



WINE News

IT'S JANUARY! Forget all those hard-to-keep resolutions that just make you feel guilty. We've got 20 of our own that are easy to keep and enjoyable too!

Claudia Weersing of NZ's Pyramid Valley Vineyards.



RESOLUTION #1: BUY 2010 BORDEAUX BEFORE PARKER RE-SCORES THEM

Last February 29th Robert Parker sent out his newsletter, the *Wine Advocate*, with a second look at the excellent 2009 Bordeaux vintage. In it he gave 20 perfect 100-point scores. I had just brought in some Smith-Haut-Lafite, Clos Fourtet, Pontet-Canet and Clinet. Within two hours, every case sold out! Looking around to replenish our supplies I was told by the négociants, "Sorry. Sold out." A day later they offered these wines again, but not without increasing the prices 30-100%. So goes Bordeaux in great vintages, particularly when Parker awards the wines high scores.

Parker's second look at the great 2010 vintage will hit mailboxes and inboxes next month. So consider this fair warning: Buy what 2010s you can before he re-reviews the vintage! Many property owners, as well as K&L's Alex Pross, Trey Beffa and Steve Greer, prefer 2010 to 2009, though Ralph Sands and I prefer 2009. That's easy to explain: Ralph and I love 2009 because the wines are delicious now and will be for years to come. The 2010s are powerful and will need many years in the cellar. I think there will be arguments for years to come on which vintage is better.

I strongly encourage you to attend our UGC tasting, if tickets are still available, and the Fête du Bordeaux in January (see pages 2 and 3). Then you can taste many 2010s before Parker releases his scores. I also recommend you look at a few of the 2010s below. These are some of our picks for your cellar. Most of our 2010 picks are for classified wines, as we firmly believe the lesser wines of 2009 are much better than their 2010 counterparts. The 2009s drink great now and the 2010s do not. And who wants to cellar \$10 wines for 10 years?

2010 Barde-Haut, St-Emilion (PA \$36.99) 91-94 points RP: "Readers looking for an exuberant, nearly flamboyant, exceptionally well-made St-Emilion should check out this effort..."

2010 Calon-Ségur, St-Estèphe (PA \$109.99) The last great Calon? The property sold in 2012. **+ A totally awesome wine, and one of our favorites of the vintage. Mineral, cassis and spice. 92-94 points RP.

Cantemerle, Haut-Médoc (PA \$37.99) *½V Lots of black fruit, though pretty tannic and hefty, with herbal qualities and an earthy, sweet, black-fruited finish. Lots of structure. RS: A great value! 91-93 points RP.

Clinet, Pomerol (PA \$149.99) ** This property is back to fine form. The wine is super rich with great texture on the palate. 95-98 points RP.

Clos Fourtet, St-Emilion (PA \$139.99) **+ Nice nose. Elegant and restrained, with good texture and mid-palate fruit. Finishes with round, long tannins. 95-97 points RP.

Cos d'Estournel, St-Estèphe (PA \$329.99) **+ Toasty oak aromas and violets on the palate. Very refined. 95-97 points RP.

Ducru-Beaucaillou, St-Julien (PA \$279.99) Alex Pross thinks this will get 100 points when it's re-reviewed. 96-98+ points RP.

Fleur Cardinale, St-Emilion (PA \$44.99) One of the best values of the vintage. This property is on a roll. 92-95 points RP.

Fonplégade, St-Emilion (PA \$39.99) *½V Pure fruit with mineral undertones. Could be a sleeper. TB: One for the cellar. 92-94 points RP.

Haut-Bailly, Pessac-Léognan (PA \$149.99) 95-97 points RP.

Léoville-Barton, St-Julien (PA \$129.99) 91-93+ points RP.

Léoville-Poyferré, St-Julien (PA \$149.99) ** Flamboyant and fresh. A vibrant wine, with some tough tannins. TB: Sexy and exotic, showing a fleshy, fat, sweet mid-palate and ripe, lush tannins. 95-98 points RP.

Lynch-Bages, Pauillac (PA \$174.99) 95-97 points RP.

Malescot-St-Exupéry, Margaux (PA \$109.99) **+ This has a lush texture, with meaty undertones. 94-96 points RP. 97 from me.

Pontet-Canet, Pauillac (PA \$199.99) As good as their 2009? 96-100 points RP. Will probably get 100 points next month.

Smith-Haut-Lafitte, Pessac (PA \$149.99) 95-97 points RP.

Clyde Beffa Jr.

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The Top 100 Lists Are In



Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

The Top 100 lists from all of the major wine magazines are in. That is the good news. The bad news is that most of the top wines have been sold out for a long time! I often wonder how these lists are compiled. I know it's a combination of factors including score, price and availability, but there's always something else, and I can't put my finger on it. Take this past list from the *Wine Spectator*. I commend them for having 2009 Léoville-Barton and 2009 Guiraud in the top six wines of the year, as well as two wines from the great 2009 Rhône vintage, but I can't fathom why the other two wines made the top six. Two Syrah/Shiraz-based wines *not* from the Northern Rhône Valley? California Syrah and Aussie Shiraz are not exactly setting sales records at K&L. Maybe the publication just wanted to help out those struggling categories? When you have such a great vintage from Bordeaux as 2009 and only a few wines make the Top 100, it undermines the list's credibility, in our opinion.

Speaking of 2009 Bordeaux—and by now you know I love this vintage—I am happy to say we have a good supply of **2009 Léoville-Barton, St-Julien (PA \$129.99)** at the same price pre-

arrival that we had it before it was ranked #6 on the *Wine Spectator* Top 100! This wine is stunning and will age for many years, though it shows tons of fruit right now. We also have the *Spectator's* #5 wine in good supply: the **2009 Guiraud, Sauternes (PA Inquire)** in 750ml and 375ml bottles. The 2009 is so rich and lush, but it also shows fine acidity. I was not a big fan of 2009 Sauternes at first, but I admit I was wrong. They do have the acid I was looking for; it just took a bit of time to show.

We featured 2010 Bordeaux on the cover of this issue, and what a better way to try these wines than at the UGC tasting on Friday, January 18th; 100 of Bordeaux's top properties will be there to share their wines. It is *the* value Bordeaux tasting of the year, for sure. It was on track to sell out by the time this hit mailboxes, but check KLWines.com to see if you can still snag a ticket. Be ready for some big, powerful wines at this tasting.

Our Annual Fête du Bordeaux is Sunday, January 20th. Attendees will get up close and personal with Anthony Barton of Léoville and Langoa-Barton, Jean Charles Cazes of Lynch-Bages and Hervé Berland of Montrose. We will try their 2010s first and then enjoy great older vintages while we dine. It promises to be a great event as usual. Hope to see you.

Clyde Beffa Jr.

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

3005 El Camino Real
Redwood City, CA 94061
P (650)364-8544
F (650) 364-4687
Hours Mon-Fri 10-7, Sat 9-7, Sun 10-6
Lockers Mon-Sat 10-6, Sun 11-5

K&L SAN FRANCISCO

638 Fourth Street
San Francisco, CA 94107
P (415) 896-1734
F (415) 896-1739
Hours Mon-Fri 10-7, Sat 9-6, Sun 11-6

K&L HOLLYWOOD

1400 Vine Street
Hollywood, CA 90028
P (323) 464-WINE (9463)
F (323) 836-0853
Hours Mon-Sat 10-8, Sun 11-6

We accept American Express, Discover, Visa and Mastercard.

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

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

Sale Dates End January 31, 2013. 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
JS	James Suckling
JR	Jancis Robinson
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 5: Australian Reds. Ward off the winter chill with wonderful reds from Australia handpicked by buyer Jim Chaneteloup.

January 12: Wines of Spain. Our buyer, Joe Manekin, will feature his latest and greatest red, white and bubbly selections from Spain.

January 19: Bordeaux. Our Bordeaux team will pick some of their favorite 2009s and 2010s from our selection, as well as a few older vintages. \$20.

January 26: California Syrah, Petite Sirah and Rhône Blends. These hearty reds are the perfect way to end a cold month.

SPECIAL EVENTS:

Sunday, January 20: K&L's Annual Fête du Bordeaux at One Market Restaurant in San Francisco at 6 p.m. Join K&L guests Anthony and Eva Barton of Langoa- and Léoville-Barton, Hervé Berland of Montrose and Jean Charles Cazes of Lynch-Bages in introducing the fine 2010 Tronquoy-Lalande, Ormes de Pez, Langoa-Barton, Lynch-Bages, Léoville-Barton and Montrose during an intimate tasting. A delicious four-course meal will follow featuring old and rare Bordeaux from those properties. No physical tickets will be issued. K&L will send an email confirmation one week prior to event; attendees names will be on a list at the door. \$225/person.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

January 3: Bar Closed; January 10: TBA;

January 17: Talley Vineyards; January 24: ZAP Producers;
January 31:TBA

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

January 4: Blind Tasting Challenge; January 11: Frog's Leap;
January 18: Patz & Hall; January 25: Beer

In Hollywood, Thursdays from 5:30-7:00 p.m.

January 3: Bar Closed; January 10: Beer;

January 17: Domestic Wines; January 24: TBA;
January 31: Wine Mixology with Matt Biancianiello

Sommelier Notes 2013: BREAK FREE FROM HABIT

We are creatures of habit, especially when it comes to pleasure.

Once we tap a particularly intoxicating source of pleasure, our brain instantly begins constructing habits and rituals to maintain access to it. Since wine has been linked to pleasure in humans since the origins of Western civilization, it makes sense that we are inclined to form some pretty deeply rooted (no pun intended) habits and feelings when it comes to what wines we desire. Especially in today's marketplace, with an overwhelming number of wines available to choose from, habit—not actual taste—is often what guides our consumption decisions.

We assume that by sticking to the same tried and true wines over and over again that we increase the likelihood of deriving pleasure from the wine we buy, but what we're really doing is limiting ourselves and the development of our palates. If you've ever uttered a phrase such as: "Champagne gives me a headache," "I don't drink rosé," "I only like wines rated above 90 points," "I'm not a fan of Spanish wine" or "dry wines only," then I'm talking to you. You're missing out on some really fabulous wines that you might love, that might give you pleasure.

My hope for 2013 is that we open ourselves up to the possibility of a wine proving us wrong or changing our mind. That we step outside the comfort of habit and try something new that we never thought we'd like. We have nothing to lose and plenty to gain.

2011 Villa Pillo Sangiovese Toscana (3L Bag-in-a Box \$19.99) Yes, this is a box wine, and it's delicious. If you think all wines that come from a box are low quality and low class, this will certainly be an eye-opener. Made from 100% Sangiovese, this exhibits lovely bright red cherry fruit and classic Tuscan character, kept all the fresher in your kitchen thanks to the vacuum-sealed bag inside the box. It has vivacity and punch, and it is the ideal match with simply prepared pastas and pizzas.

2010 Textbook "Fin de Journée" Napa Valley Merlot (\$19.99)

Seriously, can we put the Merlot-hating *Sideways* effect to bed already? Not only are Merlot-haters out there missing out on a great many outstanding wines from all over the world, but they are publicizing the fact that they didn't get the irony of the movie. (Hint: the character Miles' beloved Bordeaux was a Merlot-based wine). Jon and Susan Pey are talented, passionate vigneronns with access to some incredible vineyard sources throughout Northern California. They produce a collection of wines that over-deliver in quality for the price under their various boutique labels, including this Merlot. This is truly superb wine from pedigreed sources in Rutherford and Carneros, hand-crafted and aged in 35% new French oak. Elegant and refined, with perfectly ripe red fruit, plum and blackberry aromas and flavors balanced by classic Merlot earthiness and sweet, earthy spice.

2008 Balgownie Cabernet Sauvignon Bendigo Victoria (\$19.99)

There's lots of talk these days about Aussie fruit bombs. Sure, fruit gets ripe in Australia, and there are a lot of inexpensive, mass-produced, overripe wines in the marketplace from there, but there are also a lot of the same from the south of France, Spain, South America and the U.S. Australian wine by definition isn't rich, ripe, jammy, high in alcohol, or incompatible with food, and this Cabernet proves that. Elegant and refined, it displays classic Cabernet cassis and mint aromas and flavors, with notes of leather, graphite and sandalwood. Tannins are firm, ripeness and acidity are in balance and minerals lace the finish. With several years bottle age, this could easily be mistaken for Bordeaux in a blind tasting.

Explore the World of Wine! Whether you are keen to try wines from specific regions, or are simply an open-minded drinker eager to try a variety of wines from all over the world, you can design your own customized wine club through the **K&L Personal Sommelier Service**. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started!

Chiara Shannon



“We have a good supply of the 2009 Léoville-Barton, which was #6 on the *Wine Spectator's* Top 100 Wines of 2012.”

MY LAST ARTICLE ON 2009 BORDEAUX

This will be my last article on 2009 Bordeaux, at least for the time being, but rest assured we are still buying as many 2009 Bordeaux as we can find at close to opening prices. In fact, many of these wines are less than \$20 a bottle. These inexpensive Bordeaux from the 2009 are the best ever. The lesser properties have very little money to spend in their vineyards during a vintage, and since they do not get much for their wine wholesale they have to basically take what their vines give. Well, in 2009 the weather was perfect from beginning to end, and perfect weather brings in perfect grapes if the farmer knows what he/she is doing, which explains the incredible quality of these lesser wines.

In October, Robert Parker's *Wine Advocate* reprinted an article from Executive Wine Seminars regarding affordable 2009 Bordeaux that I think is spot on. Co-directors Howard Kaplan and Robert Milman wrote: “We hear a lot of laments that 2009 Bordeaux prices are too high. Certainly that is true for the major classified growths, where prices range from very high to insanely high. The overall reputation and spectacular ratings for 2009 Bordeaux certainly contribute to higher prices. However, we've noticed that there are really two markets for 2009 Bordeaux. At the highest level, the wines are wildly overpriced. But as you move down in price, you can still find outstanding wines. When you get to the \$85 price point and lower, you actually can find 2009 Bordeaux bargains!” I maintain that you can find delicious 2009 Bordeaux for even less! There are even fantastic options in the \$9.99-\$29.99 range. We have recently re-bought some of these wines, including **Mylord's “Cuvée Mylady,” Gigault's “Cuvée Viva”** and **Poitevin**. These are scheduled to arrive early in 2013, and we'll start selling them as soon as they are available.

Some other great 2009 value wines that we are still selling pre-arrival include:

2009 Lilian Ladouys, St-Estèphe (PA \$28.99) *½V 60% Cabernet Sauvignon, 40% Merlot. Long and lingering on the palate. Hard to find, but a great value! 93 points James Suckling: “Best wine ever from here, with layers of ripe fruit, spices and milk chocolate character. Full and long. Velvety. Gorgeous. Best after 2018.”

2009 Pétrus-Gaia, Bordeaux Supérieur (PA \$18.99) *V Stephane Derenoncourt and his team consult here, and it shows. A vibrant, delicious wine. Fresh and lively and in fine balance. Black fruit flavor and a long finish. 92 points James Suckling.

2009 Reignac, Bordeaux Supérieur (PA \$19.99) *V? Very ripe and rich. Ultra-modern style that some will love or hate. 90 points RP: “One of the strongest Reignacs from proprietor Yves Vatlot, in 2009 this over-achieving estate has turned out a modern-styled Bordeaux with a viscous texture and notes of coffee bean, black currants, earth and vanillin in a delicious, front end-loaded, yet surprisingly deep, textured, full-bodied wine. It should drink nicely for 5-6 years, possibly even longer, although I am always skeptical of a generic Bordeaux that lasts much longer than a decade.”

On another level we are still offering the mind-blowing 2009 Léoville-Barton for sale pre-arrival. It was recently named #6 wine on *Wine Spectator's* Top 100 Wines of 2012: 2009 Léoville-Barton, St-Julien (PA 750ml \$129.99; 1.5L Inquire; 3L \$579.99) ** 77% Cabernet Sauvignon, 22.5% Merlot, 0.5% Cabernet Franc. Closed at first. Big and brooding. Age it. At UGC: Red berry aromas and flavors. A big wine here with a tannic edge; it should age well for many years. At property: Huge wine that's closed and unyielding. 98 points *WE*; 95 points and #6 on *Wine Spectator's* Top 100 Wines of 2012: “This is powerful Cabernet, with gutsy weight, but polished feel to the fresh plum, warm blackberry sauce, bittersweet ganache and roasted apple wood notes. Long and tarry through the finish, but still invigorating despite its heft. Will need some time to round fully into form. Best from 2017 through 2035. Tasted twice, with consistent notes.”

And one pre-arrival stickie; this was #5 on *Wine Spectator's* Top 100 Wines of 2012: 2009 Guiraud, Sauternes (PA 375ml and 750ml Inquire) 96 points, Highly Recommended and #5 on *Wine Spectator's* Top 100 Wines of 2012: “This is a bird of a different feather, with an exotic, vibrant aroma of toasted coconut, followed by an almond cream note that gives way to the core of green fig, papaya, Cavaillon melon and honey. There's stunning richness and mouthfeel, with the power to be one of the longer-lived wines of the vintage. Very impressive. Best from 2015 through 2040. Tasted twice, with consistent notes.”

Clyde Beffa Jr.

OUR TEAM'S *Favorite Bordeaux of the Year*

Steve Greer

2009 Mademoiselle “L” Haut-Médoc (\$18.99) As a big fan of La Lagune’s wines, I was very excited to try this for the first time. It has a lovely berry nose with a bit of ripe plum and some of the perfumy spice and floral aromas that I associate with La Lagune. The palate is ripe and soft with rich berry and plum. This is a great value!

2009 Moulin La Lagune, Haut-Médoc (\$29.99) Another value-driven wine from the team at La Lagune! This is a little more tannic than the Mademoiselle L, but it has plenty of cassis and plum fruit on the nose as well as spice and floral notes. A richly-textured palate with dark fruit has just enough tannic structure to brace it up. This should age surprisingly well.

2009 La Tour de By, Médoc (\$19.99) This wine is somewhat old school, but with a touch more fruit. The nose is a mix of currants, tobacco, a touch of roasted herbs and cedar. The palate shows a bit more ripe fruit—somewhere between bright red berry and plums. There is very nice acidity that gives a touch of tartness on the finish with plenty of tannins to fuel some aging potential.

Steve Bearden

2003 Verdignan, Haut-Médoc (\$19.99) This is a great example of why the 2003 vintage was so hyped by fans of Bordeaux. Already surprisingly accessible for this notoriously slow-evolving property, this has an array of ripe dark fruits, roasted herb, earth, mineral and more in a firm, chewy style. There is an overall impression of sweetness and warmth in this well-crafted bargain.

2004 Larrivet Haut-Brion, Pessac-Léognan (\$29.99) I always love the wines from this tiny property located not too far from Haut-Brion, and this vintage is no exception. Complex toast, scorched earth, bacon fat and chimney ash aromas soar from the glass as soon as this is poured. The mid-palate is filled with crunchy sweet red fruit, licorice and smoky currants in a display of seamless elegance that hides any hint of tannin. This gets my highest recommendation.

2009 La Grange de Bessan, Médoc (\$13.99) Here is one of the best values in the store and a wine that is delicious right now. This has aromas and flavors of toast, mocha, smoke and bacon that are rich, balanced and inviting. Complex, somewhat modern in style and very hearty for the price, this represents amazing quality.

Jeff Garneau

2009 Lamouroux, Graves (\$14.99) From Cerons, on the banks of the Garonne River, this is the second wine of Grand Enclos du Château de Cerons. Roughly 50/50 Cabernet Sauvignon and Merlot from gravel soils. Intensely mineral in expression with ripe red and black fruits. Firm tannins.

2009 Le Bonnat, Graves (\$16.99) Located in Saint Selve in the heart of the Graves region. A 50/50 blend of Cabernet Sauvignon and Merlot. The extraordinary character of the 2009 vintage really shines through here. Tons of ripe, dark fruit—blackberry and plum—plus an incredibly rich, silky texture. Fine tannins. Exceptional quality at this price.

