



WINE News

IT'S JANUARY! And that means it's time for New Year's resolutions, and we think you'll like ours. We've come up with 12 resolutions that are so delicious and enjoyable, they'll be easy to keep!



RESOLUTION #1: DRINK MORE CALIFORNIA CAB!

Fans of cellar worthy California Cabernets had to love the last quarter of this past year. Tons of terrific 2007s were released, and prices were generally the same as for the '06s. The good news is: Many of them are still available this year as well. If the economy was at 100%, my guess is that many of these wines would be sold out, especially after the *Wine Spectator* called them "stunning" on the cover of their November 15th issue (which never hurts sales). I have tasted most of the '07s, and I would describe them as big, intense Cabs that are good wines to lay down for five to 10 years, even longer for a few. The point is, now's the time of year where you might be making some resolutions, and I think you should resolve to stock your cellar up with some fabulous 2007 California Cabs. They won't be available much longer.

Some of my top picks to put away are: **2007 Groth "Reserve" Oakville Cabernet Sauvignon (\$89.99)**, **2007 Hall "Kathryn Hall" Napa Valley Cabernet Sauvignon (\$74.99)** and **2007 J. Davies Diamond Mountain District Cabernet Sauvignon (\$69.99)**. The Groth has a proven track record of aging. The Kathryn Hall is that winery's top cuvée, made predominantly from fruit from the Sacrashe Vineyard. And the J. Davies is a Cabernet blend made by Hugh Davies of Schramsberg that is produced from the property's historic Diamond Mountain vineyards.

Another of my top picks that, in previous vintages, has proven it ages well is the **2007 Anderson's Conn Valley "Reserve" Napa Valley Cabernet Sauvignon (\$64.99)**. Always big and intense on release, this wine has plenty of fruit, acidity and tannins to allow for a lengthy stay in your wine cellar. Also, don't miss the **2007 Beaulieu Vineyard "Georges de Latour" Private Reserve Napa Valley Cabernet Sauvignon (\$79.99)**. The 2006 marked a definitive change in style at BV. Both vintages show much more polish, fleshy fruit and layers than they ever have at this early stage. It will be interesting to compare these new releases to some older vintages.

Along with a great selection of wines to age, 2007 is also a fantastic vintage for excellent mid-priced Cabs that can be enjoyed now. While these wines will drink well young, I would not be afraid to age them for three to five years. The **2007 Clos du Val Napa Valley Cabernet Sauvignon (\$24.99)**, in particular, is a great buy. It is made in a classic style that shows lots of minerals, cedar and red cherry fruit. It is medium-

bodied and shows excellent freshness and brightness. The **2007 Faust Napa Valley Cabernet Sauvignon (\$44.99)** provides a heck of a lot of bang for your buck, too. It is a bigger, firmer Cab made by the folks at Quintessa. If you like Bordeaux blends, the **2007 Beaulieu Vineyard "Tapestry" Reserve Napa Valley Bordeaux Blend (\$44.99)** is delicious. In fact, this is the best Tapestry I have tasted, and I can't stop talking about it. This wine, along with the **2007 Beaulieu Vineyard Rutherford Cabernet Sauvignon (\$24.99)**, have evolved similarly to the Georges de Latour. The resulting wines are more focused at their core, with much more fresh fruit, fleshier mid-palates and sweeter, riper tannins. The **2007 Round Pond Rutherford Cabernet Sauvignon (\$44.99)** is from a newer name in Cali Cab that is really starting to make some waves. This wine is all California, all the way. Big, ripe and loaded with mocha, black cherry and bittersweet chocolate, it's sure to please after a few more years of bottle age. Other super buys I would recommend include the **2007 Hall Vineyards Napa Valley Cabernet Sauvignon (\$36.99)**, **2007 Carpe Diem Napa Valley Cabernet Sauvignon (\$21.99)**, **2007 Obsidian Ridge Red Hills Cabernet Sauvignon (\$27.99)**, **2007 Provenance Rutherford Cabernet Sauvignon (\$27.99)** and the **2007 Sequoia Grove Napa Valley Cabernet Sauvignon (\$29.99)**.

In the under \$20, "crowd-pleaser" category—wines that are fruit forward, with full mid-palates and tannins that are ripe and sweet—there are a few great buys as well. My favorites in this category are the **2007 Benziger Sonoma Cabernet Sauvignon (\$16.99)**, **2007 Cannonball California Cabernet Sauvignon (\$12.99)** and the one and only **2007 Robert Mondavi Napa Valley Cabernet Sauvignon (\$19.99)**.

Enjoy, and remember to drink more California Cabernet!

Trey Beffa

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January is Bordeaux Events Month at K&L



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

Question: When can you go to a Michelin-starred restaurant for a tasting and five-course dinner with the likes of Anthony Barton and Jean Charles Cazes, among other wine dignitaries, and drink/taste 15 fine

Bordeaux from the 1988, 1998 and 2008 vintages for a mere \$195 a person? Answer: At the annual **K&L Fête du Bordeaux**, of course, being held on Sunday night, January 16th at the fabulous One Market Restaurant in San Francisco. We will compare the vintages of 1988, 1998 and 2008 from Léoville-Barton, Langoa-Barton, Lynch-Bages and Montrose. There are only a few tickets left for this exceptional look at Bordeaux wines.

If tasting lots of Bordeaux is your bag, then you should also sign up for the fabulous **UGC 2008 Bordeaux Tasting** on Friday night, January 21st. The event is being held at the Palace Hotel in San Francisco from 6 to 8 p.m. You will be able to taste about 100 wines from classified Bordeaux châteaux and talk with many of the owners or winemakers. This is the best way to learn about the '08 Bordeaux vintage, which offers many fabulous classic wines for very good prices. Only \$55 a person.

There is a plethora of good news for 2011 at K&L. Our Redwood City renovation is now 95% complete, we have a new additional San Carlos warehouse to store all the containers we are bringing in, and we're launching a new feature on our website. Search "auctions" to see what we've been up to. Hats off to Brian and Molly Zucker for getting it going.

Our buyers have been stocking up on bargains for 2011, and there are several great vintages to look for in the coming months. Collectors take note—we continue to sell the fantastic 2007 California Cabernets and the mind-blowing 2009 Bordeaux (Pre-Arrival). Look for some superb 2006 and 2007 Italian wines from Tuscany and Piedmont and super 2009 Rhône reds. And don't miss the exceptional 2009 red Burgundies later this year. For those who like to drink their wines rather than collect them, we have a huge selection of older wines for sale in all price ranges, and we have great tasting young wines from all over the world. And be sure to look for the first offering of 2010 Bordeaux in May—the greatest Bordeaux vintage since 2009!

Also, please welcome my administrative assistant, Kerri Beffa Conlon, to her new position, which she'll be doing in addition to events at K&L. Happy 2011.

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

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

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

K&L SAN FRANCISCO

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San Francisco, CA 94107
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Hours Mon-Fri 10-7, Sat 9-6, Sun 11-6

K&L HOLLYWOOD

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

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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, 2011. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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REVIEW KEY

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

SATURDAY TASTINGS & SPECIAL EVENTS

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

January 1: Stores Closed. Happy New Year!

January 8: Winter Artisanal Beers in Redwood City and Hollywood. International Pinot Noir comparison in San Francisco.

Thursday and Friday, January 13-14: Free Pinot Days Educational Seminars at K&L Hollywood from 5:30-7 p.m. Reservations required.

January 15: Bordeaux. We'll be featuring some newly-arrived 2008 Bordeaux, as well as the wines from Léoville- and Langoa-Barton.

Sunday, January 16: The Fête du Bordeaux is almost sold out, so don't wait to get your tickets. This year's Fête will feature 2008 Bordeaux, but will also include older vintages, such as the 1988s and 1998s from Montrose, Lynch-Bages and Léoville-Barton. The dinner and tasting will be held at the fabulous One Market Street Restaurant in San Francisco. \$195 per person.

Friday, January 21: Can't make the Fête du Bordeaux? The UGC Bordeaux tasting is in San Francisco this year from 6-8 p.m. at the Palace Hotel, and it will feature 100 Bordeaux from 2008, including Pichon-Lalande, Léoville-Barton, Angélu, Pichon-Baron, Pontet-Canet and Smith Haut Lafitte. Tickets are \$55 per person.

January 22: Domestic Syrah, Petite Sirah and Rhône Blends.

January 29: 2008 and 2009 Red and White Rhônes.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 5-6:30 p.m.
No evening tastings in January. Regularly scheduled tastings will resume in February.

In Redwood City, Fridays from 5-6:30 p.m.
January 7: Hard Ciders to warm you up;
January 14: German & Alsatian Riesling;
January 21: LIOCO with Matt Licklider; January 28: J Vineyards

In Hollywood, Thursdays from 5:30-7:00 p.m.
No evening tastings in January. Regularly scheduled tastings will resume in February.

Sommelier Secrets DRINK NOW, CELLAR LATER?

Faithful readers may recall that last year I resolved to "feed the cellar," or to invest in wines for long-term aging. Well, it turns out that enthusiasm and supply don't make a cellar, by which I mean a place with the perfect conditions to store wine for the long term. The dream is that I preside over a fabulous estate with an enormous underground cellar where I can lay away cases of wine to stumble upon and enjoy in retirement; the reality is that I inhabit a modern loft in downtown San Francisco. Lots of enthusiasm. No "cellar." Big problem.

Or blessing in disguise? At first I felt guilty about not being able to keep my own cellar, but fortunately for all of us in this quandary, K&L's Old and Rare Department is a vibrant entity that consistently offers an exciting array of mature and developing bottles from the best cellars in the world. A knockout 1962 La Lagune from magnum, a glorious 1970 Beychevelle from the esteemed Mahler-Besse cellar of Bordeaux, and a golden-hued, dazzling **1996 Hanzell Chardonnay (\$54.99)**, among others tasted over the course of 2010, stood out not as derivatives of breeding necessarily, but as testaments to how much the quality of the cellar really matters in the long run.

Do you have any English-bottled Port in your closet? If you start now, you never will, because the practice became illegal in 1970. But K&L does, straight from the cellars of London. You can open and enjoy the **1963 Sandeman Vintage Port (Avery's) (\$159.99)** tonight or choose another from our collection of impeccably kept Avery's Ports from the '60s. What about Mahler-Besse Bordeaux like the **1961 Cos d'Estournel, St-Estèphe (\$599.00)**? The Mahler-Besse group purchases exclusively *en primeur* and stores the wines in deep cellars that might even be better than the châteaux themselves. A dollar well spent, in my book.

For a comparatively low sum of **\$249**, you can even enjoy a wine that was bottled at the time of the American Civil War. As of today (early December) we have four bottles of **1864 Cama de Lobos Solera (Avery's) Madeira** in stock. Incredible!

Seriously, why bother cellaring when you can outsource the job to the professionals? K&L's Old and Rare department has new and exciting wines coming and going all the time. This year, although I may continue to squirrel away a few bottles here and there for the long-term (I am weak and know myself) when it comes to spending my hard-earned cash, I know where it's going. Straight to the Old and Rare rack.

That is, unless you beat me to it.

Old and Rare Selections... Design Your Own Wine Club! Whether you are looking to enhance your current collection with back vintages or are simply interested in trying more mature bottles, you can create your own customized wine club and learn from professionals through the K&L **Personal Sommelier Service**. You set the number of bottles, the duration of the subscription and the budget. You can focus on specific regions and styles, or leave it open to be surprised. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started today!

For more information about the cellar life of a specific bottle, or for general inquiries related to our Old and Rare wines, contact Gary Westby at garywestby@klwines.com.

Chiara Shannon

RESOLUTION #2 Drink More Bordeaux

The 2009 Bordeaux vintage is heavenly, with the best of them like pure cashmere in texture. They have strength and, at the same time, they are elegant. And they are so good and balanced that you want to drink them right now. And since they taste great young, they'll taste great when they are old. Just look at the 1929, 1947, 1953 and 1982 vintages. In fact, I believe the 2009s are better than these lush vintages because farming and winemaking techniques have vastly improved. Yields are controlled (yields in 1982 Mouton-Rothschild were 70 hl/ha; in 2009 they were about 42 hl/ha), fruit selection is stricter and fermentations are carefully managed. And while there are about 25 2009s priced out of reach to all but the richest of us, there are hundreds of great, affordable 2009s, too. That's because almost all of the properties in Bordeaux made excellent 2009s—across the board this vintage stands out as the most consistent one in many, many years. Below are some 2009 Bordeaux that just arrived and are drinking great RIGHT NOW—and they are all under \$15! Try them.

2009 Belian Giraud, Bordeaux	\$9.99
Sweet aromas and flavors. A super fruit-forward wine with lush texture.	
2009 Du Colombier, Entre-Deux-Mers	\$9.99
90% Merlot. This soft, easy-drinking wine is delicious. Very elegant.	
2009 Montjouan, Côtes de Bordeaux	\$9.99
More structure here, with some mineral flavors. Sturdy.	
2009 La Croix Blanche, Montagne St-Emilion	\$13.99
Tons of spicy aromas and flavors. Sweet and lovely. A must buy.	

Must-buy 2009 Pre-Arrival Bordeaux in my order of preference.

\$29-\$50

Siran, Margaux	PA \$29.99
Lovely aromas of licorice and blackberry fruit. So sweet and elegant, but well-structured. Super satin-like tannins. Best ever?	
Clos Marsalette, Pessac-Léognan	PA \$27.99
Dark ruby. Sweet aromas of spicy black fruits, cocoa and minerals. Enters very ripe and soft with voluptuous, dense flavors of black fruits and chocolate. Creamy-smooth finish and lingering, ripe blackberry flavor.	
Haut Bergey, Pessac-Léognan	PA \$34.99
Easygoing and smooth on entry, with flamboyant ripe black fruit and Asian spice flavors that come as a surprise following the nose.	

Pouget, Margaux **PA \$42.99**
Sweet black raspberry aromas and flavors. A bit new wave, but in fine balance. Easy to drink now. 93 points WS.

La Pointe, Pomerol **PA \$36.99**
Sweet entry and great length. Super balance. Fantastic. 92-95 points WS.

Fleur Cardinale, St-Emilion **PA \$36.99**
Black fruit aromas. Spicy, sexy, lively wine. 92-95 points WS.

Chasse Spleen, Médoc **PA \$29.99**
More blackberry aromas and flavors. Fine structure. This is a big wine, with great depth of flavor. Ralph: Spicy cherry, linear.

\$51-\$99.99

Lascombes, Margaux **PA \$86.99**
94-96+ points RP: "Midnight oil? Dense black purple to the rim, the 2009 Lascombes has enormous concentration, with loads of graphite, blackberry and blueberry notes as well as hints of pen ink and truffle."

Canon-La-Gaffelière, St-Emilion **PA \$89.99**
94-97 points WS: "The Cabernet Franc really comes out here, with roasted berry, coffee bean and citrus following through to blackberry. Full-bodied, with fabulous concentration of fruit and suppersoft tannins, a long, long finish. This is so juicy and wonderful!"

Brane Cantenac, Margaux **PA \$69.99**
Superb aromas of red fruits and a lush mouthfeel. Cherry cola. At UGC: Great aromas of black cherry and a fine texture. 93-95 points RP.

\$100-\$159

Malescot-St-Exupéry, Margaux **PA \$119.99**
Our #1 pick of the vintage for value. Enough said!

Troplong-Mondot, St-Emilion **PA \$134.99**
One of best of the vintage. Black color. Lush chocolate aromas and flavors. Fabulous texture, like cashmere on the palate. Elegant and powerful at once. 94-97 points RP.

Beausejour, St-Emilion **PA \$119.99**
96-98+ points Robert Parker: "The 2009 is a whopper." We agree.

Lynch-Bages, Pauillac **PA \$159.99**
We've sold out of this four times already. If you can afford it, buy it.

Clyde Beffa Jr

2009 Bordeaux RALPH'S PICKS

Below are fabulous value Bordeaux from the acclaimed 2009 vintage for your cellar at just \$34.99 per bottle. Where in the world can you buy such delicious wines for such low prices? Buy them by the case. Don't trust my 30 years of drinking Bordeaux? Just look at the scores from the "experts."

2009 Cantemerle, Haut-Médoc (PA \$34.99) With its expressive and delicious blend of 50% Cabernet Sauvignon, 40% Merlot and 5% each Petit Verdot and Cabernet Franc, Cantemerle continues to rocket to the top of the sales chart here at K&L. And for good reason: it tastes great and is fairly priced! 92-94 points Robert Parker.

2009 Les Ormes de Pez, St-Estèphe (PA \$34.99) This is a baby Lynch-Bages. It has juicy, dark blackberry fruit with good structure and round tannins. 92-95 points *Wine Spectator*.

2009 Tronquoy-Lalande, St-Estèphe (PA \$34.99) This is a baby Montrose featuring huge amounts of boysenberry fruit and a rich and lively finish. 90-93 points Robert Parker.

Big names, Big Scores, Under \$100

Alter Ego de Palmer, Margaux (PA \$54.99) Palmer's second wine is fantastic! Silky, delicious; a screaming deal. 91-93 points *Wine Enthusiast*.

When you are looking for wines to age, buy the **2009 Léoville-Barton, St-Julien (PA \$99.99)**, 93-95+ points Robert Parker, and the **2009 Langoa-Barton, St-Julien (PA \$69.99)**, 90-93 points *Wine Spectator*. They are consistently great wines and relative values in every vintage (to the point where the Bartons' famous neighbors are always upset that they don't raise their prices).

Ralph Sands

RALPH'S FINAL SAY 2007 Bordeaux

At the beginning of last year I said to myself, "It's going to be a tough year at the tasting bar." The reason for my trepidation was that the 2007 vintage Bordeaux would be arriving all year. The 2007s were in a tough spot, I figured, following a great vintage like 2005 and the good 2006 vintage, both of which received great press and ratings. The public loaded up on wines from those vintages, and after the soft ratings and economic downturn it seemed like it would be easy for people to pass on 2007.

Still, one of the main reasons I love Bordeaux so much is that it offers such diverse styles and flavors from vintage to vintage. The bright side of this story is that the 2007 Bordeaux possess soft, ripe fruit that is incredibly charming and tasty, making them a pleasure to drink young. After the first few 2007 tastings, my nerves eased. I was able to pour the greatest estates to our customers, something that was exceedingly difficult in 2005 and 2006 because most of the wines were sold out before they hit the sales floor. And our customers loved them. No one ever discussed scores, offering further proof that what really matters is how the wines taste in the glass and not how they look on paper. The 2007s will continue to drink very well for many years to come, most up to at least their 15th birthday. If you enjoy drinking Bordeaux, or want to learn how each of the estate's wines taste, 2007 is your year. Below is how the "Big Boys" showed.

