Land Vineyards “Celebration” Gamay Noir Eola-Amity Hills (\$19.99)

Already sold out at the winery, this über-small production (396 cases) Gamay comes from a block at Oregon’s acclaimed Seven Springs Vineyard. An original planting that dates back to 1984, this Gamay is rooted to its own vines and yields very little fruit. But in the hands of Isabelle Meunier and Dominique Lafon, the grapes are transformed into a heady, Cru Beaujolais-style wine perfect for the table at your next dinner party.



NV Urbanite Cellars “Redart” California Red Table Wine (\$9.99) A unique blend of 40% Cabernet Sauvignon, 30% Syrah and 20% Zinfandel from vineyards in the Sierra Foothills, Lodi, the Central Coast and North Coast AVAs. Urbanite Cellars is a new label from Vinos Unicos importer Luis Moya. The Redart follows the Old World tradition of easy-drinking table wines, and wow is it! This wine shows excellent freshness of fruit, spice, lively acidity and seems to dance across the palate.

2007 Qupé Central Coast Syrah (\$13.99) For fans of Syrah’s intensity, but also of subtle nuance and elegance. This isn’t your usual in-your-face California Syrah, but something like liquid Chantilly lace to pair with dinner.



2006 Copain “L’Hiver” Mendocino County Syrah (\$12.99) This quite possibly could be the best Syrah ever under \$13. Made by Wells Guthrie, who has worked with Rhône legends Michel Chapoutier and Jean-Louis Chave. Bright blue fruit with generous spice and a lovely barnyard nose. Robert Parker describes this as a domestic interpretation of a St-Joseph or Crozes-Hermitage—for the price, it might even be better.

2007 Noceto Amador County Sangiovese (\$15.99)

Wine critic Dan Berger says: “Displays hints of chocolate along with the forward, ripe, cranberry, cherry/berry fruit that marks Noceto’s style. The ‘normale’ is a delicious, versatile food wine—great with tomato-based dishes, pastas, pizza, or anything from salmon to lamb. A great value to boot! The best Sangiovese in California.”



2007 Ridge “Geyserville” (\$29.99)

91 points and two stars from the *Connoisseurs’ Guide to California Wine*: “58% Zinfandel; 22% Carignane; 18% Petite Sirah; 2% Mataro. An intriguing note of cranberry-like fruit sets this offering off on a track of its own while complexing elements of sweet oak, anise, dark chocolate and tar contribute further distinction. Somewhat tighter than most past Geyserville bottlings, it is a solidly structured effort whose ample richness is met by lots of vitality, and, if a bit angular at this point, it promises to blossom with a few years of age and reward those with patience.” 91 points *Wine Spectator*: “Ripe, exotic and loaded with personality. Aromas of

ripe blackberry, underbrush and licorice lead to concentrated huckleberry and cracked-pepper beef flavors that finish with lively tannins.”

2007 Owen Roe “Ex-Umbris” Columbia Valley Syrah (\$19.99) The partnership of winemaker David O’Reilly and vineyard manager Jerry Owen is akin to any of history’s super duos. Batman and Robin. Montana and Rice. Loggins and Messina. They have once again produced an affordable Syrah that everyone can love. Originally made as a one-off due to a wildfire that resulted in tremendously smoky grapes, this has become one of the most recognizable Pacific Northwest Syrahs on the market today. The Ex-Umbris still has those trademark smoky qualities with bushels of blackberry, whole black peppercorns, a gravel-like earthiness and a long and savory finish. “Ex-Umbris” is Latin for “out of the shadows,” but after you taste this you may think it deserves the spotlight.



2006 Unti Vineyards “Petit Frere” Dry Creek Rhône Blend (\$18.99)

The Unti family takes great pride in all the wines they produce, but Rhône varietals are where they really shine. The 2006 Petit Frere is bright and spicy. And while you’ll know it’s from California, it will make you think of Gigondas with its crisp acidity and fine tannins.

2008 Barber Cellars “Lazarie” Dry Creek Sauvignon Blanc (\$14.99)

Elegant and affordable, this is a delicious white wine from a small producer. Definitely Sancerre-like in its structure, the wine has subtle flavors of grapefruit, lemon and green apple backed up with fresh acidity, a floral nose, low alcohol and a long finish. 2008 was a great year in Sonoma for white wines and Dry Creek Valley is a perfect AVA for Sauvignon Blanc production. The 2008 Lazarie is a soft and beautiful wine from a single block of Handley’s sustainably-farmed Dry Creek Valley vineyard. It was aged five months on the lees for added minerality and then bottled unfiltered with as little sulfite as possible.

Michael Jordan & Bryan Brick

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



ALSACE/LOIRE

Charles Baur Cremant Rosé Alsace* *Inquire*

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

2008 Charles Baur Pinot Blanc Alsace* *Inquire*

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

2008 Franck Millet Sancerre Blanc* *\$16.99*

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

2008 Gerard Boulay Sancerre Chavignol* *\$21.99*

Never have we tasted such vivid clarity and expressiveness in Sancerre, much less Sauvignon Blanc. The wines transcend what you think of the grape; they are much more than simple quaffers with aromas of candied grapefruit, mandarin orange, lime and wildflowers. But what really sets them apart is their mineral-infused personality.

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

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

2008 Tessier Cheverny Rouge* *\$13.99*

The Tessier Cheverny Rouge is a luscious blend of Gamay, Pinot Noir and Côt (Malbec). This medium-bodied beauty is supple and elegant, a portrait of restraint and purity and just about one of the happiest wines we have in the store. Enjoy its cherry-scented nose, spicy licorice-tinged palate and ample sweet fruit just above cellar temperature and over the next 5-8 years.

CHAMPAGNE

Marguet Pere et Fils "Cuvée Reserve" Brut Champagne* *\$36.99*

This is very rich and powerful Champagne with tons of Pinot Noir muscle and plenty of yeast, toasty flavor. I find it to be one of my favorites with richer appetizers (think paté or stuffed mushrooms) or even the main course! It is very rare to see an all-Grand Cru Champagne at this price, but with our direct buy (from Mr. Benoit Marguet) we are able to offer a spectacular value with this wine.

Philippe Gonet Brut Reserve Champagne* *\$33.99*

The grapes are all from the Gonet family's estate, spread from the southernmost premier cru of Vertus to the Valley of the Marne. It is made of 70% 2001 and 30% reserve wine from 2000. It is a gorgeous wine to toast with: toasty, vibrant and flavorful.

1999 De Meric Sous Bois Brut Champagne* *\$35.00*

We have been working with Champagne De Meric since the beginning of their renaissance, and now their first vintage Sous Bois has been released. It is composed of 70% Pinot Noir and 30% Chardonnay from the villages of Ay, Avize, Cramant, Oger, Mareuil-sur-Ay and Mutigny. The Sous Bois has a fantastic nose of fresh cream and bread dough and the palate has great black cherry Ay Pinot Noir power. There are subtle hints of orange peel and vanilla underneath, almost certainly coming from the all-wood fermentation.

WHITE BURGUNDY

Plaisir des Princes Chardonnay* *\$8.99*

This is actually 2008 Mâcon-Villages, but the crop was larger and the market softer, thanks to the weak dollar.

2008 Domaine Renaud Mâcon-Charnay* *\$12.99*

Compared to the Solutré, the Charnay is richer and squarer on the palate, with good power and weight.

2008 Domaine de Bieville Louis Moreau Chablis VV* *\$17.99*

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

2007 Domaine de Nembrets Denis Barraud Pouilly-Fuissé "Les Chataigniers"* *\$19.99*

This is bright and fresh, generous and open, with a hint of toasty oak, a continuous thread of mineral and spice and an attractive, rich and lovely lemon cream note.

2008 Domaine S. Langoureau Chass-Montrachet "Les Perclos"* *\$39.99*

Rich and creamy Chassagne-Montrachet at a terrific price. From a dedicated and careful winegrower.

2008 Domaine Paul Pernot Puligny-Montrachet* *Inquire*

Bright and concentrated, with lively minerality and a rich mid-palate. A terrific value from this wonderful village.

RED BURGUNDY

2006 Domaine Fèry Savigny-lès-Beaune "Connardize"* *\$29.99*

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

2007 Domaine Bart Marsannay "Echezots"* *\$21.99*

Structured and spicy, with a long finish and flavors that make your mouth water. Charming now, or age a few years.

RHÔNE/FRENCH REGIONAL

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

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

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

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

2007 Clermont-Tonnerre "Très Vieilles Vignes" CdR-Villages* *\$11.99*

This shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics and excellent acidity and texture, this is a beauty to drink over the next 4-5 years. This cuvée comes from old vines that are at least 60-70 years old.

2007 Mas du Bouquet Vacqueyras* *\$14.99*

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



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

2006 Chante Cigale Châteauneuf-du-Pape* \$29.99

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

2008 Dom. de l'Attilon Vin de Pays de Méditerranée Merlot* \$9.99

This organically-grown Merlot is chock full of blackberry fruits, plum and floral notes. Smooth and juicy, with supple, fine tannins and no oak whatsoever mean this is built for pure unadulterated drinking pleasure. Enjoy with just about anything: pizza, meatloaf or even spaghetti.

2006 Château Viranel "Tradition" Saint-Chinian Rouge* \$12.99

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

2006 Antech "Cuvée Eugénie" Cremant de Limoux* \$13.99

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

Antech "Emotion" Cremant de Limoux Rosé* \$14.99

The Emotion exhibits a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry along with white floral notes make for a crisp and elegant sparkler destined to become a favorite.

SPAIN/ARGENTINA

Gran Sarao Brut Cava Penedes* \$9.99

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

2004 Zarus Barrica Ribera del Duero* \$14.99

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

2007 Acústic "Acústic" Monstant \$19.99

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

2006 Monteviejo "Festivo" Malbec Mendoza* \$11.99

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

NEW ZEALAND

2008 Kalinda Pinot Gris Marlborough* \$11.99

2008 Kirkham Peak Sauvignon Blanc Marlborough* \$11.99

We've been loving both of these since they arrived in the fall. The Pinot Gris is sourced from Christchurch on New Zealand's South Island and is quite rich on the palate, while still crisp and dry on the finish. It is very Alsatian in style. The Sauvignon Blanc comes from a consistently high-scoring property and is limy, snappy, grapefruit-y and totally delicious. The best Kirkham we have had from New Zealand.

ITALY

2008 Blason Pinot Grigio* \$8.99

Bright, focused and not at all wispy, this ripe white offers melon notes along with Granny Smith apple. If you love fish and seafood this should be in your repertoire for certain, as its mineral and citrus character is a great foil for things from the sea, especially calamari and shrimp.

2008 Tenuta di Sesta "Camponovo"* \$9.99

This is a blend of Sangiovese, Colorino and Canaiolo with nice sweet fruit, a little dustiness, a lovely tobacco note and really nice, long finish.

2006 Schinosa Nero di Troia* \$13.99

This is supple and flows richly across your palate, soft and full yet balanced. The wine has a distinct chocolaty nose with hints of cardamom, ginger and a wild aromatic—sort of violet and lavender-like—that gives the wine its special character. The wine finishes with very fine-grained tannins that are barely perceptible with food. Have this with hearty pasta.

2007 La Fortuna "Fortunello"* \$14.99

Bursting with aromas of raspberries and cherries, it is chocolaty with nice depth and a lingering finish. Made from 90% Sangiovese and 10% Merlot—power and drinkability.

2007 La Fortuna Rosso di Montalcino* \$19.99

Intense fruit, but showing admirable acidity, this is spicy, full-bodied, dry and rich, with a softness hiding amid all that tannic structure. A wine to drink while your Brunello ages, yes, but a quality wine nonetheless.

2006 Ferrero Rosso di Montalcino* \$19.99

A blockbuster vintage, intense, fully ripened and potent, it will produce Brunello of considerable character when released in 2011. The Rosso from this vintage are really good too, with stunning power and depth.

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. This is just a sample of what we have on offer—check out our website for up-to-the-minute inventory.