2009 Le Thil Comte Clary, Pessac-Léognan (\$21.99) This property neighbors Smith-Haut-Lafitte (which acquired it in 2012). The predominance of clay soils on this estate favors the production of Merlot, which got quite ripe in 2009. Some of that ripeness shows on the floral, almost tropical nose. This is a big, richly-textured wine with sweet, dark fruit. Generous in style, it is already drinking well and should provide much pleasure over the next five to 10 years.

Ralph Sands

Things change, pricing in particular, and sometimes it’s hard to swallow those changes and carry on. I’ve certainly experienced this a few times over 35 years in the business. I used to snicker at people who moaned about First Growth prices, telling me how they bought them for five bucks in the ’60s; well, I bought them for less than \$100 in the ’90s, and now I sound like them. I’ve since moved on, and now I have two new favorite estates: Third Growth La Lagune and Fifth Growth Cantemerle. Since 2003 I have bought more wine from these two properties than any others in Bordeaux.

La Lagune (2009 Inquire) is just a few minutes from the Margaux border. Winemaker Caroline Frey makes delicious, red fruit-driven wines of great purity, balance and finesse, with great freshness. Always elegant, the first wine ages very well. Tasty examples of Caroline’s work that can be enjoyed young include the estate’s second wine, the **2009 Moulin La Lagune (\$29.99)** and a third wine, the **Mademoiselle “L” (\$18.99)**, both of which Steve Greer describes above.

Not far from La Lagune is Cantemerle. **Cantemerle** has a darker core of black fruits that years ago had more of a rustic edge. Philippe Dambrine, through hard work, has elevated this already great wine to an incredibly high level. The wine is now focused, masculine and complex. I have a small amount of the great **2006** left at **\$42.99** and 10 cases of the fantastic **2009** at **\$44.99**.

“I used to snicker at people who moaned about First Growth prices, telling me how they bought them for five bucks in the ’60s; well, I bought them for less than \$100 in the ’90s, and now I sound like them.”

“I often dream about one of my parties being featured in *Sunset* magazine... This year I am planning to have more wine-themed parties at home.”

Resolution #2: Throw More Dinner Parties

As a former full time caterer, there is nothing I love to do more than entertain.

I often dream about one of my parties being featured in *Sunset* magazine. My friends have even started to covet my cabinets full of beautiful, plain white platters and dishes, which I have accumulated throughout the years. (They're the perfect vehicle for displaying food, and they never clash.) This year I am planning to use those dishes more by hosting more wine-themed parties at home.

Last year a bunch of the K&L ladies got together and did a crab and Champagne-themed dinner, and it was one of my favorite parties of the year. Nothing lifts your spirits quite like bubbly and eating food with your hands. Naturally, with Dungeness crab season upon us, I cannot wait to recreate that dinner in my own home. I'll line the table with old newspapers and napkins, provide large dishes for the discard of shells and set out bowls of classic crab accompaniments: warmed garlic butter, aioli and cocktail sauce, and maybe just to shake things up a Thai-inspired spicy lemongrass dipping sauce. I like to have at least six different bottles of wine to serve at all of my tastings (both personal and professional). Here is a list of bubbly from around the world that I would pour: from the U.S. the **2002 Argyle "Extended Tirage" Willamette Valley Brut (\$59.99)**, from Italy the **Montechiara Prosecco (\$9.99)**, from Spain the **Mas Codina Cava Brut Reserva Penedès* (\$12.99)**, from Japan the **Poochi Poochi Sparkling Sake (330ml \$15.99)**, from Champagne the **Billecart-Salmon "Brut Reserve" Champagne (\$54.99)**, and a bottle of the Loire Valley's **Domaine du Viking Vouvray Brut* (\$18.99)**. I *could* serve fresh baked bread with the meal, but why waste all of that valuable belly real estate? When all of the shells have been excavated and the bottles drained, I'll just roll up the newspaper and Voila! Fancy/simple bubbly and crab dinner accomplished.

My entertaining bug still carries over to my professional life, and I particularly love to conduct private tastings. My favorite private tastings from the last year have involved food pairings combined with wine education. One client surprised her husband with an Italian tasting and food pairing in their gorgeous

backyard complete with a chef preparing flatbreads to order from a wood-burning oven. At this particular event we started with **Sorelle Bronca Prosecco (\$16.99)** and ended with **2004 Rocca di Montegrossi Vin Santo* (375ml \$79.99)**. One of the original James Bond stars was there, the wines were perfect

with the menu, and the setting couldn't have been more picturesque. It was awesome. Other events have centered on Bordeaux, Champagne, the Silicon Valley...so pick a theme, invite me over, and get ready for a dinner party for the books!

Melissa Lavrinc Smith

RESOLUTION #3: BUY "OLD" SAUTERNES

As everyone in the world knows, K&L likes to buy wines direct from the properties and owners whenever possible, and we have established excellent relationships with many Bordeaux owners and all of the biggest and best négociants over the years. Both relationships came into play on our latest purchase. The Casteja brothers have been K&L friends since 1996. Pierre Antoine Casteja is the CEO of Bordeaux's biggest négociant, Joanne. (His brother, Eric, also works there.) And Oliver Casteja happens to run one of our favorite Sauternes properties: Doisy-Védrières in Barsac. We were recently offered a peek into their cellars and came up with eight vintages of older Védrières to buy, in small quantities of course. The wines arrived just before Christmas so I hope we still have some left to sell. In addition to the selections below, I should alert you to their excellent second wine, Petit-Védrières, an excellent value.

2001 Petit-Védrières, Sauternes (\$21.99) The 2001 Doisy got 93 points from *Wine Spectator*, and this wine, at less than half its price, is perfect right now; 2001 was the best Sauternes vintage since 1988 and 1989.

1985 Doisy-Védrières, Sauternes (\$54.99) Only two cases available. We have never carried this vintage before at K&L.

1986 Doisy-Védrières, Sauternes (\$59.99) 90 points Robert Parker: "Doisy-Védrières made a superb wine in 1986. It is powerful, complex and nearly as mouth-filling as their great 1989. It does have crisper acidity, and for the moment, a more complex, floral, honeyed bouquet. There is no denying the unctuous, huge, tropical fruit flavors..."

1988 Doisy-Védrières, Sauternes (\$69.99) 93 points *Wine Spectator*: "Super-charged, incredibly intense Sauternes, exploding with tons of dried apricot, tropical and lemon flavors whistling through your palate to a long, long finish. Bravo! Don't touch until after 2000." This vintage shows great acid balance and elegance.

1989 Doisy-Védrières, Sauternes (\$69.99) 91 points *Wine Spectator*: "This subtle white grows on you, showing lovely tropical, toasted coconut and lemon flavors that blend together harmoniously on the intense, long, sweet finish. Drink now or hold through the '90s." We (Ralph, Trey and I) have blind tasted this against 1990 d'Yquem at least five times, and it has won every time.

1990 Doisy-Védrières, Sauternes (\$69.99) One of the trio of great stickie vintages—1988, 1989 and 1990. Amazingly we have not carried this before.

1996 Doisy-Védrières, Sauternes (\$49.99) Peach and pear aromas lead to the palate, which culminates in a fine acid balance. Outstanding!

Plus don't miss the **1999 Doisy-Védrières, Sauternes (\$39.99)** and **2000 Doisy-Védrières, Sauternes (\$39.99)**, both are great wines!

Clyde Beffa Jr.

Resolution #4 CONVERT CHAMPAGNE HATERS TO CHAMPAGNE LOVERS

Champagne

This year I have a couple of New Year's Resolutions. The first is simple: I am going to cellar more non-vintage Champagne. Throughout the years it has become obvious to me that non-vintage Champagne unambiguously improves with one to five years additional aging in a good cellar. So far I have done nothing with this knowledge except preach it. Now I have a plan: I will buy one more magnum (or two 750s) of Champagne each month than I drink. At the end of the year I will have two cases of Champagne to hold on to. If I can convince Cinnamon to do the same it will be four cases! A five-year-old bottle of **Ariston Aspasia "Carte Blanche" Brut Champagne*** (\$27.99) showed so well earlier this year that it will be my first to put down.

Another resolution for me is to convert wine lovers who think they don't like Champagne over to my side. For this I need your help. I know from talking to many customers over the years that most people who don't like Champagne don't like it because of a bad experience they had with fake Champagne. This is just the sort of experience that makes the CIVC (the governing body of Champagne) willing to take out expensive advertisements in the *New Yorker* saying "Champagne is from Champagne." That is basic stuff for us who are already converted, but not for our friends who haven't had an opportunity to taste the real stuff. If we all make an effort to pair a bottle of real Champagne with something tasty and to share it with one disbeliever I think we can convert many. I will start with a cold bottle of **Michel Loriot "Cuvée Reserve" Brut Champagne*** (\$29.99) paired with truffle butter and fleur de sel popcorn. The excellent fruit quality of the Meunier in this wine is a charmer, but the balance is dry enough for the snobbiest Cab lover. With the savory popcorn, it is out of this world. If that doesn't work, I will get a couple dozen Miyagi oysters and a bottle of our most precise and transparent blanc de blancs, the **Bruno Michel Premier Cru Brut Blanc de Blancs Champagne*** (\$39.99), and throw them in the deep end of the Champagne experience! I think the chalky cut of the Bruno Michel with the clean richness of the oysters will make any hater see things my way! A toast to you.

Gary Westby

A SPARKLING START TO THE NEW YEAR

I hope that all of you had a very enjoyable holiday season, and many thanks for supporting our Champagne program. In the lull we call January, we start setting up for our next big holiday for bubbles, Valentine's Day. While more new releases will be coming in soon, we have some old favorites to keep us company, including some of my personal favorites: the Champagnes of Baron Fuente. The unique sparklers from this winery are made from a combination of estate fruit (90 acres) and purchased grapes (also 90 acres) that are harvested *sur pied*. That is, even the purchased fruit is harvested by workers from Baron Fuente, which is quite unusual. This guarantees the quality of the purchased fruit.

The "basic" wine from Baron Fuente is the **NV Baron Fuente "Grand Reserve" Brut Champagne*** (\$23.99). This particular selection sold out immediately after our Champagne tent events last October. It's a great little bargain composed of 60% Pinot Meunier, 30% Chardonnay and 10% Pinot Noir, with white flowers on the nose, elements of fresh-baked bread and a touch of minerality. Clean on the finish, it's elegant in an overall light and airy style that still retains its doughy notes. Yum! Wine number *deux* from Baron Fuente is the marvelously creamy **NV Baron Fuente "Esprit" Brut Champagne*** (\$39.99). It is one-third each Pinot Noir, Pinot Meunier and Chardonnay. Fermented in stainless steel, it's aged for an amazing seven years on its the lees. It has sourdough bread, hazelnuts and minerals on the nose, white stone fruit and pear on the palate, with nutty notes and citrus on the finish. A very elegant way to start a meal. My personal favorite is the **2004 Baron Fuente "Grand Millésimé" Brut Champagne*** (\$39.99). The blend of varietals for this one is 45% Chardonnay, 40% Pinot Meunier and 15% Pinot Noir. Peach, pear and white flower scents on the nose are complemented by a touch of honey in the background. On the palate, it is clean, with the richness typical of this house, and a finish that shows great balance of fruit and acidity. Like its sister wines, it finishes clean with mandarin orange and pineapple notes. This is also a good choice to keep in the cellar for a couple of years. Enjoy the post-holiday relaxation with a great glass of Champagne from Baron Fuente!

Happy New Year!

Scott Beckerley

"Another resolution for me is to convert wine lovers who think they don't like Champagne over to my side. For this I need your help..."

"The Baron Fuente 'Grande Reserve' sold out immediately after our Champagne tent events last October."

RESOLUTION #5 *Explore France's Fringe*

I suspect that many of you have already set for yourselves a battery of New Year's resolutions, right? Well how about one more? If you've done Bordeaux, celebrated with Champagne and visited Châteauneuf-du-Pape, now it's time to explore the fringe! Drinking and dining your way through the more off-the-beaten path wine regions of France will provide an immense degree of fun and discovery that will make this resolution a very easy one to fulfill.



“Drinking and dining your way through the more off-the-beaten path wine regions of France will provide an immense degree of fun and discovery that will make this resolution a very easy one to fulfill.”

Jura

The Jura is home to some of France's most “fringe” wines, both stylistically and geographically. Located on the eastern side of the country, to the east of Burgundy, the rolling hills of the Jura are home to varietals such as Savagnin, Poulsard, Trousseau, Pinot Noir and Chardonnay. At times high in acid and highly oxidized, the wines from this region are what most vinous folk would call Old World. They show their best when thoughtfully paired with a perfectly aged Comté or pan-seared duck breast. For those of you willing to explore this unconventional wine region, I suggest starting with the **2007 Domaine Rolet Crémant du Jura (\$18.99)**. This vintage sparkler is composed of 70% Chardonnay, 15% Poulsard and 15% Pinot Noir. Like the finest bubbly of Champagne, it is a pretty pale color with light green reflections, and it offers very beautiful fine bubbles that climb slowly with enticing persistence. It is a wonderful wine for life's celebrations. 12% ABV.

Savoie

Directly south of the Jura and a hop, skip and jump from the Swiss border is the mountainous region of the Savoie. Alpine lakes, great skiing and deliciously sprightly wines abound in this high-altitude region of France. The **2011 Domaine Eugene Carrel Vin de Savoie-Jongieux (\$10.99)** is a great example of what you'll drink in the Savoie. Composed of 100% Jacquère, the color is bright with green highlights, and it's incredibly fruity and refreshing with citrus and very ripe pear notes, as well as floral overtones leading into a snappy finish. Serve chilled as an apéritif après ski, or with assorted cheeses and charcuterie by the fire. 11.5% ABV.

Côtes de Provence

If you make a beeline south from the mountainous Savoie towards the glassy blue waters of the Mediterranean Sea you'll end up among the glitzy French Riviera towns. A plethora of deliciously food friendly wines can be found in villages tucked away in the foothills off the coast. A case in point is the delightful **2011 Mirabeau Côtes de Provence Blanc (\$13.99)**. This balanced blend of rounded, lemony Sémillon and crisp, fresh, herbal-inflected Rolle (a.k.a. Vermentino) is superb with cracked crab, a variety of cheeses or the region's signature dish: bouillabaisse. 12% ABV.

Bandol

Venturing westward along the Mediterranean is Bandol. Here, Mourvèdre reigns supreme, producing rustic and full-bodied reds that beg for four to 10 years of cellar time to really show their splendor. The **2006 Château Pradeaux Bandol (\$36.99)** is an exemplary wine, from one of the most venerable domaines in the region, is. This rich red is composed of 95% old vine Mourvèdre and 5% Grenache and begs for hearty winter fare like gigot d'agneau or cassoulet. 13.5% ABV.

Languedoc

A multitude of wine appellations can be found in the sun-drenched Le Midi, but one that piques our interest is Corbières. The **2010 Les Clos Perdus “Priundo” Corbières* (\$14.99)** comes from a small winery based in the village of Peyriac de Mer. The wine's bouquet is both floral in character, (faded roses) but also evokes a fresh fruit bowl of strawberries and raspberries. The Priundo is an excellent choice to enjoy with grilled tuna with fresh herbs. 14.5% ABV.

Roussillon

Near the Franco-Spanish border are the vineyards of the Roussillon. The roads of the region are certainly less traveled, however vinous treasures await those who are curious enough to venture into this rugged landscape. The **2011 M. Chapoutier “Les Vignes de Bila-Haut” Côtes-du-Roussillon Villages (\$13.99)** is a wonderful introduction to the region. The fruit is grown on the schistous slopes of the high Agly Valley, where the altitude helps to preserve the acidity that is sometimes lacking in other reds from the south of France. It has aromas of black cherry and a fleshy palate, along with plenty of fruit highlighting typically rugged mineral notes. 14.5% ABV.

Jurançon

We conclude our journey in the vineyards of Jurançon in southwest France. Although intriguing dry whites are made in the region, it is the *moelleux* or sweet wines made with Petit Manseng that really sing. The **2010 Charles Hours “Clos Uroulat” Jurançon Moelleux (375ml \$16.99)** comes from the western side of the appellation, which produces rich wines reminiscent of pineapple, fresh peaches and a kiss of ginger spice. Wonderful paired with French or Italian style cheesecakes or savory items like Roquefort cheese or pâté. 12% ABV.

Mulan Chan-Randel

“For all you barbecue fans: for me, outside of Carolina mop sauce, my favorite barbecue is Kansas City style. So grab a stout, grab the molasses, and fire up the grill!”

Resolution #6: Drink Better Beer



If you're reading this article, deciding to drink better beer shouldn't be a hard resolution to keep. And the beers of Boulevard Brewing Company are a good place to start. Some of you may already be familiar with Boulevard, but we here were very excited to get our hands on these beers. Based in downtown Kansas City, Missouri (the “proper” side of KC, as locals like to say), the brewery was founded in 1989 and underwent a major expansion in 2006. The brewery is known for its GABF Gold Medal winning unfiltered wheat beer, but I think it's their Smokestack series that really showcases what their brewers can do. The series is packed with both limited-release and year-round specialty beers, and these are what Bryan and I have focused on. For all you barbecue fans: for me, outside of Carolina mop sauce, my favorite barbecue is Kansas City style. So grab a stout, grab the molasses, and fire up the grill!

Boulevard Brewing Co. “Double Wide” DIPA, Missouri (12oz \$2.99) This is a balanced IPA, especially for a Double. The profile is more citrus and floral from the Cascade and Centennial hops, but there's some pine resin on the palate from the Chinook. Showing nice malty richness balanced by a good bitterness on the finish. One of my new favorite IPAs.

Boulevard Brewing Co. “Dark Truth” Imperial Stout, Missouri (12oz \$2.99) Wow, these beers are balanced. I was surprised how well this carried its 9.7% ABV with a nice chocolaty, coffee palate. There is a great bite on the finish from the hops and never-ending coffee flavor.

Boulevard Brewing Co. “The Sixth Glass” Belgian Dark Strong Ale, Missouri (12oz \$2.99) This is a Quad, and at 10.5% ABV the name is meant as a caution: be careful of the sixth glass. This is closer to St. Bernardus 12 than, say, Achel, with more dark, heady caramel, rich malt and candied fruit, but on the finish plenty of pretty, floral, estery aromas come through.

Boulevard Brewing Co. “Long Strange” Tripel, Missouri (750ml \$9.99) This is a fun beer with its addition of some malted wheat. There is something of a banana (Belgian Wit) note to the aromas, along with maltiness and light caramel flavors. Again, this is very balanced, and I wouldn't have guessed it was 9.2% ABV.

Boulevard Brewing Co. “Tank 7” Farmhouse Ale, Missouri (750ml \$9.99) This is a maltier Farmhouse ale with plenty of citrus aromas and a nice, spicy, clean, crisp palate.

Another notable new brewery is Southern California's Noble Ale Works from Anaheim, close to Angels' Stadium. I really like these beers. They are straightforward, quality West Coast styled beers with great flavor and good balance between the malt and hops.

Noble Ale Works “Breakaway” Pale Ale, California (22oz \$5.29) A great example of American Pale Ale with nice citrus aromas and a sweet malt palate. Just enough bitterness without overwhelming the malty goodness.

Noble Ale Works ESB, California (22oz \$5.29) The malt here takes on a toastier note to support the nice bitter finish. Surprisingly this is only 41 IBUs (International Bittering Units).

Noble Ale Works IPA, California (22oz \$5.79) We probably need another West Coast IPA in our inventory like we need a hole in our heads, but this is very well made. Great malty richness with more citrus hop aromas and a slight resinous finish. At only 70 IBUs it packs a punch, but within reason!