Malescot-St-Exupéry, Margaux (\$44.99) Since 2003, no other estate in all of Bordeaux has been on a bigger roll than the historic Malescot. Jean-Luc Zugar's 2007 is complex, broad and deep, with rounded tannins; it's silky but masculine at the same time. Everyone in Bordeaux is tuned into Malescot's resurgence, and many at our December tasting pointed to this wine as the very best for the money. Look out Château Palmer!

2007 Ducru-Beaucaillou, St-Julien (\$89.99) The classiness of Bruno Borié's wines is unmistakable. Its beautifully ripe fruit approaches the epitome of elegance as it floats across the palate and extends to a long, perfect finish. This Second Growth is expensive, but worth it. It is a special wine that can bring great drinking pleasure right now!

The red fruit driven **2007 Léoville-Las Cases (\$159.99)** is, as always, supremely focused and linear, while featuring deep raspberry and cassis fruit with new oak. The **2007 Léoville-Barton (\$59.99)**, on the other hand, is deeper, darker and broader, laced with blueberry, blackberry and plum fruit. Both of these wines are incredibly fresh, with powerful elegance. Even in 2007 these are not wines to drink just yet, wait three, five, seven, even 10 years—it should be no problem for these wines.

Thank goodness **Pichon Longueville Comtesse de Lalande** from Pauillac always tastes great young, or the name of our company would still be K&L Liquors! This distinctive wine mesmerizes the palate, as it did K&L co-owner Clyde Beffa's in 1980. When he tasted the 1978, right after it landed, he immediately changed the name of the business. To this day PCL is a pillar of our company; and the wine always tastes great. The color is ruby red, with black and tan hints. The **2007 (\$79.99)** is a touch herbal and spicy (from the 35% Cabernet Sauvignon and 12% Cab Franc) and is also opulently sweet and lush (from the 45% Merlot). Just as the 1978 grabbed Clyde, the 2007 will grab you!

For decades the best thing anyone could say about **Pontet-Canet (\$69.99)** was that it's next to **Mouton-Rothschild (\$399.99)**. Today Alfred Tesseron's wine stands should-to-shoulder with Mouton quality-wise, and is one reason that Mouton itself has had to up its game. The bottom line is that both wines are now at the pinnacle of wine quality, and are loaded with big, dark, classic Pauillac fruit that is incredibly pure and natural, with good tannin structure. At our most recent tasting, the Mouton was indeed the best smelling wine from the moment I double-decanted it to my final whiff of the day, showing the breed of a First Growth.

As always, the wild card was First Growth **Haut-Brion** from **Pessac-Léognan (\$299.99)**. Strong and direct, without the flesh and sweetness of Médoc fruit, it was still lovely with its distinctively more regal dry fruit, old vine character, mineral, oak and earth tones.

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

Ralph Sands

"The bright side of this story is that the 2007 Bordeaux possess soft, ripe fruit that is incredibly charming, tasty and a pleasure to drink young."

“Drink more Bordeaux. Not just any Bordeaux, mind you, but great Bordeaux at affordable prices.”

STEVE BEARDEN *On Bordeaux*

As you read this in early January, you're probably thinking about New Year's resolutions. One easy and enjoyable one keeps popping into our heads: Drink more Bordeaux. Not just any Bordeaux, mind you, but great Bordeaux at affordable prices. Here are some ideas to start:

2009 Reynon “Old Vines” Bordeaux Blanc* (\$13.99) Denis Dubourdieu shows his mastery of Bordeaux Blanc once again with another crisp, refreshing value. This has citrus, melon, grapefruit and juicy lime flavors that end neatly in a long, mineral-infused finish.

2006 Lugagnac, Bordeaux Supérieur (\$11.99) The 2005 version of this overachieving gem was one of the *Wall Street Journal's* stars of the year, and we think this is just as good. Bright red fruits, a touch of spice and a hint of tannin make this versatile as well as delicious.

2007 Pierrefitte, Lalande-de-Pomerol (\$16.99) We struck liquid gold once again by straying off the beaten path a little, and you, the customer, are the winner. This is smooth and sweet with smoky blackberry fruit and a fresh and persistent finish.

1994 Clos du Marquis, St-Julien (\$49.99) This second wine of the great Second Growth Léoville-Las Cases comes from a single parcel of land and is drinking fantastically right now. Silky and refined, with complex flavors and aromas of plum, dusty red fruits, leather, sweet tea and tobacco. This is the picture of elegance.

1994 Langoa-Barton, St-Julien (\$49.99) This is heartier and more robust than the Clos du Marquis, with black cherries, red licorice, earth, tobacco and more in the firm, dark middle. There are scents of cedar and plum, and the finish shows some mineral and tannin, too.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

This month I try to answer an important existential question: **Do you enjoy a wine more if you paid less for it than you might have otherwise?** Featured are five wines at great prices designed to please both your palate and your wallet.

2009 Rol Valentin Rosé, St-Emilion (\$7.99) We got such a great deal on this wine that we refused to wait until spring to share it with you. Shows ripe, fresh strawberry fruit. Made in a dry, crisp style with enough structure and weight to stand up to more substantial, wintry fare.

2001 Beauregard Ducasse Rouge, Graves (\$12.99) I have always been a fan of the classic character of the 2001 vintage in Bordeaux. Ten years on, many of these wines are already drinking beautifully. This lovely gem from the Graves region south of the city of Bordeaux exhibits a hint of violets on the nose. In the mouth there are sweet black currant and plum notes, ripe and round, and just a suggestion of licorice. 45% Cabernet Sauvignon, 45% Merlot, 10% Cabernet Franc.

Two wines this month are from the portfolio of Bernard Magrez. A somewhat controversial figure, he favors a higher percentage of new oak on his wines than I normally care for, but one cannot fault his absolutely meticulous standards in both vineyard and cellar. From the challenging 2007 vintage, these wines demonstrate great purity and ripeness, with not a hint of herbaceousness.

2007 Les Grands Chenes, Médoc (\$9.99) On the nose hints of vanilla and oak spice. Red and black fruits. Plum and cherry. Tannins still firm, but the wine is remarkably approachable for so recent a vintage. A superb effort and a great price. 55% Merlot, 40% Cabernet Sauvignon, 5% Cabernet Franc.

2007 Fombrauge, St-Emilion (\$17.99) Along with Pape-Clément and La Tour Carnet, one of Magrez's flagship properties. Remarkably rich and ripe. Sweet, black plum fruits. Finishes with firm tannins. 77% Merlot, 14% Cabernet Franc, 9% Cabernet Sauvignon.

2005 De Malle, Sauternes (\$19.99) Yes, you read that correctly, and yes the price is for a full 750ml bottle, not the half bottle. Classic stone fruit notes, peach and apricot. Honey. The richness of the 2005 fruit makes this a great candidate both for enjoying in the near term or for cellaring. One of the world's great dessert wines. If you haven't tried one yet, this is your chance.

Jeff Garneau

“This is a phenomenal price for the Léoville-Poyferré from a vintage that won’t take a quarter of a century to show its stuff.”

Wine 101: Live a Little

New Year’s resolutions are like retail stores specializing in the sale of bar stools. I have never had much of a need for either. Occasionally I am moved to resolve something in my life, but for some reason this compulsion tends to hit me in the summertime when life feels more optimistic somehow and more elastic, too. In the dead of winter, and in the very same month as my dreaded birthday, I lack utterly any willpower to affect change in my personal life, career, fitness regime or drinking habits.

January 2011 should be no different from years past, except that this January I am turning 40. A newly minted old fart deserves to make one change for the better: This year I resolve to treat myself every now and again, to throw caution (and possibly my kids’ tuition) to the wind and live a little, before it’s too late. Bad economy, schmad folomeny.

“In the dead of winter, and in the very same month as my dreaded birthday, I lack utterly any willpower to affect change in my personal life, career, fitness regime or drinking habits.”

Is there anything better than a big, meaty, warming, red Châteauneuf-du-Pape? Especially one from a great vintage and a legendary producer? Historically, I steer clear of the CdP section at K&L and head straight to Côtes du Rhône, pragmatic (and broke) girl that I am. But this year, I will by a few bottles of the **2007 Château Beaucastel Châteauneuf-du-Pape (\$89.99)**. Black truffles, black pepper, blackberries and also minerals, earthy, smoky, wonderfulness just oozes from this spectacular red. A treat for early term drinking or for putting away in my “cellar” for 10 or more years.

If you cannot be kind to yourself you cannot rightly expect kindness from others; or can you? I don’t know the answer to this (or anything), but I’m not going to sit on my heels

waiting to find out. No, I’ve already secured my bottles of the **2007 Château Suduiraut, Sauternes (\$79.99)**, and I strongly suggest you do the same. I don’t have many occasions on which to bring out a tremendous stickie, but that’s all going to change. From a great vintage for sweet Bordeaux wines, this Suduiraut will go the distance for 20 or more years, though it is astoundingly delicious right out of the gate, especially when served with a nibble of blue

cheese or triple crème at the close of a hard day or year. Golden in color already, with a heady brew of orange peel, pineapple jam and clove, this will make you feel 20 again, if only for a divine second. And it’s cheaper than Botox.

Elisabeth Schriber

THE LAST WORD ON BORDEAUX

2005 Saint Genès, Premières Côtes de Blaye (\$12.99) This is the first of the two value-priced wines we just received from Bernard Magrez (the owner of Pape-Clément and La Tour Carnet). It’s made from 76% Merlot, 22% Cab and 2% Malbec from the great 2005 vintage. On the nose the cherry and plum fruit dominates, while the palate shows good structure and acidity with lots more cherry and plum fruit.

2005 Perenne, Premières Côtes de Blaye (\$14.99) This was my favorite of the two Côtes de Blaye from Bernard Magrez. 83% Merlot and 17% Cabernet, it’s aged 14 months in French oak. The nose has more red and dark fruit than the Saint Genès. Lots of cherry, blackberry and oak spice on the palate carry through to the finish. This is a solid value Bordeaux.

2005 Cambon La Pelouse, Haut-Médoc (\$19.99) One of my favorites, and a fantastic value at \$19.99. The nose is all heady black fruit with some spice in the background. There’s lots of rich black and red fruit and spice on the palate, too, it’s just hiding behind the tannins and acidity right now.

2006 Mauvais Garçon “Bad Boy” Bordeaux (\$17.99) A solid follow-up to the 2005, which developed quite a fan base. The nose is still a bit closed, but the palate is all cherry and plum fruit dusted with some spice. This is the perfect crossover wine for California drinkers who want to try a Bordeaux.

2007 Léoville-Poyferré, St-Julien (\$39.99) This is a phenomenal price for a Second Growth from a vintage that won’t take a quarter of a century to show its stuff. Lots of dark fruit, cassis and coffee on the nose. The spice comes through on the palate with more cassis, coffee and chocolate and a slightly astringent mouthfeel. The spice dominates the long finish.

Steve Greer





RESOLUTION #3 *Drink More Champagne*

With the holiday fever coming to a close, and as households begin taking down their lights and putting away their fine china, people quickly start to shelve their Champagne, too. Okay, maybe it isn't the first thing they do, but it seems that once 0:00:00 strikes and New Year's becomes yesterday's foggy memory, people seem to forget all about the bubbles that helped them celebrate the holiday season. But why? Champagne, in all its bubbly glory, isn't just for toasting the New Year's cheer.

Even though wine writers, reviewers and experts alike shout it from the rooftops, most people seem to overlook how versatile Champagne can be and how beautifully it pairs with food. Champagne consists of both high levels of acidity and varying amounts of sugar. These two components allow it to complement so many of the world's diverse culinary traditions. And don't forget the bubbles. The bubbles alone insert a textural play on food that can turn even an ordinary pairing into something explosively surprising.

I think Champagne producer Michel Arnould has accomplished assembling a lineup of Champagnes that can adapt to most anything on the table, and might just be the range to help you see Champagne's potential post-New

Year's. His wines are the most harmonious juxtaposition between tension and balance, broadness and precision, elegance and power.

Rich, yet exquisitely balanced, the **Michel Arnould "Grand Cuvée" Brut*** (\$34.99) has a subtle minerality on the nose, classic bright cherry fruit in the mouth and an elegant, seamless hazelnut finish. Try with some seared sea scallops in a citrus cream reduction.

For brighter fare try the **Michel Arnould "Verzenay" Brut*** (\$29.99), with its elegant texture, refined bead and sweet citrus and wild berry palate. The Verzenay Brut has a playful nature, with the ripe fruit bouncing off of the bracing acidity.

Finally, the latest edition to our Michel Arnould lineup at K&L is the **Michel Arnould "Verzenay" Brut Rosé*** (\$39.99). It has an intense yet deceptive watermelon pink color, with a nose that is rather delicate and subtle, with more chalky mineral notes emerging than in a typical rosé. This follows in the footsteps of her Verzenay Brut brother: clean, refreshing and tart, yet broad and full-bodied, with notes of wild strawberry, fresh raspberries and grenadine.

Mari Keilman

Champagne

Pair More Foods With Champagne

We've worked very hard here at K&L to promote Champagne as something to drink on a regular basis, not just on special occasions like New Year's Eve. I have been failing at this lately, as I have been distracted by all the great Rhône wines that have been coming in. Shame on me! Sorry, Mulan, it's all about bubbles now. The best part of this is that we have a LOT of affordable bubbly!

One of our most popular "basic" Champagnes is the **NV Ariston Aspasie "Carte Blanche" Brut*** (\$24.99). This Champagne starts off fairly yeasty and ends with a crisp, lengthy finish offset by round, apple fruit. It's a great match with chicken, white fish and roasted pork dishes.

The zippy **NV Franck Bonville "Brut Selection" Blanc de Blancs*** (\$29.99), is a great match if you are serving Dungeness crab, which is so plentiful and delicious this season, or shellfish. Many, many of you know this wine and are aware of its nose of white flowers and minerals. On the palate, it's crisp, with green apple and stone fruits, clay and minerals.

If you're cooking up quail or squab, you might think that there isn't really a Champagne to pair with it. But there is! The one that comes to mind is the **NV Bruno Michel "Les Rose" Brut Rosé** (\$49.99). This is not your typical light and bright rosé, it is very full-bodied, with a truckload of mushroom and pumpkin pie spice from the Pinot Meunier in it. This is a very unusual rosé in style, but it is 100% interesting and 100% delicious.

Are you looking for a Champagne that is bigger and richer to pair with some of your red meat dishes? Look no further. The **NV Michel Arnould "Verzenay" Brut Reserve*** (\$34.99) has hazelnut and cherry characteristics that lend it a masculine profile, yet it has a very fine bead and smaller bubbles. Fans of Bollinger, take note.

Having salmon? Our new **Michel Arnould "Verzenay" Brut Rosé*** (\$39.99) is classic in that it has the raspberry and cherry fruit typical of most brut rosés. However, this one is set apart by red currant and grenadine flavors on the finish. It will also show well with a nice, slow-cooked pork roast.

How about dessert? Are you having something flaky and light? Or, chocolate and rich? For flaky and light, the **NV Michel Lorient "Marie-Leopold" Sec*** (\$34.99) is one of our very few sweeter Champagnes, with pastry dough, peach, golden apple and white flower characteristics. For chocolate, nothing beats the **NV Marguet Pere et Fils Brut Rosé*** (\$34.99), a classic style with raspberry and strawberry fruit. It's more precise than most, with a focused bead and relatively long finish.

So much for that new diet. Just exercise more and drink more Champagne. Here's wishing you a happy 2011!

Scott Beckerley

“Instead of making resolutions for myself, I will make them for you. Don’t worry, they will be easy, and you’ll actually like them. After all, they all revolve around beer.”

Brick’s Backyard Picks: No Resolutions? No Problem!

If you haven’t figured it out yet, the theme of our January Newsletter is “New Year’s Resolutions.” This is the time where most people reflect on the past year’s ups and downs—it’s a simple, yet arbitrary starting point to set new goals for yourself and begin new practices to obtain those goals. My problem is, I never make New Year’s resolutions; they just seem silly to me. If I really wanted to do something for myself, then why would I wait for this random date? In fact, I start my year with one of the most gluttonous parties I throw all year, the “BLT and Champagne Jam.” Enough said. Plus, most resolutions are all about self-improvement, and considering I’m already fairly awesome, what really is the point? (Insert Jim Chanteloup rim-shot here!) So instead of making resolutions for myself, I will make them for you. Don’t worry, they will be easy, and you’ll actually like them. After all, they all revolve around beer.

#1 Drink more good beer.

This is simple, really simple. It just involves a bit of adventurousness on your part. Going to a friend’s house where they only drink Bud Light Golden Wheat? Bring them some **Weihenstephaner HefeWeis, Germany (500ml \$2.99)**, one of the best Hefes in the world with its husky graininess, golden fruits and creamy, rich mouthfeel. The best thing about this beer? It doesn’t have that banana-like ester quality that becomes so cloying after about a half a beer. If you’re out at a bar and just about ready to order a Heineken, STOP! Don’t do it. Ask what is local, or fresh, on tap. Open your mind a little bit and you’ll be astonished at what you’ll find.

#2 Lagers and Pilsners are your friends.

In this time of bigger is better, weirder is wonderful and “hard to find” makes people as fanatical as ’60s teenage girls over the Beatles (sans the peeing in the pants routine), there are plenty of great everyday, workmanlike yellow beers out there for you to enjoy. None I’ve tasted recently are more interesting and pleasing than the **Avery Brewing Company “Joe’s Pilsner” Imperial Pilsner, Colorado (12oz cans \$1.79)**. This 4.7% ABV lager has been my recent Sunday afternoon football beer. A true bitter, earthy and vegetal Pilsner, this harkens to the super-fresh German Pils, slightly hopped up and coming in the ever-so-convenient 12-ounce can. Easy to lug around, easier to drink, this beer may even quench the thirst of some “American Clear Beer” hold-outs.

#3 Go to a local beer bar at least once a month.

Beer bars are everywhere these days. Really, you can throw a rock with a six-year-old girl’s arm and hit one in most large cities. Even if there isn’t a designated “beer bar” nearby, more and more bars are pouring more and more interesting beers, so this should not be a hard thing to accomplish. Why do this? Because it is fun, first and foremost. Two, you’ll generally



Photo: Fresh, whole hops.

learn something about what you actually like rather than what you perceive to like. You may even learn something from some beer nerd at the bar. (Note: be careful here, most beer bars have the land mine of at least one or two know-it-alls that take beer *way* too seriously. This will probably ruin your time. If you encounter one, proceed with caution!) And finally, it is a great way to spend an evening with some friends you haven’t seen in a while. Way better than a bad DJ and a bunch of faux-hawks at some trendy overrun place that serves hundreds of neon green apple martinis a night.

