



# WINE News

**WELCOME** to the July issue of K&L's Wine News. This month we're exploring Spanish and Portuguese wines that are reshaping how we think about the region. And we're celebrating the 4th of July with that quintessential domestic gem—California Cab!

## Iberian Immersion SPAIN & PORTUGAL

At this point, it's safe to say that Spanish wines are quite popular. Due to the efforts of the Spanish government, many winemakers and several key importers, a diverse Spanish section in your local wine shop is as common as having a tapas restaurant somewhere close to where you live. When wines become so ubiquitous, they tend to lose some of the charm that made them so appealing in the first place. That is why we continue to look for unique, expressive Spanish wines from classic DOs, as well as more obscure regional specialties—wines such as the **1999 Luna Beberide Tinto** for just **\$19.99** (see David's review on page 25), the **2005 Viña Real Rioja Crianza** for **\$17.99** (see my review on page 22) and the **2004 Valduero Ribera del Duero Reserva** for **\$35.99** (see Anne's review on page 20). These are all terrific, authentic, good values, and they're Spanish through and through.

Portuguese wines are today's rising stars, with the sparkle of newness that Spanish wines had a decade ago. There are so many amazing values, from both well known and more obscure regions, many of which show real soul and personality. I suggest you try as many as you can now, stock up, and enjoy them while prices are still unbelievably low. Of course, there are the sturdy, broad-shouldered, attention-grabbing red table wines from the famous Port producing region of the Douro. But have you tried the wines of the Dão, where our featured "Winery to Watch" (page 9) is based? John Majeski waxes poetic on what's hot in the Vinho Verde DO (page 22), the region that continues Spain's Rias Baixas DO to the south, and whose whites are perfect for hot summer days and shellfish any time of the year. And soon we will be stocking the **Casal Garcia Vinho Verde Rosé (\$8.99)**—crisp, a bit sparkly with just a touch of sweetness—as well as their red, the **Casal Garcia Vinho Verde Tinto (\$8.99)**, which is also a bit effervescent, bone dry and an authentic Portuguese drinking experience to be sure. So stay tuned, soak it all in and, above all, think PORTUGAL! If you would like to be added to my email list, which highlights new arrivals as well as any other wines I'm currently excited about (including Portuguese wines), please email me at [joemanekin@klwines.com](mailto:joemanekin@klwines.com).

Joe Manekin



## *Cabernet is King!*

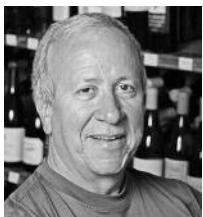
The most important varietal here at K&L is Cabernet Sauvignon! A bold statement, I know, but this includes not only California Cabernet, but also the majority of Bordeaux wines. Sure it is fun to recommend a nice Grüner or Riesling, that springtime is rosé time, and Greek wine sales have nearly doubled here at K&L in the past couple years, but the fact remains that Cabernet-based wines, domestic and French, keep the lights on and the bills paid. Sadly, Cabernet has lost some of its cachet, especially in high end restaurants. Personally, I think this is because the Cabs on most restaurant wines lists are way too young—filled with aggressive tannins and “barrel sample-like” fruit—to really be enjoyed. It would be great if more California wineries found a way to hold back some wine to release at its peak—not the easiest thing in this economy, but I hope down the road this will be more of a common occurrence. Here at K&L we have quite a few cellar-worthy 2006 Cabernets set to arrive or already in stock that you shouldn't miss out on. Many of the top wines are really excellent. My picks from 2006 include **2006 Lewis Reserve Cabernet Sauvignon (\$112.99)**, **2006 Ghost Block Napa Cabernet Sauvignon (\$59.99)**, **2006 Dominus (\$104.99)** and both of the **2006 Tor Kenward** wines, **Mast** and **Cimarossa (\$74.99)**. The yet-to-be-released 2007s are the talk of the town, so it looks like we will have some great California wines available to us over the next couple of years.

Trey Beffa

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# From a Paucity of Bordeaux and Brunello to a Plethora



Clyde Beffa Jr  
Co-owner/Bordeaux Buyer

A container of Italian wines with some of the most sought-after 2003 and 2004 Brunelli on it has just arrived at our warehouse. And, not to be outdone, a container chock full of Bordeaux gems, with some outstanding Loire and value

French Regional wines on it has docked too. Oh, and lest we forget, we just received a small container from the Southern Hemisphere with two excellent New Zealand whites that will be your must-have poolside sippers for the summer. All in all, we are loaded for the summer months with wines to fit all pocketbooks and palates.