Finally, I need to mention a new Belgian-centric SoCal brewery called Brouwerij West. I think we need more Belgian and German styled beers made locally, and Brian Mercer has something special. They are also commissioning limited run, local artist-designed labels for every beer.

Brouwerij West Saison, California (16.9oz \$6.49) I think this is the most interesting beer from their line-up. Almost herbal, grassy aromas dominate with a bit more sweetness from the malt than traditional Belgian Saisons, and just a bit of estery aromas on the finish.

Brouwerij West Blond, California (16.9oz \$5.49) This is a very good Blonde with an almost Saison-like feel. It has nice, toasty, almost bready malt notes with lots of citrusy aromas and flavors. Similar to the Achel.

Brouwerij West Tripel, California (16.9oz \$6.49) After trying the Triple I think you will understand what Mercer is going for: creating his own understated versions of traditional Belgian beers. This is spicy and floral with a bit of clove and a nice creamy texture. Sweeter malt comes through on the finish with tons more spice at the end.

Steve Greer

“Overall you get better wine for the same, or less, money.”

“There are no more quintessential California sparklers than those from Schramsberg, one of California’s most respected sparkling houses.”

Resolution #7 GO ROGUE

You’re welcome. That’s right I made this resolution—that you should drink more wines from the Pacific Northwest—for you not me. Call me brash, call me arrogant, call me a jerk, but I think if you follow through with this resolution you’ll thank me in the end. The reasons are plentiful and factual. Overall you get better wine for the same, or less, money. The quality of the wines from the Pacific Northwest has increased greatly and is on par with any of the great major wine producing regions. You’ll find the same varietals that you know and love with new twists and turns to make your palate all a flutter. Also if you’re a point hound, you’ll find a plethora of 90-plus point wines coming from Washington and Oregon. Enough reason for you already?

A perfect example of the sheer quality for value you get when you go north is the **2010 Charles & Charles Columbia Valley Cabernet Sauvignon/Syrah (\$9.99)**. This blend of 51% Cabernet and 49% Syrah is just easy drinking good times, with deep, rich flavors of black currant, bacon fat and black olive, soft, pliable tannins and considerable complexity. Cab/Syrah blends are a dime a dozen these days, many of which carry hefty price tags, but few are as well-integrated as this affordable winner. Kudos to Charles Smith (K Vintners, Charles Smith Wines) and Charles Bieler (Three Thieves, Bieler Pere et Fils, Sombra Mezcal) for somehow managing to keep this wine, and their *Wine Spectator* Top 100-rosé from killing our wallets every year.

For years I have extolled the virtues of Willamette Valley Pinot Noir: its quality, its verve and its relative affordability. A perfect example of this is the **2011 Solena “Grand Cuvée” Willamette Valley Pinot Noir (\$22.99)**. Solena began when Laurent Montalieu (Willakenzie, Northwest Wine Company) and his wife Danielle Andrus Montalieu purchased an 80-plus acre estate in 2000 and planted it to Pinot Noir. Produced from both estate and purchased fruit, this is a wine of poise and energy. Alluring blueberry muffin and thyme spice pull the pretty nose along with underlying tones of coffee and smoked meat. Full of the dark-centered but vibrant fruit that the area is known for, this is packed with flavors of black raspberry, fern, unsweetened bakers cocoa and considerable floral pitch. Without a rough edge to be found, surprising in such a young wine, I can only fathom that this is going to continue to flesh out and become something truly special for the price.

For more suggestions to help you keep this delicious New Year’s resolution, email me at BryanBrick@KLWines.com.

Bryan Brick

Resolution #8 DRINK CALIFORNIA BUBBLY

“...A California vineyard, one of man’s outposts in the wilderness, has features of its own. There is nothing here to remind you of the Rhine or Rhône, of the low Côte d’Or or the infamous and scabby deserts of Champagne; but all is green, solitary, covert. We visited two of them, Mr. Schram’s and Mr. McEachran’s, sharing the same glen...”

—From *The Silverado Squatters* by Robert Louis Stevenson, 1883

This month let us celebrate the beginning of 2013 with a resolution to drink more California sparkling wine. And there are no more quintessential California sparklers than those from Schramsberg, one of California’s most respected sparkling houses. It was founded in 1965 by Jack and Jamie Davies when they acquired the old Jacob Schram property on a mountainside in the Napa Valley. Today, Schramsberg is run by Hugh Davies, Jack and Jamie’s youngest son. Recently, they added a still wine program under the J. Davies label, which makes an extraordinary Cabernet from their Diamond Mountain vineyard, and several single vineyard Pinot Noirs from the North Coast. We love the wines from Schramsberg and hope you have a chance to give them a try.

NV Schramsberg “Mirabelle” North Coast Rosé (\$19.99) This is a multi-vintage blend of 52% Pinot Noir and 48% Chardonnay. Watermelon and strawberry notes are well integrated, with beautiful citrus, apple and brioche qualities. Aged for two years on the lees before bottling.

2009 Schramsberg Blanc de Blancs Sparkling Wine (\$28.99) The best of the sparkling wines from Schramsberg. Made from 100% Chardonnay, aged two years on the lees, it shows apple and tropical fruit intertwined with great minerality. A touch of brioche and toast add complexity.

2007 Schramsberg “Crémant” Demi-Sec Sparkling Wine (\$29.99) An off-dry sparkler perfect for dessert. Predominately made of Flora, a cross between Sémillon and Gewürztraminer, it tastes of mango, tangerine and pineapple with hints of brioche and vanilla bean. Sweet, with great acidity.

2009 J. Davies Diamond Mountain District Cabernet Sauvignon (\$79.99) This is a serious Cabernet for serious Cabernet drinkers. A rich, forward wine with bright blue and blackberry fruit contained within a generous cedar and vanilla wrap, with hints of tobacco, black tea and mocha. It finishes with fine tannins. Drinkable now, but will be better with two to four years of aging.

Michael Jordan

RESOLUTION #9 Discover Unusual California Wines

Stuck in a Chardonnay or Cabernet rut?

Then mix it up and try a blend! The popularity of blends and unusual varieties has been on the rise here in California. Cabernet and Chardonnay still account for a large percentage of sales, but wines like Orin Swift's "Prisoner," Bogle's "Phantom" and Owen Roe's "Abbotts Table" have been gaining market share at a steady pace. Some have even gained a "cult-like" following. Here are four fun blends that will help keep things fresh for 2013:

2011 Pine Ridge California Chenin Blanc-Viognier Blend (\$10.99) We tasted this wine at a staff tasting the other day, and it was enjoyed by all. The wine has a nice, fresh, lively backbone, hints of apricot and peach that melt into your palate and a finish that is crisp and clean. A blend of 79% Chenin Blanc and 21% Viognier. A good choice for shellfish, lighter dishes and even Asian food!

2011 Bridesmaid Napa Valley White Blend (\$17.99) The Bridesmaid is a not-so-unusual blend of 72% Sauvignon Blanc and 28% Sémillon, but it shows nice richness, hints of wet stone, mineral and guava flavors. This is a good pick for someone looking for a richer, more concentrated Sauvignon Blanc. An excellent food wine!

2010 Xanthos California Red Wine (\$17.99)

The Xanthos is a blend of 63% Syrah, 16% Segalin, 11% Merlot and 10% Zinfandel. While the wine is ripe and fruit-forward, the tannins are silky smooth and overall the wine is polished and light on its feet. It's a great pick for someone looking for that big, intense fruit character but not a wine that's heavy and oaky.

2011 Kismet Wines "Papa's All Blacks"

Sonoma Red Blend (\$24.99) Kismet is a project that pairs rising star winemaker Morgan Twain-Peterson and his father, Zinfandel legend Joel Peterson. A large percentage of this wine is Zinfandel, but it is also blended with Petite Sirah, Carignane, Alicante Bouschet and 14 other varieties. It is loaded with bright, ripe fresh fruit and spice and is held together by its tight middle core of fruit and acidity.

2011 Orin Swift Cellars "Abstract" Rhône

Blend (\$28.99) Orin Swift has gained tremendous popularity with its "Prisoner" blend, and the lesser known Grenache-based "Abstract" blend, which also contains a bit of Syrah and Petite Sirah for a darker, juicier component, is made in a similar style. Fruit, fruit and more fruit! This is a great pick for those looking for an intense, high octane red.

Clyde "Trey" Beffa III



Hollywood Hot Pix

RESOLUTION #10 Drink Wine in the Shadow of Anthony Bourdain's Travels

I make no secret that Anthony Bourdain is my food and travel guru. I can remember the first time I saw him on his original travel show, *A Cook's Tour*, when he consumed a still-beating cobra heart while deep in the jungles of Vietnam. I knew then I was but a novice, and I had found my new mentor. I have watched his show *No Reservations* with great pleasure over the years, and it has helped me form new ideas about places I wouldn't expect. This past year, I took much of Bourdain's advice while visiting regions all featured on the show, each a unique and eye-opening experience. Now though, when I can't get back to a place as quickly as I would like, I do the next best thing: I reach for a glass of wine from some of my new favorite destinations.

There are two striking images in the Argentina episode. One involves the stunning glaciers of Patagonia, the other is a traditional barbecue (*asado*) with butterflyed cows splayed out over hot coals slowly roasting away. *Asado* is a way of life for everyone in Argentina. With that, gallons of wine flow freely and Malbec is the king of them all. A good accompaniment to the food of Argentina is the exotic and well balanced **2011 Urban Uco Malbec-Tempranillo Valle de Uco Mendoza (\$9.99)**. Malbec sometimes feels like it has a hole in it. This blend fills that with a dose of Tempranillo that lend brightness and finesse to a relatively juicy wine. One of our best bargains this past year and continues to remain so.

The episode where Bourdain visits Vienna, Austria is a delight. He bounces from *biergarten* to *heurigen* (wine garden) feasting on sausage and *Wiener Schnitzel*. He is blown away by the honest integrity of the food, and there is bouncy zither music playing in the background. All this

leads to a sublime image of the Hofburg Palace covered in snow. Perfect to match our own cold weather, the **2008 Reinisch St. Laurent (\$18.99)** is from the little known Austrian appellation called the Thermenregion just outside of Vienna. Think Pinot Noir with earthier, meatier flavors. Full of nuances of violet and iron, it is an experience that truly blends with the hearty fare of Austria.

Bourdain has probably visited Spain more times on his show than any other region. The food culture is hard to match. The wine culture is so integrated with the food that it's hard to imagine having one without the other. Plus, there is extraordinary mix of creativity and tradition flowing out of the restaurants. And what better wine to evoke Spain than a Spanish Rioja. Our friend Miguel Merino makes fabulous wines with one foot planted in the past and one in the present, what he likes to call "an updated classic style." And that's what Spain is: One foot deeply rooted in tradition and yet full of innovation. The **2005 Miguel Merino Reserva Rioja* (\$29.99)** has black fruit flavors and aromas of incense and dried flowers. It is rich and subtle from one glorious sip to the next.

Probably the most important episode of the final season, for me, revolves around Baja Mexico. No place have I visited in the past year has such a wonderful farm-to-table philosophy as Baja. And why not drink the wine from the burgeoning wine region down there? The **2010 Malagon "El Grenache" Guadalupe Valley (\$16.99)** is from old vine fruit. Loaded with ripe cherry and spicy tobacco flavors, it is surprisingly low in alcohol and up to the task of pairing with so many Baja-inspired dishes.

Keith Mabry

K&L buys many imported wines directly from the producers or négociants, often finding wines that are not available in the U.S. 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 & AUSTRIA

2011 Kalinda Rheingau Riesling Qba* \$10.99

Stone fruit laced with cool spring herbs, flowers and wet stones on the nose. The rich Rheingau texture mingles with soft minerality, and then it zips along the palate, leaving a hint of juicy sweetness.

2011 Weingut Allram Grüner Veltliner (1L)* \$10.99

This is the perfect liter—fresh, light and snappy—delivering all the thirst-quenching qualities you look for in a wine like this. The nose is textbook spice, pepper, snap pea and grapefruit. Sleek, focused and juicy.

2011 Weingut Allram Gaisberg Grüner Veltliner Kamptal* \$19.99

Full of delightfully spicy fruit, with notes of quince, blood orange and honeydew, sleek minerality and juicy acidity.

RHÔNE & FRENCH REGIONAL

2011 La Galope Côtes de Gascogne Blanc* \$9.99

A crisp mouthful of Sauvignon Blanc that goes with a variety of foods or with nothing at all. It's full of clean, refreshing and crisp characteristics, and it goes down remarkably easy!

2010 Jean-Louis Denois "Les Oliviers" Vin de Pays d'Oc* \$10.99

This delicious Syrah-based red blend from Jean-Louis Denois boasts a wonderfully intriguing nose of dark berry fruits, smoke and spice box.

2010 Clos Chanteduc Côtes du Rhône* \$12.99

From the famous food writer Patricia Wells. The 2010 has aromas of forest floor and Provençal herbs, with a kiss of anise and a core of cherry. It would be superb with several years more cellar time. Try it with steak.

2010 Antech "Cuvée Eugénie" Crémant de Limoux* \$13.99

A beautiful example of Crémant de Limoux from the Languedoc. Composed of 50% Chardonnay, 40% Chenin Blanc and 10% Mauzac.

2009 Antech "Cuvée Emotion" Crémant de Limoux Rosé* \$14.99

The perfect choice for your house sparkling wine or to feature at parties where quality and good taste matter. Brilliant as an apéritif.

ARGENTINA

2011 Montevejo "Festivo" Torrontes* \$11.99

Bright, spicy, lively. Delicious.

2009 Montevejo "Calypso" Malbec Mendoza \$18.99

90 points RP: "...It has a pleasant bouquet of blackberry and briary [sic] with a touch of decayed rose petals. It has fine definition but will actually benefit from another few months to allow the aromas to unfurl."

WHITE BURGUNDY & RED BURGUNDY

2011 Domaine Renaud Mâcon-Charnay* \$12.99

Supple and charming, with some floral notes on the nose and a terrific finish. This is pure, unoaked Chardonnay.

2010 Jean Paul and Benoit Droin Chablis* \$17.99

90 points RP: "...effortless, gracious and totally impeccable."

2010 Domaine des Nembrets Denis Baraud Pouilly-Fuissé "Clos de la Combe Poncet" \$21.99

Don't miss this fabulous, domaine-grown, hand-harvested monopole for a great price thanks to our direct relationship with the producer.

2010 Domaine Odoul-Cocquard Chambolle-Musigny* \$49.99

Off the charts! Among the most compelling price/quality ratios of any red Burgundy we have. Elegant, with fine tannins and good acidity.

2009 Domaine Champy Volnay 1er Cru "Taillepieds"* \$63.99

An over-the-top great Burgundy for your cellar. Period. Taillepieds is one of the most highly regarded sites in Volnay.

ITALY

2011 Blason Pinot Grigio Isonzo (1L)* \$11.99

Perfectly balanced, with zippy acidity. Very aromatic, with good complexity, length and subtle elegance that shows muscle and a long and flowing finish. A little spicy, with red apple, melon and lots of minerals.

2010 Baccinetti "La Saporioia" Rosso di Montalcino* \$15.99

The "Catzilla" Rosso comes from the Baccinetti estate's three hectares of young Sangiovese vines. The wine is fermented in stainless steel and then spends 12 months in barrel before bottling.

2011 Ermacora Friulano Isonzo* \$15.99

A nice balance of richness and flavor, with crisp acidity and an intense mineral vein adding focus and drive. Fresh, delicious and ready to drink.

2008 Lucchetti "Guardengo" Lacrima di Morro d'Alba Sup.* \$19.99

Concentrated, rich and vibrant, with intense notes of blackberries, spices, sweet herbs and juniper berries.

2007 Ferrero Brunello de Montalcino* \$29.99

Really dynamite. Bold, rich and smooth, with layers of complex fruit and spice. It is perhaps one of the best they've made.

2007 Sesta di Sopra Brunello di Montalcino* \$49.99

94 points RP: "The 2007 Brunello di Montalcino is endowed with tremendous power and richness. Dark red fruit, flowers, mint, licorice and spices come to life in this deep, expressive Brunello."

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 carries exceptional, high quality and value-priced wines from all over the world; here are some favorites from both the Northern and Southern Hemispheres!

LOIRE VALLEY & GERMANY

- 2011 Domaine de la Noblaie Chinon Blanc*** \$19.99
A perfect jewel of a wine produced from 50-year-old vines. This is a dry and fruity Chenin with a beautifully long finish. Chenin from Chinon!
- 2011 M. Delhommeau "Harmonie" Muscadet Sèvre et Maine*** \$12.99
Like a smack in the face with its sharp, stony minerality.
- NV Domaine du Viking Vouvray Brut*** \$18.99
Lovely apple and citrus aromas with a dry yet rich finish.
- 2010 Domaine Gueneau "Les Clos Chartier" Sancerre Rouge*** \$19.99
Light and delicate, this Pinot Noir from Sancerre is spicy and mineral driven. Red fruit qualities are all over the nose and palate.
- 2011 Les Chancelieres Vouvray*** \$10.99
Refreshing, dry and smooth. It displays very nice citrus, ripe peach and green pear, as well as flower aromas such as sweet acacia.
- 2010 Domaine Regnier Saumur-Champigny*** \$11.99
Intense and aromatic, with supple tannins, fine balance and a graceful finish. Hold to reveal spice, cocoa and floral notes, or enjoy now.
- 2011 Weingut Allram Gaisberg Riesling Kamptal Reserve*** \$22.99
A fantastically food-friendly wine that pairs with just about anything.

CHAMPAGNE

- 2006 Michel Lorient "Pinot Meunier Vieilles Vignes" Brut*** \$49.99
From a single vineyard planted in 1943. One of the most powerful, vinous, complex Champagnes at half the price of anything comparable.
- Bruno Michel Premier Cru Brut Blanc de Blancs*** \$39.99
All from one plot of Premier Cru Chardonnay planted in 1964. Our most focused, long-finishing blanc de blancs. Pure class at a great price.
- Louis Roederer "Brut Premier"** \$38.99
Top notch Grand Marque Champagne from one of the most ambitious producers in the region. If you have not tasted this lately, you should.
- Charles Heidsieck "Brut Reserve"** \$49.99
It's not often a big producer improves their wine before raising prices! Half the vineyard sites and older reserve wines than the old Charles.
- 2004 Baron Fuente "Grand Millésimé" Brut*** \$34.99
Classic vintage Champagne with high marks from the *Wine Spectator* for just \$35? Buy some for now, and save some for the decade to come!
- 2000 Billecart-Salmon "Cuvée Nicolas-François-NFB"** \$89.99
This small production, vintage wine is the class of their range. It isn't only rosé at this house. Toasty, smooth and refined, this will surprise you.
- Ariston Aspasi Blanc de Blancs Brut*** \$34.99
All from the Goutte d'Or vineyard in Broulliet, a steep, south-facing site that produces our most luscious Chardonnay Champagne.

COMMONWEALTH

- 2010 Hewitson "Baby Bush Vine" Mourvèdre Barossa Australia*** \$19.99
A beautiful, brooding, meaty, earthy Mourvèdre. Dark red fruits and spice are freshened by well-placed acidity and polished, fine tannins.
- 2010 Hewitson "Miss Harry's" Rhône Blend" Barossa Australia*** \$19.99
From 110-plus-year-old vines. A stunning wine of richness, authenticity and complexity. Very, very good!
- 2009 Te MATA "Coleraïne" Hawke's Bay New Zealand** \$49.99
One of NZ's best reds, the '09 has a classic Cab nose—all black currants and flowers—with a sweet, fruit-filled palate framed by spice and cedar.