#4 Try an Italian beer.

I’m not talking about that Moretti or Peroni garbage that could be repackaged in any cheap, mass produced lager label and is way overpriced. I’m talking about the multitude of wildly interesting Italian microbrews out there. I don’t think there is more experimentation going on anywhere in the world with beer than in Italy. We’ve sold beers with everything from gentian to Cantillon Lambic, blueberry and Cannonau grapes. However, there is one little issue. The beers are expensive because of an insanely high tax Italy places on beer over a certain alcohol level. So splurge. Go big and grab something from **Birrificio Montegioco, Pausa Café, Birra Del Borgo** or the likes, you’ll be a bit lighter in the wallet but happy you made the leap.

Bryan Brick

“But Riesling can run the gamut from bone dry to dessert wine sweet, and even then, the sweetness is offset by a refreshing acidity that keeps everything in balance.”

“If you got married or had a child in 2008, you should put a couple bottles of this in the cellar and break it out on your 20th anniversary or the kid’s 21st birthday—the wine will be perfect.”

Doug Davidson’s **NORTHWEST CORNER**

My New Year’s Resolution: Drink more Riesling! (Especially from the Northwest.) Why should you drink more Riesling this year? Here are three good reasons:

1. *It’s delicious!*
2. *It’s an outstanding food wine that pairs great with everything from Buffalo wings to lobster bisque, from blue cheese to pan-seared pork chops, from spicy Hunan beef to apple pie!*
3. *Because when you’re in doubt about a wine pairing, see number two!*

Seriously, Riesling is often overlooked because many people feel it will be too sweet or too strongly aromatic. But Riesling can run the gamut from bone dry to dessert-wine sweet, and even then, the sweetness is usually offset by a refreshing acidity that keeps everything in balance. But enough pontificating...On to some of my favorites from the Northwest!

First up is the **2009 Chehalem “Reserve” Willamette Valley Dry Riesling (\$19.99)**, which is a great example of a bone-dry Riesling. With beautiful aromas of fresh melon and petrol, this wine has perfect Riesling character. On the palate it’s crisp and dry, but with great weight and texture, and it finishes with cleansing acidity and lingering peach and pear flavors. It’s just the thing to pair with a fatty cheese like triple crème brie.

Another great dry Riesling from Oregon is the **2008 Lemelson Willamette Valley Dry Riesling (\$19.99)**. It has great aromas of orange peel, stone fruits and a bit (but not too much) floral character; this is another wine that just fills the glass with amazing scents. While a little richer than the Chehalem, with a nice softness to the fruit and a silky mouthfeel, this is still a dry wine and one that loves food. Just the thing with some roast pork on a cold winter’s night!

I’ll finish up with another Willamette Valley wine, the **2007 Argyle Eola-Amity Hills Riesling (\$17.99)**. This is the least dry of these three, although still technically a “dry” Riesling. Soft and juicy, this wine has a touch of sweetness and a delicious mouthcoating citrus flavor that’s balanced by great acidity and a lingering fruit cocktail finish. This would definitely be my choice to wash down some spicy Sichuan stir-fry or those fiery Buffalo wings I mentioned.

In summation—drink more Riesling! It’s the easiest New Year’s resolution you could ask for.

Doug Davidson

BOUTIQUE CORNER

*Carry me Caravan take me away
Take me to Portugal, take me to Spain
Andalusia with fields full of grain
I have to see you again and again
Take me, Spanish Caravan
Yes, I know you can
Trade winds find Galleons lost in the sea
I know where treasure is waiting for me
Silver and gold in the mountains of Spain
I have to see you again and again
Take me, Spanish Caravan
Yes, I know you can.*

“Spanish Caravan” by Jim Morrison

Hard to believe another year has gone by, and the older one gets the faster time seems to pass. That’s why this year I’m resolving to drink more poetry in addition to publishing a little here every month. Those of you who read this column on a regular basis know I love the wines of Philip Togni because Philip and his daughter Lisa continue to produce unbelievable wines year after year. I’m happy to report that the **2008 Philip Togni Cabernet Sauvignon (\$87.99)** is now available, and it’s like a sonnet: precise and lyrical. The 2008 is beautiful, bright and full-bodied, with a brilliant balance of fruit, forest floor, cedar and acid. The tannins are monsters right now, so like many of Togni’s Cabernet Sauvignons this needs at least five to 10 years before drinking. If you got married or had a child in 2008, you should put a couple bottles of this in the cellar and break it out on your 20th anniversary or the kid’s 21st birthday—the wine will be perfect. While you wait on the 2008, we continue to carry the **2007 Philip Togni “Tanbark Hill” Cabernet Sauvignon (\$38.99)**, which is already drinking beautifully. This estate wine is made from younger vines, which make it more approachable now and enjoyable over the next five to seven years. Happy New Year!

Michael Jordan

RESOLUTION #4 *Drink More White Wine*

Even though we are in the middle of winter, I find myself still drinking a lot of white wine and Champagne. It really gets my taste buds and appetite going. Still, more people are drinking reds these days than whites. Articles that have touted the health benefits of red wine surely have something to do with this, but I also think some people just need to be turned on to the *right* white wines. Personally, I am such a big fan of New Zealand Sauvignon Blanc, Loire Valley whites and even the occasional white Burgundy that I sometimes overlook California, forgetting that really tasty white wines are grown right here.

“I think California is producing the best whites it ever has. The general trend is leaning towards wines with less oak and less sweetness, and there’s a growing focus on balance and freshness.”

I think California is producing the best whites it ever has. The general trend is leaning towards wines with less oak and less sweetness, and there’s a growing focus on balance and freshness. Case in point, one of the most consistent whites from California: the **2009 Brander Santa Ynez Valley Sauvignon Blanc (\$12.99)**. Although the price has gone up a tad, this is still one of the best values around

for good clean, crisp California Sauvignon Blanc. Another good value in Sauvignon Blanc, and one that you probably have not tried in awhile, is the **2009 Dry Creek Vineyard Sonoma County Fumé Blanc (\$9.99)**. This is a great choice for a softer, rounder, pre-dinner party sipping wine that all of your guests will love. Chardonnay fans will also enjoy the **2009 Hall Vineyards Napa Valley Sauvignon Blanc (\$19.99)**. The Hall is done in a riper style, but is balanced with plenty of acidity. It shows flavors of pear, guava and lemon, and the creamy mid-palate finishes clean and fresh.

If Sauvignon Blanc isn’t your thing, here are a few Chardonnays that I am into right now. The **2008 Chalone Estate Chardonnay (\$19.99)** is a great buy for under \$20. This wine shows rich green apple, mango and ripe pear fruit with a touch of cream. If price is less of an issue, I would recommend the **2007 DuMol Russian River Chardonnay (\$54.99)**. This wine has all the bells and whistles associated with quality California Chardonnay. It’s hand-harvested, whole cluster pressed, barrel fermented with native yeasts and barrel aged *sur lie* for 16 months in 40% new oak. The outcome is a rich, deep, golden-colored wine with lots of layers and a lush, creamy mouthfeel.

Trey Beffa



Hollywood Hot Pix

RESOLUTION #5 *Drink More Tempranillo!*

Tempranillo truly is the chameleon of Spain. It is one of the few varietals to truly express the region it comes from. Rioja reflects the more elegant and spicy style of the grape—its Pinot side, if you will. The wines from the Ribera del Duero, on the other hand, are dark, brambly wines with flavors of blackberries and currants—the Cabernet side of Tempranillo, perhaps? And finally there’s Toro, the wines of which possess deeper flavors of blueberry jam and roasted figs and generally have more tobacco and spice notes—they’re like the Syrah side of Tempranillo. It’s great to see how radically different this grape can be based on a subtle shift in geography. That’s why my resolution is to drink more of Spain’s chameleon—Tempranillo—and I think you should too. Here are a few in each style to get you going.

First up, the ultra-friendly **2009 Viña Tobia Joven Rioja (\$9.99)** is a lush, fruit-driven style reminiscent of Beaujolais. Joven, meaning “young,” is the operative word. The wine spends a short period fermenting in tank where it undergoes semi-carbonic maceration. This lends a fruitiness that is sure to please the most jaded of palates.

For more sophisticated Rioja there’s Lopez de Heredia; I’ve recommended their wines many times in the past, but I can never sing their praises loud enough. They are one of the world’s greatest wines producers. The **2004 Lopez de Heredia “Viña Cubillo” Crianza Rioja (\$24.99)** is classic Rioja: balanced, elegant and more Burgundian, like a classic Rioja should be. It has terrific aromas of dried cherries, sage, tobacco and allspice. It is

not 100% Tempranillo, there are small amounts of Garnacha and Mazuelo blended in, but unlike Pinot Noir this varietal plays well with others.

Shifting west and a little south, the wines of Ribera del Duero truly express the darker side of Tempranillo. The **2008 Federico Tinto Roble Ribera del Duero (\$14.99)** is a great introduction to the region and style. Dark berry fruit, spice and a meatier tone. The wine is a touch more robust, but still elegantly balanced.

The **2004 Valderiz Ribera del Duero (\$36.99)** is consummate Ribera, taking Tempranillo to that next notch. It is dark, plush and loaded with blackberry fruit, smoked meats and pencil shavings. It is an intense, rich wine that delivers layers of flavors. It is hard to believe that this is the same grape that comes from Rioja, but it’s equally fascinating nonetheless.

Toro is known for producing the most massively styled Tempranillo wines, but the **2008 Rosum Joven Toro (\$11.99)** definitely reflects the softer side of this region, where the grape is more commonly known as Tinta de Toro. This wine is from older vine fruit and has 15% of some 100-plus-year-old Garnacha blended in for good measure. It is pretty terrific stuff, with loads of ripe black and blue fruit, and a subtle jammy edge that makes it very plush and inviting. The wine never goes over the top and is a great introduction to the region.

Keith Mabry

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

GERMANY, ALSACE, LOIRE VALLEY & AUSTRIA

2009 Kalinda Rheingau Riesling Qba* \$10.99

A touch dryer than a halbtrocken, this Riesling still carries weight, texture and a juicy core of fruit. The rich Rheingau texture is mingled in with soft minerality that zips along your palate and leaves a subtle hint of sweetness.

2008 Schloss Saarstein Pinot Blanc* \$18.99

This Pinot Blanc deserves center stage. It is very fresh, with stone fruit, minerality and layers of acidity and texture. This is fantastic with lighter foods or just on its own.

Charles Baur Cremant d'Alsace Rosé* \$18.99

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

2007 Gerard Boulay Sancerre Chavignol Rouge* \$19.99

This gem is for those lovers of bright, racy Pinot Noir. The Boulays make a small amount from vines near their home. This style of Pinot is fresh, lively, never too heavy and without the signature of oak.

2009 Gerard Boulay Sancerre Chavignol* \$21.99

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

2008 Franck Millet Sancerre Blanc* \$16.99

We love the Millet wines for their freshness, charm and affordability, and this is easily our best value Sancerre in the store. From soils of clay and chalk in the village of Bue near the Millet domaine, it's got plenty of snap.

2009 Weingut Allram Grüner Veltliner* (1L) \$10.99

Textbook Grüner with spice and pepper, snap pea and grapefruit. Sleek, focused and juicy owing to the wonderful bright acid structure.

CHAMPAGNE

Ariston Aspaspie Brut Rosé* \$32.99

Our best deal in pink bubbles! Fans of Billecart take note, this is an elegant, dry style that is made entirely from estate-grown fruit from Brouillet. This Champagne is half and half Pinot Noir and Meunier. The color comes from 12% Meunier vinified red, from an old-vine plot.

Bruno Michel "Blanche" Brut* \$34.99

One of the most balanced Champagnes in our stock, with an effortless quality that is almost impossible to describe or resist. It has great toast, spiced apple aromas and flavors and a crisp dry finish.

Franck Bonville "Belles Voyes" Blanc de Blancs* \$67.99

The only wine I can compare this to is the Clos de Mesnil from Krug. It is the perfect Blanc de Blancs, rich and taut at once. Any other words used to describe it will not do it proper justice.

RED & WHITE BURGUNDY

Maison Jacques Bavard Monthelie Rouge* \$23.99

This comes from 30-year-old vines and underwent a long cold soak to extract more aromatic elements. It has lovely cherry fruit, and that wonderful note of wild strawberries (*fraises des bois*, in French).

2007 Pascal Marchand Pinot Noir de Bourgogne "Avalon"* \$23.99

Made by noted winemaker Pascal Marchand from organically and biody-

namicallly grown grapes, this wine is rich and spicy, with black fruit notes. Supple and approachable, with lots of mid-palate and a long finish.

2008 Domaine des Niales Rhedon-Marin Mâcon-Villages VV* \$12.99

On the palate, this is focused and bright, with a nice spicy note and lovely acidity as well as some pretty pear nuances. This is not the superripe style that is suddenly popular, but is, instead, balanced, well-made and wonderfully crisp and mineral-driven.

2009 Domaine Renaud Mâcon-Charnay* \$12.99

Compared to the Solutré, the Charnay is richer and squarer on the palate, with good power and weight. It is softer in acidity than the Solutré, too, with some floral notes on the nose and an interesting earthiness on the back palate.

2009 Domaine Renaud St-Veran* \$14.99

Richer and bigger than either of Renaud's Mâcons, with fresh apple and pear notes and lovely Chardonnay fruit character. Still, this is an unoaked Chardonnay, owing its richness to soil rather than to wood.

2008 Domaine Paul Pillot Chassagne-Montrachet* \$36.99

This wine's medium-bodied flavors are quite fresh and vibrant, with a generous and sappy mouthfeel and fine length on the linear, punchy and delicious finish, which offers good complexity.

RHÔNE & FRENCH REGIONAL

2008 Antech "Emotion" Cremant de Limoux Rosé \$14.99

Composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir, 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.

2008 Jean Louis Denois "Les Oliviers" Rouge* \$9.99

Extremely spicy aromas are matched with juicy black berry fruits and a whiff of black pepper on the nose, making for an intriguing and immensely enjoyable red wine.

2008 Vignerons de Fontes "Prieure Saint-Hippolyte" Rosé* \$9.99

If you love deeply colored rosés that are nearly red, this will blow you away. Syrah and Grenache make for a chewy, medium-bodied wine with strawberry and cassis notes and a fresh, intense, slightly herbal palate.

2008 Stephane Vedeau "Étoile du Rhône" Côtes du Rhône \$10.99

This Étoile du Rhône is outstanding and as good as their 2007, just a bit more classic. Don't miss this beauty—it's a super value.

2008 Vincent Paris "Granit 30" Cornas* \$29.99

According to ST: "Ruby-red. Expressive aromas of dark berries, lavender, violet, tobacco and cracked pepper. Offers spicy blackberry and floral flavors, with brisk acidity adding energy and lift."

2007 Chante Cigale Châteauneuf-du Pape* \$24.99

It's rare to find a great 2007 Châteauneuf at this price. This wine is approachable, with dark plum, warm black cherry fruit, nice spice and a firm finish that lasts. Drink this tonight after decanting an hour.

SPAIN/ARGENTINA

2008 Bodegas Sierra Salinas "Mo" Monastrell* \$9.99

This little brother to the ever-popular critic's (and customer's) darling, Casa Mira, shows lots of the rich, mouthcoating dark fruit and spiciness that its more expensive sibling shows. A very good mouthful of Monastrell for those who are looking for a dense, dark fruited wine that overdelivers.

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

2008 Bodegas Sierra Salinas "Casa Mira"* \$19.99

91 points Robert Parker: "The 2006 Mira is a blend of 45% Cabernet Sauvignon, 45% Garnacha Tintorera and 10% Monastrell aged for 20 months in new French oak. A glass-coating opaque purple color, it displays a reticent nose of toasty oak, blackberry and black currant. On the palate layers of succulent fruit emerge."

2006 Quinta Sardonía Ribera del Duero* \$39.99

93 points Robert Parker: "The deep crimson-colored 2006 Quinta Sardonía gives up an aromatic array of cedar, Asian spices, incense and blackberry. Savory and supple on the palate, it has enough underlying structure to evolve for 2-3 years..."

2009 Noble Malbec Medoza* \$12.99

Calling this an entry-level wine is rather misleading, as the wine has so much depth of flavor and fruit intensity. It shows wonderfully soft, forward, plummy dark fruit, with a rounded texture.

2009 Noble Torrontes Mendoza* \$13.99

The 2009 Noble Torrontes is quite spicy, exotic and floral on the nose, with aromas that suggest rosewater, perhaps even Turkish delight.

2009 Monteveijo "Festivo" Malbec Mendoza* \$10.99

According to the *Wine Spectator*: "Light, showing cherry and plum hints, followed by a dash of blueberry on the open-knit finish. Drink now."

ITALY

2009 I Stefanini "Selese" Soave* \$8.99

This is a clean, refreshing white wine that goes well with many lighter dishes and makes an excellent apéritif. Delicately perfumed, with notes of violets, hawthorn and elderberry. Dry, medium-bodied and smooth, with almond notes on the finish.

2009 Blason Pinot Grigio* \$9.99

Giovanni Blason and his wife Valentina are nascent producers who have shocked us with the price-to-quality ratio of their wines. Their Pinot Grigio is really sensational, full in the mouth, rich on the palate and extraordinarily drinkable at this price.

2009 Anticichi Vinai Il Mascalase* \$21.99

A floral, round and fresh wine with bright red fruits and a serious affinity for fish dishes. If you love seafood and red wine, buy this by the case.

2008 Ermacora Friulano* \$14.99

Very nicely balanced acidity heightens the flavors and gives this Friulano a long, clean finish. This wine has definite structure that will work with a *secondi*, or main course, of meat or poultry.

2005 La Fortuna Brunello di Montalcino* \$36.99

90 points *ST*: "Full, bright red. Racy aromas of blueberry, almond flower and lemon zest, plus a whiff of alcohol. At once plump and juicy, showing impressive delicacy to its red fruit, mineral and tobacco flavors."

2005 Ferrero Brunello di Montalcino* \$34.99

This might be Ferrero's best effort yet. It has all of the hallmarks of years past, but with more focus, brighter fruit and enlivening freshness.

2009 Silvano Follador "Cartizze" Valdobbiadene Prosecco Brut* \$24.99

A single vineyard offering kept bright and lean thanks to a low dosage. Both creamy and crisp notes come together on this peach-scented bubbly.