1942-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30 (1996-2006)

- 1996 Lanessan, Médoc** \$24.99
Back in again and a perfect example of old school, mature Bordeaux.
- 1999 Lanessan, Médoc-Just in** \$19.99
- 1999 Verdignan, Médoc** *Inquire*
- 2001 Verdignan, Médoc*** \$14.99
Delicious wine—what a bargain!
- 2001 Coufran, Haut-Médoc** \$10.99
- 2003 Coufran (375ml)** \$8.99
- 2003 Coufran (1.5L)** \$29.99
- 2003 Verdignan, Médoc** \$14.99
Ralph loves this beauty.
- 2004 Lalande-Borie, St-Julien** \$21.99
91 points from Clyde. Delicious wine. Classic.
- 2004 les Allees de Cantemerle** \$16.99
- 2004 Mille Roses-As good as 2005!** \$11.99
- 2004 Verdignan, Haut-Médoc** \$12.99
Fabulous bargain. Super classic and delicious.
- 2005 Arnauton, Fronsac*** \$14.99
Spicy, lively value!
- 2005 Bad Boy Bordeaux Thunevin*** \$19.99
Collector's label banned in the USA. Good too.
- 2005 Bailly de Camensac, Médoc*** \$19.99
Second wine of Camensac. Sweet and elegant!
- 2005 Benjamin de Sansonnet*** \$26.99
- 2005 Bourbon La Chapelle, Médoc*** \$12.99
- 2005 Camensac, Médoc** \$24.99
- 2005 Chantegrive, Graves** \$19.99
- 2005 Clarendelle, Bordeaux** \$19.99
- 2005 Clos Kalinda, St-Emilion*** \$26.99
A spicy, lively, full-flavored Right Bank!
- 2005 Coufran, Médoc** \$16.99
One of the Top 100 Bordeaux values for 2009!
- 2005 d'Arche, Haut-Médoc*** \$24.99
Stunning wine. Tons of flavor.
- 2005 Dom. de Montalon*** \$14.99
- 2005 Ducluzeau, Lustrac*** \$19.99
- 2005 de l'Estang "Clos Kalinda"*** \$16.99
- 2005 Gigault "Cuvée Viva" Blaye** \$19.99
- 2005 La Couronne*** \$17.99
Extremely rich and quite delicious. Exceptional Right Bank value. 91 points from Clyde.
- 2005 La Fleur Bibian, Lustrac** \$13.99
- 2005 Lanessan, Médoc** \$26.99

Back in again and better than ever!

- 2005 Laubarit "VV" Bordeaux*** \$11.99
Coming around now. Very nice. Elegant.
- 2005 Leonie, Graves-Just in** \$19.99
- 2005 L'Avocat, Graves*** \$17.99
Fine minerality. Packed with ripe fruit.
- 2005 Marquis de Calon, St-Estèphe** \$29.99
- 2005 Marjosse Rouge, Bordeaux** \$14.99
- 2005 Peyraud, Côtes de Blaye*** \$10.99
- 2005 Plain Point, Fronsac*** \$19.99
- 2005 Puygueraud, Côtes de Francs** \$26.99
- 2005 St-Jacques de Siran*** \$14.99
Clyde pick as best buy. Elegant.
- 2005 St-Hilaire, Médoc*** \$16.99
- 2005 Valentons Canteloup*** \$10.99
- 2005 Villegeorge, Haut-Médoc*** \$22.99
- 2005 Vieux Château Palon*** \$19.99
- 2006 Birot, Bordeaux*-K&L Favorite** \$12.99
Tasting great after open one hour.
- 2006 Bourgneuf, Pomerol** \$29.99
- 2006 Cantemerle, Haut-Médoc** \$29.99
- 2006 Corbin, St-Emilion-Superb!** \$24.99
- 2006 d'Angludet, Margaux** \$29.99
- 2006 d'Angludet, Margaux (1.5L)** \$59.99
- 2006 d'Aiguilhe, Côte de Castillon** \$24.99
- 2006 Fonreaud, Lustrac** \$9.99
- 2006 Grand Bateau, Bordeaux** \$9.99
- 2006 Joanin Becot, Castillon** \$23.99
- 2006 Haut Nadeau, Bordeaux Sup** \$11.99
- 2006 Larmande, St-Emilion** \$19.99
Highly scored and very fine value!
- 2006 La Chapelle aux Moines** \$19.99
- 2006 La Grave à Pomerol, Pomerol** \$29.99
- 2006 Le Fer, St-Emilion-Value!** \$19.99
- 2006 Les Tours de Peyrat "VV"*** \$14.99
- 2006 Lugagnac, Bordeaux Sup*** \$12.99
These two are as good as their 2005s!
- 2006 Malartic-Lagravière, Pessac** \$29.99
- 2006 Malmaison, Moulis** \$19.99
- 2006 Picard, St-Estèphe-Gutsy value!** \$14.99
- 2006 Puygueraud, Castillon** \$16.99
As good as their fabulous 2005.
- 2006 Rouget, Pomerol-90 points RP** \$29.99
- 2006 Rouget, Pomerol (1.5L)** \$59.99
- 2006 Seigneurs d'Aiguilhe** \$14.99

CLASSIC WINES (1942-2003)

- 1982 La Lagune, Médoc** \$199.00
- 1987 Pichon-Baron, Pauillac (1.5L)** \$149.00
A superb value and 91 points from Clyde!

- 1990 Pichon-Lalande, Pauillac** \$179.00
- 1995 Pichon-Baron, Pauillac** \$119.99
91 points Robert Parker.
- 1996 Angélu, St-Emilion (1.5L)** \$399.00
- 1997 Langoa-Barton, St-Julien** \$39.99
Our last shipment has arrived. 92 points from Clyde for taste; 100 points for value!
- 1998 Malescot-St Exupéry-Just in!** \$59.99
- 1999 Labegorce, Margaux** \$36.99
Elegant. Old school Bordeaux. This classic Margaux is sweet and forward with no hard edges. Tasted out of magnum in early June.
- 1999 Pavie-Macquin, St-Emilion** \$79.99
91-92 points ST: "Thick, fresh, youthful and sweet; a real fruit bomb..."
- 2001 Smith Haut Lafitte, Pessac** \$99.99
Absolutely delicious wine.
- 2003 Canon-La Gaffelière** \$49.99
- 2003 La Lagune, Ludon** *Inquire*
90 points RP. 95 points Ralph and Clyde.
- 2003 Latour, Pauillac** \$999.00
96-98 points RP. 94-96 points WS.
- 2003 Malescot-St-Exupéry** \$49.99

DIRECT FROM THE CELLARS OF PICHON-LALANDE

- 1942 Pichon-Lalande, Pauillac** \$999.00
- 1955 Pichon-Lalande (1.5L)** \$1,199.00
- 1959 Pichon-Lalande (1.5L)** \$2,499.00
- 1961 Pichon-Lalande (1.5L)** \$2,999.00
- 1966 Pichon-Lalande, Pauillac** \$299.99
- 1967 Pichon-Lalande, Pauillac** \$149.99
- 1970 Pichon-Lalande, Pauillac** \$249.99
- 1981 Pichon-Lalande, Pauillac** \$139.00
- 1988 Pichon-Lalande, Pauillac** \$179.00
- 1991 Pichon-Lalande, Pauillac** \$119.00
- 1995 Pichon-Lalande, Pauillac** \$229.00
Fabulous wines direct from May-Eliane de Lencquesaing's private cellar. Very limited supply. The 1966 and 1970 are sublime. The 1981 is perfect right now, as is the mind-blowing 1991. Age the 1988 and 1995.

SAUTERNES

- 1979 Gilette, Crème de Tête** \$125.00
- 1997 d'Yquem (375 ml)** \$199.00
- 2005 Climens (375ml)** \$54.99
- 2005 d'Yquem-95-100 points WS** \$599.00
- 2005 Guiraud, Sauternes** *Inquire*
#2 on *Spectator's* Top 100 of 2008.
- 2005 Rieussec (375ml)** \$38.99
- 2006 Suduiraut (375ml)** \$34.99



We still have a few 2005 Bordeaux in stock—this is the vintage everyone wants—but they're slipping away. Fortunately, the excellent 2006s are steadily arriving and the prices are better than ever. This is just a partial list of our inventory. Visit KLWines.com for more Bordeaux.

2005 and 2006 Bordeaux In Stock
K&L still has a great selection of wines from the now-legendary '05 vintage and some exceptional '06s.

2005 CLASSIC BORDEAUX

Angélu, St-Emilion	\$299.00
Calon-Ségur, St-Estèphe	\$99.99
Chasse-Spleen, Moulis-92 points WE	\$34.99
Clos des Jacobins, St-Emilion	\$49.99
94 points <i>Wine Spectator</i> . Lush.	
d'Armailhac, Pauillac-90 points WA	\$46.99
Fleur de Boüard, Lalande Pomerol	\$34.99
Giscours, Margaux	Inquire
93 points <i>Wine Spectator</i> and one of <i>Spectator's</i> Top 100 Wines of 2008!	
Larmande, St-Emilion (1.5L)	\$69.99
92 points <i>Wine Spectator</i> . A fabulous value!	
Pichon-Lalande, Pauillac	\$89.99
Pichon-Lalande, Pauillac (1.5L)	\$199.00
93 points <i>Wine Spectator</i> : "Beautiful currant, berry and licorice aromas follow through to a full body, with tar and berry character, fine tannins and a long finish. I was expecting a little more from this, but it's still outstanding. Best after 2013."	
Rauzan-Ségla, Margaux	\$129.99
Rauzan-Ségla, Margaux (1.5L)	\$299.99
97 points <i>WS</i> and #2 on their Top 100 of 2008!	
Rouget, Pomerol	\$39.99
Reserve de Comtesse Lalande	\$39.99
It's hard to believe that this is a second wine; it's so elegant and refined, packed with summer fruit on the bouquet: blackberries, plums and strawberries, punctuated by orange blossom.	
Smith Haut Lafitte, Pessac	\$84.99

2006 CLASSIC BORDEAUX

Angélu, St-Emilion	\$129.99
95 points RP: "A spectacular effort (what's new?), this brilliant offering from proprietor Hubert de Boüard is another classic."	
Canon-La-Gaffeliere, St-Emilion	\$59.99
93 points <i>Wine Spectator</i> : "Shows black truffle, blackberry and tea leaf on the nose. Full-bodied, with extremely well-integrated tannins and a racy, velvety-textured finish. A beauty for the vintage. Best after 2014."	
Clos Fourtet, St-Emilion-91 points RP	\$49.99
Cos d'Estournel, St-Estèphe	\$89.99
d'Armailhac, Pauillac	\$39.99
91 points Robert Parker: "The dark ruby/purple-hued, mid-weight, elegant 2006	

possesses sweet tannin as well as abundant concentration."

Domaine de Chevalier, Pessac	\$44.99
Ducru-Beaucaillou, St-Julien	Inquire
95 points and one of the <i>Wine Spectator's</i> Top 100 Wines of 2009: "Very perfumed and beautiful, showing blackberry and raspberry aromas, with hints of vanilla."	
Gazin, Pomerol*-93 points WS	\$59.99
Grand Puy Lacoste, Pauillac	Inquire
92 points Robert Parker.	
Haut-Bailly, Pessac	\$64.99
95 points RP: "A superb success for the vintage."	
Kirwan, Margaux (1.5L)	\$59.99
90 points <i>Wine Spectator</i> .	
Larcis Ducasse, St-Emilion	\$39.99
91 points Robert Parker.	
Langoa-Barton, St-Julien	\$49.99
Langoa-Barton, St-Julien (1.5L)	\$89.99
91 points <i>Wine Spectator</i> : "Shows violet and blackberry, with hints of raisin. Full and velvety, with lovely-textured tannins and plenty of ripe fruit on the finish. Balanced and rich. Best after 2013."	
Latour, Pauillac	\$399.99
96 points <i>Wine Enthusiast</i> .	
Léoville-Barton, St-Julien	Inquire
94 points and one of the <i>Wine Spectator's</i> Top 100 Wines of 2009: "There's a great dark color to this, with intense aromas of cedar, wood, new leather and crushed blackberry. Full-bodied, with loads of fruit and a firm, powerful palate. Long and mouthpuckering. A muscular baby."	
Léoville-Poyferre, St-Julien	\$49.99
93 points <i>Wine Enthusiast</i> .	
Le Gay, Pomerol-93 points RP	\$79.99
Montrose, St-Estèphe	\$64.99
94 points and one of <i>Wine Enthusiast's</i> Top 100 Cellar Selections of 2009.	
Nenin, Pomerol-91 points RP	\$39.99
Palmer XIXth Century Historical	\$249.99
In the olden days, Bordeaux estates would routinely add Syrah (Hermitage) to their red wine for additional depth, color and alcohol. Palmer has brought back the old style, in an extremely limited fashion, of course, for a lucky few that will get to sample this fascinating and very tasty wine.	
Pierre de Lune, St-Emilion	\$39.99
90-92 points Robert Parker: "Owned by Tony Balu, the regisseur of an up-and-coming St-	

Emilion star, Clos Fourtet, this hedonistic effort is a blend of 90% Merlot and 10% Cabernet Sauvignon."

Pichon-Baron, Pauillac	\$99.99
93 points <i>Wine Enthusiast</i> and 92 points Robert Parker.	
Pontet-Canet, Pauillac (1.5L)	\$119.00
Pontet-Canet, Pauillac (3L)	\$299.00
Smith Haut Lafitte, Pessac	\$39.99
93 points Robert Parker: "A top-notch success, the dense ruby/purple-colored 2006 Smith-Haut-Lafitte offers aromas of smoky, juicy black currants, graphite, earth, truffles, and forest floor. Full-bodied with superb purity."	
St-Pierre, St-Julien-93 points RP	\$49.99
Talbot, St-Julien	\$39.99
Trotanoy, Pomerol-95 points	\$79.99

WHITE AND ROSE BORDEAUX

2006 Ducla Experience XIV*	\$14.99
Rich, round, with a great finish.	
2006 L'Avocat Blanc*	\$16.99
Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.	
2006 Laville Haut-Brion Blanc	\$399.00
2006 Haut-Brion Blanc, Pessac	\$399.00
2007 Cantelys Blanc, Pessac*	\$19.99
Toasty aromas and quite rich on the palate.	
2008 Bonnet Blanc, Entre-deux-Mers	\$9.99
2008 La Gatte Blanc, Bordeaux*	\$10.99
Superb balance and quite rich. 70% Sauvignon Gris, 30% Sauvignon Blanc.	
2008 Roquefort Bordeaux Blanc	\$12.99
A spicy, dry white. A staple at K&L for years. Just arrived.	
2008 St-Jean des Graves, Graves	\$13.99
One of our favorites for many years. Lovely minerality. Clean and crisp.	
2008 La Gatte Rosé*	\$9.99
A saignée of very fine Merlot, this makes a wonderful year-round accompaniment to shellfish, white meats, smoked meat and fish.	