- 2009 Te MATA "Bullnose" Syrah Hawke's Bay New Zealand** \$31.99
An opulently aromatic wine. Concentrated red fruits, flowers, smooth oak tones and the silkiest, fine tannins one could imagine!
- 2010 Amelia Park Cabernet-Merlot Margaret River Australia*** \$19.99
An exceptional value! This has a beautifully exotic perfume of fresh black fruits and violets. Silky smooth with ultra-fine tannins wrapped in dark cherry fruit accented by vanilla and baking spice.
- 2010 Amelia Park Chardonnay Margaret River Australia*** \$19.99
A stunning wine. Rich orchard fruit, bright fresh acidity and no shortage of richness, it has depth, toasty oak and a voluptuous texture.

SPAIN

- 2011 Bodegas Puelles Blanco Rioja*** \$9.99
Viura, Malvasia, Garnacha Blanca and even a bit of Chenin Blanc. Crisp pear and apple fruit. Mineral.
- 2010 Bodegas Casa Juan Señor de Lesmos "Cuarteto" Joven*** \$11.99
A terrific young style of unoaked Rioja. Warm red berry fruits and dried herb aromas lead to a spicy, dark cherry fruited palate with hints of herbs.
- 2006 Bodegas Casa Juan Señor de Lesmos Crianza Rioja*** \$12.99
Very spicy, classic red berry fruit with wonderful intensity and freshness that really opens up and becomes more mineral and complete with air.
- 2005 Bodegas Casa Juan Señor de Lesmos Reserva Rioja*** \$19.99
Spicier than the crianza, with red and darker fruit aromatics. A unique, spicy and savage quality complements the fruit. Drinking well now.
- 1999 Bodegas Puelles Gran Reserva Rioja*** \$19.99
Fully mature, earthy, red fruit leads to a wonderful palate: tertiary, tasty fruit, mineral, awesome Rioja character. Gran reserva deal of the year?
- 2001 Marques de Legarda Gran Reserva Rioja*** \$29.99
Textbook, classic long elevation Rioja style: red fruits, subtle toast, *sous bois*. Delicious now and will improve for years to come.
- 2008 Mas Codina Cava Brut Reserva Penedès*** \$12.99
Bright citrus, yellow fruit, great balance. Estate fruit and hand disgorged!
- 2008 Can Mayol Loxarel "Refugi" Reserva Brut Nature Penedès*** \$17.99
This beautiful, dry style of Cava has nice toast and elegant texture.

RHÔNE & FRENCH REGIONAL

- NV Antech "Brut Nature" Blanquette de Limoux*** \$12.99
No added dosage, which translates to a super clean and dry glass of bubbles, with fresh and crisp apple-pear flavors.
- 2011 Domaine La Hitaire "Les Tours" Côtes de Gascogne Blanc*** \$9.99
Crisp and forward with intense orchard fruit scents and flavors.
- 2011 Domaine l'Attilon Cabernet Vin de Pays des Bouches*** \$9.99
Vinified with certified organic grapes and zero oak. Bright black berry fruit flavors; this juicy red is very food-friendly.
- 2011 Domaine Le Casal "Tradition" Minervois*** \$10.99
Dark berry fruits, damp earth and a certain garrigue-y-ness (think dry roasted herbs) place this squarely in the south of France.
- 2010 Cave de Rasteau "Dame Victoria" Rasteau*** \$13.99
Minerality and blue fruit matched by fine tannins and a snappy finish.
- 2009 Château Tirecul La Gravière "Les Pins" Monbazillac (500ml)** \$18.99
A dead ringer for Sauternes. Deliciously rich, with apricot jam, pineapple and orange zest nuances. Enjoy with crème brûlée or blue-veined cheeses.

K&L seeks out the best Bordeaux from every vintage. We've got old and rare gems for you to drink now, plus great values from more recent vintages and lovely Bordeaux Blancs!

1964-2008 BORDEAUX IN STOCK

There are some fabulous buys here—check them out!

1964 Mouton Rothschild, Pauillac	\$475.00
1970 Talbot, St-Julien (1.5L)	\$199.99
Direct from the property. Old school.	
1979 Lafite Rothschild (1.5L)	<i>Inquire</i>
Direct from the Château. In perfect condition.	
1982 Larcis Ducasse (1.5L)	\$199.99
1983 Léoville-Las Cases, St-Julien	\$199.99
1985 Soutard, St-Emilion-Delicious	\$79.99
1986 Haut-Brion, Pessac	\$599.00
1986 Pape Clément, Pessac	<i>Inquire</i>
1988 Léoville-Barton, St-Julien	\$129.99
1989 Domaine de Chevalier	\$119.99
1990 Domaine de Chevalier	\$129.99
1990 Figeac, St-Emilion	\$299.00
1993 Haut-Brion, Pessac	\$379.99
From Mahler Besse. Perfect condition.	
1993 Pichon-Lalande, Pauillac	\$139.99
1994 Angelus, St-Emilion	\$249.99
Two very special bottlings. Don't miss.	
1995 Lafite Rothschild, Pauillac	\$749.99
1995 Les Forts de Latour, Pauillac	\$199.99
1995 Margaux, Margaux	\$599.99
1995 Ormes de Pez, St-Estèphe	\$49.99
1995 Rauzan-Ségla, Margaux	\$129.99
1996 Cantemerle, Médoc	<i>Inquire</i>
1996 Palmer, Margaux	\$239.99
1996 Haut-Bailly, Pessac	\$99.99
1997 Fugue de Nenin, Pomerol*	\$29.99
1997 Potensac, Médoc (375ml)	\$14.99
1998 Grandis, Haut-Médoc	<i>Inquire</i>
1998 Soutard, St-Emilion	\$49.99
1999 Fugue de Nenin, Pomerol	\$34.99
Outstanding wine. Sweet and fruity.	
1999 Lafite Rothschild, Pauillac	\$825.99
1999 Malescot-St-Exupéry	\$69.99
2000 Carruades de Lafitte	\$299.99
2000 Coufran, Médoc	\$29.99
2000 Labégorce, Margaux	\$39.99
Great old school Bordeaux with plenty of stuffing for the cellar. Clyde's fave.	
2000 Terrey Gros Cailloux*	\$29.99
2001 Haut-Bailly, Pessac	\$109.99
2001 Haut-Batailley, Pauillac	\$59.99
2001 Lanessan, Haut-Médoc	\$19.99
2001 La Vieille Cure, Fronsac	\$24.99
2001 Malescot-St-Exupéry	<i>Inquire</i>
2001 Malescasse, Haut-Médoc*	\$19.99

2001 Ormes de Pez, St-Estèphe	<i>Inquire</i>
2001 Potensac, Médoc-Must try!	\$29.99
2002 Sarget de Gruaud-Larose	\$32.99
2003 Carbonnieux Rouge, Pessac	\$29.99
2003 Coufran, Médoc-Ralph's fave	\$19.99
2003 D'Angludet, Margaux	\$44.99
2003 Peyrabon, Haut-Médoc	\$19.99
2003 Verdignan, Haut-Médoc	\$19.99
Full flavored, great acidity. Superb!	
2004 Larrivet Haut-Brion, Pessac	\$29.99
As good as their fabulous 2001!	
2004 Lanessan, Haut-Médoc	\$19.99
2004 Mouton Rothschild, Pauillac	\$379.99
2004 Peyrabon, Haut-Médoc	\$14.99
Great. So sweet and perfect right now.	
2005 De Chantegrive, Graves	\$19.99
A superb, easy to drink value.	
2005 D'Angludet, Margaux	\$54.99
2005 De Fieuzal Rouge, Pessac	\$49.99
2005 Larteau, Bordeaux Supérieur	\$14.99
2005 La Pointe, Pomerol	<i>Inquire</i>
2005 Mouton Rothschild, Pauillac	\$689.00
2005 Mouton Rothschild (1.5L)	\$1,249.00
2005 Petit Villages (1.5L)	\$139.99
Excellent wine. Full-flavored and elegant.	
2006 Cantemerle, Haut-Médoc	\$42.99
2006 Cantemerle (1.5L)	\$79.99
Probably the greatest Cantemerle since 1949!	
2006 D'Angludet, Margaux	\$39.99
2006 Haut-Bergey, Pessac	\$34.99
2006 La Tour Carnet, Margaux	\$39.99
2006 Langoa-Barton, St-Julien	\$49.99
Outstanding value. Will cellar 10+ years easily.	
2006 Léoville-Barton (1.5L)	\$139.99
2006 Léoville-Barton (375ml)	\$39.99
One of our favorite values.	
2006 Pauillac de Latour, Pauillac	\$89.99
Baby Latour. Rich and full. Will be great in five years. A case of this for one bottle of Latour.	
2007 De Pez, St-Estèphe	\$33.99
2007 La Croix de Beaucaillou	\$39.99
2007 Moulin D'Angludet, Margaux	\$19.99
2007 Poujeaux, Moulis	\$29.99
Clyde loves it! So good and a great price!	
2008 Bois-Malot, Bordeaux	\$10.99
2008 Angludet, Margaux (1.5L)	\$69.99
2008 Domaine de Chevalier	\$59.99
Almost perfect. Stunning wine.	
2008 Esprit de Pavie, Bordeaux	\$19.99
2008 Fonplégade, St-Emilion	\$39.99
2008 Hosanna, Pomerol	\$139.99

2008 Latour, Pauillac	\$699.99
2008 Le Thil Comte Clary, Pessac	\$17.99
2008 Magdelaine, St-Emilion	\$44.99
2008 Montrose, St-Estèphe	\$139.99
2008 Pétrus, Pomerol-For 1%ers	\$2,299.00

2010 BORDEAUX IN STOCK

Clarke-Rothschild, Llistrac*	\$24.99
92-93 points JS: "Best ever from here."	
Grand Bateau Rouge, Bordeaux*	\$10.99
Haut-Riot "Juliette" Bordeaux*	\$9.99
Malmaison, Moulis*-Delicious!	\$17.99
Neipperg Collection Rouge*	\$10.99
Has the strength of 2010, but the wine is more like the fruity 2009s. An affordable party red.	
Roustaing "Old Vines" Médoc*	\$9.99
Plenty of stuffing. Sweet and lovely.	

WHITE BORDEAUX

2009 Clos Marsalette Blanc, Pessac	\$26.99
2009 Le Clarte de Haut-Brion Blanc	\$89.99
2010 Chasse Spleen Blanc	\$24.99
2010 Dourthe "Grand Cuvée"	\$11.99
2010 La Garde Blanc, Pessac	\$29.99
2010 Grand Bateau Blanc*	\$9.99
2010 Suau Blanc, Bordeaux	\$13.99
2010 Clos Floridene Blanc*	\$21.99
Tremendous wine. Cellar it for 10 years!	
2011 Neipperg Collection Blanc*	\$10.99
2011 Clos Floridene Blanc*	\$24.99

SAUTERNES IN STOCK

1990 Climens, Barsac	\$159.00
1996-1998-2002 Guiraud Set	\$39.99
100ml of each in a handsome box. A great gift.	
1998 D'Yquem (375ml)	\$139.99
1999 D'Yquem (375ml)	\$149.99
2001 Petit-Védrines, Sauternes	\$21.99
2005 Guiraud (375ml)-WS Top 100	\$29.99
2007 Cypres de Climens, Barsac	\$28.99
2007 Cypres de Climens (375ml)	\$19.99
A baby Climens with great acidity and balance.	
2009 Climens, Barsac	\$124.99
2009 Coutet, Barsac	\$79.99
2009 Doisy-Védrines, Sauternes	\$39.99
2009 Haut-Charmes, Sauternes	\$24.99
2009 Rieussec, Sauternes	\$89.99
2009 Rieussec, Sauternes (375ml)	\$44.99
2009 Roûmieu-Lacoste (375ml)	\$21.99
2010 L'Avocat, Cerons (500ml)	\$16.99
An incredibly affordable stickie.	
2010 La Fleur des Pins, Graves	\$14.99

The spectacular 2009 Bordeaux have arrived. Do not miss this incredible vintage, which offers stellar wines at every price point. Many of these wines have the added benefit of being enjoyable now and ageable for many years to come.

2009 BORDEAUX IN STOCK

Get them while you can! This is the great vintage that all the critics and consumers love. For the cellar and tonight! New wines arriving daily. Go to KLWines.com for current inventory.

Alter Ego de Palmer, Margaux *Inquire*
91-93 points WS: "A charming, delicious wine."

Ausone, St-Emilion \$1,799.99

Barde-Haut, St-Emilion \$49.99

Beaumont, St-Julien (1.5L) \$39.99

Belair-Monange, St-Emilion *Inquire*

Bellevue La Randee, Bordeaux \$9.99

Bellevue "La Chapelle" Castillon \$14.99

Belle-Vue, Haut-Médoc \$26.99

Beychevelle, St-Julien \$89.99

Bournac, Médoc \$16.99

Brane-Cantenac, Margaux \$89.99

Branaire-Ducru, St-Julien *Inquire*

Branaire-Ducru (1.5L) *Inquire*

Camensac, Haut-Médoc \$29.99

Canon, St-Emilion *Inquire*

Cantenac Brown, Margaux \$79.99

Cantemerle, Haut-Médoc \$44.99

95 points James Suckling. 96 points Clyde.

Capbern Gasqueton, St-Estèphe \$22.99

Cap de Faugeres, Castillon \$19.99

Rich and fruity. Delicious.

Certan de May, Pomerol \$109.99

Chasse Spleen, Médoc *Inquire*

Chauvet Rouge, Bordeaux \$9.99

Clarke-Rothschild, Listrac \$24.99

Clos des Quatre Vents, Margaux \$39.99

Clos de Marquis, St-Julien \$64.99

Clos Manou, Haut-Médoc *Inquire*

Corbin, St-Emilion *Inquire*

92 points RP: "Showing far superior from

bottle than it did from cask, this blend of 80%

Merlot and 20% Cabernet Franc is one of the

more gloriously fruity, sumptuously textured

wines of St.-Emilion."

Côte Monpezat "Compostelle" \$16.99

De Chantegrive, Graves \$18.99

De Sales, Pomerol \$28.99

Desmirail, Margaux \$39.99

D'Aurilhac, Haut-Médoc \$17.99

D'Armailhac, Pauillac \$59.99

Durfort-Vivens, Margaux *Inquire*

Duhart-Milon, Pauillac \$149.99

Ducru-Beaucaillou, St-Julien *Inquire*

Echo de Lynch-Bages, Pauillac \$49.99

Fleur de Pedesclaux, Pauillac \$24.99

Fonreaud, Listrac \$14.99

Gaby, Fronsac \$21.99

Grand-Puy-Lacoste, Pauillac \$87.99

Haut-Bailly, Pessac \$169.99

Haut-Bergey, Pessac \$39.99

Kirwan, Margaux \$59.99

La Chapelle de La Mission

Haut-Brion, Pessac \$99.99

La Chapelle de Calon, St-Estèphe \$19.99

La Clotte, St-Emilion \$39.99

La Confession, St-Emilion *Inquire*

La Conseillante, Pomerol \$239.99

La Couspaude, St-Emilion \$59.99

La Croix des Moines \$24.99

La Couronne, Bordeaux *Inquire*

La Dauphine, Fronsac (1.5L) \$49.99

One of the best values of the 2009 vintage.

La Dominique, St-Emilion \$56.99

La Fleur de Bouïard \$39.99

La Gomerie, St-Emilion *Inquire*

La Grange de Bessan, Médoc \$13.99

La Mission Haut-Brion \$799.99

100 points RP: "A candidate for the wine of the

vintage..."

La Tour Carnet, Haut-Médoc \$44.99

La Tour de By, Haut-Médoc \$19.99

La Serre, St-Emilion \$39.99

Lafleur-Gazin, Pomerol \$36.99

Lamothé-Bergeron-Stunning \$16.99

Lamothé-Bergeron (1.5L) \$36.99

Lamoureux, Graves-Big score \$14.99

Langoa-Barton, St-Julien (1.5L) \$139.99

Larmande, St-Emilion \$34.99

Larrivet Haut-Brion, Pessac \$36.99

Latour à Pomerol, Pomerol \$99.99

Laubarit, Bordeaux-Biodynamic \$9.99

L'Aura de Cambon, Margaux \$39.99

Le Bonnat, Graves \$16.99

Le Carre, St-Emilion \$119.99

Le Dôme, St-Emilion \$199.99

Le Gay, Pomerol \$139.99

One of Robert Parker's "Magical Top 20."

Le Prieuré, St-Emilion \$39.99

Lecuyer, Pomerol \$34.99

Léoville-Barton, St-Julien (PA) \$129.99

#6 on *Wine Spectator's* Top 100 Wines of 2012.

Léoville-Las Cases, St-Julien *Inquire*

Les Forts de Latour, Pauillac \$299.99

Les Grands Chênes, Médoc \$24.99

Les Thil Comte de Clary, Pessac \$21.99

Mademoiselle "L"-Value! \$18.99

Malescot-St-Exupéry (1.5L) \$279.99

Marquis de Calon, St-Estèphe \$29.99

Montlandrie, Côte de Castillon \$29.99

Marquis de Terme, Margaux \$44.99

*+V At UGC: Their best in a long time,

perhaps ever? Super-ripe and sexy.

Martinat, Côtes de Bourg-New! \$14.99

Monbousquet, St-Emilion \$49.99

Moulin de La Lagune, Médoc \$29.99

Moulin Haut la Roque, Fronsac \$29.99

Ormes de Pez, St-Estèphe \$39.99

Ormes de Pez, St-Estèphe (1.5L) \$74.99

Pape Clément, Pessac \$159.99

Pavie-Macquin, St-Emilion \$119.99

Pavie, St-Emilion \$349.99

Perenne, Bordeaux \$14.99

Pétrus, Pomerol \$3,299.00

Petit Manou, Médoc \$17.99

Petit Village, Pomerol \$59.99

Pichon-Baron, Pauillac \$209.99

Pichon-Baron, Pauillac (1.5L) \$449.99

Picque Caillou, Pessac \$22.99

Plaisance "Cuvée Alix" \$14.99

Better than their great 2005.