PORTS FOR A STORM

1963 Cockburn \$159.99

According to the *WS*: "This is a very attractive, mature and subtle wine. Medium ruby with a garnet edge, leafy vanilla and cherry aromas..."

1963 Dow \$199.99

92 points Robert Parker: "A classic..."

1963 Fonseca \$349.99

98 points *Wine Spectator*: "A grand slam..."

1963 Warre \$199.99

92 points *Wine Spectator*: "Extremely impressive, with beautifully balanced, harmonious sweet fruit on the palate."

1963 Graham *Inquire*

97 points *Wine Spectator*: "This is a monumental wine..."

1977 Graham \$129.99

93 points Robert Parker: "Graham is another great Port house, producing one of the deepest-colored and sweetest styles of vintage Port."

1977 Warre \$129.99

92 points *Wine Spectator*: "Rich and highly flavored..."

1983 Gould Campbell \$74.99

90 points *Wine Spectator*: "This is right up with the major-league 1983s."

1994 Taylor Fladgate \$229.99

100 points and #1 on the *Wine Spectator's* Top 100 Wines of 1997: "In a word, superb..."

1994 Fonseca \$229.99

100 points and tied with the Taylor for #1 on the *Wine Spectator's* Top 100 Wines 1997: "Hold on to your hat. This is the best Fonseca since 1977..."

SHIPPING INFO

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

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

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

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

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

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

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

K&L has an incredible inventory of in-stock Bordeaux from the region's top producers and even from a few spectacular, lesser-known estates. Plus we've got some incredible impeccably cellared older vintages you should not miss.

1961-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30 (1997-2006)

1997 Destieux, St-Emilion	\$19.99
Can't go wrong here.	
1999 Dalem, Fronsac	\$29.99
Clyde loves this old school, mature drinker.	
2001 Camensac, Haut-Médoc	\$29.99
Sweet and lovely. Decant one hour and enjoy.	
2001 Beauregard Ducasse, Graves	\$12.99
2001 Domaine de Larrivet, Pessac	\$16.99
Second wine of Larrivet Haut-Brion. Delicious.	
2001 Lanessan, Médoc	\$19.99
2001 Latour de By, Médoc	\$19.99
2004 Montviel, Pomerol	\$27.99
From the <i>Wine Spectator</i> : "Lots of blackberry and dark chocolate on the nose. Medium-bodied, with fine tannins and a fruity, silky aftertaste. Refined and delicate."	
2005 Bois-Malot, Bord Supérieur	\$10.99
2005 Castera, Médoc	\$14.99
2005 Cambon La Pelouse	\$19.99
2005 Chantegrive, Graves	\$19.99
Lovely wine. Soft and elegant. Lots of mineral.	
2005 D'Escurac, Médoc	\$19.99
2005 Fourcas-Dupre, Lustrac*	\$19.99
2005 L'Avocat Rouge, Graves	\$17.99
We tasted the L'Avocat recently with other Bordeaux, of a similar price range and the L'Avocat was, for me, the best value. The L'Avocat is full bodied, with nice bright fruit and hints of mineral flavors. It's one of my favorite Bordeaux in the store right now. (Jeff Jones, K&L)	
2005 Larrivau, Haut-Médoc	\$16.99
2005 Le Bonnat, Graves	\$12.99
2005 Le Bord'Eaux "Bag-in-a-Box"	\$19.99
2005 Mylord, Bordeaux-Great buy	\$10.99
2005 Plaisance "Alix"-90 points WS	\$19.99
2005 St-Genès, Côtes de Blaye	\$12.99
89 points Robert Parker: "Owner Bernard Magrez has fashioned a noteworthy sleeper of the vintage."	
2006 Bellegrave, Pauillac	\$24.99
2006 Bonnet Rouge	\$9.99
2006 Bourgneuf, Pomerol	\$19.99
2006 Clarke Rothschild, Lustrac	\$19.99
2006 Divon, St-Georges St-Emilion	\$14.99
2006 La Chapelle aux Moines*	\$19.99

2006 La Gatte "Tradition"	\$10.99
2006 La Gatte "Butte"	\$14.99
2006 La Grave à Pomerol, Pomerol	\$29.99
2006 Les Tours de Peyrat "VV"*	\$14.99
2006 Lugagnac, Bord Supérieur*	\$11.99
2006 Domaine de Montalon	\$14.99
2006 Mauvai Garçon (Bad Boy)	\$17.99
2006 Malmaison-90 points WS	\$16.99
2006 Poitevin, Médoc-Silky, spicy	\$12.99
This new wave and super fruity value offers flashy, sexy aromas and flavors. Lush and lovely like a California-style Cab.	
2006 Reserve de Léoville-Barton*	\$29.99
Superb value. Buy cases!	

CLASSIC WINES (1961-2005)

1961 Cos d'Estournel	\$599.00
1964 Angéus, St-Emilion	\$69.99
1975 Palmer, Margaux	\$199.00
1979 Palmer-From Mahler-Besse	\$199.00
1981 D'Issan, Margaux (1.5L)	\$149.99
1982 D'Issan, Margaux (1.5L)	\$299.00
1982 La Dauphine, Fronsac (1.5L)	\$149.99
1982 Pontet-Canet, Pauillac (1.5L)	\$399.99
1985 Chasse Spleen, Moulis	\$129.99
1986 La Lagune, Haut-Médoc	\$99.99
1986 D'Issan, Margaux (1.5L)	\$199.00
1986 Siran, Margaux (1.5L)	\$129.00
1987 Chasse Spleen, Moulis	\$69.99
1988 Chasse Spleen, Moulis	\$79.99
1988 Chasse Spleen (1.5L)	\$199.99
1988 Pichon-Lalande, Pauillac	\$139.00
1989 Angéus, St-Emilion	\$299.00
1989 Chasse Spleen, Moulis	\$119.99
1989 Ducru Beaucaillou, St-Julien	\$129.00
1989 La Conseillante, Pomerol	\$299.95
1989 Clos du Marquis, St-Julien	\$79.99
1989 La Mission Haut-Brion	\$799.00
1989 Le Gay, Pomerol	\$119.99
1989 Meyney, St-Estèphe	\$79.95
1990 Chasse Spleen, Moulis	\$119.99
1991 Léoville-Las Cases, St-Julien	\$129.99
1991 Léoville-Las Cases (1.5L)	\$269.00
Fabulous wine. Rich and full and delicious.	
1991 Pichon-Baron, Pauillac	\$69.99
1991 Pichon-Baron (1.5L)	\$149.99
1993 Léoville-Las Cases, St-Julien	\$129.99
1994 Clos du Marquis, St-Julien	\$49.99

Direct from the Properties

1994 Langoa-Barton, St-Julien	\$49.99
Plum, raspberry, licorice and vanilla notes. Fine	

tannins and a lovely, sweet fruit finish.

1994 Léoville-Barton, St-Julien	\$79.99
An outstanding wine. One of 1994's best.	
1994 Pontet-Canet (1.5L)	\$199.99
1995 Haut-Bages-Libéral	\$59.99

1995 Lascombes, Margaux	\$69.99
1995 Pichon-Lalande, Pauillac	\$209.99
1995 Soutard, Pomerol	\$59.99
1996 Grand Puy Ducasse, Pauillac	\$59.99
1996 Pichon-Lalande, Pauillac	\$199.00
1997 Ausone, St-Emilion	\$299.00
1997 Pavie Decesse, St-Emilion	\$49.99
1997 Troplong Mondot, St-Emilion	\$49.99
1998 Clerc Milon, Pauillac	\$69.99
1998 La Lagune, Haut-Médoc	\$79.99
1998 Malescot-St-Exupéry	\$59.99
1999 Corbin, St-Emilion	\$34.99
1999 Ferriere, Margaux	\$59.99
1999 Malescot-St-Exupéry	\$59.99
Robert Parker: "This 1999 is one of the finest efforts of the vintage. It offers up complex aromatics consisting of herbs, red and black fruits, minerals, acacia flowers and licorice... this is pure seduction."	

1999 Pavie-Macquin, St-Emilion	\$79.99
2000 Chasse Spleen (1.5L)	\$139.99
2000 Chasse Spleen (3L)	\$299.99
2000 Dalem, Fronsac	\$39.99
2001 Dalem, Fronsac	\$34.99
2001 Larmande, St-Emilion	\$39.99
2001 L'Evangile, Pomerol	\$109.00
2002 Pontet-Canet, Pauillac	\$59.99
2003 D'Angludet, Margaux	\$49.99
2004 Haut-Brion, Pessac (1.5L)	\$499.00
2004 Margaux, Margaux (1.5L)	\$589.00
2005 Belair, St-Emilion	\$49.99
2005 Cordeillan Bages, Pauillac	\$31.99
2005 D'Aiguilhe, Castillon	\$35.99
2005 D'Angludet, Margaux	\$49.99
2005 De Pez, St-Estèphe	\$34.99
2005 L'Enclos, Pomerol	\$39.99
2005 Lanessan, Haut-Médoc (1.5L)	\$69.99
2005 Lagrange, St-Julien	\$54.99
2005 Lafleur-Gazin, Pomerol	\$39.99
2005 St-Pierre, St-Julien	\$59.99
2005 St-Pierre, St-Julien (1.5L)	\$139.00
93 points RP: "Smart consumers should be checking out this estate whose wines have been superb over recent vintages. Under the same ownership as Gloria, it is a classic St.-Julien..."	
2005 Pedesclaux, Pauillac	\$39.99

We've got classic 2006 and early-drinking 2007 Bordeaux, plus Pre-Arrival 2009s on page four. That's red Bordeaux to fit every taste, budget and cellar. And don't forget white Bordeaux, Sauternes and rosés to make every occasion a little more cellar.

2006 CLASSIC BORDEAUX IN STOCK

Hosanna, Pomerol	\$119.00
Palmer, Margaux	\$199.99
93 points <i>WS</i> : "Coffee, plum and spices on the nose follow through to a full body, with lovely fruit and a soft, silky-textured finish."	
Pontet-Canet, Pauillac	\$89.99
95+ points Robert Parker: "The 2006 is a wine to stockpile, especially for those in their thirties and forties..."	
Reserve de Comtesse Lalande	\$39.99
From RP: "This beautiful, velvety, seductive effort offers sweet black cherry and black currant fruit intermixed with notions of forest floor and roasted herbs. Luscious, fruity, savory and long."	

2007 BORDEAUX IN STOCK

Branais-Ducru, St-Julien	\$35.99
Branais-Ducru, St-Julien (1.5L)	\$69.99
91 points <i>Wine Enthusiast</i> .	
Canon-La Gaffelière, St-Emilion	\$59.99
Cantemerle, Haut-Médoc	\$26.99
Cantemerle, Haut-Médoc (1.5L)	\$49.99
As good as their 2006 but ready sooner.	
Cheval Blanc, St-Emilion	\$559.00
Clos Fourtet, St-Emilion	\$49.99
Croix de Labrie, St-Emilion	\$39.99
D'Aiguilhe Querre, Castillon	\$18.99
Domaine du Bouscat "La Gargone"	\$14.99
Fombrauge, St-Emilion	\$17.99
This wine is an absolute steal. Great structure and sweet fruit flavors.	
Les Grand Chenes, Médoc	\$9.99
Another Magrez wine for half the normal price. Quite delicious.	
Haut-Bailly (1.5L)	\$89.99
90-92 points RP: "A dense wine, very much in the line of powerful wines from Haut-Bailly..."	
Haut-Brion, Pessac	\$299.99
Kirwan, Margaux-91 points WE	\$39.99
La Conseillante, Pomerol	\$79.99
Langoa-Barton, St-Julien	\$44.99
Langoa-Barton (1.5L)	\$79.99
94 points and a Cellar Selection, <i>Wine Enthusiast</i> : "This is a great success for the year...For aging."	
Léoville-Las Cases, St-Julien	\$159.99
Léoville-Poyferré, St-Julien	\$39.99
Léoville-Barton, St-Julien	\$59.99
94 points and a Cellar Selection, <i>Wine Enthusiast</i> : "This is a great success for the year, a wine that is dense, characterized by balance	

between sweet fruit and solid tannins."

Malescot-St-Exupéry, Margaux	\$44.99
90 points <i>Wine Spectator</i> : "Offers plum, milk chocolate and light toasty oak aromas. Full-bodied, with delicious fruit, soft, velvety tannins and a medium finish. Very balanced and nicely textured. Enjoy the softness. This seduces you. Best after 2013."	
Margaux, Margaux	\$399.99
Mouton-Rothschild, Pauillac	\$399.99
Pavie-Macquin, St-Emilion	\$39.99
Pétrus, Pomerol	<i>Inquire</i>
Pétrus-Gaia, Bordeaux Supérieur	\$19.99
Stunning value. Famous names.	
Pichon-Baron, Pauillac	\$79.99
Pierrefitte, Lalande-de-Pomerol	\$16.99
So good. Buy cases!	

Pontet-Canet, Pauillac	\$69.99
Pontet-Canet, Pauillac (1.5L)	\$119.99
94 points and an Editors' Choice, <i>WE</i> : "Slowly the potential of this impressive wine is coming out. It is rich, the new wood flavors blending with the ripe blackberry sweetness and tight tannins. Chocolate flavors power through this concentrated wine."	
Rol Valentin, St-Emilion	\$26.99
Seigneurs d'Aiguilhe, Castillon	\$13.99

WHITE BORDEAUX & ROSÉ

2006 Cos d'Estournel Blanc	\$99.99
2007 L'Avocat Blanc*	\$15.99
Fresh citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.	
2008 Bonnet Blanc, Entre-Deux-Mers	\$9.99
2008 Roquefort Bordeaux Blanc*	\$11.99
2008 St-Jean des Graves Blanc*	\$13.99
2009 St-Jean des Graves Blanc*	<i>Inquire</i>
2009 Reynon Vieilles Vignes*	\$13.99
From the famous 2009 vintage! Fabulous.	
2009 Clos Floridene Blanc	\$24.99
2009 La Graside Blanc, Bordeaux	\$9.99
Delicious wine. Figgy nose and lime flavors.	
2009 Rol Valentin Rosé	\$7.99
Lush and delicious.	

SAUTERNES

1975 Suduiraut, Sauternes	\$119.99
1997 D'Yquem (375ml)	\$129.00
1997 Suduiraut, Sauternes	\$69.99
1997 Suduiraut, Sauternes (375ml)	\$34.99
96 points Robert Parker: "A sensational Yquem..."	

2001 Petit-Védrières, Sauternes	\$19.99
2001 Doisy-Védrières, Sauternes	\$49.99
93 points <i>WS</i> : "Lots of lemon curd and vanilla character, with hints of spices. Full-bodied, sweet and very fresh, with a spicy, honey aftertaste. A beautifully balanced Sauternes..."	
2005 De Malle, Sauternes	\$19.99
2005 Rayne-Vigneau, Sauternes	\$29.99
2005 Suduiraut, Sauternes (375ml)	\$29.99
2006 Climens, Sauternes	\$69.99
2006 Climens, Sauternes (375ml)	\$39.99
96 points and one of <i>Wine Enthusiast's</i> Top 100 Cellar Selections of 2009: "Beautiful aromas of orange zest are followed by gingerbread, caramel and crème brûlée flavors. This is a beautiful, rich, smoothly dense wine with a core of botrytis, spice and vivid fresh citrus acidity. Cellar Selection."	

2006 Rieussec, Sauternes (375ml)	\$29.99
2007 Carmes de Rieussec	\$29.99
2007 Climens, Sauternes	\$149.99
2007 Clos Haut-Peyraguey	\$49.99
2007 Clos Haut-Peyraguey (375ml)	\$24.99
2007 Coutet (375ml)	\$29.99
2007 Guiraud, Sauternes (375ml)	\$24.99
2007 Haut Charmes (375ml)	\$14.99
Baby d'Yquem. Fabulous wine.	

2007 L'Avocat, Cérons (500ml)	\$16.99
L'Avocat has been quietly making this original style of late harvest Sémillon for more than 150 years. The 2007 offers an arresting bouquet of citrus, apricot and candied citrus with good, lively acidity and clean, lemony fruit.	

2007 Lafaurie-Peyraguey (375ml)	\$24.99
2007 Lafaurie-Peyraguey	\$49.99
94 points and an Editors' Choice, <i>Wine Enthusiast</i> : "A beautifully ripe wine, layered with the richest fruit, the acidity offering a bright moment within the richness. Botrytis is there, like a hard core for the pillow of ripe apricots, lychees, spice and fine freshness."	

2007 Petit-Védrières (375ml)	\$9.99
2007 Sigalas-Rabaud, Sauternes	\$39.99
94 points <i>Wine Enthusiast</i> : "A beautifully ripe wine, layering all the dense botrytis of the vintage with freshest acidity..."	

2007 Suduiraut, Sauternes	\$79.99
97 points and a Cellar Selection, <i>Wine Enthusiast</i> : "Powered by dry botrytis, this is a wine with immense potential. It has weight, complexity and richness, all under the cloak of botrytis. To leaven the power, there is acidity, but this is certainly for aging."	