ONE OF K&L'S TOP 5 OF 2009

2007 Château Paradis "Terre de Provence" Coteaux d'Aix En Provence (\$15.99) No it's not Bordeaux, but it's amazing. 91 points RP. This 2007 red is a taste of the South of France in a bottle. Enjoy it now and over the next several years with just about any hearty Provencal fare. It has a spicy, yet mineral aroma, with plenty of sweet fruit at the core.

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



CABERNET SAUVIGNON

2004 Amici, Napa	\$34.99
2004 Bergevin Lane "Alder Ridge"	\$24.99
2004 Schweiger, Spring Mountain	\$34.99
2005 Aia (Miner Family), Napa	\$24.99
2005 Blue Rock, Alexander Valley	\$45.99
2005 Ch Montelena "Estate"	\$104.99
2005 Cloverdale Ranch, Alex Vly	\$19.99
2005 Conn Creek "Ltd Release"	\$16.99
2005 Franciscan, Napa	\$21.99
2005 Freemark Abbey, Napa	\$26.99
2005 Hall, Napa	\$34.99
2005 Heitz Cellar, Napa	\$39.99
2005 Keenan, Spring Mountain	\$29.99
2005 Livingston "Stanley's"	\$26.99
2005 Sbragia "Wall Vineyard"	\$69.99
2005 Sequoia Grove, Napa	\$29.99
2005 Silver Oak, Alexander Valley	\$54.99
2005 Silverado, Napa	\$29.99
2005 Trefethen, Napa	\$35.99
2006 Anderson's Conn Valley	\$49.99
2006 Benziger, Sonoma	\$15.99
2006 Beringer, Knights Valley	\$17.99
2006 Buehler, Napa	\$21.99
2006 Cannonball, California	\$12.99
2006 Caymus "Special Selection"	\$99.00
2006 Ch Montelena, Napa	\$44.99
2006 Clos du Val, Napa	\$21.99
2006 Donati Family "Paicines"	\$17.99
2006 Ehlers Estate, Napa	\$39.99
2006 Frank Family, Napa	\$39.99
2006 Groth, Napa	\$44.99
2006 Hedges "Three Vineyards"	\$17.99
2006 Hess Select "Tri-County"	\$14.99
2006 House Wine, Columbia Valley	\$8.99
2006 Joseph Carr, Napa	\$19.99
2006 Josh Cellars "Amber Knolls"	\$12.99
2006 Kalinda Reserve, Spring Mtn	\$29.99
2006 Kathryn Kennedy "Lateral"	\$24.99
2006 Ladera, Napa	\$28.99
2006 Larkmead, Napa	\$54.99
2006 L'Aventure "Optimus"	\$39.99
2006 Lewis Cellars "Reserve"	\$112.99
2006 Opus One, Napa	\$165.00
2006 Raymond "Reserve"	\$26.99
2006 Robert Mondavi, Napa	\$17.99
2006 Sbragia "Andolsen"	\$29.99
2006 Seventy Five "Amber Knolls"	\$16.99
2006 Stephen Vincent, California	\$9.99
2007 Anderson's "Prologue"	\$24.99

2007 Bon Anno, Napa	\$19.99
2007 Coho "Headwaters"	\$32.99
2007 Columbia Crest "H3"	\$10.99
2007 DeLille Cellars "D2"	\$39.99
2007 J Lohr "Seven Oaks"	\$12.99
2007 Justin, Paso Robles	\$21.99
2007 Kalinda, Napa	\$16.99
2007 Kirkham Peak, Napa	\$17.99
2007 Lander-Jenkins, California	\$9.99
2007 Layer Cake, Napa	\$24.99
2007 L'Ecole "Recess Red"	\$19.99
2007 Lewis Cellars, Napa	\$76.99
2007 McManis, California	\$9.99
2007 Murphy-Goode, Alex Vly	\$14.99
2007 Philip Togni "Tanbark Hill"	\$38.99
2007 Philip Togni, Spring Mtn	\$87.99
2007 Rutherford Ranch, Napa	\$15.99
2007 Seventy Five "The Sum"	\$19.99
2007 Side Job Cellars, Sonoma	\$17.99
2007 The Show, California	\$11.99

MERLOT

2004 Silverado, Napa	\$24.99
2005 Cloverdale Ranch, Alex Vly	\$17.99
2005 Etude, Sonoma Valley	\$28.99
2005 Martin Ranch, Santa Clara	\$15.99
2006 Columbia Crest Grand Estates	\$7.99
2006 Duckhorn, Napa	\$51.99
2006 Kirkham Peak, Napa	\$17.99
2006 Parcel 41, Napa	\$16.99
2006 Stephen Vincent, California	\$9.99
2008 McManis, California	\$7.99

PINOT NOIR

2005 Hartford Court "Land's Edge"	\$34.99
2005 Joseph Swan "Saralee's"	\$29.99
2006 Ambullneo "Bulldog"	\$49.99
2006 Brandborg "Bench Lands"	\$17.99
2006 Calera "Reed"	\$49.99
2006 Domaine Serene "Evenstad"	\$54.99
2006 Etude, Carneros	\$35.99
2006 Goldeneye, Anderson Valley	\$49.99
2006 McHenry Estate, Santa Cruz	\$23.99
2006 Pessagno "Four Boys"	\$49.99
2006 Sonoma-Cutrer, Sonoma	\$36.99
2006 Varner "Spring Ridge"	\$19.99
2007 A to Z, Oregon	\$14.99
2007 Benton Lane, Oregon	\$19.99
2007 Brooks, Willamette Valley	\$18.99
2007 Carmel Road, Monterey	\$14.99
2007 Domaine Serene "Yamhill"	\$37.99

2007 Elk Cove, Willamette Valley	\$21.99
2007 Flowers, Sonoma Coast	\$44.99
2007 Foley, Sta Rita Hills	\$28.99
2007 Hamacher "H Wines"	\$23.99
2007 J Swan "Cuvée de Trois"	\$26.99
2007 Kistler "Kistler"	\$109.00
2007 La Crema, Sonoma Coast	\$19.99
2007 Laetitia, Arroyo Grande	\$24.99
2007 Lafond, Sta Rita Hills	\$23.99
2007 Loring "Keefer Ranch"	\$39.99
2007 MacMurray, Central Coast	\$14.99
2007 Morgan "Twelve Clones"	\$26.99
2007 Mueller, Russian River	\$24.99
2007 Olivet Lane, Russian River	\$21.99
2007 Once, California/Oregon	\$23.99
2007 O'Reilly's, Oregon	\$16.99
2007 Poppy, Monterey	\$10.99
2007 Praxis, Monterey	\$15.99
2007 Redemption "Monterey"	\$29.99
2007 Robert Sinskey, Carneros	\$31.98
2007 Rodney Strong "Reserve"	\$29.99
2007 Sequana "Sarmiento"	\$29.99
2007 Taz, Santa Barbara	\$17.99
2007 Torii Mor, Willamette Valley	\$24.99
2007 Woodenhead, Russian River	\$39.99
2008 Broadley, Willamette Valley	\$19.99
2008 Evening Land, Oregon	\$24.99
2008 J Wilkes, Santa Maria	\$22.99
2008 Luli, Santa Lucia Highlands	\$17.99
2008 Mark West, California	\$9.99
2008 Melville "Estate-Verna's"	\$19.99
2008 Parker Station, Sta Barbara	\$11.99

SYRAH / PETITE SIRAH

2004 Ojai "Thompson Vineyard"	\$42.99
2005 Chesebro "Cedar Lane"	\$14.99
2005 Zaca Mesa, Santa Ynez	\$16.99
2006 Carica "Kick Ranch"	\$29.99
2006 Castle Rock, Columbia Valley	\$6.99
2006 CL, Sonoma Coast	\$10.99
2006 Copain "L'Hiver"	\$12.99
2006 David Bruce Petite Sirah	\$16.99
2006 Hogue "Genesis"	\$12.99
2006 Stags' Leap Winery PS	\$32.99
2007 Cep, Sonoma	\$21.99
2007 Charles Smith "Boom Boom"	\$14.99
2007 Eric Kent, Dry Creek	\$23.99
2007 Owen Roe "Ex-Umbris"	\$19.99
2007 Qupe, Central Coast	\$13.99
2007 Vina Robles "Jardine" PS	\$19.99
2008 Beckmen "Estate"	\$19.99



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

ZINFANDEL

2005 Rosenblum "Harris Kratka"	\$19.99
2006 Bluenose, Dry Creek	\$19.99
2006 Dancing Lady "Della Costa"	\$15.99
2006 T-Vine Cellars, Napa	\$33.99
2006 Wall Cellars, Napa	\$13.99
2007 Ancient Peaks, Paso Robles	\$14.99
2007 Dashe, Dry Creek	\$19.99
2007 Four Vines "Old Vine"	\$10.99
2007 Foxglove, Paso Robles	\$11.99
2007 Frog's Leap, Napa	\$23.99
2007 Gamba "Old Vine-Estate"	\$29.99
2007 Green & Red "Chiles Canyon"	\$19.99
2007 J Runquist "Z"	\$19.99
2007 Joel Gott, California	\$12.99
2007 Klinker Brick "Old Vine"	\$14.99
2007 M & D "7 Deadly Zins"	\$11.99
2007 Ridge "Geyserville"	\$29.99
2007 Rombauer, California	\$26.99
2007 Sextant, Central Coast	\$14.99
2007 Sobon Estate "Rocky Top"	\$12.99
2008 Barber "Mr. Beast"	\$18.99
2008 Seghesio, Sonoma	\$19.99
2008 Shenandoah "Special Reserve"	\$9.99
Rosenblum "Vintner's Cuvee XXXI"	\$9.99

MISC REDS

2005 Purisima Canyon, Sonoma	\$9.99
2006 Altamura Sangiovese	\$39.99
2006 Paraduxx, Napa	\$47.99
2006 Petroni Rosso di Sonoma	\$19.99
2006 Terre Rouge "Tete-a-Tete"	\$13.99
2006 Vina Robles "Signature"	\$28.99
2007 Beckmen "Cuvée Le Bec"	\$18.99
2007 Erna Schein St. Fumee "Goddess of Meat"	\$39.99
2007 Hey Mambo "Sultry"	\$8.99
2007 Lewis Cellars "Alec's Blend"	\$54.99
2007 Parkmon "Debbie's Cuvee"	\$24.99
2007 T-Vine Cellars "Fiani"	\$28.99
2007 Vino Noceto Sangiovese	\$15.99
2008 Folie à Deux "Menage à Trois"	\$8.99
2008 Infinity, Central Coast	\$10.99
2008 Orin Swift "The Prisoner"	\$34.99
2008 Owen Roe "Abbot's Table"	\$21.99
Fess Parker "Frontier" Lot 91	\$9.99
Urbanite Cellars "Redart"	\$9.99

CHARDONNAY

2006 Clos du Val, Carneros	\$18.99
2006 Hanzell, Sonoma Valley	\$54.99

2006 J Vineyards, Russian River	\$19.99
2006 Jordan, Russian River	\$21.99
2006 Newton "Unfiltered"	\$39.99
2006 Ridge "Monte Bello"	\$44.99
2006 Sbragia "Gamble Ranch"	\$32.99
2006 Smith-Madrone, Spring Mtn	\$24.99
2006 Sonoma-Cutrer, Sonoma	\$21.99
2006 Talbott "Sleepy Hollow"	\$29.99
2006 Tolosa "Estate"	\$16.99
2006 Walter Hansel "North Slope"	\$35.99
2007 Beringer "Private Reserve"	\$29.99
2007 Bouchaine "Estate"	\$19.99
2007 Carmel Road, Monterey	\$13.99
2007 Chalone "Estate"	\$19.99
2007 Ch Montelena, Napa	\$44.99
2007 Donum, Carneros	\$49.99
2007 Eric Kent, Russian River	\$37.99
2007 Far Niente, Napa	\$44.99
2007 Ferrari-Carano, Alex Vly	\$23.99
2007 Flora Springs "Barrel"	\$21.99
2007 Flowers, Sonoma Coast	\$42.99
2007 Foley, Sta Rita Hills	\$24.99
2007 Frank Family, Napa	\$28.99
2007 Gainey, Sta Rita Hills	\$17.99
2007 Grgich, Napa	\$34.98
2007 Heitz Cellar, Napa	\$16.99
2007 Heron, California	\$9.99
2007 J Lohr "Riverstone"	\$11.99
2007 Kistler "Durrell"	\$99.95
2007 Kistler "McCrea"	\$99.00
2007 La Crema, Sonoma Coast	\$16.99
2007 Lucia, Santa Lucia Highlands	\$37.99
2007 MacRostie, Carneros	\$17.99
2007 Melville "Estate-Verna's"	\$18.99
2007 Miner Family, Napa	\$27.99
2007 Pahlmeyer, Napa	\$69.99
2007 Ramey, Sonoma Coast	\$29.99
2007 Sbragia "Home Ranch"	\$24.99
2007 Shafer "Red Shoulder"	\$44.99
2007 Talley, Edna Valley	\$19.99
2007 Talley "Estate"	\$24.99
2007 Taz, Santa Barbara	\$15.99
2007 Walter Hansel "Estate"	\$28.99
2008 Au Bon Climat, Sta Barbara	\$16.99
2008 Cakebread, Napa	\$36.99
2008 Calera, Central Coast	\$13.99
2008 Cuvaision, Carneros	\$15.99
2008 Domaine Alfred "Stainless"	\$12.99
2008 Edna Valley "Paragon"	\$9.99
2008 Four Vines "Naked"	\$10.99
2008 Kali Hart, Monterey	\$13.99