Plince, Pomerol \$44.99

Pomeys, Bordeaux \$16.99

Potensac, Médoc \$28.99

Poujeaux, Moulis *Inquire*

Prieuré-Lichine, Margaux \$59.99

Prieuré Canteloup, Bordeaux \$14.99

Puy Blanquet, St-Emilion \$21.99

Quinault l'Enclos, St-Emilion \$36.99

Rauzan-Ségla, Margaux *Inquire*

Reserve de la Comtesse de Lalande \$49.99

Roc de Cambes, Côte de Bourg \$59.99

Rouget, Pomerol \$49.99

Ripeau, St-Emilion \$29.99

Saintayme, St-Emilion \$19.99

Seguin, Pessac-92 points Clyde \$29.99

Sociando-Mallet, Haut-Médoc \$49.99

Soleil, Puisseguin-St-Emilion \$21.99

Saint Pierre, St-Julien \$139.99

Tour Maillet, Pomerol \$29.99

Tour Maillet, Pomerol (1.5L) \$69.99

Tour Seran, Médoc-91 points WS \$29.99

Troplong Mondot, St-Emilion *Inquire*

Tronquoy-Lalande, St-Estèphe \$39.99

Vieux Château Mazerat \$119.99

Vrai Canon Bouche, Canon Fronsac \$27.99

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

CABERNET SAUVIGNON

2006 Long Shadows	
"Chester Kidder"	\$39.99
2007 Cain "Five"	\$89.99
2007 Heitz Cellar, Napa	\$39.99
2007 Hestan "Stephanie"	\$47.99
2007 Silver Oak, Napa	\$89.99
2008 Anderson's CV "Right Bank"	\$49.99
2008 Buena Vista "The Count"	\$17.99
2008 Cain "Concept"	\$59.99
2008 Ch. Montelena "Estate"	\$109.99
2008 Domaine Eden, Santa Cruz	\$32.99
2008 Donati Family "Paicines"	\$16.99
2008 Januik, Columbia Valley	\$16.99
2008 Jordan, Alexander Valley	\$49.99
2008 Levendi "Symphonia"	\$29.99
2008 Silver Oak, Alexander Valley	\$59.99
2008 Spring Valley "Uriah"	\$44.99
2009 Amici, Napa	\$37.99
2009 Anderson's CV "Prologue"	\$24.99
2009 Anderson's CV "Reserve"	\$84.99
2009 Avalon, Napa	\$12.99
2009 Buehler "Estate"	\$29.99
2009 Ch. Ste. Michelle, Columbia	\$9.99
2009 Dunn, Napa	\$79.99
2009 Faust, Napa	\$49.99
2009 Flora Springs "Trilogy"	\$44.99
2009 Frank Family, Napa	\$42.99
2009 Frog's Leap, Napa	\$39.99
2009 Hall "Kathryn Hall"	\$99.00
2009 Hall, Napa	\$39.99
2009 Kathryn Kennedy "Lateral"	\$32.99
2009 La Jota, Howell Mountain	\$59.99
2009 Lewis Cellars "Reserve"	\$114.99
2009 Newton "Red Label"	\$18.99
2009 Opus One, Napa	\$219.00
2009 O'Shaughnessy, Howell Mtn	\$79.99
2009 Pahlmeyer, Napa	\$114.99
2009 Pine Ridge, Napa	\$36.99
2009 Pine Ridge "Forefront"	\$17.99
2009 Quilceda Creek, Columbia	\$199.99
2009 Ramey, Napa	\$49.99
2009 Robert Craig "Affinity"	\$44.99
2009 Robert Mondavi, Napa	\$18.99
2009 Robert Mondavi, Oakville	\$39.99
2009 Rombauer, Napa	\$36.99
2009 Round Pond "Estate"	\$44.99
2009 Sequoia Grove, Napa	\$34.99
2009 Shafer "One Point Five"	\$69.99
2009 Stag's Leap "Fay"	\$74.99

2009 Stags' Leap Winery, Napa	\$39.99
2009 Stonestreet	
"Monument Ridge"	\$39.99
2009 Wallis "Little Sister"	\$44.99
2009 Whitehall Lane, Napa	\$37.99
2010 B Side, Napa	\$17.99
2010 Bench, Alexander Valley	\$19.99
2010 Bonterra, Mendocino-Lake	\$13.99
2010 Caymus "Special Selection"	\$124.99
2010 Columbia Crest "H3"	\$10.99
2010 Decoy, Napa	\$21.99
2010 Duckhorn, Napa	\$59.99
2010 Edge, North Coast	\$18.99
2010 Hedges "CMS Red"	\$12.99
2010 Hess Select, North Coast	\$14.99
2010 Layer Cake, California	\$13.99
2010 Lewis Cellars, Napa	\$79.99
2010 Louis M. Martini, Sonoma	\$12.99
2010 Olema, Sonoma	\$19.99
2010 Paul Hobbs "Crossbar"	\$39.99
2010 Ramey, Napa	\$37.99
2010 Round Pond, Napa	\$24.99
2010 Snowden "The Ranch"	\$39.99
2010 Turley "The Label"	\$41.99
2010 Urbanite "Amplio"	\$10.99
2010 Von Strasser "Rudy"	\$19.99
2011 McManis, California	\$9.99
2011 Paripaso, Paso Robles	\$11.99

MERLOT

2007 Twomey (Silver Oak), Napa	\$44.99
2008 Keenan, Napa	\$32.99
2008 Rombauer, Napa	\$29.99
2008 Westerly, Happy Canyon	\$19.99
2009 Pedestal, Columbia Valley	\$54.99
2010 Duckhorn, Napa	\$49.99
2010 McManis, California	\$8.99

PINOT NOIR

2008 Fort Ross "Fort Ross"	\$29.99
2008 Twelve "Estate"	\$23.99
2009 Bethel Heights "Estate"	\$27.99
2009 Domaine Serene "Yamhill"	\$38.99
2009 Dutch Bill Creek, RR	\$24.99
2009 Flowers "Camp Meeting"	\$69.99
2009 Gary Farrell "RR Selection"	\$36.99
2009 Goldeneye, Anderson Valley	\$49.99
2009 Sequana, Russian River	\$32.99
2009 Sequana, SLH	\$29.99
2009 Yamhill Valley "Estate"	\$15.99
2010 Argyle, Willamette Valley	\$19.99

2010 Au Bon Climat, Santa Barbara	\$19.99
2010 Brewer-Clifton "Mt. Carmel"	\$54.99
2010 Brittan "Basalt Block"	\$49.99
2010 Castalia "Rochioli Vineyard"	\$54.99
2010 Chehalem "3 Vineyards"	\$23.99
2010 David Bruce, Russian River	\$33.99
2010 DuMol "Estate"	\$94.99
2010 Elk Cove, Willamette Valley	\$21.99
2010 Evening Land "Seven Springs"	\$44.99
2010 Evesham Wood "Illahé"	\$26.99
2010 Evesham Wood "Le Puits Sec"	\$32.99
2010 Foley "Rancho Santa Rosa"	\$24.99
2010 Fort Ross "Sea Slopes"	\$27.99
2010 Grapesmith & Crusher, Willamette Valley	\$17.99
2010 Hirsch Estate "Bohan Dillon"	\$31.99
2010 Jigsaw, Willamette Valley	\$18.99
2010 Knez, Anderson Valley	\$29.99
2010 Maysara "3 Degrees"	\$17.99
2010 McHenry "Estate"	\$24.99
2010 Merryvale, Carneros	\$29.99
2010 Napa Cellars, Napa	\$14.99
2010 Pahlmeyer "Jayson"	\$59.99
2010 Pali "Huntington"	\$18.99
2010 Peay "Estate"	\$41.99
2010 Poppy, Monterey	\$11.99
2010 Porter Creek "Fiona Hill"	\$36.99
2010 Red Car "Boxcar"	\$13.99
2010 Shea "Block 7"	\$49.99
2010 St. Innocent	

"Temperance Hill"	\$29.99
2010 Talley "Stone Corral"	\$46.99
2010 Tantara "OV-Bien Nacido"	\$51.99
2010 Testarossa, SLH	\$29.99
2010 Urbanite "Solindo"	\$24.99
2011 Banshee, Sonoma County	\$22.99
2011 Bishop's Peak, SLO	\$16.99
2011 Calera, Central Coast	\$21.99
2011 Cazar, Sonoma Coast	\$18.99
2011 Donkey & Goat "Helluva"	\$27.99
2011 Evesham Wood, Willamette	\$16.99
2011 Failla, Sonoma Coast	\$39.99
2011 Kalinda "Cuvée Reserve"*	\$24.99
2011 Kalinda, Sonoma Coast*	\$18.99
2011 Luli, Santa Lucia Highlands	\$19.99
2011 Melville "Estate-Verna's"	\$21.99
2011 Owen Roe "Sharecropper's"	\$22.99
2011 Siduri "Pisoni Vineyard"	\$59.99

SYRAH & PETITE SIRAH

2006 Ambullneo "Howling"	\$24.99
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K&L carries a number of small, adventurous, boutique producers from the U.S.'s top wine regions as well as up-and-coming locales. This is just a sample of our inventory. Go online for more.

2006 Graziano Petite Sirah	\$15.99	2009 Heitz Cellars Grignolino	\$17.99	2010 Scribe, Carneros	\$31.99
2006 Ojai "Presidio Vineyard"	\$44.99	2009 Mark Herold "Flux"	\$27.99	2010 Talbott "Kali Hart"	\$13.99
2008 Ojai "Roll Ranch Vineyard"	\$39.99	2009 Paraduxx "Z Blend"	\$47.99	2010 Testarossa, SLH	\$25.99
2009 Holus-Bolus, Santa Ynez	\$22.99	2009 Samsara "Larner" Grenache	\$32.99	2010 Trefethen "Oak Knoll"	\$24.99
2009 Jelly Roll, Santa Ynez	\$21.99	2009 Vino Noceto Sangiovese	\$16.99	2010 Walter Hansel "North Slope"	\$38.99
2009 Limerick Lane "Estate"	\$24.99	2010 Banshee "Mordecai"	\$21.99	2011 Bishop's Peak, Central Coast	\$11.99
2009 Qupé "Bien Nacido"	\$24.99	2010 Brassfield "Eruption"	\$14.99	2011 Bogle, California	\$8.99
2009 Stickybeak, California	\$14.99	2010 Hey Mambo "Sultry Red"	\$9.99	2011 Calera, Central Coast	\$17.99
2010 DuMol "Eddie's Patch"	\$89.99	2010 Lewis Cellars "Alec's Blend"	\$59.99	2011 Corvidae (Owen Roe) "Mirth"	\$9.99
2010 Girard Petite Sirah	\$24.99	2010 Tablas Creek		2011 Diatom "Hamon"	\$41.99
2010 Hocus Pocus, Santa Barbara	\$17.99	"Esprit de Beaucastel"	\$52.99	2011 Evesham Wood, Willamette	\$13.99
2010 Jaffurs, Santa Barbara	\$24.99	2010 Turnbull "Old Bull"	\$19.99	2011 Frank Family, Napa	\$31.99
2010 Lewis Cellars, Napa	\$63.99	2011 Cline "Ancient Vines"	\$13.99	2011 Lewis Cellars, Napa	\$44.99
2010 Lucia "Garys' Vineyard"	\$39.99	2011 Orin Swift "The Prisoner"	\$37.99	2011 McManis, California	\$8.99
2010 McManis Petite Sirah	\$9.99	2011 Owen Roe "Sinister Hand"	\$21.99	2011 Napa Cellars, Napa	\$13.99
2010 Owen Roe "Ex-Umbris"	\$24.99	Marietta "Old Vine Red-Lot #58"	\$10.99	2011 Randy Lewis "Race Car"	\$29.99
2010 Qupé, Central Coast	\$15.99	Sean Thackrey "Pleiades XXII"	\$23.99	2011 Rombauer, Carneros	\$34.99
2011 Bedrock Wine Co, California	\$24.99				
2011 Charles Smith "Boom Boom"	\$14.99				

ZINFANDEL

2008 Bucklin "Old Hill Ranch"	\$28.99
2008 Easton "Rinaldi Vineyard"	\$26.99
2008 Ravenswood "Teldeschi"	\$19.99
2009 Bella "Big River Ranch"	\$32.99
2009 Four Vines "Old Vine Cuvée"	\$10.99
2009 Frank Family, Napa	\$29.99
2009 Peterson "Old School"	\$17.99
2009 St. Francis "Old Vines"	\$16.99
2009 T-Vine Cellars, Napa	\$30.99
2010 Ancient Peaks, Paso Robles	\$13.99
2010 Cakebread Cellars, Red Hills	\$26.99
2010 Dashe, Dry Creek Valley	\$22.99
2010 Decoy, Sonoma County	\$19.99
2010 Foxglove, Paso Robles	\$13.99
2010 Frog's Leap, Napa	\$22.99
2010 Homefire "Daydream"	\$16.99
2010 Limerick Lane, Sonoma	\$25.99
2010 Mauritson, Dry Creek	\$24.99
2010 Orin Swift "Saldo"	\$27.99
2010 Peachy Canyon "Westside"	\$15.99
2010 Quivira, Dry Creek	\$19.99
2010 Ridge "Three Valleys"	\$22.99
2010 Rombauer, California	\$27.99
2011 Bedrock Wine Co "Saitone"	\$36.99
2011 Plungerhead "Old Vines"	\$12.99

MISC REDS

2007 Bennett Lane "Maximus"	\$29.99
2007 Castle Rock Petit Verdot	\$9.99
2008 Prospect 772 "The Brat"	\$29.99

CHARDONNAY

2009 Domaine Eden, Santa Cruz	\$27.99
2009 Flowers, Sonoma Coast	\$39.99
2009 Grgich Hills, Napa	\$37.99
2009 Pahlmeyer, Sonoma Coast	\$69.99
2010 Antica, Napa	\$28.99
2010 Au Bon Climat, Santa Barbara	\$19.99
2010 Brewer-Clifton "Mt. Carmel"	\$49.99
2010 Cambria "Katherine's"	\$17.99
2010 Carmel Road, Monterey	\$12.99
2010 Chappellet, Napa	\$28.99
2010 Ch. Montelena, Napa	\$44.99
2010 Clos Pegase "Mitsuko's"	\$19.99
2010 Daniel "Soberanes"	\$39.99
2010 DeLoach "Cool Coastal"	\$17.99
2010 Flora Springs "Estate"	\$14.99
2010 Foley "Rancho Santa Rosa"	\$19.99
2010 Four Vines "Naked"	\$10.99
2010 Foxglove, Central Coast	\$11.99
2010 Handley "Estate"	\$19.99
2010 Kalinda, Sonoma	\$17.99
2010 La Fenêtre "À Côté"	\$19.99
2010 Lioco, Sonoma County	\$17.99
2010 L'Oliveto, Russian River	\$16.99
2010 Melville "Estate"	\$20.99
2010 Michael Pozzan "Annabella"	\$11.99
2010 Neely "Holly's Cuvée"	\$44.99
2010 Pahlmeyer "Jayson"	\$44.99
2010 Pahlmeyer, Napa	\$69.99
2010 Patz & Hall, Sonoma Coast	\$28.99
2010 Paul Hobbs "Ulises Valdez"	\$69.99
2010 Rusack "Reserve"	\$26.99
2010 Rutherford Ranch, Napa	\$12.99

SAUVIGNON BLANC

2010 Brassfield "High Serenity"	\$9.99
2010 Chance Creek, Redwood Vly	\$12.99
2010 Heitz Cellar, Napa	\$17.99
2010 Kalinda, Lake County*	\$12.99
2010 Reynoso, Alexander Valley	\$12.99
2010 Rutherford Ranch, Napa	\$12.99
2010 Wattle Creek, Yorkville	\$11.99
2010 Westerly, Santa Ynez	\$15.99
2011 Brander, Santa Ynez	\$12.99
2011 Duckhorn, Napa	\$28.99
2011 Hall, Napa	\$19.99
2011 Honig, Napa	\$14.99
2011 Von Strasser "Rudy"	\$15.99

MISC WHITES

2008 Uvaggio di Giacomo Vermentino	\$8.99
2009 Saddleback Cellars Viognier	\$14.99
2010 Handley Pinot Gris	\$15.99
2010 Tablas Creek	
"Esprit de Beaucastel Blanc"	\$37.99
2010 Westrey Pinot Gris	\$16.99
2011 Ch. Ste Michelle-Dr. Loosen "Eroica"	\$16.99
2011 Chehalem "3 Vineyards" PG	\$15.99
2011 Chemistry "Fig.'11"	\$14.99
2011 Conundrum, California	\$17.99
2011 Dry Creek Chenin Blanc	\$8.99
2011 Evesham Wood GrüVe	\$14.99
2011 Lieu Dit Chenin Blanc	\$32.99
2011 Pine Ridge Chenin-Viognier	\$10.99
2011 Rainstorm Pinot Gris	\$10.99

To get email updates on wines that aren't in the newsletter, or to be the first with an opportunity to buy, get on Greg's "Italian Wine Update" email list by emailing greg@KLWines.com or calling Greg at 877.559.4637 x1413.

MISC TUSCANY

2010 Erik Banti "Carato" IGT*	\$6.99
2009 D'Alessandro Syrah Cortona-90 points ST	\$11.99
2011 Erik Banti Morellino di Scansano*	\$11.99
2008 Amantis "Birbanera" Montecucco	\$13.99
2010 Sesta di Sopra Rosso IGT*	\$14.99
2010 Baccinetti "La Saporioia" Rosso di Montalcino*	\$15.99
2009 Fattoria del Cerro Vino Nobile di Montepulciano 92 points Robert Parker.	\$15.99
2009 Carpineta Fontalpino Chianti Classico	\$16.99
2010 La Lecciaia Rosso di Montalcino*	\$16.99
2009 Erik Banti "Ciabatta" Morellino di Scansano Riserva*	\$18.99
2010 La Fortuna Rosso di Montalcino*	\$19.99
2010 Sesta di Sopra Rosso di Montalcino*	\$19.99
2010 Rocca di Montegrossi Chianti Classico*	\$19.99
2009 Riecine Chianti Classico	\$23.99
2008 Felsina "Rancia" Chianti Classico Riserva-93 points RP	\$36.95
2007 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker.	\$39.99

BRUNELLO DI MONTALCINO IN STOCK

2007 Ferrero Brunello di Montalcino*	\$29.99
2007 Tenuta Vitanza "Tradizione" Brunello di Montalcino 93 points <i>Wine Enthusiast</i> and James Suckling.	\$29.99
2007 Tenuta di Sesta Brunello di Montalcino*-94 points WE	\$32.99
2007 La Lecciaia Brunello di Montalcino*-95 points JS	\$34.99
2007 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2007 Silvio Nardi Brunello di Montalcino-95 points JS	\$37.99
2007 La Rasina Brunello di Montalcino-95 points JS	\$39.99
2007 La Velona Brunello di Montalcino-94 points WE	\$39.99
2007 Podere La Vigna Brunello di Montalcino-91 points WE	\$39.99
2007 La Lecciaia "Manapetra" Brunello*-93 points WE	\$39.99
2007 San Filippo Brunello di Montalcino-93 points JS	\$43.99
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2007 Argiano Brunello di Montalcino-92 points JS	\$46.99
2007 La Fornacina Brunello di Montalcino-94 points WE	\$47.99
2007 Donna Olga Brunello di Montalcino-93 points JS	\$47.99
2006 Tenuta di Sesta Brunello di Montalcino Riserva*	\$49.99
2007 Castalgiocondo Brunello di Montalcino-95 points WE	\$51.99
2007 Castello di Romitorio Brunello-94 points WE	\$54.95
2007 San Polino Brunello di Montalcino-94 points JS	\$54.99
2007 San Filippo "Le Lucère" Brunello-94 points JS	\$59.99
2007 Argiano "Orciaia" Brunello di Montalcino	\$59.99
2006 Podere La Vigna Brunello Riserva-92 points JS	\$59.99
2006 Franco Pacenti Canalichio Brunello-94 points JS	\$59.99
2007 Mate Brunello di Montalcino-94 points WE	\$64.99
2006 Altesino Brunello di Montalcino Riserva-95 points JS	\$64.99
2007 Livio Sassetti "Pertimali" Brunello di Montalcino	\$63.99
2006 Podere Brizio Brunello di Montalcino Riserva-93 points JS	\$79.99
2006 Silvio Nardi "Vigneto Manachiara" Brunello-93+ points ST	\$79.99

2006 San Filippo "Le Lucère" Brunello Riserva-95 points JS	\$109.99
2007 Cerbaiona Brunello di Montalcino-94 points RP	\$179.99

MISC PIEDMONT

2009 Oddero Barbera d'Alba	\$14.99
2009 Terre da Vino "La Luna e I Falò" Barbera d'Asti Superiore	\$14.99
2011 Cascina Val del Prete "Serra dei Gatti" Barbera d'Alba	\$17.99
2006 Terre da Vino "Essenze" Barolo-91 points WE	\$22.99
2005 Aldo Conterno Barolo	\$39.99
2006 Aldo Conterno Barolo	\$39.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

Montechiara Prosecco	\$9.99
2010 Blason Cabernet Franc Isonzo*	\$9.99
2011 Blason Friulano Isonzo*	\$11.99
2011 Blason Malvasia Friuli-Venezia-Giulia*	\$11.99
2011 Ermacora Friulano Colli Orientali del Friuli*	\$15.99
2011 Blason Pinot Grigio Isonzo* (1L)	\$11.99
It's back! One of our best selling Pinot Grigios!	
San Venanzio Prosecco Brut Valdobbiadene	\$14.99
2011 Ermacora Ribolla Gialla Colli Orientali del Friuli*	\$15.99
I love this. It's so fresh and full of energy, sometimes I think I can feel the light coming from it; it's just fun to be around. I think you'll love it, too. (Greg St. Clair, K&L Italian buyer)	
2011 Belisario "Del Cerro" Verdicchio di Matelica	\$14.99
2011 Collestefano Verdicchio di Matelica	\$16.99
2011 Belisario "Cambrugiano" Verdicchio di Matelica Riserva	\$21.99
2009 Montechiara Amarone	\$24.99
2004 Trabucchi Amarone della Valpolicella	\$64.99
2004 Bertani Amarone	\$99.99
This wine is truly stunning and gives real meaning to the word "classic." Drinking superbly now, with layers of complexity.	