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

CABERNET SAUVIGNON

2001 Burgess, Napa	\$29.99
2001 Girard, Napa	\$19.99
2001 Mayacamas, Napa	\$54.99
2001 Robert Mondavi "Reserve"	\$79.99
2004 Amici, Napa	\$34.99
2004 Dunn, Howell Mountain	\$84.99
2004 Hestan "Meyer"	\$39.99
2004 Smith-Madrone, Napa	\$34.99
2005 Chalk Hill, Sonoma	\$39.99
2005 Schweiger, Spring Mountain	\$32.99
2005 Silver Oak, Napa	\$89.99
2006 Altamura, Napa	\$74.99
2006 Anderson's CV "Reserve"	\$49.99
2006 Antinori "Antica"	\$49.99
2006 Ch Montelena "Estate"	\$104.99
2006 Geyser Peak, Alex Valley	\$11.99
2006 Krutz Family "Stage Coach"	\$59.99
2006 Robert Mondavi, Oakville	\$29.99
2006 Sequoia Grove, Napa	\$29.99
2006 Silver Oak, Alexander Valley	\$59.99
2006 Souverain, Alexander Valley	\$15.99
2007 Anderson's CV "Eloge"	\$74.99
2007 Anderson's CV "Reserve"	\$64.99
2007 Avalon, Napa	\$11.99
2007 BV "Georges de Latour"	\$79.99
2007 BV "Tapestry"	\$44.99
2007 BV, Rutherford	\$24.99
2007 Beringer "Private Reserve"	\$99.99
2007 Buehler, Napa	\$19.99
2007 Cannonball, California	\$12.99
2007 Carpe Diem, Napa	\$21.99
2007 Cliff Lede, Stags Leap District	\$56.99
2007 Cloverdale, Alex Valley	\$19.99
2007 Columbia Crest "Reserve"	\$34.99
2007 Cuvaison, Napa	\$29.99
2007 Far Niente, Oakville	\$99.00
2007 Faust, Napa	\$39.99
2007 Flora Springs "Trilogy"	\$44.99
2007 Groth, Napa	\$34.99
2007 Groth "Reserve"	\$89.99
2007 Hall "Kathryn Hall"	\$74.99
2007 Hall, Napa	\$36.99
2007 J Davies, Diamond Mtn	\$69.99
2007 Joseph Carr, Napa	\$19.99
2007 Joseph Phelps "Insignia"	\$159.99
2007 Kirkham Peak, Napa	\$17.99
2007 Lail "J Daniel Cuvee"	\$119.99
2007 Ledgewood Creek, Napa	\$16.99
2007 Long Meadow Ranch, Napa	\$21.99

2007 Merryvale "Profile"	\$99.99
2007 Moffett "Reserve"	\$49.99
2007 Napanook, Napa	\$41.99
2007 Paul Hobbs, Napa	\$69.99
2007 Poem Cellars "Elope"	\$64.99
2007 Provenance, Rutherford	\$29.99
2007 Robert Craig, Howell Mtn	\$79.99
2007 Robert Craig, Mount Veeder	\$69.99
2007 Robert Mondavi "Reserve"	\$109.99
2007 Robert Mondavi, Napa	\$19.99
2007 Rodney Strong "Symmetry"	\$39.99
2007 Round Pond, Rutherford	\$44.99
2007 Seventy Five, North Coast	\$19.99
2007 Shafer "One Point Five"	\$64.99
2007 Stag's Leap "Artemis"	\$39.99
2007 Sterling "SVR"	\$27.99
2007 The Show, California	\$11.99
2007 Turnbull, Napa	\$32.99
2007 Twenty Bench, Napa	\$15.99
2007 Watkins Family "Nuns Cliff"	\$24.99
2007 Wild Horse, Paso Robles	\$16.99
2008 Bogle, California	\$8.99
2008 Bonterra, Mendocino-Lake	\$11.99
2008 Caymus, Napa	\$59.99
2008 Chappellet "Signature"	\$44.99
2008 Coho "Headwaters"	\$36.99
2008 Decoy, Napa	\$19.99
2008 Hobo Wine, Alexander Valley	\$17.99
2008 J Lohr "Seven Oaks"	\$12.99
2008 Joel Gott "815 Blend"	\$13.99
2008 Kalinda, Napa	\$17.99
2008 Lewis Cellars, Napa	\$76.99
2008 Louis M Martini, Sonoma	\$11.99
2008 McManis, California	\$8.99
2008 Snowden "Reserve"	\$74.99
2008 Snowden "The Ranch"	\$39.99

MERLOT

2007 Cakebread, Napa	\$54.99
2006 Hall, Napa	\$24.99
2009 Avalon, Napa	\$10.99
2008 McManis, California	\$7.99
2006 Rombauer, Napa	\$27.99
2007 Flora Springs, Napa	\$16.99
2007 Pahlmeyer, Napa	\$69.99
2008 Tangle Oaks, Napa	\$14.99
2007 Duckhorn, Napa	\$49.99
2005 Sterling "Three Palms"	\$29.99
2008 Paloma, Napa	\$54.99
2009 MSH Cellars, Rutherford	\$9.99

PINOT NOIR

2006 Ambullneo "Bulldog"	\$49.99
2006 Pahlmeyer "Jayson"	\$39.99
2007 Andrew Rich, Willamette Vly	\$19.99
2007 C&T Cellars "Patio"	\$19.99
2007 Cambria "Julia's"	\$18.98
2007 Clos La Chance, Santa Cruz	\$22.99
2007 Elke "Donnelly Creek"	\$25.99
2007 Evesham Wood "Illaha"	\$27.99
2007 Lemelson "Thea's Selection"	\$19.99
2007 MacPhail "Ferrington"	\$42.99
2007 MacRostie "Wildcat Mtn"	\$29.99
2007 MacRostie, Carneros	\$19.99
2007 Saintsbury, Carneros	\$23.99
2008 Alta Maria, Santa Maria	\$22.99
2008 Au Bon Climat, Santa Barbara	\$19.99
2008 Belle Glos "Clark & Tele"	\$34.99
2008 Belle Glos "Las Alturas"	\$34.99
2008 Belle Glos "Meiomi"	\$19.99
2008 Bishop's Peak, Central Coast	\$12.99
2008 Brewer-Clifton "Mt. Carmel"	\$49.99
2008 Cherry Pie "Stanley Ranch"	\$44.99
2008 J Swan "Cuvée de Trois"	\$28.99
2008 Kent Rasmussen "Esoterica"	\$16.99
2008 La Crema, Sonoma Coast	\$19.99
2008 MacMurray, Central Coast	\$14.99
2008 Mark West, California	\$9.99
2008 McHenry "Estate"	\$22.99
2008 Melville, Sta Rita Hills	\$27.99
2008 Napa Cellars, Napa	\$14.99
2008 Ponzi "Tavola"	\$19.99
2008 Poppy, Monterey	\$11.99
2008 Purisima Canyon, Sonoma	\$13.99
2008 Sonoma Coast "Freestone"	\$29.99
2008 Walter Hansel "Estate"	\$31.99
2008 Walter Hansel "South Slope"	\$35.99
2008 Wild Horse, Central Coast	\$17.99
2009 Banshee, SLH	\$19.99
2009 Byron, Santa Barbara	\$14.99
2009 Evesham Wood, Willamette	\$17.99
2009 Luli, Santa Lucia Highlands	\$19.99
2009 MacKenzie "Reserve"	\$15.99
2009 Mark West, SLH	\$13.99
2009 Patricia Green "K&L Cuvée"	\$24.99
2009 Pellegrini, Russian River	\$17.99
2009 Redtree, California	\$6.99
2009 Talbott "Logan"	\$21.99

SYRAH & PETITE SIRAH

2004 Meyer Family, Mendocino	\$19.99
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K&L carries a number of small, adventurous, boutique producers from the US's top wine regions as well as up-and-coming locales. This is just a sample of our inventory. Go online for more.

2005 Ambullneo "Howling"	\$49.99
2006 Shafer "Relentless"	\$69.99
2007 A Murray "Tous les Jours"	\$12.99
2007 Bonny Doon "Le Pousseur"	\$14.99
2007 DuMol, Russian River	\$57.99
2007 Eric Kent "Dry Stack"	\$39.99
2007 Eric Kent "Kalen's"	\$39.99
2007 Erna Schein Petite Sirah	\$17.99
2007 JC Cellars "Fess Parker"	\$27.99
2007 Maranet, Russian River	\$29.99
2007 Prospect 772 "The Brawler"	\$29.99
2008 Alban "Patrina"	\$49.99
2008 Bogle Petite Sirah	\$9.99
2008 Holus-Bolus, Santa Ynez	\$22.99
2008 Lewis Cellars, Napa	\$62.99
2008 McManis Petite Sirah	\$9.99
2008 Neyers "Old Lakeville Road"	\$32.99

ZINFANDEL

2002 J Swan "Mancini Ranch"	\$15.99
2005 J Swan "Zeigler Vineyard"	\$24.99
2006 Rosenblum "Richard Sauret"	\$18.99
2006 Sbragia "Gino's Vineyard"	\$19.99
2007 Four Vines "Old Vine Cuvée"	\$10.99
2007 Kalinda, El Dorado	\$12.99
2007 Neyers "Tofanelli"	\$32.99
2007 Ridge "Benito Dusi Ranch"	\$27.99
2007 Storybook Mtn "Antaeus"	\$36.99
2008 Ancient Peaks, Paso Robles	\$14.99
2008 Decoy, Napa	\$19.99
2008 DeLoach "Estate"	\$14.99
2008 Ridge "Lytton Springs"	\$27.99
2008 Seghesio "Old Vines"	\$29.99
2008 Sextant, Central Coast	\$14.99
2008 Urbanite "Clos de Cal"	\$11.99
2009 Foxglove, Paso Robles	\$12.99
2009 Ridge "Three Valleys"	\$19.99
2009 Seghesio, Sonoma	\$19.99
2009 Shenandoah "Special Reserve"	\$9.99
Rosenblum "Vintner's XXXII"	\$9.99

MISC REDS

2006 Brassfield "Eruption"	\$11.99
2006 Philo Ridge "CORO"	\$25.99
2007 Bogle "The Phantom"	\$14.99
2007 Jade Mountain "La Provençal"	\$9.99
2008 Infinity Syrah-Grenache	\$10.99
2008 Lioco "Indica"	\$16.99
2008 Tablas Creek	
"Esprit de Beaucastel Rouge"	\$44.99
2009 Happy Canyon "Chukker"	\$12.99

2009 Orin Swift "The Prisoner"	\$34.99
2009 Red Shed Syrah-Grenache	\$13.99
Marietta "Old Vine Red Lot #53"	\$9.99
Sean Thackrey "Pleiades XIX"	\$23.99
Urbanite Cellars "Redart"	\$9.99

CHARDONNAY

2006 J Vineyards, Russian River	\$19.99
2006 Sonoma-Cutrer, Sonoma	\$21.99
2007 Arrowood "Reserve Speciale"	\$34.99
2007 Cambria "Katherine's"	\$16.99
2007 Ch St Jean "Belle Terre"	\$24.99
2007 DuMol "Chloe"	\$64.99
2007 DuMol, Russian River	\$54.99
2007 Flora Springs	
"Barrel Fermented"	\$17.99
2007 Olivet Lane, Russian River	\$19.99
2007 Ridge "Monte Bello"	\$49.99
2008 Acacia, Carneros	\$14.99
2008 Alta Maria, Santa Maria	\$22.99
2008 Benziger "Sangiagomo"	\$13.99
2008 Beringer "Private Reserve"	\$26.99
2008 Bernardus, Monterey	\$18.99
2008 Brewer-Clifton "Mt Carmel"	\$49.99
2008 Byron, Santa Maria	\$18.99
2008 Carmel Road, Monterey	\$11.99
2008 Cazar, Sonoma Coast	\$17.99
2008 Chalone, Estate	\$19.99
2008 Clos Pegase "Mitsuko's"	\$19.99
2008 Columbia Crest Grand Estates	\$9.99
2008 Dom Alfred "Stainless Steel"	\$12.99
2008 Fort Ross "Fort Ross"	\$24.99
2008 Gainey, Sta Rita Hills	\$19.99
2008 Grgich Hills, Napa	\$33.99
2008 Hanzell, Sonoma	\$54.99
2008 Hess Collection "Su'Skol"	\$17.99
2008 Hess Select, Monterey	\$8.99
2008 Iron Horse, Green Valley	\$19.99
2008 Jordan, Russian River	\$27.99
2008 La Crema, Sonoma Coast	\$16.99
2008 Lander-Jenkins, California	\$9.99
2008 Lucia, Santa Lucia Highlands	\$39.99
2008 MacRostie, Sonoma Coast	\$19.99
2008 Melville "Estate-Verna's"	\$18.99
2008 Mer Soleil "Silver"	\$19.99
2008 Mount Eden, Arroyo Seco	\$18.99
2008 Newton "Red Label"	\$16.99
2008 Patz & Hall, Sonoma Coast	\$26.99
2008 Shafer "Red Shoulder Ranch"	\$44.99
2008 Stags' Leap, Napa	\$23.99
2008 Stuhlmuller "Estate"	\$20.99

2008 Talbott "Logan"	\$15.99
2008 Walter Hansel "Cahill Lane"	\$35.99
2008 Walter Hansel "Diamond"	\$21.99
2009 Au Bon Climat, Sta Barbara	\$16.99
2009 Buehler, Russian River	\$12.99
2009 Cakebread, Napa	\$34.99
2009 Calera, Central Coast	\$13.99
2009 Ch St Jean, Sonoma	\$11.99
2009 Far Niente, Napa	\$44.99
2009 Four Vines "Naked"	\$10.99
2009 Foxglove, Central Coast	\$11.99
2009 Freemark Abbey, Napa	\$16.99
2009 Kalinda, Santa Barbara	\$18.99
2009 MSH Cellars, Rutherford	\$9.99
2009 Napa Cellars, Napa	\$14.99
2009 Neyers, Carneros	\$25.99

SAUVIGNON BLANC

2007 Amici, Napa	\$12.99
2008 Grgich Hills Fumé Blanc	\$23.99
2008 Wildhurst "Reserve"	\$8.99
2009 Brander, Santa Ynez Valley	\$12.99
2009 Cakebread, Napa	\$24.99
2009 Decoy, Napa	\$17.99
2009 Dry Creek Vineyard, Sonoma	\$9.99
2009 Duckhorn, Napa	\$26.99
2009 Geyser Peak, California	\$7.99
2009 Hall Vineyards, Napa	\$19.99
2009 Honig, Napa	\$13.99
2009 Lewis Cellars, Napa	\$34.99
2009 MSH Cellars, Yountville	\$9.99
2009 Pomelo, California	\$8.99
2009 Provenance, Rutherford	\$17.99
2009 Robert Biale "Pollo Bianco"	\$28.99
2009 St Supéry, Napa	\$14.99

MISC WHITES

NV Sokol Blosser "Evolution"	\$13.99
2008 Bridlewood Viognier	\$14.99
2008 Ch Ste Michelle-Dr. Loosen	
"Eroica"	\$17.99
2008 L'Uvaggio Vermentino	\$10.99
2009 Alban Viognier	\$24.99
2009 Chemistry White Blend	\$12.99
2009 Conundrum White Blend	\$18.99
2009 Freemark Abbey Viognier	\$17.99
2009 K Vintners Viognier	\$19.99
2009 King Estate Pinot Gris	\$14.99
2009 Pacific Rim Riesling	\$8.99
2009 Pine Ridge Chenin-Viognier	\$10.99

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MISC TUSCANY

2009 Maritma "4 Old Guys" Sangiovese-Outstanding Value!	\$7.99
2007 Castello d'Albola Chianti Classico-91 points WS & Top 100	\$13.99
2007 Ferrero Rosso di Montalcino*	\$17.99
2007 Nipozzano Chianti Rufina Riserva-91 points WS & Top 100	\$18.99
2007 Tenuta di Biserno Insoglio del Cinghiale-92 points RP	\$18.99
2008 Rocca di Montegrossi Chianti Classico*-92 points RP	\$19.99
2007 La Maialina Chianti Classico Riserva-92 points RP	\$19.99
2007 Felsina Chianti Classico	\$19.99
2007 Fontodi Chianti Classico-92 points ST	\$27.99
2007 Antinori "Tenuta Guado al Tasso Il Bruciato"	\$29.99
2005 Castello di Ama Chianti Classico	\$29.99
2005 Rocca di Montegrossi "Geremia"*-93 points RP	\$34.99
2006 Rocca di Montegrossi "San Marcellino" Chianti*	\$39.99
93 points Robert Parker's <i>Wine Advocate</i> : "The 2006 Chianti Classico Vigneto San Marcellino is a dark, brooding wine imbued with tons of dark fruit, smoke, tar and scented French oak, all of which come together in a powerful style. The wine needs a few years for the oak to come together and for the tannins to soften, but it should drink beautifully once it has had time to come together."	
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2004 La Velona Brunello di Montalcino Riserva-94 points RP	\$34.99
2005 Poggio il Castellare Brunello di Montalcino-93 points WS	\$39.99
2007 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2005 Lisini Brunello di Montalcino	\$49.99
2004 Banfi Brunello di Montalcino-93 points WS	\$49.99
2005 Costanti Brunello di Montalcino-93 points RP	\$59.99
2007 Tenuta Sette Ponti "Oreno"-96 points WE	\$59.99
2004 Banfi "Poggio alle Mura" Brunello di Montalcino	\$62.99
94 points <i>Wine Spectator</i> .	
2004 La Gerla "Gli Angeli" Brunello di Montalcino-5* St. Clair	\$71.99
2005 Siro Pacenti Brunello di Montalcino-92 points RP	\$74.99
2004 Lisini "Ugolaia" Brunello di Montalcino-94 points RP	\$84.99
2004 Costanti Brunello di Montalcino Riserva-94 points RP	\$89.99
2004 Casteljiocondo Brunello di Montalcino Riserva	\$99.99
95 points <i>Wine Spectator</i> .	