2008 Kalinda, Napa	\$17.99
2008 Lander-Jenkins, California	\$9.99
2008 Lewis Cellars, Napa	\$42.99
2008 Lewis Cellars, Russian River	\$42.99
2008 Lioco, Sonoma	\$19.99
2008 Luli, Santa Lucia Highlands	\$17.99
2008 McManis, California	\$7.99
2008 Napa Cellars, Napa	\$14.99
2008 Rombauer, Carneros	\$29.99

SAUVIGNON BLANC

2006 Chalk Hill "Estate"	\$24.99
2007 Voss Rutherford	\$14.98
2008 Barber "Lazarie"	\$14.99
2008 Brander, Santa Ynez	\$10.99
2008 Ch St Jean Fumé Blanc	\$10.99
2008 Duckhorn, Napa	\$26.99
2008 Ferrari-Carano Fumé Blanc	\$12.99
2008 Geyser Peak, Sonoma	\$9.99
2008 Honig, Napa	\$13.99
2008 Kalinda, Mendocino	\$11.99
2008 Kathryn Kennedy, Santa Cruz	\$17.99
2008 Orin Swift "Veladora"	\$24.99
2008 Pomelo, California	\$8.99
2008 Vina Robles "Jardine"	\$9.99
2008 Walter Hansel, Russian River	\$14.99
2008 Wildhurst "Reserve"	\$8.99

MISC WHITES

2007 Brandborg Gewürztraminer	\$14.99
2007 Bridlewood Reserve Viognier	\$14.99
2007 Eyrie Pinot Gris	\$14.99
2007 Stag's Leap Viognier	\$19.99
2008 Alta Mesa Cellars "Silvaspoons" Verdelho	\$14.99
2008 Benton Lane Pinot Gris	\$14.99
2008 Ste Michelle-Dr. Loosen "Eroica"	\$19.99
2008 Evesham Wood "Blanc du Puits Sec"	\$13.99
2008 Infinity GB-Viognier	\$9.99
A terrific 60/40 blend of Grenache Blanc and Viognier that's clean and bright, never cloying or flabby like so many Viognier-based wines. Tons of tropical fruit and citrus make it the perfect match for spicy Asian foods.	
2008 J Vineyards Pinot Gris	\$14.99
2008 Kung Fu Girl Riesling	\$12.99
2008 La Clarine Grenache Blanc	\$13.99
2008 Pine Ridge Chenin/Viognier	\$10.99
Sokol Blosser "Evolution"	\$13.99

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



MISC TUSCANY

2008 Maritma "4 Old Guys" Sangiovese- <i>Outstanding Value!</i>	\$7.99
2008 Tenuta di Sesta "Camponovo" Sangiovese*	\$9.99
2007 Frescobaldi "Castiglioni" Chianti	\$10.99
2007 Villa Pillo "Borgoforte"	\$11.99
2007 Castello di Querceto Chianti Classico	\$11.99
2007 La Fortuna "Fortunello"*	\$14.99
2007 La Mozza I Perazzi Morellino di Scansano	\$15.99
2007 Tenuta di Sesta Rosso di Montalcino*	\$16.99
2006 Castello di Monsanto Chianti Classico Riserva-91 points RP	\$17.99
2006 Frescobaldi Nipozzano Chianti Rufina Riserva	\$18.99
2006 Ferrero Rosso di Montalcino*	\$19.99
2007 La Fortuna Rosso di Montalcino*	\$19.99
2007 Tenuta dell'Ornellaia "Le Volte"-90 points RP	\$22.99
2006 Marchesi de' Frescobaldi "Tenuta Castiglioni" 90 points <i>Wine Spectator</i> .	\$24.99
2004 Tenuta di Sesta Brunello di Montalcino*-90 points WE	\$34.99
2004 Ferrero Brunello di Montalcino*-91 points WS	\$34.99
2004 La Fortuna Brunello di Montalcino*-92 points WE	\$39.99
2004 Caparzo Brunello di Montalcino-91 points RP	\$39.99
2007 Tenuta San Guido "Guidalberto"	\$44.95
2004 Solaria Brunello di Montalcino-94 points WS	\$44.99
2004 Talenti Brunello di Montalcino-93 points RP	\$44.99
2004 Collemattoni Brunello di Montalcino-95 points WS	\$46.99
2007 Tenuta dell'Ornellaia Le Serre Nuove -92 points WS and RP	\$49.99
2004 La Poderina Brunello di Montalcino-93 points WS	\$49.99
2004 Fanti Brunello di Montalcino-94 points WS	\$53.99
2004 Castelgiocondo Brunello di Montalcino-95 points WS	\$54.99
2004 Poggio Antico Brunello di Montalcino-91 points WS	\$58.99
2006 Fontodi "Vigna del Sorbo" Chianti Classico Riserva 95 points Robert Parker's <i>Wine Advocate</i> .	\$62.99
2004 La Gerla "Vigna gli Angeli" Brunello-92 points WS	\$71.99
2004 Altesino "Montosoli" Brunello-95 points WS	\$74.99
2004 Poggio Antico "Altero" Brunello-92 points WS	\$74.99
2006 Marchesi de' Frescobaldi "Giramonte"-92 points WS	\$89.99
2004 Valdicava Brunello di Montalcino-97 points WS	\$118.99
2006 Tenuta dell'Ornellaia-97 points RP	\$169.99
2003 Valdicava "Madonna del Piano" Brunello Riserva 93 points Robert Parker's <i>Wine Advocate</i> .	\$129.99

MISC PIEDMONT

2008 Fontanafredda "Briccotondo" Barbera	\$10.99
2007 Icardi "L'Aurora" Cortese	\$13.99
2007 Mutti "Bosco Barona" Barbera	\$15.99
2007 Angelo Germano "La Solegiatta" Barbera	\$19.99
2007 Angelo Germano Nebbiolo d'Alba	\$19.99
2006 Ruggeri Corsini "Armujan" Barbera*	\$22.99

Ripe, extracted and full of warmth, this Barbera offers layers of red and black fruit notes such as currant, plum and raisins with spice and chocolate rounding out the mid-palate. The finish is long and rich.

BAROLO/BARBARESCO

2004 Angelo Germano Barolo	\$29.99
2005 G.D. Vajra "Albe" Barolo	\$29.99
2004 Mauro Veglio "Gattera" Barolo	\$42.99
2004 Mauro Veglio "Arborina" Barolo	\$43.99
2004 Mauro Veglio "Castelloto" Barolo	\$44.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2008 Contesa Vino Sfuso Rosso	\$6.99
2008 Blason Pinot Grigio*	\$8.99
It's back! The best value in Pinot Grigio.	
2008 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2008 Blason Cabernet Franc*	\$9.99
2007 Ermacora Friulano*-2 glasses GR	\$14.99
2007 Ermacora Pinot Grigio*-2 glasses GR	\$14.99
2007 Ermacora Pinot Bianco*-1 glass GR	\$14.99
2008 Convento Muri-Gries Pinot Grigio	\$14.99
NV Ruggeri "Gold Label" Prosecco	\$14.99
2007 Bastianich Friulano	\$15.95
2008 Santa Margherita Pinot Grigio	\$18.99
2007 Jermann Chardonnay	\$19.99
2007 Jermann Ribolla Gialla	\$19.99
2007 Jermann Pinot Grigio	\$19.99
2008 Pacherhof Grüner Veltliner-91 points RP	\$22.99
2007 Cantina Valle Isarco "Aristos" Kerner-2 Glasses GR	\$25.99

PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

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

According to Robert Parker's *Wine Advocate*: "The 2005 Etna Rosso di Verzella (Nerello Mascalese, Nerello Cappuccino) is a mid-weight, ethereal red with pretty aromatics and a soft, delicate core of small red fruits, flowers and spices. The wine offers lovely balance and freshness in a feminine, weightless style. Anticipated maturity: 2009-2011."

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

92 points *Stephen Tanzer's International Wine Cellar*: "Deep ruby. Explosive aromas of sweet, ripe red cherry, chocolate-covered plum, violet and cappuccino. Enters rich and suave, then turns somewhat more austere, offering lovely purity to its red fruit and sweet baking spice flavors. Displays lovely balance for a Sagrantino with the Antonelli-signature silky tannins and great length. Very well done."



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

CHABLIS

2006 Dom. Nathalie & Giles Fèvre Chablis 1er "Fourchaume"	\$23.99
2007 Dom. l'Églantière Chablis 1er Cru "Fourchaume"*	\$23.99
2006 Dom. Louis Moreau Chablis Grand Cru "Les Clos"*	\$44.99
2007 Maison William Fèvre Chablis "Champs Royaux"	\$18.99
2007 Domaine Bernard Defaix Chablis 1er Cru "Vaillons"	\$26.99
2007 Domaine Bernard Defaix Chablis Grand Cru "Bougros"	\$49.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2005 Dom. Stephane Magnien Bourgogne Passetoutgrains	\$12.99
2005 Emile Chandesais Mercurey 1er Cru "Clos du Roy" *	\$23.99
2005 Emile Chandesais Mercurey 1er Cru "Clos Paradis"*	\$23.99
2005 Emile Chandesais Volnay	\$21.99
2006 Dom. Louis Jadot Beaune 1er Cru "Clos des Ursules"	\$45.99
2006 Nicolas Potel Bonnes-Mares Grand Cru	\$169.95
2006 Moillard Bourgogne Hautes Côte de Nuits Rouge	\$16.99
2006 Maison Faiveley Bourgogne Rouge "Joseph Faiveley"	\$17.99
2006 Dom. Stephane Magnien Chambolle-Musigny*	\$29.99
2006 DEux Montille Chambolle-Musigny "Les Babillères"	\$39.99
2006 Dom. Groffier Chambolle 1er Cru "Sentiers"	\$99.95
2006 Dom. Lignier-Michelot Chambolle-Musigny V.V.	\$59.99
2006 N. Potel Chambolle-Musigny 1er Cru "Aux Echanges"*	\$79.99
2006 Dom. Stephane Magnien Chambolle 1er Cru "Sentiers"	\$54.99
2006 N. Potel Chambolle-Musigny 1er Cru "Les Hauts Doix"	\$59.99
2006 Dom. Mongeard-Mugneret Clos Vougeot Grand Cru	\$119.95
2006 Dom. de Montille Clos Vougeot Grand Cru	\$136.99
2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"*	\$134.95
2006 Louis Jadot Côte-de-Nuits-Villages "Le Vaucrain"	\$19.99
2006 Dom. Rebourseau Mazy Chambertin Grand Cru	\$69.95
2006 Dom. Stephane Magnien Morey 1er "Monts Luisants"*	\$49.99
2006 Dom. Jean Tardy Nuits-St-Georges 1er "Les Boudots"*	\$69.99
2006 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$46.99
2006 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucrains"*	\$54.99
2006 Dom. Gabriel Billard Pommard "Les Vaumuriens"*	\$34.99
2006 Dom. J-M Boillot Pommard 1er Cru "Les Rugiens"	\$109.95
2006 Dom. Bachev-Legros Santenay 1er "Clos Rousseau" V.V.	\$28.99
2006 Nicolas Potel Santenay 1er Cru "Les Gravières"	\$27.99
2006 N. Potel Savigny-lès-Beaune 1er Cru "Les Marconnets"*	\$29.99
2006 Dom. Camus-Bruchon Savigny "Grands Liards"	\$22.99
2006 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets"	\$74.99
2006 Joseph Drouhin Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Nicolas Potel Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Dom. Eugenie Vosne-Romanée	\$39.99
2006 Dom. Hudelot Noellat Vosne-Romanée	\$36.99
2006 Dom. Mongeard-Mugneret Vosne-Romanée	\$49.99
2006 Dom. Jean Tardy Vosne-Romanée "Vigneux"*	\$47.99
2006 Dom. Tardy Vosne-Romanée 1er Cru "Les Chaumes"*	\$69.99
2007 Dom. Desertaux-Ferrand Bourgogne Rouge	\$17.99
2007 Maison Moillard Bourgogne Rouge "Tradition"	\$14.99
2007 Maison Joseph Drouhin Côte de Nuits-Villages	\$19.99
2007 Maison Joseph Drouhin Chambolle-Musigny 1er Cru	\$79.99