ABBRUZZO, SICILY, CAMPANIA, PUGLIA & UMBRIA

2010 Tenuta Giuliano Trebbiano d'Abruzzo*	\$9.99
2010 Fujanera "Bellalma" Falanghina Campania*	\$11.99
I tried this wine again the other night, and now I remember why I bought 100 cases! Brilliant acidity, body, complexity, length and at an unbelievable price. Buy it by the six-pack. (Greg St. Clair, K&L Italian buyer)	
2011 Grotta del Sole "Gragnano" Penisola Sorrentina	\$15.99
This is pizza cola, yes the ultimate wine to enjoy with pizza. You must try this dry, sparkling red!	
2011 Marisa Cuomo "Ravello" Costa d'Amalfi Bianco	\$21.99
2010 Casa d'Ambra "Frassitelli" Ischia Biancolella	\$23.99
Made from 100% Biancolella from vineyards high up on the isle of Ischia off the coast of Naples. This wine has great depth, mineral character and acidic focus, but with a very rich body. Absolutely stunning!	
2007 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$24.99
A greatly structured wine with a bouquet of red ripe fruits, especially-cherry and bitter cherry, with spicy notes.	
2009 Passopisciaro "Passopisciaro" Sicilia	\$34.99

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

2008 Dom. Etienne Boileau Chablis	\$19.99
2008 Dom. de Vaudon Chablis "Reserve de Vaudon"	\$19.99
2008 Dom. Drouhin-Vaudon Chablis 1er Cru "Montmains"	\$34.99
2009 Dom. P. Bouchard Chablis "Grand Reserve du Domaine"	\$21.99
2010 Dom. Jean-Paul & Benoit Droin Chablis*	\$17.99
2010 Dom. Bernard Defaix Chablis	\$18.99
2010 Dom. de l'Églantière Chablis*	\$15.99
2010 Dom. de l'Églantière Chablis 1er "Montée de Tonnerre"	\$23.99
2010 Dom. Jean-Paul & Benoit Droin Chablis 1er Cru "Vaillons"*	\$25.99
2010 Dom. Jean-Paul & Benoit Droin Chablis 1er "Montmains"*	\$31.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2008 Dom. Desertaux-Ferrand Côte de Nuits-Villages "V.V."	\$19.99
2008 Dom. D.-Ferrand Côte de Nuits-Villages "Les Perrieres"	\$21.99
2009 Bouchard Ainé & Fils Bourgogne Rouge	\$13.99
2009 Dom. Vincent & Sophie Morey Santenay "Les Hâtes"	\$24.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"*	\$27.99
2009 Dom. de Montille Volnay 1er Cru "Brouillards"	\$69.99
2009 Dom. de Montille Pommard 1er Cru "Pezzerolles"	\$85.99
2009 Dom. Desertaux-Ferrand Beaune 1er Cru "Les Sceaux"	\$29.99
2009 Dom. de Montille Beaune 1er Cru "Les Sizies"	\$57.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "Lès Vergelesses"	\$35.99
2009 Dom. Thib. Liger-Belair Haute Côte de Nuits "Corvée Villy"	\$29.95
2009 Dom. Jadot (Gagey) Nuits-St-Georges 1er "Boudots"	\$69.99
2009 Dom. de Montille Nuits-St-Georges 1er Cru "Les Thorey"	\$66.99
2009 Dom. Odoul-Coquard Nuits-St-Georges "Aux St. Jacques"*	\$43.99
2009 Dom. Thibault Liger-Belair Vosne-Romanée "Aux Reas"	\$89.95
2009 Dom. Amiot-Servelle Chambolle-Musigny	\$61.99
2009 Maison Champy Chambolle-Musigny*	\$49.99
2009 Dom. Amiot-Servelle Chambolle-Musigny 1er "Les Plantes"	\$74.99
2009 Dom. Jadot Chambolle-Musigny 1er "Les Feusselottes"	\$74.99
2009 Dom. Louis Jadot (Gagey) Clos-St-Denis Grand Cru	\$199.95
2009 Dom. Tortochot Gevrey-Chambertin "Les Jeunes Rois"	\$32.99
2009 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.95
2009 Dom. P. Roty Gevrey-Chambertin "Champs Chenys V.V."	\$69.95
2009 Dom. Gérard Seguin Fixin "La Place"	\$29.95
2009 Dom. J. Roty Bourgogne Rouge "Pressoniers"	\$26.99
2009 Dom. Martin Bart Marsannay "Les Longeroies"*	\$24.99
2010 Château de la Charrière Santenay 1er Cru "Clos Rousseau"	\$23.99
2010 Dom. Champy Volnay*	\$39.99
2010 Dom. Champy Volnay 1er Cru "Taillepieds"*	\$63.99
2010 Ch. de la Charrière Bourgogne Haute Côte de Beaune*	\$16.99
2010 Ch. de la Charrière Bourgogne*	\$14.99
2010 Champy Beaune "Vieilles Vignes"*	\$24.99
2010 Dom. Champy Beaune 1er Cru "Aux Cras"*	\$39.99
2010 Dom. Champy Beaune 1er Cru "Champs Pimonts"*	\$39.99
2010 Dom. Champy Savigny-lès-Beaune "Aux Fourches"*	\$29.95
2010 Dom. Champy Pernand-Vergelesses 1er "Iles Vergelesses"*	\$44.99
2010 Dom. Champy Chorey-lès-Beaune*	\$23.99

2010 Dom. Champy Corton Grand Cru "Rognet"*	\$79.95
2010 Dom. Champy Corton Grand Cru "Bressandes"*	\$83.99
2010 Champy Vosne-Romanée 1er Cru "Suchots"*	\$94.99
2010 Champy Echézeaux Grand Cru*	\$159.95
2010 Dom. Odoul-Coquard Chambolle-Musigny*	\$49.95
2010 Dom. G. Seguin Chambolle-Musigny "Derriere le Four"	\$44.99
2010 Dom. Odoul-Coquard Chamb.-Musigny 1er "Les Baudes"*	\$74.99
2010 Dom. Odoul-Coquard Morey-St-Denis "Les Crais Gillon"*	\$47.99
2010 Dom. Odoul-Coquard Morey-St-Denis 1er "Millandes"*	\$69.95
2010 Dom. Tortochot Morey-St-Denis	\$32.99
2010 Dom. Tortochot Gevrey-Chamb. 1er "Lavaux St. Jacques"	\$56.99
2010 Dom. Tortochot Chambertin Grand Cru	\$134.99
2010 Champy Charmes-Chambertin Grand Cru*	\$144.49
2010 Champy Mazis-Chambertin Grand Cru*	\$154.49
2010 Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$89.95

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Bouchard Père et Fils Meursault 1er Cru "Perrières"	\$69.95
2009/2010 Dom. des Niales Rhedon-Marin Mâcon-Villages "V.V."*	\$12.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffières"	\$79.99
2010 Ch. de la Charrière Bourgogne Blanc*	\$14.99
2010 Olivier Leflaive Bourgogne Blanc "Les Sétilles"	\$15.99
2010 Champy Bourgogne Chardonnay "Signature"*	\$18.99
2010 Dom. Pierre Matrot Bourgogne Blanc	\$19.99
2010 Champy St-Aubin 1er Cru "Murgers Dents De Chien"*	\$36.99
2010 Olivier Leflaive St-Aubin 1er Cru "Charmois"	\$35.99
2010 Ch. de la Charrière Chass.-Montrachet 1er "Clos St. Jean"*	\$44.99
2010 Ch. de la Charrière Savigny-lès-Beaune "Vermots Dessus"*	\$23.99
2010 Dom. Champy Pernand-Vergelesses 1er "En Caradeux"*	\$36.99
2011 Dom. Renaud Mâcon-Charnay or Mâcon Solutré*	\$12.99
2011 Dom. Renaud Pouilly-Fuissé "V.V."	\$19.99
2011 Champy Mâcon-Villages*	\$12.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99
2011 Dom. des Nembrets Denis Barraud St-Véran*	\$14.99

BEAUJOLAIS

2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Dom. Dupré Beaujolais "Terre Noire"	\$8.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Champ de Coeur"	\$29.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$29.99
2009 Dom. Labruyère Moulin-à-Vent	\$19.99
2009 Dom. du Vissoux Brouilly "Pierreux"	\$26.99
2009 Dom. du Vissoux Moulin-à-Vent "Trois Roches"	\$27.99
2010 Château de Saint-Lager Brouilly*	\$14.99
2010 Château des Capitans (Georges Duboeuf) Juliéнас	\$18.99

Getting to Know: Dave Smith

Name: Dave Smith

Distillery: St. George Spirits in Alameda, California

How many years have you been in the business?

I've been with St. George for eight years. Previously, I helped my brother with a few harvests at his label, Blacksmith Cellars. At the time he was the Assistant Winemaker at Dashe Cellars, and I was a harvest intern/cellar rat there as well. Those harvests were a great opportunity for me to learn, and I'm fortunate to have enjoyed the patience of my brother as a teacher. Please don't tell him I said that though.

How would you describe your distilling philosophy?

I see my position as a caretaker of sorts. In the alcohol arts there is every opportunity to screw something up or alter these beautiful raw ingredients from [their] inherent flavors through poor craftsmanship. We work really hard to source beautiful fruit—pears, apples, raspberries—that would all be a waste if we didn't take care of the fruit after it was harvested in the orchard. We painstakingly manage those raw ingredients through crushing and fermentation so that distilling the brandy itself is a celebration of the nuance and delicacy that the fruit from this season has to offer. In the end, we want the spirit to give a genuine representation of where it came from.

What spirits or distillers helped influence your philosophy?

Our Master Distiller Emeritus and Founder Jörg Rupf launched St. George Spirits and the craft distilling movement back in 1982. Lance Winters, our Master Distiller and owner has continued to lead the charge in changing minds and palates. They both set out to make spirits for themselves and hope that other folks enjoy their creative works rather than develop spirits by demographic or committee. Both men have taught me everything that I know about distilling, and I'm fortunate to know them as both friends as well as mentors. Outside of St. George, I have a lot of respect for Bruichladdich's Jim McEwan as well, along with the blending abilities of Compass Box guru John Glaser.

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

How do you think that's influenced your spirits?

I don't know if my palate evolved as much as my vocabulary and my awareness of what [I was] smelling and tasting. Having had the opportunity to blend spirits into something greater than the sum of its parts requires you to think more about how flavors work together. Going to tastings has also helped me to understand what others think and the impressions that spirits make on different people. I genuinely value the novice's reactions in a tasting as much as those of the skilled connoisseur of spirits; both can teach me more about my own palate and sensory awareness if I take the time to thoughtfully listen to their impressions. I really appreciate those experiences as it usually tells you a bit about the taster as well.

What changes are planned for coming spirits? Any new (top secret) gins, blends or proprietary whiskies on the horizon?

We have a very special 30th Anniversary Single Malt Whiskey on the way that we're very excited about. It's a tribute to the 30 years that St. George



has spent leading the charge for craft distillation. The foundation of the whiskey comes from four different components. Some of our oldest barrels were used for this whiskey, including the third barrel of whiskey that Lance distilled at St. George. We also used a pear brandy-finished cask that adds a nod to our history as eau-de-vie specialists, a Port-finished malt and a small percentage of our Lot 12 whiskey that speaks to where we're at currently as single malt producers. It's an entire retrospective in one bottle.

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

I hope that our spirits have a significant thumbprint upon them. We strive to make bold spirits with both nuance and balance. Sometimes we catch a little flack for operating too far outside the box, but whether you love or hate something we make, I would hope that it always tastes like something we would make, much like you could tell which artist painted a portrait regardless of how you felt about it.

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

Wine, beer, cocktails. I'm a big fan of the Mikkeller beers right now. I haven't had a bad one yet.

Do you collect spirits? If so, what's in your collection?

Yes, but there are too many to expand upon or list here—enough to annoy my fiancé with their ever-expanding territory that is beginning to infringe upon our kitchen counter.

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

There are a lot of well-produced spirits from both large and small distilleries on the market today. There are also many poorly produced spirits. I think we need to stop looking at distilleries as large vs. small, or corporate vs. craft, and just focus on what's well-made and what isn't. Subpar products dumb down the industry as well as consumer expectations. If someone sells a terrible whiskey for \$40, then what should an amazing whiskey cost?

JIMMY C'S VIEW DOWN UNDER

Resolution #11: Rediscover the Wizardry of Oz

As I write this article (November 28th) there is much talk here in the States about the “fiscal cliff,” which makes me think of what happened to Australian wines sales. They didn't merely experience a slow decline, they went off a cliff. I'll be the first to admit that the Australian wine industry as a whole did not do the best job of marketing the wines. Catch phrases like “g'day in a glass” and “sunshine in a bottle” sold the category short and supported the idea that these were “new” wines to be discovered and thus part of the “New World.” And speaking of “New World,” that's a description I would like to see disappear from the lexicon. Given that “New World” Australia actually has some of the oldest soils on the planet and some of the oldest vine material to make wine with, while “Old World” Bordeaux (and others) continue to produce wine of greater extraction, with more new oak, using techniques such as reverse osmosis and micro-oxygenation, I think the terms “modern” and “traditional” would be more accurate.

What's really at the heart of the Australian wine industry are multi-generational winegrowing and winemaking families who make wines with a sense of place and character. Of course there are plenty first generation winemakers too, but many embrace traditional viticulture and winemaking. So, come back and discover (rediscover?) the “real” wines of Australia, which still offer value at every price point and a much wider variety of styles than you think.

To that end I would urge you to try two producers that you'll find on our shelves, Hewitson and Amelia Park. Room does not permit me to list all the wines we're carrying from these producers (I'll wax poetic another time), but trust that whichever varietal you're interested in, their offerings will not disappoint. I've known Barossa Valley winemaker Dean Hewitson for about 10 years now, and he is usually my first appointment to barrel sample a vintage when I'm in Australia. His wines have been absent for awhile here in the States, and I'm excited to have them back. Dean was trained by Aussie icons Len Evans and Brian Crosser, who focused on wines with purity, texture and vibrancy, and he has carried on that philosophy with his own label. Amelia Park from Margaret River is our first true Aussie direct import and the wines have superb balance, elegance and restraint. The **2010 Amelia Park “Mishmash” Red*** (100% Cabernet) is a superb wine value at **\$14.99**.

Jimmy Chanteloup

RESOLUTION #12 Go Beyond Kiwi SB & Pinot Noir

Of New Zealand's 34,000 hectares of vineyards, more than 20,000 are planted to Sauvignon Blanc. If Cab is King in California, then in New Zealand, Sauv Blanc is certainly Queen. With 5,126 hectares planted, Pinot Noir is NZ's second most widely planted grape. But what about everything else NZ has to offer? This is a country of incredible geological and climactic diversity. The infinite variables of soil, aspect and climate create a patchwork of unique terroirs suited to an abundance of different varietals. It's the diversity of these captivating islands that keeps wine lovers like me coming back for more. Today I want to focus on two varieties that I think are exciting for New Zealand right now, Chardonnay and Riesling.

Riesling is gaining pace as the “hip” varietal, with some of the world's top sommeliers championing it for its impressive range of expressions and diverse food pairing applications. New Zealand produces many great Rieslings from totally dry to very sweet; here are some of my favorites:

2011 Te Whare Ra “D” Riesling Marlborough * (**\$18.99**) Organically grown and handcrafted in small lots. This is a dry style with a very floral, white blossom, zesty nose. Fantastic textural richness on the palate and a lingering, finessed finish.

2010 Rippon Riesling Lake Wanaka Central Otago (**\$27.99**) From 30-plus-year old un-grafted vines, farmed biodynamically. The soil is composed of deep compacted schist (Riesling's favorite!). This wine has intense minerality, fabulous aromatic exuberance and impeccable balance. The subtle sweetness is checked by focused acidity that will keep this wine singing for a decade or more.

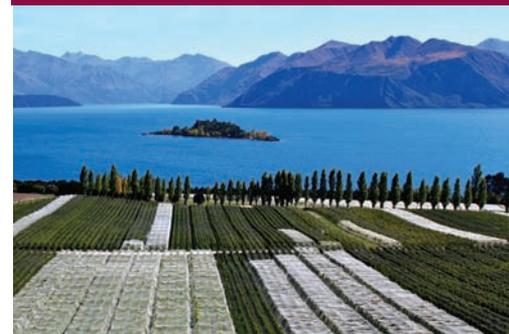
Kiwi Chardonnay, when made well, represents the perfect balance between the richness and power of California Chardonnay and the brightness, acidity and subtle mineral aspects of white Burgundy.

2010 Neudorf “Moutere” Chardonnay Nelson (**\$36.99**) Meyer lemon, peach and white blossom lead to a palate of soft orchard fruits, laced with chalky mineral touches and some warm brioche.

2010 Sacred Hill “Rifleman's” Chardonnay Hawke's Bay (**\$39.99**) A powerful Chardonnay. Concentrated peach and tropical fruits, toasty oak and spice. A big rich wine with a firm backbone of great acidity tying it all together.

Ryan Woodhouse

“What's really at the heart of the Australian wine industry are multi-generational winegrowing and winemaking families who make wines with a sense of place and character.”



The Rippon Vineyard.

“New Zealand is a country of incredible geological and climactic diversity. The infinite variables of soil, aspect and climate create a patchwork of unique terroirs suited to an abundance of different varietals.”

“The Loxarel is not the fanciest of their bottlings (we will likely bring in a version that spends 109 months on its lees at some point!) but is arguably their most drinkable, effortless and elegant expression.”

RESOLUTION #13 *Learn Catalan*

It's January, and we are starting another New Year. I know we are working with the appropriate theme of resolutions in this newsletter, though I just have to get it off my chest: I'm not a fan of New Year's resolutions. More precisely stated, I'm not a fan of attempting either a few or a bunch of resolutions strictly once a year, always at the same time. If you want to try something new, attempt to modify behavior, take up a new hobby or whatnot, why not start whenever the urge strikes? That said, our newsletter has a theme and I will abide.

Two of my New Year's resolutions are to learn to speak Catalan and to drink more Cava. One of these will require lessons, study and lots of practice. Fortunately, the drinking Cava resolution should be much easier! While I recommended both of these wines from Can Mayol in our December newsletter, I wanted to do so in greater detail here, as they are wines we import directly and I think are not only great Cavas, far and away among the best I have yet to taste, but they are simply spectacular wines.

Can Mayol, which bottles under the trademarked name “Loxarel,” is a winery that has been farming organically for more than a decade. The Mitjan family, owners of Can Mayol, also employ some biodynamic treatments. They keep animals, including chickens, a horse and a donkey named Garnatxa. While the focus is on “Brut Nature” (no dosage added) Cava production, they also produce some very interesting still wines as well. (We will likely bring a few of these in for spring/summer...) In their chalky, high altitude vineyards (above 2,400 feet for their highest vines, among the highest in the Penedès D.O.), Xarel-lo, Macabeo, Parellada, Chardonnay and Pinot Noir thrive and pick up an incredible minerality, which makes these wines wonderfully distinctive and very exciting to drink.