MISC PIEDMONT

2008 Fontanafredda "Briccotondo" Barbera	\$8.99
2009 La Corte "Preludio" Moscato d'Asti*	\$11.99
2009 La Corte "Lunae" Brachetto*	\$12.99
2007 Icardi "L'Aurora" Cortese	\$13.99
2005 Terre di Barolo "Essenze" Barolo-92 points WS	\$19.99
2004 Travaglini "Gattinara"	\$29.99
2006 Angelo Germano Barolo	\$32.99
2005 Ruggeri Corsini "Corsini" Barolo*	\$37.99
2004 Ca' del Baio "Valgrande" Barbaresco-90 points RP	\$44.99
2007 Ca' del Baio "Asili" Barbaresco	\$46.99
2001 Travaglini "Gattinara" Riserva	\$54.99

2006 Elio Grasso Ginestra "Casa Mate" Barolo-96 points RP	\$64.99
2004 Schiavenza "Bricco Ceretta" Barolo-92 points RP	\$69.99
2001 Cabutto "Sarmassa" Barolo Riserva del Fondatore	\$74.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2008 Contesa Vino Sfuso Rosso	\$6.99
2009 I Stefanini "Selese" Soave*	\$8.99
Stuning value for a superb Soave that has excellent richness and balance!	
2008 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2009 Blason Pinot Grigio*-1 glass GR	\$9.99
2009 Blason Cabernet Franc*	\$9.99
2008 Ermacora Pinot Bianco*-1 glass GR	\$9.99
Perfectly balanced, this Pinot Bianco has incredible depth, concentration and focus, with a hint of green apples and good acidity. Rich and creamy, with custard-like flavors, it is full-bodied on the palate and has balance, complexity and character.	
2008 I Stefanini "Monti de Toni" Soave Classico*	\$14.99
2009 Niklas Schiava	\$15.99
2009 Collestefano Verdicchio di Matelica	\$15.99
No malolactic fermentation keeps this wine fresh and bright, with fine acid and structure. A pale yellow wine with greenish tones and a delicate scent of country herbs and apple, its taste has a fresh sour trace which makes this wine particularly fragrant and food friendly.	
2009 Santa Margherita Pinot Grigio	\$19.99
2007 La Monacesca Verdicchio di Matelica	\$20.99
2005 Brigaldara Amarone	\$48.99
2004 Brigaldara "Case Vecie" Amarone-94 points RP	\$69.99
2001 Bertani Amarone	\$69.99
2008 Jermann Pinot Grigio	\$21.99

PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

2007 San Francesco Cirò	\$12.99
2009 Fujanera "Arrocco" Nero di Troia*	\$12.99
The Arrocco is loaded with blackberry fruit, but it isn't like a bunch of blackberry jam, there is something more exotic, lilted, inviting and lingering, with a higher tone to it rather than just simple fruit. It smells of wildness subtly layered in. No wood aging, only stainless steel, yet on the palate the wine is luxuriant and supple, with power, depth and significant weight at only 13.5% alcohol.	
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2008 Murgo Etna Bianco	\$15.99
2008 Gulfi Cerasuolo di Vittoria	\$16.95
2007 Antano Milziade Rosso di Montefalco-90 points RP	\$24.99
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99
2005 Cantina Santadi "Shardana"-94 points RP	\$29.99
2007 Passopisciaro "Guardiola" Chardonnay	\$29.99
2005 Benanti "Serra della Contessa" Etna Rosso-93 points WA	\$39.99
2005 Antano Milziade Sagrantino di Montefalco-93 points RP	\$49.99
2004 Antonelli "Chiusa di Pannone" Sagrantino-3 glasses GR	\$49.99

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

CHABLIS

2006 Joseph Drouhin Chablis Grand Cru "Vaudesir"	\$49.99
2007 Dom. Vocoret Chablis 1er Cru "La Foret"	\$19.99
2008 Dom. Seguinot-Bordet Chablis	\$15.99
2008 Château de Maligny Chablis Vieilles Vignes	\$17.99
2008 Dom. J-M Brocard Chablis Vieilles Vignes	\$24.99
2008 Drouhin-Vaudon Chablis	\$20.99
2009 Château de Maligny Chablis 1er "Montée de Tonnerre"	\$26.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2005 Antonin Rodet Côte de Beaune-Villages	\$18.99
2005 Dom. Chapelle Santenay 1er Cru "Beaurepaire"*	\$29.99
2006 Dom. Desertaux-Ferrand Bourgogne Rouge	\$16.99
2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"*	\$119.95
2006 Dom. Lignier-Michelot Morey-St-Denis 1er "Charmes"	\$56.99
2006 Dom. Olivier Guyot Marsannay "La Montagne"	\$29.99
2007 Dom. Olivier Guyot Bourgogne Rouge	\$19.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Fremiets"	\$56.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets"	\$74.99
2007 Dom. de Courcel Pommard 1er Cru "Fremiers"	\$72.99
2007 Dom. de Courcel Pommard 1er Cru "Epenots"	\$79.99
2007 Dom. de Courcel Pommard 1er Cru "Rugiens"	\$86.99
2007 Dom. Fèry Côte de Nuits-Villages "Clos de Magny"*	\$23.99
2007 Dom. Anne Gros Richebourg Grand Cru	\$279.95
2007 Dom. Fèry Vougeot 1er Cru "Les Cràs"*	\$59.99
2007 Dom. Chezeaux (Ponsot) Cham-Musigny 1er "Charmes"	\$59.99
2007 Dom. B. Clair Gevrey-Chambertin 1er "Clos St-Jacques"	\$149.95
2008 Dom. Lequin-Colin Bourgogne Rouge*	\$13.99
2008 Dom. Paul Pillot Chass-Montrachet 1er "Clos St-Jean"*	\$29.95
2008 Maison Champy Volnay*	\$34.99
2008 Maison Champy Chorey-lès-Beaune*	\$19.99
2008 Dom. Marius Delarche Pernand-Vergelesses Rouge*	\$21.99
2008 Dom. M. Delarche Pernand-Verg. 1er "Iles des Vergelesses"	\$32.99
2008 Maison Champy Pernand-Verg. "Clos de Bully" Rouge	\$19.99
2008 Maison Champy Pernand-Verg. 1er "Les Fichots" Rouge	\$23.99
2008 Dom. Marius Delarche Corton-Renardes Grand Cru*	\$54.99
2008 Dom. Chicotot Bourgogne Pinot Noir*	\$17.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"	\$46.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Vaucrains"*	\$54.99
2008 Maison Champy Chambolle-Musigny*	\$46.99
2008 Dom. Varoilles Gevrey-Chambertin "Clos Meix Ouches"*	\$49.95
2008 Dom. Chezeaux (Ponsot) Clos St-Denis "Trés VV"	\$179.95
2008 Dom. Varoilles Vosne-Romanée 1er Cru "Clos Varoilles"*	\$64.99

WHITE BURGUNDY

NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2006 Dom. Alain Gras Saint-Romain	\$19.99
2006 Dom. Philippe Colin St-Aubin 1er Cru "Les Combes"	\$29.99
2006 Henri Boillot Chassagne-Montrachet 1er "Chenevottes"	\$69.99

2007 Dom. Ramonet Bourgogne Aligoté	\$23.99
2007 Dom. Fèry Bourgogne Aligoté*	\$18.99
2007 Dom. Lequin-Colin Chassagne-Montrachet "Clos Devant"	\$29.99
2007 Dom. Niellon Chassagne-Montrachet	\$42.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Maltroie"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Chaumées"	\$69.99
2007 Dom. Ramonet Chassagne-Montrachet Blanc	\$47.99
2007 Dom. Ramonet Chassagne Montrachet 1er "Chaumées"	\$64.99
2007 Dom. Ramonet Chassagne-Montrachet 1er "Morgeot"	\$64.99
2007 Dom. Ramonet Chassagne-Montrachet 1er "Boudriotte"	\$76.99
2007 Dom. Ramonet Puligny-Montrachet "Enseignères"	\$47.99
2008 Dom. Niales Mâcon-Villages	\$12.99
2008 Maison Champy Mâcon-Villages*	\$12.99
2008 Maison Champy Bourgogne Chardonnay "Signature"*	\$17.99
2008 Jacques Bavard Rully Blanc*	\$19.99
2008 Jacques Bavard Bourgogne Aligoté*	\$13.99
2008 Jacques Bavard Montheilie Blanc*	\$23.99
2008 Jacques Bavard St-Romain Blanc*	\$23.99
2008 Jacques Bavard Meursault*	\$34.99
2008 Jacques Bavard Puligny-Montrachet 1er "Champs Gains"*	\$54.99
2008 Dom. Marius Delarche Pernand-Vergelesses Blanc*	\$24.99
2008 Dom. Marius Delarche Corton-Charlemagne*	\$69.95
2008 Dom. Paul Pillot St-Aubin 1er Cru "Charmois"	\$29.99
2008 Maison Champy St-Aubin 1er "Murgers Dents De Chien"*	\$32.99
2008 Dom. Paul Pillot Chassagne-Montrachet*	\$36.99
2008 Dom. Paul Pillot Chassagne-Montrachet 1er Cru "Grande Ruchottes"*	\$49.95
2008 Dom. Paul Pillot Chassagne-Montrachet 1er Cru "Caillerets"*	\$49.95
2008 Dom. Paul Pillot Chassagne-Montrachet 1er Cru "Grande Montagne"*	\$46.99
2008 Dom. Paul Pernot Meursault 1er "Piece Sous les Bois"*	\$57.99
2009 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers"*	\$19.99
2009 Dom. Renaud Mâcon-Charnay*	\$12.99
2009 Dom. Renaud St-Veran*	\$14.99

BEAUJOLAIS

2009 Georges Duboeuf Beaujolais-Villages	\$7.99
2009 Maison Louis Tête Beaujolais-Villages "Le Pot"	\$10.99
2009 Château de Pizay Morgon*	\$13.99
2009 Dom. Dupeuble Beaujolais	\$14.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Georges Duboeuf Julienas "La Trinquée"	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Georges Duboeuf Saint-Amour "Cuvée Saint-Valentin"	\$15.99
2009 Château La Tour du Bief (Georges Duboeuf) Moulin-à-Vent	\$16.99

Getting to Know: Amy Wesselman

Amy Wesselman is one half of the philosopher duo—with her husband David Autrey—behind Oregon's Westrey Wine Company, a growing favorite among K&L's staff and customers for quality and value. Amy and David own and farm the Oracle Vineyard in the Dundee Hills, and also source fruit from some of Oregon's top vineyard sites, including "Justice Vineyard" in the Eola-Amity Hills (owned and farmed by the folks from Bethel Heights). They make wines that have a distinctively "Oregon" personality, with great acidity and land-driven character. Read more about Westrey here, and then visit our blog—Blog.KLWines.com—for a video interview with Amy and to purchase their wines.



Name: Amy Wesselman

Winery: Westrey Wine Company

Number of years in business: 18

How would you describe your winemaking philosophy?

We focus on crafting elegant Pinot Noir wines, fruit-driven Burgundian-style Chardonnay and crisp, refreshing Pinot Gris. The wines are designed to be balanced and age-worthy, always complementing and enlivening the food with which they are served.

What wines or winemakers helped influence your philosophy?

Jacques Seysses of Domaine Dujac, Jean-Pierre de Smet of Domaine de l'Arlet, David Lett of the Eyrie Vineyards and Terry Casteel of Bethel Heights Vineyards.

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

We farm 22 acres on our own property at Oracle Vineyard in the Dundee Hills. Nonetheless, it is the Abbey Ridge Pinot Noir, grown by Bill and Julia Wayne next door to us that wows me year after year. They planted their vineyard in 1977, and there's just no way to replace the complexity and depth of old vine material. Only seven acres at Oracle were planted in 1977, and we are very lucky to have those in our quiver, but most of our vineyard has been planted since we acquired the property in 2000.

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

I have always enjoyed wines that allow the fruit to show through first and foremost. Especially now that I farm myself, it is always compelling to try and capture the essence of what you have worked so hard to grow into the form [of] a bottle. One thing I will always remember and continue to apply in my winemaking is a piece of very good advice from Jacques Seysses during the year we interned in Burgundy: if Pinot Noir is not balanced when you bottle it, it will never be balanced. He was all about

building structure and balance into Pinot Noir and letting the natural fruit flavor hang on that strong and balanced frame.

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

There's nothing like a "lambic" (as my kids call rack of lamb) to go with Pinot Noir.

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

I'm pretty much a stick in the mud when it comes to the Burgundian varieties and techniques. I don't foresee us planting any Tempranillo unless my seven-year-old twins have something up their sleeves.

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

For sure. It's frighteningly common to see winemakers chasing after scores, both here and in Europe. We're not about making big, extracted, alcoholic Pinots, though that style is what stands out in a line up at a blind tasting. That's why we generally don't send our wines off to the critics for scoring.

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

Other Oregon wines are fun to enjoy, but I'm personally a big Rhône hound and I love Spanish wines.

Do you collect wine? If so, what's in your cellar?

We do have lots of wine in our "cellar"—that's using the term loosely...it's really just a big pile in the corner of our warehouse. There's lots of Burgundy, Rhône, Oregon, Champagne, Spanish, Riesling and old Eyrie wines.

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

Well, the recession has been hard on everyone, but we've always tried to keep our pricing fair, and I think that has helped us. The 2010 vintage was very small, but quality is very high. I think that will help people catch up on selling through vintages.



Photos from top to bottom: Amy Wesselman; Oracle Vineyard in the Willamette Valley's Dundee Hills; Westrey's 2008 "Justice Vineyard" Pinot Noir.

JIMMY C'S VIEW DOWN UNDER

Resolution #6: Drink Outside Your Comfort Zone

Now you have to understand, I've been with K&L for over 20 years, and have tasted a lot of wine. I mean, jeez, I hang out with Eric Story and taste wines from Greece and Croatia on a regular basis. And Greg St. Clair and "Guido" (Mike Parres) have been putting the gazillion Italian varieties that exist in front of us for years. And of course, let's not forget the noble Poulard from the Jura or Pineau d'Aunis from the Loire. So, when it comes to drinking/tasting wine, I'm fearless. Now out of my comfort zone...that would probably involve a "Snuggie" and bad wine-in-a-box. And though I've just discovered there's the "Snuggie Sutra," it just seems like an evening that can only end up poorly.

That said, there are wines in the Commonwealth category that might be outside your comfort zone. They're not as "out there" as the wines I mentioned above, but there's more to the category than New Zealand Sauv Blanc and Aussie Shiraz. So this New Year's, I'd like to steer you in the direction of some less thought of varieties and styles than you would normally think of from Australia, New Zealand and South Africa.

2010 Gemtree "Moonstone" Savagnin McLaren Vale South Australia (\$12.99) This wine was originally sold as Albariño (as were wines from the same grape made by many other Australian producers) until it was found, through DNA testing, to be Savagnin a grape from the Jura in France. A slight difference in the shape of the grape cluster was the tip off that led to the discovery. In any event, the wine has a nose that offers notes of green melon, citrus, a hint of wild fennel and a mineral accent. On the palate, there is zesty acidity, a chalky texture and a round, creamy middle that leads to a long finish. 13% ABV.

2010 Mitolo "Jester" Vermentino McLaren Vale South Australia (\$13.99) Mitolo has been knocking it out of the park over the years with red wines made under the direction of Ben Glaetzer. So it's not surprising that they would do the same with the release of the first white wine produced there. What is surprising is that it would be Vermentino at just 10% ABV! Bright, clean and crisp, that's what this wine is about. The bouquet shows aromas of pear, green melon, lemon pith, apple and a dash of fresh cilantro. On the palate, there is snappy acidity with flint and wet stone nuances and good texture and length.

2009 Mission Estate Winery Syrah Hawkes Bay New Zealand (\$12.99) Syrah is not a grape that's too obscure, but generally people think of Sauvignon Blanc and, more frequently, Pinot Noir when they're talking about New Zealand. But the North Island, specifically Hawkes Bay, is where the "darker reds," (Syrah, Cabernet Sauvignon and other Bordeaux varieties) grow well. This is a lovely introduction to the style of Syrah/Shiraz that comes from there, and at a very reasonable price. The wine is all tank-fermented, so it's a very accessible, fruit-forward style to enjoy now and for a few years. The wine has Syrah's classic aromas of cracked black pepper, with bright, fresh boysenberry and blackberry notes, along with earth and a hint of licorice. All this leads to a juicy, long finish with fine supporting tannins. 13.5% ABV.

2009 A.A. Badenhorst "Secateurs" Red Rhône Blend Swartland South Africa (\$16.99) This wine is part of Adi Baden Horst's debut release in the United States. I first met Adi while he was the winemaker at Rustenberg, which if you've read my column you know is one of my favorite and one of the most consistent producers from South Africa. He also spent time working in California, as well as completing stints with Château Angélus in Bordeaux and Alain Graillot in the Rhône. In addition to creating his new label, he is part of the consulting team at the new property Glenelly (neighbors to Rustenberg), which was founded by May-Eliane de Lencquesaing from Pichon-Lalande. Ya' think the guy can make wine? The "Secateurs" is sourced from old, un-irrigated bush vines on granite soils and is a blend of 58% Shiraz, 15% Cabernet Sauvignon, 14% Cinsault, 8% Mourvèdre, 4% Grenache and 1% Carignane. The Swartland seems to be the region that is best suited to making Southern Rhône style blends (okay, there's a little Cabernet here), as opposed to the 100% Syrah wines from Stellenbosch or Paarl. Handmade in limited quantities from selected vineyards and using traditional winemaking techniques, the grapes are co-fermented in concrete tanks and then pressed to older French oak casks for 14 months. The nose has notes of smoky raspberry, dark plum, red licorice, clove and white pepper. On the palate, there are supple but fine-grained tannins that give excellent structure and support to the wine with good grip and fine length.

"So this New Year's, I'd like to steer you in the direction of some less thought of varieties and styles than you would normally think of from Australia, New Zealand and South Africa."

Jimmy C

“So I encourage you to seek out any wines with Spanish and Portuguese names. And my resolution this year will be to find the most interesting, compelling and gulpable wines to entice you...”

RESOLUTION #7 *Que Te Hagas Bilingüe*

Feliz Año Nuevo! Les digo una cosa. Hay que hacerse bilingüe. ¿Me siguen, queridos lectores? Alright, that was just a little taste of *Español* to bring in the New Year. Basically, I was saying that in 2011 you ought to make an effort to be bilingual. I am not referring to studying a new language, though that, of course, is worthwhile, and I would not discourage anyone from doing so. Rather, I'm suggesting you become bilingual, or even trilingual (or more) in your wine buying habits. I know how it is: you really like a certain country or region's wines, and you settle into your comfort zone drinking a lot of whatever it is at home. I'm the same way. But the wine scene is so young in Chile, Argentina, Portugal and Spain, and so dynamic, that it shouldn't be overlooked. The minute that you think you know all 67 DOs in Spain, a new one emerges. As soon as you are ready to swear off Malbec as being too heavy and alcoholic, one will surely come in at 13% ABV, have acidity and make you love it. Try to knock all Chilean wines for being too formulaic, and then you taste what Adriana Cerda is up to at Meli, in the cooler Maule Valley region, and another generalization gets turned on its head. And Portugal, well, let's just say that Portugal will really shock some people for the diversity, quality and value of their wines. So I encourage you to seek out any wines with Spanish and Portuguese names. And my resolution this year will be to find the most interesting, compelling and gulpable wines to entice you to pick something with a label *en Español* or *Portugues*.

Meli Carignane Maule Valley (\$11.99) Adriana Cerda, the experienced winemaker at this Chilean winery located in the cooler southerly climate of the Maule Valley, does not bother so much with the usual international varieties that have become Chile's calling card. No Cabernet or Sauvignon Blanc here. Rather, she makes Riesling and Carignane from organic, dry-farmed older vines. This is terrific wine, true to the Carignane of Southern French AOCs like Corbieres and Minervois. There is a similarly earthy, red-fruited nose on display here, with all of the fresh, crunchy red berry fruit you could hope for, plentiful acidity and light to moderate tannins to frame the wine. Texturally, it is light and supple, with a mere 13% alcohol, and it would be a terrific accompaniment to anything from a bistro steak, to roasted chicken, to an olive oil drenched roasted medley of winter vegetables topped with parsley and grated parmesan.

2008 Cristobal Sangiovese Mendoza (\$9.99) This is has the rustic, somewhat gritty, cherry-fruited quality of Sangiovese from the Old World. The acid bites (in a good way) and the tannins grip. Don't believe? Try a bottle.