2007 Dom. Anne Gros Chambolle "Combe d'Orveau"	\$61.99
2007 Dom. Anne Gros Clos Vougeot Grand Cru "Maupertuis"	\$139.99
2007 Dom. Martin Bart Marsannay "Echezots"*	\$21.99
2007 Dom. Martin Bart Marsannay "Champs Salomon"*	\$21.99
2007 Dom. Anne Gros Richebourg Grand Cru	\$299.95

WHITE BURGUNDY

NV Dom. Voarick Cremant de Bourgogne Brut	\$9.99
NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2004 Dom. J.A. Ferret Pouilly-Fuissé "Les Vernays"	\$23.99
2005 Emile Chandesais Givry*	\$14.99
2005 Dom. Benoit Ente Puligny-Montrachet	\$51.99
2005 Dom. B. Ente Puligny-Montrachet 1er "Champ Gain"	\$64.99
2006 Dom. Bernard Millot Bourgogne Blanc (Meursault)	\$17.99
2006 Dom. Ramonet Bourgogne Aligoté	\$28.99
2006 Dom. Ramonet Chass-Montrachet 1er Cru "Morgeot"	\$75.99
2006 Bonneau du Martray Corton-Charlemagne Grand Cru	\$99.95
2006 Dom. Anne Gros Hautes Côtes de Nuits "Marine"	\$29.99
2006 Dom. Pierre Matrot Meursault	\$29.99
2006 DEux Montilles Pernand-Verg. 1er Cru "Sous Fretilles"	\$29.99
2006 DEux Montilles St-Aubin 1er Cru "Sur Gamay"	\$29.99
2007 Domaine Fèry Bourgogne Aligoté*	\$18.99
2007 Etienne Sauzet Bourgogne Blanc	\$34.99
2007 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers" *	\$19.99
2007 Dom. Nembrets Pouilly-Fuissé "La Roche"*	\$28.99
2007 Sauzet Puligny-Montrachet 1er "Folatières"	\$119.99
2007 Sauzet Puligny-Montrachet 1er "Champ Canet"	\$119.99
2008 Dom. Paul Pernot Bourgogne Blanc*	\$19.99
2008 Dom. Sylvain Langoureau Chassagne-Montrachet "Perclos"	\$39.99
2008 Dom. Heritiers du Comte Lafon Mâcon	\$19.99
2008 Dom. Nembrets Mâcon "Source de Plaisir"*	\$12.99
Barraud can no longer label this as Mâcon-Vergisson, but it comes from exactly the same vineyards as it always has. Excellent!	
2008 Domaine Bart Marsannay Rosé*	\$12.99
2008 Dom. Paul Pernot Meursault Blagny 1er Cru*	\$57.99
2008 Dom. Nembrets Pouilly-Fuissé "Clos de la Combe Poncét"*	\$25.99
2008 Dom. Paul Pernot Puligny Montrachet*	\$44.99
2008 Dom. Paul Pernot Puligny-Montrachet 1er "Folatières"*	\$79.99
2008 Dom. Paul Pernot Puligny-Montrachet 1er "Pucelles"*	\$99.95
2008 Dom. Sylvain Langoureau St-Aubin*	\$23.99
2008 Dom. Sylvain Langoureau St-Aubin 1er "En Remilly"*	\$32.99
2008 Dom. Sylvain Langoureau St-Aubin 1er "Chez Edouard"*	\$32.99

HALF BOTTLES (375ML)

2007 Dom. Matrot Meursault "Chevalières"	\$21.99
2005 Dom. Olivier Guyot Bourgogne Pinot Noir	\$11.99
2007 E. Sauzet Puligny-Montrachet 1er "Hameau de Blagny"	\$49.95
91 points Allen Meadows: "An ever-so-slightly riper nose of lemon zest, white flower and lime marries into nicely rich yet detailed, racy, pure and intense mineral-inflected medium-bodied flavors that finish with a lovely mouth feel and fine length on a finale that really stains the palate."	

“No winery from the Commonwealth category has ever generated such unanimous excitement among our staff, and each vintage seems to be better than the last.”

Jimmy C's View Down Under: Wineries to Watch

Wineries to Watch in 2010

While the wines from **Hewitson** are not really new to our Australian wine section, a recent visit and dinner with Dean Hewitson reminded me again how good they are. I've been visiting him annually for the last several years and barrel sampling his wines, and have always been impressed with the consistency and quality he delivers across his portfolio. While catching up recently he spoke of how he went to work at Petaluma (an iconic Australian winery, not our chicken capitol in Northern California) after his studies at Roseworthy (the UC Davis of Oz), and learned a whole new approach to wine under the tutelage of one of the legends of the Australian wine industry, Len Evans. He spoke of wine as having “breed” and a sense of place along with balance and texture. Well, I think he took those lessons to heart and because they come clearly through his own wines. His “entry level” wines, if you will, **Ned and Henry (2007 \$19.99)** and **Miss Harry (2007 \$19.99)**, a Shiraz and Southern Rhône blend respectively, are knock-out expressions from the Barossa, with the Shiraz showing balance, structure and finesse. The French oak is integrated and the blend has the kind of character that comes from using fruit from vines back to the late 1800s. The **Mad Hatter Shiraz (2006 \$39.99)** is his “tête de cuvée” and comes from McLaren Vale. The 2006 was singing the night we had it, showing tremendous purity with classic blueberry, violet lift and wonderful structure. The **Old Garden Mourvèdre (2006 \$41.99)** is in its own world. The vineyard was planted in 1853 and it appears to be the oldest in the world. With his new winery built in the Barossa, giving even greater control over production, I think we can expect these high standards to flourish.

I may have mentioned **Pyramid Valley Vineyards**, located in North Canterbury on New Zealand's South Island, as one of my wineries to watch last year, but I think the label still fits. No winery from the Commonwealth category has ever generated such unanimous excitement among our staff, and each vintage seems to be better than the last. Winemaker Mike Weersing studied viticulture and oenology in Burgundy, and then worked with

Nicolas Potel there, as well as Jean-Michel Deiss in Alsace and Ernie Loosen in Germany, so he brings a more Old World approach to his wines. He also follows biodynamic viticulture. The Pyramid Valley Vineyards' fruit showcases varietal purity and essence of place, consistently providing nuance and intrigue to his wines. In other words, they're just so damn interesting! In 2009 we saw the first miniscule release of Weersing's home vineyard Pinots—Earth Smoke and Angel Flower—along with

new releases from his Growers Collection. We look forward to the next release in late fall of 2010 of his home block Chardonnays—Lion's Tooth and Field of Fire. Simply put, I feel these are wines that will one day become standards in the cellars of all fine wine collectors.

Happy New Year,
Jimmy C

JIMMY C'S TOP PICKS OF 2009

This month I'm looking back at some of the Commonwealth wines that stood out for us this year (that are still available). Here are my thoughts...

Picks from 2009

2009 Dashwood Sauvignon Blanc Marlborough New Zealand (\$8.99) Okay, it was the 2008 that got 90 points from the *Wine Spectator*, and that we sold more than 6,000 bottles of, but 2009 is shaping up to be a very fine vintage. I believe this entry level wine from Vavasour in the Awatere Valley to be every bit as good, and a great every day Kiwi “savvy.”

2007 Rustenberg Chardonnay Stellenbosch South Africa (\$15.99) Hands down, it's tough to find a better Chardonnay at this price. There's a beautiful balance between Old and New World here, with lovely peach, apple, pineapple and citrus fruit coupled with good acidity and a mineral note. The toasty, nutty oak influence is perfectly integrated and there is fine length. 91 points from Tanzer and 90 points from the *Wine Spectator*.

2007 Groom Shiraz Barossa Valley South Australia (\$31.99) 2009 brought us our first dance with the Groom wines, and it won't be the last. This is classic Barossa Shiraz with great purity, balance and a tremendous finish. The *Wine Spectator* agreed, awarding it a 93-point score. Lovely stuff.

2008 d'Arenberg “Stump Jump” Shiraz McLaren Vale South Australia (\$8.99) 90 points and a Best Buy, *Wine Spectator*. The Stump Jump boasts a perfumed nose of blackberry and raspberry fruit with some mineral accents abound with silky fine tannins. A great daily red for stews, burgers and even steaks.



Lo Auténtico's Top 5

FROM SPAIN, PORTUGAL, CHILE & ARGENTINA

It's the New Year, the time of year where editors the world over concoct "Best of" lists, and we here at K&L are no different. Yes, we too love to look back at the year that was and remind you of some of the spectacular bottles that graced our shelves. But unlike everyone's favorite wine and lifestyle magazine, though, we do intend to promote wines that are still available so that you may actually be able to drink and enjoy what's on our lists!

A refreshing sense of realism has swept across the nation, one that has convinced us that maybe we should only buy what we can actually afford. And many wineries have finally reached the conclusion that maybe they should charge people what the wine is actually worth—what a concept! While in 2008 everyone seemed to focus on the tanking economy, 2009, to me, is the year that we collectively owned up to the fact that if we tighten our belts, work hard, seek out help from others and consume less, but wisely, we can indeed live rich. For all of us wine lovers, living rich was easy with a little effort! If I had a bottle for every 50% off email I saw in my inbox from K&L (as well as from our competitors), then I'd likely have a cellar that would rival some of the Silicon Valley's largest!

Many of the year's bargains came from the regions I buy from—Spain, Portugal, Argentina and Chile—known for consistently delivering some of the best value in the wine world, strong economy or not. Spain has more vineyards and winemaking experience than any other country, and now that the worldwide "cult wine" craze seems to have mellowed, look for even more exciting efforts from this dynamic country. Some standouts include the **2007 Adega Pena Das Donas "Verdes Matas" Ribeira Sacra (\$16.99)**, a medium-bodied gem from the Mencía grape that is showing a terrific combination of fresh fruit, acidity, minerality and spice. For many, Rioja continues to deliver the goods more than any other Spanish region, and a perfect example why would be the **2006 Beronia Tempranillo Rioja (\$12.99)**. 100% Tempranillo aged briefly in American oak, this supple sipper explodes with black cherry flavors, and its effortless style made it our best selling Rioja of 2009.

Portugal's wines are some of the most individual and special in the wine world, and the scary thing is that I suspect we have still seen very little of what this small country has to offer. Wines such as the **2004 Adega Cartuxa "Evora" Alentejo (\$19.99)** continue to impress even the most jaded of palates—just check out the staff reviews for this wine on our website. Full-bodied, generous, fruit-driven and yet rustically charming as well, this wine is one of the few warm climate heavyweights that shows some real complexity and versatility with food.

Chile continues down the international varietal path, making Cabernet Sauvignon, Sauvignon Blanc and, increasingly, Pinot Noir, at a scale and quality level that leads the New World pack. Are you a Cab fan? I encourage you to join the hundreds of customers who have made the **2007 Santa Ema Cabernet Sauvignon Maipo Valley (\$9.99)** one of our most popular wines. We sold a boatload of the 2005 and briefly had the 2006 before moving to the current 2007, an exciting vintage in Chile and one that beautifully shows the savory, balanced, classic style which Santa Ema consistently delivers, year after year.

Meanwhile, across the Andes in Argentina, Malbec continues to win over the masses, though given the excellent terroir and winemaking talent there, this country is more than a one-trick pony. Rounding out my Top 5 is the **2005 Bodega Weinert Carrascal Red Lujan de Cuyo (\$11.99)**, one of the real surprises in the Argentinean wine section. A winning blend of Malbec, Cabernet Sauvignon and Merlot, think of this deep, satisfying, somewhat rustic wine as an '07 Rhône by way of Mendoza: meaty, earthy, cherry and plum-fruited and just a fantastic value.

Here's to a happy and healthy 2010, a year of smart consumption and a year of drinking the good stuff for less. Salud.

Joe Manekin



"Here's to a happy and healthy 2010, a year of smart consumption and a year of drinking the good stuff for less."

TOP RHÔNES OF 2009

Looking back at 2009, two factors emerge as the most salient themes in the Rhône Valley: the stellar quality of the 2007 vintage and value. With many consumers modifying their spending habits, these inexpensive yet very high quality Rhône wines were a welcome relief, and fortunately there's enough to get 2010 off to a delicious start.

“With many consumers modifying their spending habits, these inexpensive yet very high quality Rhône wines were a welcome relief, and fortunately there's enough to get 2010 off to a delicious start.”

2007 Perrin & Fils “Reserve” Côtes du Rhône (\$7.99) Many here will tell you this is the best deal we've got in all three stores, the warehouse, website, and every other corner where we've looked. It comes from the insanely good 2007 Rhône Valley vintage and, with lush berry fruit and smooth tannins, it's no wonder it was our #1 Rhône in 2009. According to *Wine Spectator*: “A round, easy style, with a dusting of grilled herb over the open-knit red and black cherry fruit. There's a stony hint on the finish, which fills out nicely in the glass. Grenache, Syrah and Mourvèdre.” 13% ABV.