2008 Loxarel “Refugi” Cava Brut Nature Reserva Penedès* (\$17.99) The tiny portion of Chardonnay that goes into this blend of Xarel-lo and Parellada is fermented and aged in 300-liter used oak barrels, adding some dimension and subtle toast to this very clean, mineral, bone dry expression of Cava. This is classy stuff.

2007 Loxarel Gran Reserva Familiar Cava Brut Nature Penedès* (\$21.99) Featuring some of the property's oldest, most prized parcels of Xarel-lo grapes, the gran reserva sees 42 months on its lees. This is not the fanciest of their bottlings (we will likely bring in a version that spends 109 months on its lees at some point!) but is arguably their most drinkable, effortless and elegant expression. This is very impressive Cava that I can honestly say gives a lot of Champagne at twice the price a real run for its money.

Another Catalan winery operating at a similarly high, organically-inclined level is Rafael Salas' Ancestral. Based in the town of Sant Pere de Ribes, just a few kilometers from the Mediterranean seaside resort town of Sitges, the terroir is markedly different from that in Villobi del Penedès. Part of the *garraf*, the forested national park land in this coastal part of Catalunya, Ancestral's Xarel-lo vineyard is located just 200 meters or so above sea level. The vineyard is beautiful: A gently sloping marvel of head-pruned old Xarel-lo vines interspersed with emerald green (if you are here in spring or fall) naturally-growing cover crop. A few interesting tenets of viticulture *can* (the Catalan equivalent of the French “chez”) Rafael: 1) Strict organic viticulture; 2) No farming inputs are required assuming that vines are healthy; 3) Be nice to the local wild dogs and they will help to chase away would-be grape thieves!

2008 Ancestral Xarel-lo Brut Penedès (\$21.99) Initially fermented in chestnut barrels, the wine is racked into bottles just before it has fermented to complete dryness; this then allows for a completely natural secondary fermentation in bottle. After a few years on the lees, Ancestral is disgorged and topped off with dry wine—no dosage. On the palate, this wine is rich and round, with pure, penetrating fruit flavors complemented by notes of challah dough and a subtle nuttiness. This is a serious sparkler that retains its Penedès personality, while competing with the very best sparkling wine out there. A new favorite.

Joe Manekin

RESOLUTION #14 *Drink Wines with Strange Accents in Their Names*

For years I have struggled with the fact that people tend to shy away from unfamiliar wines, whether it be because they're from a distant, non-Western European country, are made from an unusual varietal or are from familiar one written in an unknown language. And if it comes from a country that uses a different type of alphabet, FAH-GET ABOUT IT! The ironic thing about wines from these "other regions" is that their winemaking traditions are the foundation for all other winemaking traditions throughout the world. The wines are not made from Cabernet Sauvignon, Pinot Noir, Chardonnay or Sauvignon Blanc, generally. These varietals have been around much longer, many of which were on the brink of disappearing, and they go by the names of Malagousia, Chinuri, Agiorgitiko, Saperavi and Plavac. They do not taste like the "international" varietals, nothing like them, thankfully. These wines are unique, and they have been made for centuries, quietly, patiently, waiting for their time to shine again and show what viticultural diversity is all about. This is a fun train to be on, even if you can't read your seat number. It may not be fast moving but it is steady and strong and has no plan of stopping.

2007 Dergi Saperavi Republic of Georgia (\$16.99) If you haven't had the opportunity to try Saperavi yet, this is where you should start. Once you see the color and get a whiff of this you'll be hooked. It has very pure, spicy fruit with well-integrated, medium tannins and lush and juicy acidity. Give this a try alongside a pasta dish with a rich and hearty meat sauce or some of that barbecue chicken you may or may not be so famous for.

2010 Iago's Wine Chinuri Republic of Georgia (\$16.99) Iago is the man, Chinuri the grape. Iago has always farmed organically and produces a small amount of Chinuri in the traditional Georgian way, which includes foot-stomping and aging the wine in *qvevri*. Qvevri are large clay vessels that are buried underground. These were the first vessels developed by humans for the purpose of aging and storing wine. (The Georgian winemaking tradition traces its lineage back to the ancient origins of winemaking itself.) This is all about substance—texture and layers—framed by bright acidity and fleeting nuances of dried fruits and minerals. Super rare, very cool wine.

2010 Dingac Vinarija Plavac Peljesac Peninsula Croatia (\$12.99) Grapevines have been adorning the southern slopes of the Peljesac Peninsula on the Dalmatian Coast since the beginning of mankind. The Plavac Mali grape variety thrives remarkably well in such sunny Karst soil. This one is a terrific introduction to the grape. Lingering and long, spicy and a bit rustic, it's a natural with red meat and washes down grilled burgers exceptionally well.

2011 Szöke Irsai Oliver Hungary (\$10.99) The Szöke family cultivates 50 hectares in the Cserepes and Peresi vineyards. From the importer (because they nail the description): "Originally crossed in 1930, the parents of this native grape are Gewürztraminer and Muscat Ottonel. Not surprisingly, it's incredibly perfumed and floral. That said, it's not fat and weighty on the palate like Gewürztraminer can often be and there's no detectable residual sugar either. The finish has a mineral, almost saline quality that balances out the Muscat heavy aromatics. And while the style is decidedly reductive, it opens up right away and jumps out of the glass even when chilled. While it can easily stand alone as an apéritif, it pairs beautifully when fruit and salt play off of each other. Prosciutto and melon is a classic, but we've also found that Indian food (especially chutneys) pairs extremely well."

2010 Gerovassiliou Malagousia Greece (\$21.99) If it weren't for the conservation efforts of Vangelis Gerovassiliou, along with a handful of concerned Greek viticulturalists, the endangered, ancient Greek Malagousia vine would surely have gone extinct and we'd never get to enjoy its lovely mango-scented aromas, silky mouthfeel or delicate elegance. Gerovassiliou treats his Malagousia to prolonged skin contact to fully extract its aromatic potential, after which partial barrel fermentation is followed by several months of aging on the lees to allow for the development of intensity, richness and texture on the palate. Exotic aromas of lemon and mango lead to a soft and creamy mid-palate that finishes with a light kiss of honey and spice. Food pairing: a perfect match for Mediterranean dishes, seafood, poultry, light-sauced pasta dishes and fresh vegetable salads.

2007 Driopi Agiorgitiko (St. George) Nemea Greece (\$19.99) Winemaker Yannis Tselepos established the Driopi Estate in order to focus on the indigenous Greek varietal Agiorgitiko, a.k.a. St. George. The property is located in the rolling mountains of Nemea at an altitude of around 1,300 feet above sea level. Agiorgitiko is famous for making wines with power and complexity, and is also often referred to as the "Blood of Hercules." The nose starts off with scents of red flowers and crunchy red fruits that then lead into a palate that has a sleek, velvety texture with medium tannins and a juicy finish.

"These varietals have been around much longer, many of which were on the brink of disappearing, and they go by the names of Malagousia, Chinuri, Agiorgitiko, Saperavi and Plavac. These varietals do not taste like the 'international' varietals, nothing like them, thankfully."

RESOLUTION #15 *Listen to Jim*



“Another incredible Joe Manekin discovery. This has to be one of the most remarkable Riojas I have ever tasted.”

Mas Codina Cava Brut Reserva Penedès* (\$12.99) One of the finest and most serious inexpensive sparkling wines in the store. Bright aromas of apples and lime zest, with yeasty, nutty, wet river stone undertones on the nose. It's crisp and mouthwatering, with a viscous, long finish. A magnificent Gem that Spanish wine buyer Joe Manekin discovered on his most recent buying trip. Bean told me it will be our house sparkler for the month. 12% ABV. (🍷🍷🍷🍷🍷🍷)

2011 Blason Pinot Grigio Isonzo* (1L \$11.99) We've been directly importing Blason for nearly 10 years, and each vintage gets better. This wine offers tons of character in the bouquet and the mouth, with a creamy, vanillin tone, notes of jasmine, white peach, apple and a lush, refreshing finish. Eby has anointed this Gem as one of our house whites for the month. 13% ABV. (🍷🍷🍷🍷🍷🍷)

2011 Puelles Rioja Blanco* (\$9.99) This has to be one of the finest Rioja Blancos that I have ever tasted. Pronounced, distinctive aromas of dandelion, melon and white pepper lead to a rich, incredibly complex set of bright, fresh fruit flavors that linger on the wine's long, fulfilling finish. This is an amazing white Gem at a ridiculously low price that Rizzo has deemed one of our house whites for however long it is around. 12% ABV. (🍷🍷🍷🍷🍷🍷)

2011 Kalinda Redwood Valley Sauvignon Blanc* (\$12.99) Produced for us by Chance Creek, this lovely SB has 10% Viognier blended in and offers pronounced aromas of casaba melon with back notes of white pepper and jasmine that carry through on the palate. In the mouth this Gem is surprisingly rich and lush, yet well structured with a mouthwatering, fleshy finish. The Bean wants this Gem to be one of our house whites for however long it is around. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

2010 Kalinda Napa Valley Cabernet Sauvignon* (\$19.99) A lovely, easy-drinking, integrated, balanced wine. The nose shows bright black cherry and blackberry fruit notes, with just a hint of cedar and toast. Soft, round and fleshy in the mouth, this Gem is ready to drink now and, according to Rusty, will be one of our house reds for the month. 13.9% ABV. (🍷🍷🍷🍷🍷🍷)

2011 Kalinda Sonoma Coast Pinot Noir* (\$18.99) This Pinot's nose offers subtle notes of black cherry and strawberry fruit. Well-balanced and straightforward with upfront fruit, this shows nice structure and a bright, tasty finish. This Gem will be one of our house reds for the month, according to Rusty. 13.8% ABV. (🍷🍷🍷🍷🍷🍷)

2006 Bodegas Casa Juan Señor de Lesmos Crianza Rioja* (\$12.99) Another incredible Joe Manekin discovery. This has to be one of the most remarkable Riojas I have ever tasted. High-profiled and opulently aromatic, it has pure fruit on the nose and across the palate. A fabulously complex, incredibly structured, well-integrated Gem, it offers tons of character, with dried rose petal, anise and white pepper and a finish that is full and complete. Rusty told me we need to buy as many cases as we can afford. What's the price? Amazing! 13% ABV. (🍷🍷🍷🍷🍷🍷)

2011 Bodegas Casa Juan Señor de Lesmos “Cuarteto” Rioja* (\$9.99) Absolutely delicious. Opulent aromas of mocha, plums, anise, cassis, unlit cigar and blackberry. Broad, rich, viscous, creamy, complex, integrated, fleshy and long. Rusty has also designated this Gem as one of our house reds for however long it is available 13% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Gaby, Canon-Fronsac (\$21.99) I have never seen this château in the U.S. Deep ruby in color, this puppy throws rich smells of cassis, caramel and mocha and a jammy tone at you on the nose. In the mouth, it is rich, lush, deeply-flavored, fairly intense, well-balanced and well-integrated. Soft and round, it's drinkable now, although it will improve over the next few years. Rusty has informed me that this Gem will be one of our house reds for the month. 14.5% ABV. (🍷🍷🍷🍷🍷🍷)

2009 D'Aurillac, Haut-Médoc (\$17.99) Another Bordeaux property I've never seen imported to the U.S. This opulent Gem is loaded with cassis, currants and a not-over-the-top jammy tone. Broad and viscous, this beauty offers a deep, sweet fruit core of currants and blackberries, integrated tannins and a long, fairly complex finish. Rusty was jumping up and down over this Gem and has anointed it our house red for the next five years. A great value! 14% ABV. (🍷🍷🍷🍷🍷🍷)

2010 Clarke-Rothschild, Listrac (\$24.99) This may be the best wine ever from this property. The nose explodes with currants, mocha, roasted coffee bean and chocolate. On the palate, this Gem is wonderfully complex, even at its youthful age. Rusty has informed me that this Gem will be one of our house reds for the next three to five years. 14% ABV. (🍷🍷🍷🍷🍷🍷)

2010 Malmaison, Moulis (\$17.99) This Gem is loaded with upfront, soft, round blueberry to truffle notes on the nose that carry over nicely to a fairly powerful, yet well-integrated and soft palate. The finish is long and satisfying. Rusty is telling me that this Gem will be one of our house reds for the next few years. 14% ABV. (🍷🍷🍷🍷🍷🍷)

Jim, Rusty, Eby, the Bean and Rizzo

RESOLUTION #16 *Get Into the Auction Game*

Auctions are all about competition. The most successful auction lots are those where the competition is fierce and the bidders might suspend good fiscal judgment in pursuit of the win. It's often confusing to the outside observer why a person might end up paying as much as or higher than retail value for a wine. The answer to that phenomenon is incentive. Incentive to bid comes from one of two places: scarcity of the product or a potential bargain buy (which starts with a low reserve/starting bid). Properly stored old Bordeaux or Burgundy, for example, are often scarce and can easily draw an eager audience. Wine doesn't have to be old, however, for it to be scarce. Any person browsing through our auction offerings will see a lot of California wines that are only available to consumers via a coveted spot on a mailing list or the secondary market.

Certain wineries offer reasonable prices to their mailing list in comparison to what the wine usually debuts at on the larger market. Others only marginally discount prices to their customers, so the prospect of immediately flipping it is less attractive or profitable. Like any business, most wineries aren't enthusiastic to share potential profits by having their wine spill into the auction market, giving sellers and auction houses a slice of their pie. Unfortunately for wineries, it's a simple truth that their mailing list members often do sell the wine in one venue or another, and there are no signs of that stopping. Most recently, we're seeing this phenomenon play out with Screaming Eagle.

Screaming Eagle just released a new offering to 2,500 of its long-standing customers called "Second Flight." The eight-bottle box set consists of two bottles each of the '06, '07, '08 and '09 vintages of a special blend of Cabernet Sauvignon, Merlot and Cabernet Franc. Second Flight is not the first departure the winery has made from their iconic grand cuvée since coming under new ownership in 2006. In 2012 they also released 600 bottles of Sauvignon Blanc at \$250 a bottle to an exclusive portion of their mailing list. While K&L hasn't yet auctioned this wine, it's trading for more than \$2,000 a bottle at comparable auction houses. That's quite an overnight appreciation in value and shows the impact that scarcity, coupled with reputation, can have on a wine's value. Second Flight's release price is a bit higher than the Sauvignon Blanc, but early results show that those lucky enough to have received the allocation will see their investment escalate rapidly in value.

Patrick Chapman from Screaming Eagle recently released a statement in reference to the flipping of the Sauvignon Blanc, saying, "The original purpose was for the direct-to-consumer channel and a few select restaurants...It was for their personal use only. And, of course, people said it was for their personal use only, but the reality [is] that it wasn't. People are turning it over for profit, for their own selfish greed." Apparently the 2011 release of this wine will be reduced to 300 bottles to further restrict trading. In my opinion, increasing the scarcity factor will only further incentivize flipping this wine and prices will rise even more.

Clearly the Screaming Eagle name alone adds value to wine, since neither the Second Flight nor the Sauvignon Blanc have been rated by Robert Parker or other critics, which is usually necessary for convincing buyers to purchase wines at this price point. It's also clear those lucky enough to be on the Screaming Eagle mailing list are sitting pretty.

Collectors who want to invest in mailing list-only wines should take the time to do price comparison research before signing on for an allocation. Review your overall cost (wine, plus any applicable shipping and taxes) and then study the trading values via Winesearcher, Wine Market Journal or Liv-ex for the current release. Granted year-to-year values will shift, mostly due to reviews, but it will give some sense of how the wine might appreciate. After factoring in an auction commission, if you would break even or better out of the gate then that's likely a strong investment to consider. Only certain wines get released and appreciate as quickly as Screaming Eagle. Most take a few years in the cellar to allow the market to thin out and increase the scarcity factor, but it's important not to confuse anonymity for scarcity. If a wine is unknown to the greater wine collecting population, nobody will care if only 500 cases were released.

We have many consignors who sell their mailing list allocations because things might be tough economically but they don't want to lose their allocation for future years. Other collectors sell a portion to offset their cost, providing a way to keep a bottle or two, essentially for free. Whatever *your* reason for buying or selling these California cult wines, K&L provides a vibrant venue for trading.

Molly Zucker

"In 2012 Screaming Eagle released 600 bottles of Sauvignon Blanc at \$250 a bottle to an exclusive portion of the mailing list. While K&L hasn't yet auctioned this wine, it's trading for over \$2,000 at comparable auction houses."



“We also have the wine that has really made people take notice of Giovanni in his hometown of Gradisca d’Isonzo, the Malvasia*.

Here in California most people immediately think Malvasia will be sweet, but this is Malvasia Istriana, a different grape that produces a really dramatic, *dry* wine with great aromatics, body and focus.”

RESOLUTION #17 *Tour Italy by the Bottle*

I am writing in the midst of a driving November storm, with raindrops pounding on the skylight above me, something you’ll read in January 2013 if we all survive the Mayan “End of the World” on December 21st, 2012. More than likely by the time you read this the 2008 Brunello di Montalcino will have been released. While the wines are really very good—it is a four out of five star vintage—because it follows the legendary back-to-back 2006-2007 vintages I think it will be a difficult task to garner the same level of interest.

In the meantime, we’ve saved a little something for this rainy day: the debut of the **2007 La Fortuna Brunello di Montalcino*** (\$39.99). La Fortuna was one of our first Direct Imports from Montalcino, starting with their 1999 back in 2004. Guido, Chris, Kirk and I have been to this estate and eaten more dinners with its proprietors more times than I can remember. But I *do* remember exactly when I first tasted their Brunello. It was in Santa Monica, California, not Italy, on a Consorzio-sponsored tour, and I was really pleased by the quality and even more impressed with the father-and-son team of Gioberto and Angelo Zannoni. Truly men of the earth, in touch with the land, cognizant of tradition while weaving in science and technology to bring forth the best fruit possible from their property. There is an interesting story of opportunity and weather. The winery is located on the shady slope just east of the town of Montalcino, with Fuligni on one side and Siro Pacenti at the far eastern part, just off the Versante Senese. In 1985 the Countess Ciacci Piccolomini passed away, and without any family heirs she willed the property to Giuseppe Bianchini, the foreman of the property, to his complete surprise. The estate was huge but cash poor, and in order to raise a little money for capital improvements to the winery, Giuseppe sold some of the vineyard land. Many wineries in the north of Montalcino jumped at the opportunity to get some prime vineyard land in a gloriously sunny area. La Gerla, Siro Pacenti and La Fortuna, to name a few, took advantage. Today La Fortuna’s Brunello is a blend of their cooler estate vineyards and a piece of the old Ciacci property just south of Castelnuovo dell’Abate. The wines are a marvelous blend of the old vineyard’s structured core and the new vineyard’s glorious fruit.

The 2007 La Fortuna is fantastic; the nose is full of bold, rich, plummy fruit, with hints of wild cherry and earth. On the palate the richness of the fruit takes over and gives a lush feel that still manages to be centered and balanced. Long and focused, swirls of rich, plummy fruit traverse the palate to give a complete and long finish. We also have the **2010 La Fortuna Rosso di Montalcino*** (\$19.99). In my experience 2010 is the best vintage in history for Montalcino. The Rosso is just dynamic, with layers of spice, fruit, leather and earth, a bold, lush palate presence and a long finish. You really need to buy a case of this and lay it down in your cellar for a few years; it will be one of the best investments in wine-drinking pleasure you might ever make!