Luis Pato Baga Espumante Beiras (\$14.99) Our favorite Portuguese innovator and iconoclast produces this delicious, subtle pink sparkler from Baga grapes that are picked a bit earlier than the Baga used in his reds. Mr. Pato likes to remind his customers of his vineyards' cooler Atlantic climate and clay/limestone soils, two features that certainly distinguish this, and his other wines, from the pack. Enjoy this as an apéritif, with seafood, or perhaps with roasted pork.

Vinya Sanfeliu Tempranillo Costers del Segre (\$17.99) Jordi Sanfeliu, laboring in the Costers del Segre DO near the town of Lleida, in the far northwest of Spanish Catalan country, is making some truly enjoyable wines. *Vinos naturales* are from organic, hand harvested grapes, fermented with native yeasts and without the addition of any sulphur during the winemaking process or even prior to bottling. One of the results of his efforts is this 100% Tempranillo wine. It is a soft, berry-tinged, low alcohol (12% ABV) quaffer that should go wonderfully with your favorite winter braises.

Lustau Almacenista Vides Palo Cortado Jerez (\$34.99) This is an awesome drink to cozy up to this winter! Palo Cortado is the rarest style of Sherry. Basically, it starts out with a thin layer of *flor* and a wine initially designated to be an Amontillado. However, if the *flor* dies off quicker than expected, the wine is put into a separate solera consisting of similarly evolved wines—Palo Cortado. Expect a wine that is a bit richer than Amontillado, but retains some of the salty, tangy qualities. This particular version, from a 50-barrel solera, has wonderful richness, with just a hint of sweetness, but an overall dry impression. Intense and rich, yet balanced and full of walnut flavors towards the back end of the palate. Drink this to accompany a cheese plate, to savor on its own or to close a meal.

Joe Manekin

RESOLUTION #8 *Drink Wines You Can't Pronounce*

So, you fancy yourself an adventurous person? You spend time rafting down raging rivers, scaling shear granite cliffs, sliding down snow-covered mountain slopes on a glorified sheet of waxed plywood, or maybe you even like jumping out of a perfectly good airplane attached to thin ropes with a giant garbage bag tied to the end. All are amazingly fun and daring things to do, for sure, taking a certain amount of courage and confidence. So why is it when it comes time to trying a wine that doesn't have an English name, or isn't from the cozy confines of France or Italy, that the garbage bag suddenly starts to look a lot like a handkerchief attached to yarn?

Personally, I love going to a restaurant that has a good wine list, passing it over to a friend and smiling when I tell them there's no California wine on it. I then sit back and watch the fear roll over their face. I know my fun is up when there have been no words, at least audible, spoken and their eyes start to wander to other tables trying to see what they're drinking. It's almost like they are trying to cheat on their high school geometry test. The fact is: there is nothing to be afraid of. Sure the wines are unfamiliar, different and not the easiest to pronounce, but they are really good and fun. And there's no helmet required (unless you happen to be one of my friends). So this year, I hope you will resolve to drink more wines with names you can't pronounce. It might just be your tastiest adventure yet. And trust me when I say that if the people who made these wines witnessed you even trying to say their name, no matter how badly, they would be honored, proud and quite humbled that you wanted to drink their wine.

REDS

2009 Pfneiszl Kékfrankos Sopron (\$13.99) Most of this Kékfrankos was vinified and aged in stainless, with just 30% done in old Hungarian barrique. The nose is very calm and mild, and the wine is easy to drink and rather light on the palate—typical of Kékfrankos from the region. Light blackberry tones give way to a touch of pepper and other spices that you can taste on the finish.

2008 Moric Blaufränkisch (\$24.99) Roland Velich's Moric Blaufränkisch comes from old vines planted in the heart of Blaufränkisch country, Mittelburgenland (or, more specifically, Lutzmannsburg and Neckenmarkt). And his are wines in a style you will not encounter anywhere else in Austria: Blaufränkisch vinified as if it were Grand Cru Burgundy, and from hillsides (including terraces) and pre-clonal vines the likes of which you will not find being cultivated in most of Mittelburgenland. One sip is an Oz experience (and I don't mean Aussie, mates!). From his dreams, to his vines, to his vinification, to his retro label, Velich is in a world of his own. He calls his project "Blaufränkisch Unplugged."

2006 Evangelos Tsantalis Rapsani (\$18.99) This wine is a blend made exclusively from Greek varieties (equal proportions of Xinómavro, Krassato and Stavroto). It comes from an appellation called Rapsani, from high elevation (800 meters) vineyards planted with open-canopied, untrained vines. Vinification is designed to maximize the best features of the varieties: temperature-controlled fermentation, six to eight days of skin contact, a year in first- and second-year barrels and at least two years in bottle. It offers smoky notes and layers of red cherry fruit. It's great tannic structure makes it ideal with lamb doused with rosemary.

WHITES

2007 Toretta Posip Island of Korcula (\$17.99) Toretta's Posip is aged in Slavonian Oak. It starts out with a lovely, sweet nose that has aromatic touches of honey, apple and a bit of pear. The body is full and surprisingly heavy, in that a great bit of the nose gets lost in it, but many of the tones come through regardless, all the way to a bit of lemon on the finish.

2009 Ziereisen "Heugumber" Gutedel (\$13.99) This unusual find comes from fourth generation owned and operated vineyard in Baden, Germany, and is 100% Chasselas made with native yeasts and fermented in neutral oak. The family does the absolute minimum necessary in the cellar, clearing the must only by sedimentation with natural additives, letting the wines ferment spontaneously without use of added yeast, leaving them to rest a long time on their fine lees and giving them requisite time to mature. This wine is light and bright, with peach pit and mineral notes at the fore. Try it with a cheese plate.

2009 Gaia Estate Thalassitis Santorini Greece (\$24.99) Assyrtiko is perhaps the only Mediterranean variety of grape to flourish under the difficult climatic conditions found in this part of Greece. From poor, porous soil formed by volcanic activity and composed largely of pumice, fully mature grapes are harvested with a relatively high acidity. Gaia's vineyard, located on the southeastern slopes of Episkopi, is composed entirely of 70- to 80-year-old ungrafted vines, with a dramatically low yield. This is a bone-dry wine with a delicate honeysuckle aroma and a crisp finish; a white wine with a strong personality!

Eric Story

"So why is it when it comes time to trying a wine that doesn't have an English name, or isn't from the cozy confines of France or Italy, that the garbage bag suddenly starts to look a lot like a handkerchief attached to yarn?"



“This incredible Riesling QBA is made from juice that comes from some pretty unbelievable vineyard sites...but we would never be able to offer the wine at this price were we to reveal the source.”

JIM'S NEW YEAR'S GEMS

Because December's newsletter was our Holiday Buying Guide, I didn't have a column to share my final observations regarding the 2010 harvest. But the extra time has given me a chance to reflect. It was, on the North Coast at least, a totally mixed bag. As I have written in our previous newsletters, this was the coldest spring/summer on record, and much of the harvest was saved by a warm, early autumn, although many vineyards suffered some serious damage with the rains that hit in mid- to late-October. When Ferg, Ben and I went north to get our Syrah juice the third week of October, there was a significant amount of Chardonnay grapes, for example, still hanging in the Russian River Valley and Carneros, which received six to eight inches of rain the weekend before. (For the first time since 1973, we didn't even crush our own fruit due to haste of the late harvest.) Strange vintage!

Anyway, it's January, and it's time to make some resolutions. I can't think of any for myself—our editor Leah says I'm pretty cool after all (and my old friend Joe Z is too busy up in Napa to tell me otherwise)—so I've got a resolution for you: listen to me.

2009 Kalinda Rheingau Riesling QBA* (\$10.99) Eric Story, our German wine buyer, has spent the last few harvests working at one of our favorite estates in Rudesheim. In that time he's made some auspicious connections throughout the Rheingau that allowed him to put together this incredible Riesling QBA, made from juice that comes from some pretty unbelievable vineyard sites. We wish we could name them, but we promised we wouldn't, so we can't. You can taste how special they are, nonetheless, at a price we would never be able to offer the wine at were we to reveal the source. True to the spectacular 2009 vintage, I think Eric met his goal in blending a Riesling that was not completely dry but not too sweet, somewhere between a halbtrocken and a trocken, and he has successfully created an impressive Gem. Honeysuckle, cream and white peach leap from the glass to engulf the nose, which leads to an incredibly rich mouthfeel, with superb acid structure and flashiness. This is an amazing Riesling that shouldn't be missed and has been anointed as our house white, forever, by the Bean. 11% ABV. (🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷)

2001 Domaine de Larrivet Graves Rouge* (\$16.99) The 2000 vintage was glorified and declared “great” by so many wine critics and the French press (I believe, because it was the turn of century) that when the 2001 vintage came along, it was ignored. But the 2001 harvest resulted in classic wines across the board, with excellent depth of character and better acid structure. This is even true of minor second labels, such as this amazingly wonderful, aged Graves, the second wine of Château Larrivet-Haut-Brion. Deeply colored, the nose offers lush, aged, cedary, antiqueish tones to support the developed cassis, currants and gravelly minerality that explode across the tongue and into the finish. This is a stunning Gem for \$16.99; in fact, it would be a stunning wine for \$90. Anderson has informed me that we need this lovely Graves Gem in cases for our near-term consumption. 13% ABV. (🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷)

2009 Fujanera “Arrocco” Nero di Troia* (\$12.99) Another great find by our Italian buyer Greg St. Clair, this all-fruited wine (boysenberry and currants) is opulent, striking and high-profile. It offers a stunningly bright nose that carries over to a rich, deep, viscous, complex, flashy palate with a finish that lingers on into the night. Anderson has told me that this, too, will be one of our house red Gems for the month. 13.5% ABV. (🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷)

2008 The Rhône Gang “Le Hold-Up No. 08” Pinot Noir-Grenache Vin de Table* (\$13.99) Mulan Chan and Joe Manekin are two of my favorite K&L wine buyers (you're in there, too, Eric), because they continue to come up with off-the-wall, diverse, yet delicious wines with unheard of names. This wine is just a joy to drink now. Medium-deep ruby in color, this opulent “red table wine” offers tons of spice, red fruit and a flashy, upfront presentation that says, “Drink me. Now!” This will be one of our house red Gems for the month, according to Anderson. 13% ABV. (🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷)

2009 Bodegas las Orcas Solar de Randez Joven Rioja (\$11.99) There are some lovely wines coming from Spain, particularly from Rioja. This Tempranillo-driven one shows tons of bright, spicy black cherry fruit on the nose and palate, with soft, round, integrated flavor notes and a real focused offering in the mid-range and on the finish. This is a great wine at a dirt cheap price, which is why Anderson has told me that this Gem will also be one of house reds for the month. 14% ABV. (🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷)

If you have any questions about these selections, you can email us at jimbar@KLWines.com.

Happy New Year, everyone.
Jim, Anderson, Eby, the Bean and Rizzo

RESOLUTION #9 Drink Wines from Far off Places

This year's New Year's resolution should not be too difficult to fulfill. I mean, drinking more wines from far off places like the far flung and less traveled backroads of France—with exotic grapes like Jacquère, Tannat and Nielluccio—what could be more fun? Thanks to a small group of intrepid American wine importers, wine buffs as far way as the good ol' US of A have the opportunity to taste and experience these vinous gems. These wines make for great arm and dining chair travel. Below is a tour of three distinct French wine regions and classic examples of the wines that are grown, vinified and consumed by the locals to get you started.

The Savoie

Let's begin our journey on the eastern side of France, just a hop, skip and jump away from Switzerland, skiing and fondue parties. These are mountain wines to be sure, and nothing ever tasted so refreshing after a tough day on the slopes!

2009 Domaine Frédéric Giachino “Monfarina” Vin de Savoie Abymes (\$12.99) In 1988, Frédéric Giachino took over his family's very small estate (at the time, it only consisted of 1.5 hectares), which has now grown to seven hectares. Although work at the domaine before his arrival used only traditional viticultural techniques, Frédéric took the big step to start the conversion toward a totally organic estate. This continues today with his refusal to use synthetic pesticides, herbicides or fertilizers. To make the wine a little fatter, Giachino aged this 100% Jacquère on its fine lees for six to eight months, with some stirring, and bottled it the year after harvest. The Monfarina is as clean and pure as the lakes of the Savoie, and it is the perfect match for freshwater fish.

2009 Domaine Frédéric Giachino “Altesse” Roussette de Savoie (\$14.99) Although the famous winemakers of the Côte-Rôtie might not like to hear it, the Rhône River actually begins its long journey south in the Savoie, a postcard-perfect region of lakes and snow-capped mountains to the east of Lyon. This wine is made from 100% Altesse fermented in tank with zero malolactic fermentation. The wine then spent eight months in tank on its fine lees for added complexity. Try this brisk white with a selection of charcuterie, or *fromage*-inspired dishes like raclette or fondue.

Corsica

This pristine isle is located just off the coast of Monaco, directly north of Sardegna. Independent and fiery, Corsica also boasts some of the most phenomenal hiking trails in Europe. And much like the local cuisine, grape varieties grown here seem to have both French and Italian identities that ultimately make for a vinous spirit that one can only identify as Corsican.

2009 Domaine Maestracci “E Prove” Corse Calvi Blanc (\$16.99) Michel Raoust runs Domaine Maestracci up in the mountains above the town of Calvi on Corsica's western coast. This leesy blanc is composed of 100% Vermentino (also known as Rolle), a very impressionable grape variety that sucks up aromas from its wild environment. In this case, that means layers of minerals, seaside notes of salinity and an addictive herbaceousness that matches fish or cheeses like Brin d'Amour.

2007 Domaine Maestracci “E Prove” Corse Calvi Rouge (\$18.99) Domaine Maestracci's “E Prove” Rouge is a unique blend of Nielluccio, Sciacarello, Syrah and Grenache grown on the island's predominantly granitic soils. After undergoing traditional vinification, the wine is aged for two years in small *foudres* and is neither fined nor filtered. Decanting it an hour before serving will maximize your satisfaction and bring forth delicious nuances of wild *maquis* (prevalent shrubbery that earned Corsica the nickname the “scented isle”), intense fruit and spice. Enjoy this classic Corsican red with a variety of braised meat dishes. Wild boar? Game bird? You bet.

Southwest France

True. France's most famous wine region is located in the southwest corner of the country. But we are not stopping at Bordeaux. In order to truly realize this adventurous resolution we must travel south, to the deeper and more mysterious lands of Irouleguy and Madiran.

2007 Domaine Iarria Irouleguy Rouge (\$15.99) From the French Basque AOC of Irouleguy! This classic organic red is composed of 70% Tannat, 20% Cab Franc and 10% Cabernet. Its forthcoming nose hints at black fruit and rose hip tea. Medium- to full-bodied, it exhibits notes of currant and red fruit in the mouth. A hint of licorice, a touch of smoke and well-integrated tannins on the finish make for a delightful bottle of red. Enjoy with a tranche of Bayonne ham.

2006 Labranche Laffont Madiran (\$19.99) Deep in southwest France, you'll find one of the heartiest, stick-to-your-ribs-styled red wines ever to grace a dinner table. The monster truck reds of Madiran are composed overwhelmingly of Tannat, a thick-skinned varietal that can produce equally thick wines that beg for rich dishes like cassoulet or duck confit. Labranche Laffont's distinct interpretation of Madiran incorporates 20% Cab Franc and 20% Cabernet Sauvignon. It yields a surprisingly more elegant, supple and polished claret-inspired rendition of Madiran.

Mulan Chan-Randel

“Let's begin our journey on the eastern side of France, just a hop, skip and jump away from Switzerland, skiing and fondue parties. These are mountain wines to be sure, and nothing ever tasted so refreshing after a tough day on the slopes!”



“Italians, on the other hand, use wine like a spice, choosing something that will complement the dish they are eating because their entire focus is, after all, the food. This is something I find that we Americans could do better.”

RESOLUTION #10 *Drink Like an Italian*

This *Gennaio* we’re talking resolutions, and I think you should resolve to drink like an Italian. For many folks that may evoke a vision of a cadre of Italians sitting around a red-checked tablecloth covered table, with straw-wrapped bottles strewn about giant plates of pasta singing arias or bel canto. I’m not sure I’ve been to that party, but it sounds to me more like a scene out of “I Love Lucy.” My experience with Italians, and I’m fortunate enough to get to go to Italy three or four times a year, is that they often drink with more restraint, are less hurried and they rarely drink without a fork in one hand. Italians, in general, don’t drink before dinner, except for an occasional *Proseccchino*. (In many American homes you’re on to a second bottle of wine before you ever sit down to dinner, and that kinda’ makes food and wine pairing unnecessary.) Italians, on the other hand, use wine like a spice, choosing something that will complement the dish they are eating because their entire focus is, after all, the food. This is something I find that we Americans could do better. Think of a glass of Cabernet as a big handful of oregano. Are you going to put all that onto your pasta? I don’t think so. But on a leg of lamb, it absolutely works! The pasta, on the other hand, requires a more delicate hand and therefore a more delicate wine.

Italians love, appreciate and understand delicacy. Case in point is the **2009 Niklas Schiava (\$15.99)**. At 12% alcohol, this wine could be called a dark rosé, but wow. It has layers of black pepper and lacy, swirling aromatics couched in a medium body. It’s enough to stimulate the palate without the burdensome alcohol. This is such an exciting wine, and one that you can go back to glass after glass and not feel drained. Perfect for pasta, poultry, braised beef or aged cheese, you’ll really love this wine. Serve it at cellar temperature.

For meals with more robust fare, especially now that it’s the dead of winter, little compares to the wines of the Langhe. Yes, the Langhe Hills, home to Barolo and Barbaresco and even Nebbiolo d’Alba and delle Langhe. Truly the connoisseur’s wine from Italy, Nebbiolo from the Langhe is complex, obstinate, graceful and suffers no fools. Although it also offers a yielding, supple, enticing, exotic reward to all of those whose patience, study, perseverance and unwavering dedication commit themselves to a long apprenticeship and cellar aging. The struggle in the Langhe between the modernists and the traditionalists has lessened a bit, and all in all there are enough folks on both sides making excellent wines. If you’re just learning about the region, I really enjoy reading Antonio Galloni’s reviews in Robert Parker’s *Wine Advocate* for this area. He is, first and foremost, a Nebbiolo guy, and his passion and knowledge are evident. And he writes with equal passion about wines made in new French oak barriques as he does those treaded by foot and made in old 50hl Slavonian oak *botte*.

I want to list some of my favorites here, wines that don’t get much press or are from lesser known producers, but for me capture the purity and essence of what Nebbiolo, Barolo or Barbaresco are about. One hint: try drinking your Nebbiolo from Burgundy glass. It really, really adds to the understanding and enjoyment. That’s what I do.