2007 Delas “St-Esprit” Côtes du Rhône (\$9.99) 90 points Robert Parker. “The amazing 2007 Côtes du Rhône St-Esprit (75% Syrah and 25% Grenache) reveals a northern Rhône orientation, but it is loaded with spice and black fruits, and displays a beautiful opulent texture as well as a gorgeous finish with impressive purity.”

2007 Château de Montfaucon Côtes du Rhône* (\$10.99) Montfaucon's 2007 Côtes du Rhône is a beauty. The focus is to express with finesse and elegance the intense fruit characteristics that Côtes du Rhône terroir can offer. It's a classic Rhône blend of 50% Grenache, 20% Syrah and 15% each Cinsault and Carignan. Fermented and aged in concrete tanks only, without any influence from oak barrels. Enjoy this expressive red now and over the next several years with a variety of dishes, including roast pork loin with sage or roasted rabbit with wild herbs. 14% ABV.

2007 E. Guigal Côtes du Rhône Blanc (\$11.99) 90 points Robert Parker: “The beautiful 2007 Côtes du Rhône Blanc, a blend of 50% Viognier and the rest Roussanne, Marsanne, Clairette and Bourboulenc, is the finest he has yet produced. Amazing aromatics, fresh citrus fruits, and a hint of minerality are presented in a medium-bodied, delicious style that most consumers will love.”

2007 Domaine de Mayran Côtes du Rhône-Villages* (\$10.99) Domaine de Mayran is a small biodynamic estate run by brothers Frederic and Bernard Duseigneur, who are fifth generation vignerons from the Rhône Valley. This 2007 Grenache-based Rhône possesses generous amounts of deep red fruits, along with just a hint of spice and white pepper. The tannins are ripe and fine, making this elegant red the perfect accompaniment to a wide variety of Mediterranean-inspired dishes. 14% ABV.

Two Wineries to Watch

Looking forward to 2010, two wineries from the South of France, and more specifically the Languedoc (the wild west of France) come to my mind as “wineries to watch.” I suspect that you will be hearing more about them in the future.

Les Clos Perdus is a small winery based in the village of Peyriac de Mer in the Languedoc region of the South of France. Founded by Paul Old and Hugo Stewart, Les Clos Perdus' (Lost Vineyards) mission is to discover and nurture select parcels of old vines, scattered throughout the hillsides. Many of these small vineyards had been disregarded by larger producers because of their isolation, their low cropping potential and their inability to be machine worked. Their ultimate goal is to produce distinctive, well-balanced wines of the very highest quality. The domaine has been featured in publications such as Jancis Robinson's *Purple Pages* and the *London Financial Times*, as well as at fine restaurants such as Gordon Ramsay at Claridge's.

La Pèira en Damaisèla: This relatively new domaine was founded in 2004 by an eclectic group of individuals (a winemaker, a lawyer and a music composer) who believe very passionately in the potential of making great wine from underappreciated regions. The domaine is located at the foot of the Larzac plateau in the winemaking region of the Languedoc in the South of France. Working with traditional varietals grown in the Midi (Carignan, Grenache, Cinsault) and with a meticulous approach to viticulture (very low yields, short pruning, de-suckering, crop thinning, shoot removal, leaf plucking, hand-harvesting) and winemaking, La Pèira is fast making a name for itself as one of the region's (and K&L's) wineries to watch.

Mulan Chan-Randel

RIESLING AND MORE

The 2008 vintage from Joh Jos Prüm has just arrived, and it is yet another fantastic vintage for this estate, particularly the Kabinett and Spatlese level wines, with small amounts of Auslese made as well. The 2008s are showing vibrant and juicy acidity levels with bright and expressive aromatics and flavor profiles. They seem to a bit more wound up and tighter than the '07s and may need a bit more time in bottle to show what they really have to offer. It is an elegant and attractive vintage, and should be your first major cellar buy for 2010. Below are some quick descriptions of the different vineyards. Go to KLWines.com for inventory and prices.

Bernkasteler Badstube

Enjoying a little less sun in the morning and more in the afternoon, the wines from Bernkasteler Badstube, which border the vineyards of the Graacher Himmelreich, tend to be just a bit lighter and more delicate than those of its neighbor.

Graacher Himmelreich

Just upstream from the famed Wehlener Sonnenuhr is the Graacher Himmelreich. With its deeper, richer soils, moderate slope and southwest exposure, the wines from this site always have a racy and juicy acid background that really make them sing.

Zeltinger Sonnenuhr

As the direct neighbor of the Wehlener Sonnenuhr, the Sonnenuhr of Zelting shares very similar sun exposure and steepness. The difference is within the soil itself; there is a layer of firm slate that the vine roots hit, causing them to find a little less water than at their big brother to the north. These tend to have a little touch of smokiness to them and much rounder, softer acidity.

Wehlener Sonnenuhr

The Wehlener Sonnenuhr is, without question, the most famous of vineyard sites within the Prüm Estate, if not all of the Mosel Valley. With its south-southwest exposure, weathered grey slate and ridiculous steepness (up to 70%) it provides an optimal growing climate for Riesling. The wines from here show fantastic depth of stone fruit flavors accompanied by a fine line of minerality and length. To truly understand these wines a few years (5-25 depending on which prädikat level) of bottle age is highly recommended.

Eric's Top 5 Wines of 2009

2007 Frédéric Mabileau "Racines" Bourgueil* (\$19.99) Racine is a single-vineyard site made up of clay and limestone within the Bourgueil appellation. This wine is 100% organically cultivated Cabernet Franc that was harvested from vines that were planted by Mabileau's grandfather with an average age of 60 years. This wine sees eight months in French oak barrels and is a big, intense style of Cabernet Franc, with more depth and a mix of black fruit and red berries.

2007 Gerard Boulay "Monts Damnés" Sancerre Chavignol* (\$29.99) This Sancerre is made from vines that are grown on the Mont Damnés plot, a steep, south-facing slope that provides some of the region's most powerful and long-lived wines. Not a simple quaffer, it also displays Boulay's signature aromas and flavors of candied grapefruit, mandarin orange, lime and wildflower.

De Chanceny Cremant de Loire Brut* (\$12.99) A pale yellow wine with tiny bubbles, this Cremant de Loire Brut is rounded and delicate with a fine, nervy, complex nose and the freshness of Chenin Blanc, floral Chardonnay and fruity Cabernet Franc from 20- to 30-year-old vines. Lively on the attack, it evolves gracefully across the palate with nice aromatic persistence in the mouth and lingering notes of fresh peaches and pear.

2008 Josef Leitz Rudesheimer "Eins Zwei Dry" Riesling Trocken (Dry) (\$14.99) A pretty, everyday style of dry Riesling. Nice and edgy but still delicate and balanced. In other words, it's not going to rip your mouth apart. Fantastic as an aperitif or with some smoked white fish on a cracker.

2008 Gritsch "Axpoint" Grüner Veltliner Federspiel (\$17.99) The 2008 Axpoint shows wonderful aromatics with exotic echoes and a cloud of spice that permeates the wine. Very minerally, elegant and well-bred. In every way a picture-perfect example of Federspiel!

Two Wineries To Keep An Eye On

Jean-Francois Merieau: In a continued effort to make fun, exciting wines with distinction and class, Jean-Francois Merieau is at the top of his game. We have some really cool things coming across the pond from him, and they will be sure to impress.

Weingut Josef Leitz: Johannes Leitz may have come from humble beginnings, but these days he rocks celebrity status in Germany and among K&L Riesling fans. He is producing some of the finest wines in the Rheingau and is considered to be one of the best winemakers in all of Germany.

Eric Story

"The 2008 Prüms are showing vibrant and juicy acidity levels with bright and expressive aromatics and flavor profiles. They seem to a bit more wound up and tighter than the '07s and may need a bit more time in bottle to show what they really have to offer."

THE OLD & RARE DEPARTMENT LOOKS FOWARD



For the dinosaurs among us that thought the millennium was the future, guess what? It's two thousand and ten. Twenty ten. This means two things: The future is now, and I am closer to the great vineyard in the sky (or the great swamp down under. No offense Penfold's—Grange is Heaven any way you slice it). So, we close a year by opening a year, and this issue of the newsletter is all about the stuff we have a hard time selling (no, wait, scratch that. I meant most memorable wines of 2009):

1991 Caymus "Special Selection" Cabernet Sauvignon (\$199.00) A focused wine, offering lovely cedar notes and earthy Cabernet flavors. After finally losing that pronounced oaky dimension, the wine really shines.

Anderson's Conn Valley. Any vintage of this unsung class act is a welcome addition to stemware. Since their first commercial release (the outstanding 1988), Conn Valley has shown a commitment to quality that is nonpareil. I challenge any winery to equal the consistent brilliance of the likes of Ridge Monte Bello, Chateau Montelena, Dunn Vineyards or Anderson's Conn Valley. A delicious bargain, after all these years.

1986 Beaulieu Vineyards "Private Reserve" Cabernet Sauvignon (\$69.95) Boy, did I hate this wine when it was released. For years it tasted stripped, steely, angular—yucky, in a

word. But time can heal. About eight years ago the wine finally went from chrysalis to butterfly. It is a source of constant amazement to me that a wine can gain and lose weight, nuance and complexity in midlife. This one we do have, winery direct.

2003 Jean Louis Vermeil Cabernet Sauvignon (\$69.95) An interesting story with a happy result. Yeah, it's that Vermeil—Dick Vermeil—Rose Bowl and Super Bowl winning former Hillsdale High School football coach (Hillsdale? In San Mateo?) who grew up in wine country (tiny Calistoga) and has recommitted to the land of his youth. Jean Frediani, Dick's former babysitter, happened to own some of the oldest vines in the area. These vines have yielded a classy, silky wine that whispers rather than shouts. Give credit to the absent-minded winemaker Paul Smith for the finishing touches on this gem.

I was going to tell stories about Todd, our president (rhymes with figurehead) breaking his nose while walking his dog, or Jim Barr contracting swine flu and hoof and mouth disease at the same time ("All I could think about were bacon Cheeseburgers!") but it is 2010—two thousand and ten—a new year and a clean slate. There will be plenty of time for that. I hope.

Joe Z

JIM'S JANUARY GEMS *Best of '09*

We finally put our wine to bed (from settling tank to oak) on November 23rd, which is the latest I have ever racked to barrel from tank in all my years of winemaking. I have to admit, now, it is some of the best raw wine that I have ever committed to oak. Other than hang time and a cool, constant year, I don't get it—how could such a strange year weather-produce such incredible fruit? And, I am hearing the same from many of the producers, particularly those that harvested before the rain. That is the key—a long growing season with perfect maturity.

So, initially, I was asked by those responsible for putting this newsletter together to write up my forecasts for Jim's Gems for 2010. My response was, "Are you crazy? How can I foresee what Gems will suddenly darken my doorway?" As an answer to this, I offer to you my top wines of 2009 that are still available. (Why? Have you stopped reading this column—they were all great Gems then and still are!)

My favorite Côtes du Rhône producer is **Château de Montfaucon**. Their wines are not just Côtes du Rhône, but are much, much more—Châteaunuef-du-Pape, to be exact, without the village designation. The **2007 Cuveé Baron Louis*** (\$17.99) is one of the finest drinking CdRs that I have had within the last two years. Medium-deep ruby in color, the bouquet describes this Valley's wine, with offerings of plum, spicy, peppery tones and cloves. It is nicely balanced and structured, and offers excellent complexity and depth of flavor. Anderson has informed me that this will continue to be one of our house reds for however long it is around. 13.5% ABV. (🍷🍷🍷🍷🍷)

Our Spanish Wine Buyer, Joe Manekin, introduced me several months ago to the **2008 Benaza Mencía Monterri (\$12.99)**, a lovely red wine and this is one of the most fascinating that I have ever encountered. It reminds me of a cross between an excellent Côtes du Rhône and a village-declassified Bourgogne. Medium-deep ruby in color, the nose is bright and flashy with notes of anise, red fruits and blueberries. Medium-full with soft, subtle tannins, the liveliness of this Gem will dance across your palate to a long, refreshing finish. This is our other house red according to the Brit. 12.5% ABV. (🍷🍷🍷🍷🍷)

When Château Sansonnet gave us a chance to do a private label blend in 2005 we couldn't turn them down. The **2005 Clos Kalinda, St-Emilion*** (\$26.99) is a remarkable wine that combines this château's primary and secondary blends to achieve a wine of superb depth and quality. Drink now with airing or give it another four to eight years in your cellar. Anderson wants this to be our house red for the next x-amount of time or until we sell out of it. 14% ABV. (🍷🍷🍷🍷🍷)

Finally, the Smith-Madrone winery stepped up and offered to produce a private label reserve Cabernet for us, and what a Gem. (In fact, I am consuming this wine as I write this, and it is stunning!) The **2006 Kalinda Spring Mountain Reserve Cabernet Sauvignon*** (\$29.99) is classic mountainside Cabernet, with a core of intense fruit and tons of structure. This puppy will age, according to Anderson, at least another seven to 10-plus years, and will one day be our house red for the month or year, or however long it lasts. 13.9% ABV. (🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, and The Bean.