Also just arrived is the **2011 Blason Pinot Grigio Isonzo*** (1L \$11.99). I must admit that every time I see a salesperson traipsing in with another innocuous bottle of Pinot Grigio I shiver; the wines are so often bland, but this one just knocked me over! This is the 10th consecutive vintage that we have imported wine from Giovanni Blason, and without a doubt this Pinot Grigio is his most stunning to date. The aromatics are so pure, and on the palate the wine is rich and decisive with a long finish and remarkable aftertaste. And all for 36¢ an ounce! This wine is such a bargain and so fun to drink, you’ll want to make it your go-to wine all week long. Giovanni also produces the classically styled **2011 Blason Friulano Isonzo*** (\$10.99), which has great body and hints of tarragon on the finish, perfect for *spaghetti con vongole* or just knocking the dust of the palate on a Tuesday night. We also have the wine that has really made people take notice of Giovanni in his hometown of Gradisca d’Isonzo, the **2011 Blason Malvasia Friuli-Venezia-Giulia*** (\$11.99). Here in California most people immediately think Malvasia will be sweet, but this is Malvasia Istriana, a different grape that produces a really dramatic, *dry* wine with great aromatics, body and focus. You owe it to yourself to give it a try!

Greg St. Clair

POUR VOTRE PLAISIR

Resolution #18: Buy Burgundy. Period.

As I enter my 15th January at K&L, I find myself musing at how much has changed—and how little. When I first started here, our Internet presence existed, but on a very primitive level. Each order placed online generated an email to us. Some of us here would manually re-key those orders into our legacy, DOS-based Point of Sale software. At the end of a sales day, reports to download the day's sales had to be run manually, with a sequence of keystrokes in an arcane format that required three pages of instructions to follow. Our dedicated phone staff consisted of one person: my colleague, resident Bordeaux expert and all-around great wine guy Ralph Sands (whose tenure here is more than double mine!), assisted by whichever of the staff on the sales floor answered the cacophonous cry of the ringer resounding through the retail space in Redwood City. Our connection to the outside world was via dial-up, and I had to manually upload our inventory to Yahoo Shopping once or twice per day using FTP.

Today, our connection to the outside world is fiber-optic, which replaced our multiple T1 lines just a few years ago. Our database is live, and within 17 seconds of being a real-time reflection of our actual inventory in each location. Our hard-copy newsletter "Wine News" has grown and added color and is available online as a PDF for those who have moved past "dead-tree journalism," as some call it. We have a team of eight people answering phones and responding to customer service requests, and we have expanded our brick and mortar presence beyond the SF Bay Area.

But what has not changed in any way is what initially attracted me to K&L. The family owners of K&L have provided a culture where people who are passionate about wine can not only survive, but learn and thrive. Our specialized buyers still travel to their regions and have extensive knowledge to share with both colleagues and customers. Being excited to the point of irrationality about a wine experience is seen as normal, not odd. So as 2013 commences (showing that the world did not end on the Winter Solstice in 2012, as some had predicted), I look forward to more exciting times in the wine business, to learning something new about wine each and every day I work and to continuing to bring our customers the best I can find in Burgundy.

"Domaine Ballot-Millot is a rising star for the production of gorgeous white and red Burgundies. If you love, [sic] Burgundy you really need to try the wines from this Domaine." —John Tilson, Underground Wine Letter.

Speaking of looking for the best I can find, our small supply of wine from Domaine Ballot-Millot in Meursault has arrived. As John Tilson wrote in the *Underground Wine Letter*: "Domaine Ballot-Millot is a rising star for the production of gorgeous white and red Burgundies. If you love, [sic] Burgundy you really need to try the wines from this Domaine." I have been saying the same thing for some time, and it's worth paying attention to the terrific quality of the wines from Charles Ballot. Due to a small crop, we do not have as much to offer this year, so you had best act quickly.

We have two reds to offer, both from terrific Premier Cru vineyards. The **2010 Domaine Ballot-Millot Beaune 1er Cru "Epenottes" (\$49.95)** is from a vineyard right on the border with Pommard Epenots, below Beaune Clos des Mouches. It is sometimes a bit more structured than some Beaune Premier Crus, but this is a delight. It has lovely fruit, nice, fine tannin structure and a truly elegant character. What struck me was the life and openness here. The **2010 Domaine Ballot-Millot Volnay 1er Cru "Taillepieds" (\$59.95)** comes from one of the village's steepest vineyards. It is named because of the risk of pruning one's feet while working here! Charles' version is elegant, mineral-driven and very long on the palate. It is a bit closed at present, but the fine minerality, linearity and focus speak to a wine with terrific aging potential.

We also have two whites available from Ballot-Millot. The **2010 Ballot-Millot Meursault "Les Criots" (\$49.95)** comes from a vineyard adjacent to Santenots du Milieu. It was a real stand-out when I tasted it last March. It is bigger and squarer than the village Meursault, with very good focus, and a bright, complex character. What I particularly liked in this vintage was the slight saline note and the very long finish. Terrific minerality and lots of potential. The **2010 Domaine Ballot-Millot Meursault 1er Cru "Charmes" (\$84.99)** is much finer and more elegant in character, with lovely focus and length. It has a very pretty floral note on the nose, which re-emerges on the back palate at the end. Lovely is the word.

À Santé!
Keith Wollenberg

"Today, our connection to the outside world is fiber-optic, which replaced our multiple T1 lines just a few years ago. Our database is live, and within 17 seconds of being a real-time reflection of our actual inventory in each location."

K&L WHISKY MERCHANTS

Resolution #19: Drink Smoked Gin



“People love peated whisky. Why not a smoky gin?” I asked. Dave said he’d been wanting to make a smoky gin ever since he learned how to distill.”

Late last winter my good friend Dave Smith from St. George let me taste from a gigantic tank of gin distillate while I was visiting the distillery. “We should make this into a fourth gin,” I said, half joking. St. George had just released their set of three different gins to an energized Bay Area fan base and they were selling like crazy. They could barely keep up with the demand for those gins, let alone start focusing on an entirely new one. What kind of insensitive friend would even jest about something like that? “That’s a good idea,” Dave said, in all seriousness. “Really, you’re not kidding around? Could we make it a K&L exclusive thing? Could we design our own label? Could we call it Faultline, after our series of independently-bottled single malt whiskies?” Yes, yes, yes and yes! It was all surprisingly easy.

A few months later we released the K&L Faultline Gin Batch #1, a celery salt-infused gin that was deliciously savory that seemed to really hit a high note with spirits fans everywhere. We were inundated with orders. We sold more than 900 bottles in a little less than three months. After it was gone we were battered with emails and phone calls from rabid consumers who wanted more. When was it coming back? Could we make another batch? It was an amazing response. Dave and I were thrilled that people liked it so much. That said, we told everyone that it would be a limited release, so we didn’t want to go and change our story. People had bought it quickly thinking they wouldn’t be able to get any later. That would be pretty sleazy of us if we were to make a second batch right away.

Both of us thought the first batch was terrific, but the adventurous spirit geeks in us told us to push forward with something new and different. “People love peated whisky. Why not a smoky gin?” I asked. Dave said he’d been wanting to make a smoky gin ever since he learned how to distill. This wouldn’t be campfire, medicinal smoke, however—it would be rotisserie style. Smoke and citrus play well together, we thought, and they sure would marry well with herbaceous, juniper flavors. Dave came up with the idea of peeling a gang-load of thin-skinned mandarin oranges, throwing the skins into a giant smoker and pummeling them with flavor the way a barbecue pit-master would cook his world-famous ribs. Getting the oranges wasn’t a problem, but we didn’t know anyone with a smoker. The timing worked out, however, when Rockwall Cellars, a winery located a few doors over from St. George, had a guy named Texas Ray over to throw a barbecue. Ray pulled up with a giant, Armadillo-shaped smoker behind his pick-up and got to work. Dave found out that the guys from Rockwall liked barbecue so much that they decided to invest in their own equipment to save Texas Ray from having to haul his own out to Alameda every time. We asked if we might break it in for them with a few pounds of orange peels.

We loaded both the skins and leaves into the smoker and left them in there until the leaves were brown and the peels were a dark golden color. The texture went from pithy and spongy to hard and crackly. We macerated the smoked skins in the gin base and Dave ended up distilling the juice as well, adding a bit of it into the final distillate. After realizing we may have overdone it with the citrus, we added a final boost of extra juniper to make sure it still tasted like gin. (Dave also added a few secrets of the trade that I have sworn to never reveal for fear of punishment.) The result is the delicious and limited second release of **Faultline Gin (\$34.99)**, brimming with aromas of fresh-squeezed oranges, smoky mesquite and spicy juniper. It’s going to make gin and tonic fans wet their pants. It’s going to take citrus cocktails to an entirely new level. And it’s going to be very, very popular.

The Faultline Army & Navy

2 oz Faultline Gin Batch #2 (\$34.99)

1/2 oz Small Hand Foods Orgeat Syrup (\$15.99)

1/2 oz fresh squeezed lemon juice

Shake with ice and strain into a chilled cocktail glass

David Driscoll

RESOLUTION #20 *Get Punchy*

So here we are, it's 2013 and we've all survived the Mayan apocalypse, and we're all hurting a little bit from the holidays. Whether it was too much food, drink, or family during the last weeks of the year, there's always inevitably too much of something. For us here at K&L it's unfortunately too much work! We love what we do, so it's not that depressing, but there's no question that the holidays are the busiest time for us and we run ourselves ragged trying to make sure everybody's holiday wishes come true. While a far cry from Santa's workshop, we do try our hardest to make sure that you have everything you need. That's why on January 1st, when I wake up inappropriately late for my age, I thank my lucky stars that I made it through. This year the holidays were especially wonderful because it was the first time I've ever spent Christmas with my new wife. My wife *really* loves the holidays, while my family is a bit removed from most of the standard décor and tradition—perhaps because we're Swiss and the Swiss love to celebrate in the most austere fashion possible. So when my wife presented my father with an altogether ridiculous knit reindeer sweater, I was in *heaven*. It was totally worth having to wear my own outrageous holiday pajamas!

Celebrating the holidays with someone who really loves them and gets really into it is so new and unusual for me; I think I really began to realize how it feels to come into our store when you've never been before. When I'm helping customers, I'm literally brimming with excitement for the products I recommend. Like my wife furiously decorating our home, I rush about pointing to my new favorite product, "this new single malt...*is amazing!*" I must seem rather manic, but I'm legitimately passionate about these products. While my enthusiasm might rub some of the "hipper" clientele the wrong way (my generation is renowned for denigrating anyone or anything that is so effusive), I think mostly my attitude rubs off on people. The same is true of my wife's commitment to holiday cheer. I'm not saying that my holidays used to be dour, but they've always been tinged with this air of Calvinist guilt. The Swiss are classically guilt-ridden for what they see as their rightfully excellent lifestyle. "We have it great here in Switzerland, as we should, but elsewhere others aren't so fortunate, so you must never smile. Merry Christmas." That is absolutely not how I was raised, but it's in the genes, you see.

A powerful injection of high quality holiday cheer has totally changed my tradition and renewed my love of excitement! I love to be excited about what I do, and I hope that you gain from my passion. So, my New Year's resolution is to make sure you are all as excited as I am about every whisky, wine and cocktail you drink. We will all drink better, love stronger and enjoy more if we can relinquish our pretensions, diminish our bias and embrace how lucky we are to be where we are today.

Celebrate life by making this punch!

Billy Dawson's Punch, circa 1863

Adapted from David Wondrich's Punch

2 lemons

4 oz lemon juice

4 oz raw sugar

20 oz boiling water

fresh nutmeg

10 oz **Blackwell Jamaican Rum** (\$24.99)

5 oz **Tariquet 8 Year Armagnac** (\$42.99)

1 oz **Batavia Arrack von Oosten** (\$29.99)

3 oz **Maui Brewing Coconut Porter** (\$2.99) (*Guinness works too!*)

Using a large ceramic bowl (at least two quarts), muddle the peeled skin of two lemons with the sugar. Add 8 oz of water and stir until sugar is complete dissolved. Add the lemon juice, Armagnac, Rum, Batavia and Porter—go easy on the beer it really shouldn't be a prominent flavor—stirring methodical-ly the whole time. Finally, add the rest of the water and continue to stir. Grate plenty of fresh nutmeg (don't you dare use the powdered stuff) and serve immediately. This should keep you warm 'til spring!

David Othenin-Girard

"When I'm helping customers, I'm literally brimming with excitement for the products I recommend. Like my wife furiously decorating our home, I rush about pointing to my new favorite product..."

“This New Year, why not let us do your wine shopping for you?”

K&L Wine Clubs: New Year's Resolutions

Are you tired of shopping for that perfect gift for someone else? Why not reward yourself for being nice this holiday season with a gift for yourself, a subscription to one of K&L's five wine clubs. At least one of the clubs, maybe more, should fit your tastes and preferences perfectly. Whether you love Châteauneuf-du-Pape, gorgeous Napa Cab, classic Bordeaux, mineral-driven Chablis, sexy Sangiovese or top-notch Grande Marque and grower-producer Champagnes, we have both the expertise and experience to find the best wines available in the world for our clubs. We have a club for the person who loves red wines, a club for the Champagne lover, a club for the value-seeker, a club for the Italophile and a club for the drinker who wants to try everything from everywhere. This New Year, why not let us do your wine shopping for you? All clubs, except the Champagne Club, ship monthly and all 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

2010 Robert Craig "Affinity" Napa Valley Bordeaux Blend

When I think of a wine that offers great value that I buy year after year, the Robert Craig "Affinity" is one, no doubt. Robert Craig was a pioneer of the appellation system in Napa Valley. Early on, he realized that each mountain range in Napa Valley, with its unique soils and micro-climates, imparted different flavors, textures and styles to the wines made there. We now refer to these appellations as Howell Mountain, Diamond Mountain, Spring Mountain and Mount Veeder. The Affinity comes from vineyards located on Mt. George, south of Stags' Leap, and it is a blend of Cabernet Sauvignon, Petit Verdot, Merlot, Malbec and Cabernet Franc. The wine displays fantastic fruit, silky tannins, wonderful energy and perfect balance.

Regular K&L Retail \$42.99 Wine Club price: Inquire

best buy wine club

2010 Château Hyot, Côtes de Castillon

90 points *Wine Spectator*: "Smart Buy* Very ripe, offering saturated cassis, blackberry and boysenberry pâte de fruit flavors that are racy and distinctive, thanks to fresh acidity and sleek tannins. The long finish has nice density. Drink now through 2016."

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

premium wine club

2011 Château Reynon Bordeaux Blanc

An elegant and aromatic white Bordeaux displaying characteristics of grapefruit and white peach with smoky and steely nuance. The 2011 vintage was great for dry white Bordeaux.

Regular K&L Retail \$14.99 Wine Club Price: \$12.99

italian club

2010 Cascina Val del Prete "Luet" Roero Arneis

This month we have a Piemontese white with a dash of richness to give it some mid-palate weight, perfect for the winter months. Italian buyer Greg St. Clair has known winemaker Mario Roagna for many years and thinks this vintage ranks as one of his best. The wine is 40% barrel fermented in French oak for three months and blended with juice that's 60% stainless steel fermented. Try it with a classic baccalà, or maybe just a roasted chicken. You'll love the delicate creaminess balanced with fresh, bright fruit.

Regular K&L Retail \$19.99 Wine Club Price: \$17.99

NEW WHISPERKOOL COOLING UNITS!

If you have up to 2,000 cubic feet of cellar space to cool, this is the perfect solution for you. Please call our stores for additional information and a color brochure. All units now include a PDT digital thermostat. Prices include free ground shipping.



Whisperkool 2000i (300 cu ft)	\$1,589
Whisperkool 3000i (650 cu ft)	\$1,749
Whisperkool 4000i (1,000 cu ft)	\$1,899
Whisperkool 6000i (1,500 cu ft)	\$2,549
Whisperkool 8000i (2,000 cu ft)	\$2,699

WINE STORAGE LOCKERS

Lockers available in San Carlos. Open Mon-Sat from 10 a.m. to 5 p.m.
920 Bing Street, San Carlos, CA 94070

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

LA CACHE WINE STORAGE CABINETS



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



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



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

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

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

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

Credenza \$4,199.00 (150+ bottles)

TRITAN TITANIUM CRYSTAL LEAD FREE!

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

JANUARY FEATURED ITEM: Govino



Decanter
(\$19.99) Big parties needing decanters, picnics, dinner with your clutzy cousin Abe...any

occasion where bringing out a \$100 crystal decanter is a tough call is the perfect occasion for Govino's non-glass decanter. The lovely clear decanter is made of a food safe BPA-free polymer that is unbreakable, re-useable and recyclable. Govino has quickly formed a dedicated following for their stemless wine goblets and champagne flutes, and their new decanter is destined to be one of the hits of the season.

LE CREUSET LEVER PULLS, CORKSCREWS, WINE PRESERVERS & AERATING SYSTEMS



Le Creuset doesn't just make awesome enamel-lined cast iron pots and pans, they also make a wide array of wine accessories to fill your needs. Clockwise from top left: **Lever Pull and Foil Cutter (\$69.99)**, **Vacuum Wine Perserver (\$9.99)**, **Decanting & Aerating System (\$79.99)** and the **Black Nickel Wing Corkscrew (\$49.99)**. Visit KLWines.com for our complete selection of these high quality tools.

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.



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CHECK OUT OUR AWARD-WINNING WEBSITE: WWW.KLWINES.COM

PRINTED ON RECYCLED PAPER WITH A MINIMUM OF 30% POST-CONSUMER CONTENT

CLOSEOUTS!

Here are a few end-of-bin Bordeaux wines that are so good for the price. Buy them now; we're not getting more any time soon!

2008 Hosanna, Pomerol (\$99.99) 95 points RP, who considers it as remarkable as their 2009 and 2010! Christian Moueix gave the celebratory name Hosanna to Château Certan Guiraud after he purchased it in 1999. He has now made his mark on the property, creating wines of elegance and power. The property seems to hone in on structure and tannins, but the fruit is also there.

2007 Le Jardin de Petit-Village, Pomerol (\$24.99) Since 1996 the wonderful Petit Village have made a second wine charmingly called Le Jardin de Petit-Village. Mostly Merlot, this ready-to-drink red is a harmonious, round and elegant. Perfect to drink while you wait for the grand vin to age. We tasted this delightful 2007 in April 2011 during our Bordeaux buying trip. It's so easy to enjoy right now with its toasty, vanilla oak aromas and coffee undertones, and it has superb black fruit flavor on the mid-palate. Plenty of sweetness and richness. Easy to drink.

2008 L'Avocat Rouge, Graves (\$14.99) A full and sturdy value Bordeaux. This is a blend of 50% Cab, 40% Merlot and 10% Cab Franc. L'Avocat is from the small commune of Cerons, which is located just north of Barsac and Sauternes in the southern Graves appellation. K&L's Ralph Sands met winemaker Nicola Allison at a "Women from Bordeaux and Napa Valley" conference in Napa, and we tasted her wines at our hotel in Bordeaux the following April. Ralph followed up by visiting the estate almost eight weeks later. He was shown the gravelly plateau vineyards by her husband Sean, who manages the vines. The vineyards were purchased by the Allisons in 2002. (The fruit was previously sold to Mouton Rothschild.) Perched 300 feet above the Garrone River, the vineyards have stunning views of the lovely Côtes de Bordeaux.

2008 Saint Pierre, St-Julien (\$39.99) 93 points WE: "At 40 acres, Saint-Pierre is small for the Médoc, but it is certainly performing well. As fine as the 2005, the 2008 is a stylish wine that also packs a firm punch of dense fruit, firm tannins and mouthwateringly juicy acidity. For medium-term aging." At \$100 a bottle less than their 2009, this is a steal.

2007 Cypres de Climens, Barsac (375ml \$19.99) This 100% Sémillon is a baby Climens; it's very affordable and worth every dollar. The 2007 vintage was perfect for Sauternes, and this beauty is so balanced, with pineapple hints, some honey and a touch of coconut. Extremely focused, refreshing and vibrant. Will cellar well 20 years, but is perfect tonight with poached pears.

"Perfect to drink while you wait for the grand vin to age. We tasted this delightful 2007 in April 2011 during our Bordeaux buying trip."

Clyde Beffa Jr