The **2001 Cabutto Riserva del Fondatore “Sarmassa” Barolo (\$74.99)** is old school and shows the supple layer of glycerin that is a signature of the 2001 vintage. The **2004 Schiavenza “Bricco Ceretta” Barolo (\$64.99)** has about a quarter of an inch of big leafy sediment at the bottom, which to me really means it is going to be great. Wow, it has such sweet flavors, and is big and earthy. The **2006 Ettore Germano “Prapo” Barolo (\$64.99)** has classic Serralunga earth, and yet is so balanced. The **2006 Ettore Germano “Serralunga” Barolo (\$49.99)** is classic Serralunga from a great vintage. The **2008 Produttori del Barbaresco Nebbiolo delle Langhe (\$18.99)** is a wonderful example of Nebbiolo that’s drinkable right now, while the **2006 Ettore Germano Langhe Nebbiolo (\$23.99)**, the **2006 Angelo Germano Langhe Nebbiolo (\$24.99)** and the **2006 Elio Grasso Nebbiolo d’Alba (\$23.99)** are all fantastic now, but will age for another decade easily. Enjoy!

Greg St. Clair

WINE STORAGE 101

I don't own a lot of wine, especially when compared to some of my colleagues. And what I do own isn't particularly expensive—the average bottle in my “collection” costs between \$12 and \$15. But after a couple of prematurely popped corks and bottles seeping in the sweltering second-floor, unairconditioned Hollywood apartment I used to call home, addressing my wine storage situation became unavoidable.

Unless you buy a bottle of wine at a time and quickly drink it (like that night, or within the week), you too have probably struggled with where to put the wine you buy. A cute little wine rack on the kitchen counter? A closet? The basement? A wine fridge? Figuring out the best place to store your wine starts with understanding what, exactly, you're trying to protect it from.

Wine is, essentially, a living thing, evolving over time and eventually deteriorating. And like most living things, it has a few enemies that can hasten its demise, namely: light, humidity, oxygen and temperature. Mitigating these factors can help assure that when you're ready to drink your wine—whether it's in a couple of weeks or a couple of decades—it drinks at its best.

Light

My younger cousin tans beautifully, and her mocha-colored skin always looks healthy and athletic compared to mine, which looks more like steamed milk. When I jealously mentioned this to her one afternoon a couple years back she reassured me. “Yes, but...” she said, “One day you'll still be a grape, and I'll be a raisin.”

Just like sun exposure can damage your skin, light can damage your wine. Ultraviolet (UV) light, from fluorescent bulbs as well as the sun, can cause the organic compounds that make your bottle of Pinot Noir smell like blueberry cobbler, taste like freshly-tilled soil, mushrooms, blueberries and spice, and give it body, to deteriorate, reducing your wine to something flat and uninteresting at best. (The same goes for beer, too.) A wine damaged thusly is called “light struck” and it can be simply be prevented by keeping your wine in a dark place.

Humidity and Oxygen

A wine's seal, no matter what it's made from, is intended to keep air out of the bottle and wine in. If the humidity is low where you live or where you've stored your wine, a traditional cork can dry out, breaking the seal and subsequently speeding up oxidation and evaporation. While the increased use of alternative closures like Stelvin screwtops and synthetic corks make humidity less important, unless you know every wine in your collection is finished with something other than cork, there are two things you should do. First, store bottles on their side. This helps keep the cork moist and the seal in tact. Second, choose a storage solution where relative humidity is consistent, if you can. Seventy percent humidity is considered ideal.

Temperature

While light and humidity can damage wine, its nemesis is temperature. Wine oxidizes faster at higher temperatures. Heat can also create unwanted chemical reactions in wine—changing the color, bouquet and flavors. A heat-damaged wine can taste “cooked” or Sherried, and the fruit can be utterly destroyed. Just a few hours in a 90-degree car can turn a bottle of \$15 Syrah into expensive salad dressing. And while it's unlikely that a 73-degree closet at the back of the house will turn all of your wine into vinegar, it will last longer if you store it at cooler temperatures.

It's commonly accepted that the “ideal” temperature for storing wine is a constant 55 degrees. Why? Well, that's because the underground cellars all around Europe, where wine has been stored for centuries with great success are, in fact, around 55 degrees. A little cooler probably wouldn't hurt the wine since the alcohol will keep it from freezing, nor would a little warmer, but for maximum freshness, especially if you're thinking about medium- to long-term aging, 55 is a nice, easy number to remember. That said, maintaining a consistent temperature is paramount. Fluctuations in temperature cause wine to expand and contract, jeopardizing the seal around the cork and increasing the chance of premature oxidation and evaporation.

Read more about wine storage, as well as about in-home and off-site options on our blog, [Uncorked](#), at [Blog.KLWines.com](#).

Leah Greenstein

“Unless you buy a bottle of wine at a time and quickly drink it (like that night, or within the week), you too have probably struggled with where to put the wine you buy. A cute little wine rack on the kitchen counter? A closet? The basement? A wine fridge?”



Photos from top to bottom: Paul Pernot; Puligny from Folatières; the town of Puligny.

POUR VOTRE PLAISIR

Puligny from Paul Pernot

Happy New Year to you all! I hope the holidays were good to you. We had a busy season, with the wines shown here just rolling in the door about New Year's Eve. New Burgundy is a very nice way to welcome the New Year, indeed. For those of us in the wine business, January is a chance to draw a breath after the holiday chaos and to find time for reflection. Still, what I find myself thinking of, given my one-track wine mind, is Burgundy, of course. In particular, I find myself thinking of one of my favorite places in all the world—Puligny-Montrachet. It is a sleepy but prosperous town, centered around two lovely squares, and home to one of my favorite restaurants, Le Montrachet. But what really gets my blood stirring are the wines from here. They show the minerality of Meursault and the richness of Chassagne, all tied up in a single bundle of energy, nerve and excitement. And one of the largest growers in the village is the very well-respected Paul Pernot, with whom we are working quite closely.

Paul himself, of the similarly named *Domaine Paul Pernot*, is, like many French wine-growers of his age, officially “*en retraite*,” but not really ready to actually completely retire and fully turn over the reins to his sons Paul and Michel, who are running the place. But the wines have shifted without a hitch from one generation to the next. The domaine is the largest landholder on Puligny-Montrachet Premier Cru Folatières, farming more than 40 acres. For many years most of their production was sold to négociants. But in recent years they have been producing more and more wine to bottle and sell under their own label. Their wines are pure, rich and delightful. Look on our website to see how some of the reviewers have praised these wines.

*“Paul himself, of the similarly named *Domaine Paul Pernot*, is, like many French wine-growers of his age, officially ‘en retraite,’ but not really ready to actually completely retire and fully turn over the reins to his sons Paul and Michel, who are running the place. But the wines have shifted without a hitch from one generation to the next.”*

We have a broad selection to offer you, happily. Their **2009 Bourgogne Blanc*** (\$19.99) comes from estate vineyards and contains some declassified Puligny. It is bright and focused, with citrus and floral notes. The **2009 Puligny-Montrachet*** (\$41.99) is juicy and ripe, with minerality and lovely citrus notes. It is powerful and rich on the palate, with terrific concentration. The barrel sample I tasted was extraordinary. The **2009 Meursault Blagny 1er Cru “La Piece Sous les Bois”*** (\$49.99) comes from hillside vineyards, with rocky soils and cooler nights. It is bright and focused, with lovely length. It always reminds me of a cross between a Puligny and a Meursault, which is reasonable given its position above Meursault Perrières. The **2009 Puligny-Montrachet 1er Cru “Folatières”*** (\$89.95) is bright, lush and remarkably open for a young Puligny. Perfumed, aromatic and rich, this is a real charmer with prominent notes of honeysuckle and acacia honey. In contrast to the openness of the Folatières, the **2009 Puligny-Montrachet 1er Cru “Pucelles”*** (\$89.95) is a near Grand Cru, located right next to Bâtard-Montrachet, on the same level on the slope. As Clive Coates says, “[this] can often give you the same lift and delight as a Grand Cru.” Like a Grand Cru, this needs some time in your cellar to integrate, but the power is unmistakable. We also have some tiny amounts of two of their Grand Crus as well, if you feel like splurging. The **2009 Bienvenue Bâtard-Montrachet Grand Cru*** (\$149.95) is pale yellow in color, with ripe and open flavors at the front, followed by more structure and lovely peach and floral notes. If you are looking for something a bit weightier, try the **2009 Bâtard-Montrachet Grand Cru*** (\$169.95). This has an oilier presence on the palate. It also sees more new oak (about 30%), but does not show it. In this vintage it shows as very ripe, almost apricoty, but has the acidity and linearity to balance it. Very charming and surprisingly accessible for Bâtard.

À Santé!

Keith Wollenberg

“For those of us in the wine business, January is a chance to draw a breath after the holiday chaos and to find time for reflection. Still, what I find myself thinking of, given my one-track wine mind, is Burgundy, of course.”

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JANUARY FEATURED ITEM:

Wine Mummy 2-Pack (\$5.99)

A compact, durable, two-ply, zip-top bubble-padded bag for transporting wine and spirits in checked luggage. Works with a variety of bottle sizes. Affordable and re-usable. Perfect for lugging home holiday treats.



Ravi Wine Chiller (\$39.99)

An instant wine cooler that is chilled in your freezer. Place the Ravi into the bottle neck, and pour using your thumb on the air hole to control flow. Slower for colder, faster for less cold. Very fast and very cool, pour up to 2 bottles and up to 2 hours per chill.

VINOTHEQUE STORAGE CABINETS



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

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Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
QT Models			
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789
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Wine Storage Lockers

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

Tritan Titanium Crystal Lead Free!

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

Le Cache Wine Cellars

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

“That’s why this year you should resolve to enjoy life more and stress less, and we’ve got the perfect way to do it. Five, actually.”

K&L Wine Clubs: New Year’s Resolutions

No one keeps their New Year’s resolutions. You know why? Because they generally involve changing something we really don’t want to—our exercise habits, our eating habits—and if we really wanted to do those things, it wouldn’t take the start of a New Year to make the change. That’s why this year you should resolve to enjoy life more and stress less, and we’ve got the perfect way to do it. Five, actually. Whether you want to collect more wine or just be more adventurous, we’ve got a club for you. Our experienced buyers and purchasing power, built over more than 30 years, allow us to negotiate to give you the best possible wines for your money. The clubs are not only a great gift for a friend, colleague or loved one, they make a great splurge for yourself. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call 800.247.5987 x2766 or email us at: theclubs@KLWines.com.

Best Buy Wine Club: If you’re always searching for the next great wine value to pair with your burgers, then the Best Buy Wine Club is for you. We scour the globe for high quality, bang for your buck wines with that are ready to drink and perfect for by-the-case orders. Each month you’ll receive two bottles for just \$19.95 + shipping. Reorders average \$9.99/bottle, but may vary depending on wines.

Premium Wine Club: The wines in our Premium Club tend to be more complex, elegant and structured than the Best Buy wines, fine-tuned for a jazzed up night where you’re cooking Porterhouse or salmon. 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 \$14.99/bottle but may vary depending on wines.

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

Champagne Club: Make every party a real celebration! Our Champagne buyer 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

2007 Alysian Russian River Valley Pinot Noir

Gary Farrell sold his namesake winery back in 2004 in order to return to making small, hand-crafted lots of Russian River Valley Pinot Noir and Chardonnay. Alysian winery is the result. The 2007 Alysian Russian River Valley Pinot Noir is a stunning wine. A nose of lavender, blueberry and spice accents slowly fades to give way to a palate bursting with dark berry, pomegranate and wild plum fruit flavors.

Regular K&L Retail \$39.99 Wine Club price: Inquire

best buy wine club

2009 Comte Louis de Clermont-Tonnerre “Cairanne” Tres Vieilles Vignes Côtes du Rhône-Villages

Comte Louis de Clermont has been a K&L favorite for a long time, and the 2009 delivers exceptional value once again, with exotic dark berry fruit, black cherry, black plum and vanilla accents all framed by firm tannins and good acidity. This wine could easily be mistaken for a \$30-plus Châteauneuf-du-Pape if tasted blind.

Regular K&L Retail \$12.99 Wine Club price: \$9.99

premium wine club

2008 Château Montfaucon “Baron Louis” Côtes du Rhône-Villages

From one of our favorite Rhône producers, this is a new vintage of one of our most popular club wines. The Cuvée Baron Louis is a special assemblage from select parcels of vines between 50 and 90 years of age. A blend of 40% Grenache, 15% Syrah, 15% Cinsault and 10% each Carignan, Mourvèdre and Counoise. The 2008 is a classic and will drink well now with decanting.

Regular K&L Retail \$17.99 Wine Club Price: \$14.99

italian club

2005 Solaria Brunello di Montalcino

Brunello in the Italian Club two months in a row! Patrizia Cencioni’s small property in Montalcino turns out Brunello with lots of plum and cherry flavors. The Solaria always has a certain feminine elegance, yet it doesn’t lack for power or energy. On the palate, its fruit seems graceful, with intertwining soft, curvy, sweet spots that make the wine structured yet smooth. The ’05 also has some international touches, but is a classic representation of the vintage.

Regular K&L Retail \$39.99 Wine Club Price: \$29.99

RESOLUTION #11 *Make Better Cocktails*

When I think of New Year's resolutions, I always kind of cringe. Relying on a single moment to begin a change in ones behavior, emotions or addictions seems a touch unrealistic. I mean, if I couldn't make it to the gym five days a week before December 31st, what will make it any easier after January 1st? Yet, year after year we inundate ourselves with a barrage of self-improvement ideas. I'll go to the gym more. I'll eat less. I'll drink less. I'll smoke less. (By the way, I quit smoking this year and it wasn't my New Year's resolution.) These are, of course, futile pursuits, as nearly any honest man will confess: self-improvement is a process of steadfast commitment over a long period of time. The act of self-betterment is a hard fought battle with one's past, present and future. It's like struggling to manipulate stone with your hands. It's not an impossible task, just something you should do on your own time, with a well thought out plan.

That is why my New Year's resolution will not be about bettering myself, but instead will focus on bettering my life. I want to be saying to myself this New Year's Eve, "How can I eat better? How can I drink better?" So I challenge you, too, to consider how to improve your olfactory/gustatory experience. Maybe that entails teaching a class at the community college on how to eat well, or helping feed the homeless. Maybe that means making sure you're friends and family are eating real food with real flavor. Perhaps it just means you're not mixing up Jack and Coke or buying crap beer for the guys when they come over to watch football. Instead, make better cocktails, drink better drinks, take a couple of hits on the arm and pour them something with one of these:

Paul Marie et Fils 25-Year Pineau des Charentes (750ml \$79.99) This is the finest freak show I've ever been to. In 1985 a one-year-old Cognac was added to that year's freshly-pressed grape must. Twenty-five years later this hedonistic phenomenon was born. Abnormal in its depth and attitude, this drink compares to no other. Production was miniscule. Potential is massive. Words do this godly libation no justice. It will barely be recognized by your casual Pineau drinker.

Tempus Fugit Liqueur de Violette (750ml \$27.99) Perhaps the pinnacle of violettes, Tempus Fugit's Liqueur de Violette is a welcome departure from the rest of the category. Light and ethereal, this violette is classified as a liqueur rather than a crème, which means less sugar! It also seems to show less propensity to go "soapy." Honestly, it rivals the Hermes (the holy grail of violette, which is not currently exported from Japan). It will be a staple at any quality bar within the year.

David Othenin-Girard

RESOLUTION #12 *Drink More Cognac*

When I asked my partner David Girard about his newsletter topic for January, he said he was writing up Nicolas Palazzi's Marie et Fils 25 Year Old Pineau des Charentes. "Nooooo!" I screamed, "That's what I wanted to write about!" Like a couple of junior high school girls, David and I are swooning all over these new Marie et Fils products—that's right, plural, as in more than just the 25-year. As well as having a completely ancient Charentes, Nicolas has another of the most exciting products I've tasted this year, if not the past few—a 58-year-old, single-vintage, single barrel, cask strength Cognac that will blow any other Brandy out of the water. The **Marie et Fils 58-Year-Old Cognac (\$599.99)** isn't cheap, but think about what you're getting.

The story behind this Brandy is just as good. In 1951, a 20-year-old Frenchman named Jean began his military service outside of Lyon. He made a very good friend during this time named Pierre, who was a ninth generation Cognac producer, and their friendship lasted through the years. When Jean's grandson Nicolas became interested in distilling, Pierre decided to mentor him and teach him the art of Cognac. While learning how to produce, Nicolas, of course, had to learn how to taste and was able to sample Pierre's family's entire library dating back a very long time. Most of these barrels were never released to the public, and many of them have never been blended to create a marketable product—they simply age slowly in the family cellar. In 2008, Nicolas, who had always been a big fan of Bourbon, decided to consult with Pierre about releasing one of these barrels in a single barrel, cask strength format, much like the American Whiskey makers have been doing. He knew that there were collectors out there who would love to get their hands on something so special, and he felt a duty to release these Brandies to the world. The result: stewed fruits, sandalwood, chewy raisins, chocolate, cocoa, caramel, big heat, big spice, big flavor. Jaw-dropping.

It gets better. As part of our crusade to track down our own private barrels, we've managed to talk Nicolas into heading back over to France with the hopes of sourcing us our own cask—albeit not likely one older than most of our employees. Those of us who can't drop \$600 on a bottle of sweet perfection can then sample a bit of Pierre's magic cellar from a more affordable cask. 2011 is looking up already! We'll keep you posted.

David Driscoll

"I want to be saying to myself this New Year's Eve, "How can I eat better? How can I drink better?" So I challenge you, too, to consider how to improve your olfactory/gustatory experience."

"Like a couple of junior high school girls, David and I are swooning all over these new Marie & Fils products—that's right, plural, as in more than just the 25-year."



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Ordering wine for local delivery on KLWines.com is easy. On the shopping basket page, there's a box below your items where you can set your "Shipping Preference." In that box, select "Shipment - K&L Local Delivery." Alternatively, during checkout, you can choose to ship to an address and then select "Local Delivery" from the list of shipping options.

Please note that if your account is set to default to "Will Call" you'll need to change your default "Shipping Preference" on the shopping basket page...otherwise the site will move you straight to the payment page during checkout.

After we receive your order and pull the products together, one of our drivers will contact you by email or phone to schedule the delivery. Please note: We need to have an adult over 21 years of age present to accept the delivery. In addition, while we make every effort to get your delivery out as soon as possible, if you have a very time-sensitive order, we'd recommend selecting either will-call or a third-party carrier like FedEx or UPS for the fastest service.