THE SPIRITED SPORTING LIFE

It's finally 2010. 2009 certainly seemed tumultuous enough. As we're coming out the "great recession," it's worthwhile to consider America's cocktail renaissance—another thing we haven't seen the likes of for 80 years, and a decidedly better trend. Cocktails have always been synonymous with America, but we suffered a great loss in the early 1900s, and we've been struggling to recover ever since. In fact, we'd been overtaken by several "world powers" like Japan and Slovenia, which gladly filled the gaping hole left by Prohibition and the subsequent decades of mismanaged cocktail programs and cost-saving drink mixes. Now that the USA is officially out of our cocktail depression it's time to reclaim our rightful place at the top. This is not the work of one single entity, but instead a confluence of forces: committed restaurateurs, micro/local/artisan distillers, innovative mixologists, thoughtful importers, savvy retailers and, most importantly, an interested and open-minded public.

Last year saw the release of several top notch spirits that changed the tipping landscape, but one product has done more than all others to get people mixing up drinks: **Carpano Antica (1L \$25.99)**. While not exactly new, it brought life back to the Manhattan. The Antica must be tried to be believed. There are other wonderful sweet vermouths available, but nothing is more arrestingly pleasurable than Carpano's flagship infusion. Beautifully packaged and reasonably priced, I never wanted to drink sweet

vermouth straight up until I found the Antica.

2010 is sure to be another special year for aficionados of the Sporting Life. While we look to the future, several names stick out as possible producers to watch: Ransom Distillery, Peak Spirits and High West Rye come to mind. Above all, though, I think this is the year Mr. Eric Seed of Haus Alpenz is confirmed as master of the tippie. He's brought us the most interesting and diverse selection of spirits, and for that we thank him. For example, the **Smith & Cross' Navy Strength Traditional Jamaica Rum (\$29.99)** was a literal missing link in terms of mixology, resurrected by this gracious gentleman. He also brought us other wonderfully diverse products like **Rothman & Winter's Apricot (\$28.99)**, **Pear (\$27.99)** and **Crème de Violette (\$25.99)** Liqueurs, **Dolin Vermouths (\$9.99-\$13.99)**, **Scarlet Ibis Trinidad Rum (\$34.99)**, **Zirbenz Stone Pine (\$29.99)**, **Batavia Arrack (\$29.99)**, **Hayman's Old Tom Gin (\$25.99)** and **St. Elizabeth Allspice Dram (\$25.99)**, and 2010 will most definitely be another stellar year for Haus Alpenz. Please look out for their first offerings of 2010—**Cocchi Americano Aperitivo** and **Bonal Gentiane Quina Aperitif**, both could potentially change the barscape once again. Read all about them at: www.alpenz.com/portfolio.htm.

David Othenin-Girard

Spirits of New Years Past & Future

If you ask me, the most amazing spirits story of 2009 was **Ardbeig's price reductions, especially at a time when most distilleries were raising the prices on their most sought-after bottlings**. It brought their spectacular **10 Year Old** to just **\$46.99 (previously \$59.99)**, their **Uigeadail** to **\$72.99 (previously \$99.99)** and their **1990 Airigh Nam Beist** to just **\$99.99 (previously \$129.99)**, making their whiskies more affordable to new whisky drinkers who may have been hesitant to spend as much. It's not that they couldn't command the higher prices, though, having already been named World Whisky of the Year back-to-back in 2008 and 2009, but they wanted to reach out to new whisky fans. The Ardbeg malts are the peatiest, richest and most complex in the world, and because of smart marketing (and their aforementioned affordability) they are acquiring new, loyal drinkers on a daily basis. I hope more distilleries will follow suit.

Looking to the prospects for 2010, I think we will see the revenge of the blended malt—with two particular blended whiskies coming out of the gate strong. My pal David Perkins has just released his outstanding new whiskey called **High West Bourye (\$59.99)**—Bou for bourbon and rye for, well, rye. This unique blend of a 12-year-old straight rye whiskey (95% rye) and 10 year old straight bourbon whiskey (15% rye) is very unique and very tasty. It has both the peppery notes of classic American rye and the rich barrel sweetness of great American bourbon. I think David is really onto something with his blend. The **Compass Box Spice Tree (\$69.99)** is another fantastic blend that portends a great future for the style. John Glaser has been blending whiskies in England for 10 years now, with great success, but he has always pushed the limits—so much so that the SWA tried to ban the Spice Tree! It's aged in French Sessile Oak, with oak staves inserted to add extra flavor (much like a wine is aged). He's the first to age whisky like this, but surely not the last, since this second batch of Spice Tree is amazingly complex, rich and expressive. Book it now: 2010 will be a comeback year for blends.

David Driscoll

"Now that the USA is officially out of our cocktail depression it's time to reclaim our rightful place at the top."

"Looking to the prospects for 2010, I think we will see the revenge of the blended malt—with two particular blended coming out of the gate strong."

SUL TAPPETO ROSSO



“This wine just sings, like fruit perfume—sexier, pulsing and almost human—with delicate veils of wildness subtly layered in.”

I regularly taste a huge number of unsolicited samples from all strata of wine quality and, I am as regularly reminded that not everyone makes a passable product I could even call wine, let alone good wine! But the wines of Giusy Albano’s **Tenuta Fujanera** (pronounced like Fu-ya-nair-ra) are profoundly good. This is only Giusy’s second vintage, but thanks to a series of introductions and devoted friends schlepping bottles cross-country for me to taste, I discovered them early and decided K&L should bring them in. Fujanera is most definitely a “winery to watch,” and I am very excited to say the the wines are here, and they’re better than I could have hoped.

Giusy’s winery is just outside of Foggia, which is in the northernmost part of Puglia (the heel of the Italian boot), often called the land of stones and sun. She and her family resurrected an abandoned *masseria*, the Puglian word for a self-sufficient farm, constructed in the 1700s that was surrounded by 19 acres of vines and olive trees. Giusy is a poet, and when she writes or speaks about her wines it is not with scientific terminology, but with love, colors, flavors, memories and sensations.

The **2008 Tenuta Fujanera “Arrocco” Nero di Troia*** (\$14.99) shocked me when I first tasted it. I really love this variety for its scintillating aromatics, but am occasionally turned off by the harsh tannins in some examples. The Arrocco had none of these; it’s loaded with blackberry fruit that isn’t jammy, but more exotic, lilting, inviting and lingering, with a higher tone to it rather than just simple fruit. This wine just sings, like fruit perfume—sexier, pulsing and almost human—with delicate veils of wildness subtly layered in. It sees only stainless steel, yet on the palate the wine is luxurious, supple yet powerful, with depth and significant weight and only 13.5% alcohol. The finish is layered with spicy highlights and a smooth, balanced end. I like drinking this wine. Arrocco is the Italian word for “castling,” a move in chess as well as a tribute to Rocco, her father.

“This is only Giusy’s second vintage, but thanks to a series of introductions and devoted friends schlepping bottles cross-country for me to taste, I discovered them early and decided K&L should bring them in.”

The **2008 Tenuta Fujanera “Lamadàli” Negroamaro*** (\$12.99) is powerful, deep and a bubbling cauldron of earth and fruit. When I first saw the name I started chanting Dali Lama, Dali Lama, Lama Dali, Lama Dali, thinking that Giusy was perhaps into Tibetan chanting! Not the case. She laughed when I told her of my chanting idea, then she told me it had to do with a statue of St. Michael, the Archangel, wielding a sword (*lama* is blade) and his wing (*dàli* is a poetical reference to his wing). (I actually liked the chanting story better.) Negroamaro is a powerful grape giving great depth, 14% alcohol and lots of earthy and peppery notes all couched in a potent, full-bodied richness that gives a luscious mouthfeel!

The other winery to watch for 2010 was also dropped in our laps by long-time friends. **Tenuta Monteti** is a new winery planted to Bordeaux varieties with a twist. Located in the Maremma, along southern Tuscany’s coast, where for generations this “lost” region made local wine. Maremma’s climate has finally attracted hordes of winery owners looking to find the “new” Bolgheri and the desire to make the next Sassicaia or Ornellaia. **Tenuta Monteti’s 2005 “Monteti” (\$26.99)** is a twist on classical Bordeaux, made from 60% Petit Verdot (which is the new darling grape of the Bordelais—you’ll see why when you taste this wine), a good dose of Cabernet Sauvignon (32%) for familiarity and length, a bit of Merlot (4%) for softening the corners and 4% Alicante Bouschet, which contributes spice and color and a bit of local history and regionality. The wine is really gorgeous, aged for 16 months in 70% new French barrique, and is quite compelling. The warmth of the Tuscan sun shows through in the wine’s perfect ripeness and balance. Flavors eagerly meld with one another and it seems more a single grape variety than any cacophonous blend. Spicy, balanced with an exceptional long finish, this wine is truly something you need to try!

Greg St. Clair

ITALY'S TOP WINES OF 2009

The release of the **2004 Brunello di Montalcino** in 2009 kicked off a monumental year for Italian wine. The anticipation of this heralded vintage, the long gestation period for Brunello and the preceding two less-than-special vintages, had Brunello fans lined up to watch the cascade of points bursting from the critics. The year also added a new face to the review scene, with Antonio Galloni joining Robert Parker's *Wine Advocate* as Italian critic just in time to write the first "timely" Brunello reviews in the *Wine Advocate* in nearly a decade. Galloni has a palate that is different from the *Wine Spectator*'s James Suckling or Stephen Tanzer, who reviewed a bundle of Brunelli as well. I jumped into the fray too, and you can see my reviews and scores on our website at KLWines.com/futures/Brunello2004.pdf.

All that anticipation wasn't without cause—fortunately there are some truly great wines and a hopper full of high scores! James Suckling loves the 95-point **2004 Collemattoni Brunello di Montalcino*** (\$46.99)—saying it: "Delivers fabulous aromas of crushed raspberries, cherries and strawberries, with flowers and a hint of vanilla bean."—and other 95-point wines like the **2004 Altesino "Montosoli" Brunello di Montalcino (\$74.99)** and the **2004 Castelgiocondo Brunello di Montalcino (\$54.99)**. Right behind those, at 94 points, is the **2004 Solaria Brunello di Montalcino (\$44.99)**, of which Suckling said: "Plum, cedar and leather aromas follow through to a full-bodied palate, with a lovely density of ripe fruit and a soft, velvety textured finish. Ripe and beautiful. An opulent wine that opens on the palate. This is the best ever from this estate."

Antonio Galloni chimes in with his 95-point "Wine of the Vintage," the **2004 Il Poggione Brunello di Montalcino (Pre-Arrival \$49.99)**, saying: "This finessed, regal Brunello flows onto the palate with seamless layers of perfumed fruit framed by silky, finessed tannins. The wine remains extremely primary at this stage, and its full range of aromas and flavors have yet to emerge, but the sheer pedigree of this Brunello is unmistakable. The elegant, refined finish lasts an eternity, and subtle notes of menthol, spices, licorice and leather add final notes of complexity." One of our favorites is the 92-point **La Fortuna Brunello di Montalcino*** (\$39.99), of which he wrote: "La Fortuna's 2004 Brunello di Montalcino is especially beautiful in this vintage. The wine is remarkable for its density, richness and concentration, all of which have been achieved while maintaining clarity and freshness."

Stephen Tanzer loved the 93-point **2004 Verbena Brunello di Montalcino (\$43.95)**, writing: "Very complex, with ripe berry, cedar, cigar box and spices on the nose. Full-bodied, with silky tannins and loads of ripe fruit. Long and opulent."

Among my favorites were the stunningly good **2004 La Gerla "Vigna gli Angeli" Brunello di Montalcino (\$71.99)**, which I gave 5 stars and wrote: "The nose of this wine is molten. It is so full of fruit it is amazing. Yet it isn't simple or one-dimensional, this is truly the Holy Grail of fruit. Dynamic wild cherry notes meld with mineral-laden aromas, boiling to the top and mixing with wild herbs, fresh leather and sunshine, all wound tightly together at the core of this enormous wine. On the palate, this wine has such a tremendous range—it is like opening the *OED* (unabridged); there is everything in this wine from A-Z. The focus is very linear, and it just paves a path to the finish with stunningly complex character. Long and ever unwinding, the wine finishes with an unending length; truly marvelous. This wine is absolutely spectacular and it will last 20-30+ years."

The 2006 vintage was a stunningly good year as well, and Galloni gave 95 points to the **2006 Fontodi "Vigna del Sorbo" Chianti Classico Riserva (\$62.99)**, calling it: "Seriously dark, rich and intense. Dark cherries, tobacco, herbs and minerals come together in this brooding, weighty Vigna del Sorbo." Suckling gave another noted Chianti producer 93 points for the super "Super Tuscan" **2006 Castel Ruggero IGT (\$34.99)**, writing: "Coffee, currant and light mint aromas lead to a full body, with lots of chocolate, mineral and eucalyptus character. Gorgeous and polished. Merlot and Cabernet Sauvignon."

As you can see a bundle of superb wines were released in 2009, and 2010 promises to be as good or better, with a even more outstanding wines scheduled to arrive.

Greg St. Clair

"All that anticipation wasn't without cause—fortunately, there are some truly great wines and a hopper full of high scores!"



Top: Sylvain Langoureux in his tiny cellar. Bottom: The vineyards of St-Aubin.

POUR VOTRE PLAISIR

Scintillating Whites from Sylvain Langoureux

St-Aubin is a beautiful little village tucked away just up the valley from more famous neighbors, Chassagne-Montrachet and Puligny-Montrachet. It consists of two villages, Gamay and St-Aubin, and two hillsides, the Roche du May, above Gamay, and the Montagne du Ban, above the village of St-Aubin. The vines are at a relatively high elevation, and ripening in some years is more difficult as a consequence. But, on the other hand, the cooler climate has been a blessing in our recent warm vintages.

There are a number of good producers in this village, some well-known, like Marc Colin and his son Pierre-Yves Colin, and some unknown, such as young Sylvain Langoureux and his wife Nathalie. Sylvain is a dedicated grower, with holdings in several vineyards in the village of St-Aubin, as well as in Meursault and Chassagne-Montrachet. We are excited to have three of his St-Aubins and a Chassagne-Montrachet to offer you from his crystalline 2008s, and with their impeccable quality and relative affordability, they are surely a winery to watch in 2010.

The Langoreaus work carefully, with wild yeast fermentation to preserve the individual character of each of the vineyards. There is no chaptalization at all, so alcohols are naturally low, although ripeness was very good in 2008. To prolong the fermentation and increase richness, batonnage is used during alcoholic fermentation, but not afterwards, in order to preserve as much freshness and vitality as possible. They work in a tiny and cramped stone cellar, with barely any room to spare.

The Langoreaus work carefully, with wild yeast fermentation to preserve the individual character of each of the vineyards.

Sylvain is working with some little-known but very lovely vineyards on the St-Aubin side, on the Montagne du Ban. His **2008 St-Aubin*** (\$23.99) is a terrific value in estate bottled white Burgundy. It has a lovely texture on the palate, and it is rich and long on the finish. Charming and what a value! His **2008 St-Aubin 1er Cru "Derriere Chez Edouard"*** (\$33.99) wins my personal award for the most fun name in all of Burgundy—"In Back of Edward's House." It is one of Sylvain's smallest holdings, and hard for us to get as much as we would like. The nose is floral and lovely, with very nice weight on the palate, and lots of size, in a graceful way. This is quite a bit richer and more structured than the village wine and simply lovely. YUM!

His **2008 St-Aubin 1er Cru "En Remilly"*** (\$33.99) comes from an extremely well-situated vineyard next to both Chassagne-Montrachet 1er Cru and Puligny-Montrachet 1er Cru vineyards. Yet it sells for much less than even village Chassagne- or Puligny-Montrachet. This is big and generous on the palate, with a rich, toasty nose and more fatness and generosity. Less floral than the Chez Edouard, with more overall size and weight, it is really a stylistic choice between the two. Finally, we have Sylvain's **2008 Chassagne-Montrachet "Les Perclos"*** (\$39.99), which comes from a vineyard located just a stone's throw from Criots Batard-Montrachet Grand Cru. In Chassagne-Montrachet, Sylvain grows grass between the rows to reduce the vigor of the vines, as the soil here has more clay and retains more moisture. He feels that the ground cover between the rows gives more tension to the wine, as well as improving the structure on the palate. Overall this is creamier and gentler than the St-Aubins, with a round, rich, gentler character. Beautiful and round on the palate, this is a delight.

À Santé!

Keith Wollenberg

TOP 10 BURGUNDIES OF 2009

Delights for your cellar and for drinking

It is hard to make a list of the top 10 Burgundies of 2009 for several reasons. One is that it is like picking your favorite child. Another is that the producers are so small that we often run out of their wine quite quickly. But we have so many things I like that it is a fun exercise to engage in and, in the spirit of January frugality, all 10 are below \$30!

- 10) **2007 Cave de Lugny Chardonnay de Chardonnay*** (\$10.99) A crisp, un-oaked Chardonnay from the town of Chardonnay where the grape originated. Creamy and bright, a refreshing sipper!
- 9) **Louis Bouillot Cremant de Bourgogne Rosé “Perle d’Aurore”** (\$13.99) This is a bright and charming bubbly from Burgundy. It is so user-friendly and charming that this has become a K&L perennial favorite.
- 8) **2008 Domaine Renaud Mâcon-Charnay*** (\$12.99) Domaine Renaud is a small Domaine, making Mâcon, Pouilly-Fuissé and St-Veran from 12 hectares of estate vineyards. Their cellar is modern, and they use upright ovals for many of the wines, and stainless for others. Compared to the Solutré, the Charnay is rich and square on the palate, with good power and weight and no oak.
- 7) **2007 Domaine des Nembrets Pouilly-Fuissé “Les Chataigniers”*** (\$19.99) A terrific barrel-fermented Chardonnay from several of Denis Barraud’s vineyards, located on the slopes of the Roche de Vergisson just a mile or so from the cellars of Domaine Renaud.
- 6) **2008 Domaine des Nembrets Pouilly-Fuissé “Clos de la Combe Poncét”*** (\$25.99) Another great wine from Denis Barraud. This is a single vineyard, and that rarity in Burgundy, a monopole, which Denis has direct control over. It is just over one acre in size (.45Ha). This wine has more drive and energy than the Les Folles or Chataigniers, and also more evident minerality. It is vinified entirely in small oak barrels, from 5-10 years in age. The leanness of the wine seems to be almost oaky in its richness, but the old barrels are certainly neutral. There is a terrific amount of wine here for the money.
- 5) **2008 Domaine Paul Pernot Bourgogne Blanc *** (\$19.99) We sold out earlier in the year of Paul’s delightful 2007 version of this wine from Puligny-Montrachet. We’re delighted that the 2008 is its equal and we now have it on the shelves.
- 4) **2005 Domaine Stephane Magnien Bourgogne Passetoutgrains*** (\$12.99) This is a serious blend of Gamay and Pinot Noir from the family’s estate vineyards in Morey St-Denis. It comes from the terrific 2005 vintage, and needed some time in bottle to be ready to drink. The good news is that we were able to get almost all of the two barrels Stephane and his father made, and at a terrific price. The better news is that it is now ready to enjoy, with a lovely mouthfeel, charming fruit and just enough seriousness to make it a terrific wine for everyday consumption.
- 3) **2006 Domaine Fèry Savigny-lès-Beaune “Ez Connardises”*** (\$27.99) This comes from a single vineyard located right at the fork in the road as you come from Beaune and turn toward Pernand-Vergelesses. It is a relatively flat site, directly below Lavières 1er Cru, with deeper soils. The vines are over 80 years old in this plot, and the result is wine with fine structure and lots of concentration. Old vines such as this also respond brilliantly to the more natural viticulture instituted by Pascal Marchand. The result is a wine of finesse, structure and elegance, with notes of red plums as well as some blacker fruits.
- 2) **2008 Collection Alain Corcia Meursault*** (\$28.99) This concentrated and ripe Meursault shows classic nutty notes and a long finish. It is made by an extremely well-respected négociant, from their estate fruit. They had a bit too much wine in the present world economic slow-down, and offered it to Alain Corcia at a terrific price. And thanks to our direct import, we are able to offer it to you as an equally compelling bargain. Of course, we cannot tell you who made it, but there are clues on the label to assist you in figuring it out.
- 1) **2007 Domaine Martin Bart Marsannay “Champs Salomon”*** (\$24.99) Filled with rich black fruit notes. This vineyard, located south of the village of Marsannay in the commune of Couchey, gives a bit more weight to the mouth than the more northern sites. This is complete and rich on the palate, with good weight and a very pretty fruit character. There is a lot to like here!

À Santé!

Keith Wollenberg



“In the spirit of January frugality, all 10 of our top Burgundies are below \$30!”

“One of the few resolutions that you may actually enjoy keeping is the one where you drink good wine more often.”

K&L Wine Clubs: A Great Way to Start the New Year

We all make New Year's resolutions—some are hard to keep while others are easy. One of the few resolutions that you may actually enjoy keeping is the one where you drink good wine more often. Let K&L help you keep it. Our wine clubs offer a simplified way to shop, with five options guaranteed to fit almost anyone's taste or budget. If you love Champagne, big bold reds, classic Italian wines, interesting varietals and/or great values, you'll find them in one of our great clubs. Our experienced buyers and our purchasing power, built over more than 30 years in the business, allow us to negotiate great deals in order to give you the best possible wines for your money. The clubs are not only a great splurge for yourself, but they also make a great gift for a friend, colleague or loved one. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call **800-247-5987 x2766** or email us at: theclubs@klwines.com.

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

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

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

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

shipping and ships every other month.

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

Alex Pross, Wine Club Director

JANUARY WINE CLUB PICKS

signature red collection

2006 Domaine Giraud "Tradition" Châteauneuf-du-Pape

92 points *Wine Spectator*: "Silky and racy, with plum sauce and raspberry fruit flavors laced with spice, graphite, fruitcake and mineral notes that ripple through the lengthy finish. This has nice latent grip. Best from 2009 through 2028."

Regular K&L Retail \$29.99 Wine Club price: \$21.99

best buy wine club

2007 Comte Louis de Clermont-Tonnerre "Très Vieilles Vignes" CdR-Villages*

Terrific black cherry fruit in a luscious format, with a dark ruby/purple color, big aromatics and excellent acidity and texture. This is a beauty to drink over the next 4-5 years. This cuvée comes from old vines that are at least 60-70 years of age. 13.9% ABV.

Regular K&L Retail \$11.99 Wine Club price: \$9.49

premium wine club

2007 Kirkham Peak Napa Cabernet Sauvignon*

Deep ruby in color, the nose explodes with cassis, currants and Rutherford dust, which carries over to its hugely complex, broad, viscous, structured, focused mouth presentation. There is a core of sweet varietal fruit here that is supported by cedary oak and really fine, silky tannins.

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

champagne club

Baron Fuente Esprit Champagne*

This super well-balanced bottle of Champagne gets an astoundingly luxurious seven years of aging on the lees. It is very rare to find something so reasonably priced that is kept for so long. The Esprit has a very high quality sourdough toastiness arrived at honestly from the extended lees contact. It is round and easy to drink, with flavors of hazelnuts contrasting its nice citrus zip.

Regular K&L Retail \$39.99 Wine Club Price: \$33.99

italian club

2007 Lanari Rosso Conero*

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

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The Last Word **STORING WINE**

We're big fans of collecting wine here at K&L, not as trophies, but to ensure we have a selection of great wines, drinking at their peak, purchased at affordable prices for years to come. But proper wine storage is an often overlooked, but very important part of wine collecting and aging. Without proper care, wines may age prematurely, leak, get "cooked" or suffer other damage due to condition fluctuations or extremes. And that means bad wine. To ensure your wine is drinking its best when you pop the cork, it should be stored at a stable temperature, with sufficient humidity and protection from light and vibration. Sounds easy enough, right? Sadly, normal home conditions fall well outside the best parameters for storing wines for any length of time.

An in-home wine cellar is the best wine storage option. When properly insulated and sealed, a cellar with a **Whisperkool Cooling System (\$1,369-\$4019)** is a fantastic way to keep your wines safe and convenient. The Whisperkool systems are state of the art and specifically engineered for wine cellars, keeping the temperatures very consistent, and recirculating humidity (as opposed to A/C systems that dry the air out). These systems can handle wine cellars up to 2,000 cubic feet and are incredibly easy and simple to install and use.

Of course, we realize not everyone has a room to dedicate to a wine cellar. Fortunately, we also offer a range of **free-standing wine cabinets from Le Cache and Vinotheque**. These can be very convenient and are mobile, should you move. Whether you're looking for a basic cabinet or a stunning piece of furniture, there are cabinets to suit your needs. Bottle capacities range from 160 up to 526 (prices start at \$1,949.00 for a 224-bottle cabinet). They provide stable temperature control and humidity retention and protection from light and vibration, as opposed to wine chillers, which can provide a refrigerated environment but not a stable temperature or humidity level. Wine cabinets are the most popular option for wine storage because of their incredible versatility.

Then again, not all of us even have the room or desire for a freestanding wine cabinet. In this case we offer **wine storage lockers** at our San Carlos location. The facility has temperature control, individually locked wine lockers and electronic keys for entry. These lockers rent for \$35 per month and hold up to 24 cases of wine (288 bottles) and are entirely self-service—you have the ability to manage your collection in a great environment without dedicating space in your home.

Please contact our staff if you would like help with any of these options—with all of the phenomenal vintages currently available (2005 Bordeaux, 2007 Rhône, 2004 Brunello, to name a few) you'll be well on your way to perfectly aged wines in no time.

Shaun Green

"We're big fans of collecting wine here at K&L, not as trophies, but to ensure we have a selection of great wines, drinking at their peak, purchased at affordable prices for years to come."