Almost all our 2006 Bordeaux have arrived and the staff tasting on May 28th really opened some eyes. We concentrated on the wines of Pomerol and St-Emilion, and there were a lot of smiling faces. Jeff Garneau and Steve Bearden write about most of them on page 5; Steve Greer concentrates on Left Bank values on page 32.

The 2006 Pomerol and St-Emilion wines will give their 2005 counterparts a run for their money. They are so sweet and lovely on the palate, with fine balance and excellent structure for cellaring. Also they are priced well below the 2005s. We double decanted the wines, and they were drinking great 6 hours later. We do recom-

mend at least one hour decanting if you drink these now. They are babies and need the air.

I love the newly arrived **2005 Haut Brisson Reserve (\$39.99)** for its concentration and underlying sweetness, and the sexy, sweet-as-can-be **2005 Grand Pontet (\$49.99)**, but these are from the fabulous 2005 vintage. From **2006**, I find the **Le Fer, St-Emilion (\$26.99)** to be big, rich and concentrated. The property is next to Angélus and I'm sure Hubert de Boüard is looking longingly at this small gem. The **2006 Lucia (\$44.99)** is very spicy on the nose and quite international in style, but balanced. Extremely fruity. The **2006 Pierre de Lune (\$46.99)** shows Asian spices on the nose, blackberry fruit on the palate, a great creamy mid-palate and lingering finish. The **2006 Le Gay, Pomerol (\$99.99)** is otherworldly. Lush, complex, sexy and approachable now, it will age well for a long time. Perfection in a bottle! Do not miss these excellent 2006 Right Bank Bordeaux, a vintage very close in quality to 1998, 2000 and 2005.

If you are planning a trip to Bordeaux or the Napa Valley go to [winevillas.com](http://winevillas.com) to see two gorgeous rentals owned by our very good friends John and Sharon Harris from Amici Winery.

By the time you read this, I will have just compiled my 2008 Bordeaux tasting notes. Check them out in next month's newsletter.

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](http://KLWines.com).

### K&L REDWOOD CITY

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Hours Mon-Fri 10-7, Sat 9-7, Sun 10-6  
Lockers Mon-Sat 10-6, Sun 11-5

### K&L SAN FRANCISCO

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F (415) 896-1739  
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We accept American Express, Discover, Visa and Mastercard.

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## REVIEW KEY

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

## SATURDAY TASTINGS

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

**July 4:** Tasting bars CLOSED, but the stores are OPEN.

**July 11:** A late 4th of July celebration! Toast the good ol' US of A with newly-released, small-estate domestically-produced Rhône varietals, both red and white.

**July 18:** Bordeaux! Featuring new arrivals from the 2006 vintage. We will feature eight of the latest red arrivals, one recent white arrival (from 2007) and one Sauternes. \$20 to taste all 10.

**July 25:** New Rhône releases. CdPs and CdRs from the amazing '07 vintage (among others), and a scrumptious white or two.

## THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

**In San Francisco, Thursdays from 4:30-6:30 p.m.**

July 2: Tablas Creek Vineyards;

July 9: Italian Wines with Oliver McCrum;

July 16: Cannonball and Preston Vineyards; July 27: Teira Wines;

July 30: Italian Wines with Vinity

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

July 3: Beer Returns; July 10: Kalinda and Purisima Canyon;

July 17: Alpen Cellars; July 24: Fresh Off the Boat Italians;

July 31: Duckhorn Wine Company

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

July 2: \$1 4th of July tasting; July 9: Sojourn Vineyards;

July 16: Blue Danube; July 27: Fenetre Wines; July 30: Wine 101

### What do you do at K&L?

I am the Spanish, Portuguese and South American wine buyer. I've been working here for two and a half years.

### What did you do before you started here?

Before K&L I worked for a medium-sized wine wholesaler in Washington, DC.

### What do you do in your spare time?

I like to blog ([oldworldoldschool.blogspot.com](http://oldworldoldschool.blogspot.com)). Also I enjoy gardening, cooking, drinking (but of course!), recording and listening to music.

### What was your "epiphany wine?"

I think I had my wine epiphany quite young. It was a bottle of 1986 Chalone Pinot Blanc—full-bodied but bright, palate-coating and memorable. More recently, a bottle of 1981 Martinsancho Verdejo that legendary Spanish winemaker Angel Rodriguez Vidal opened for me a year ago was phenomenal.

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

'79 Salon (a birthyear wine I'd love to try) and potato latkes with crème fraîche and caviar to start. Grass fed New York strip steak grilled rare and sautéed Lacinato kale paired with '79 Palmer (another one I need to try). Also, some Lopez de Heredia Gran Reservas from the '60s. Finally, a decanter of Puffeney Vin Jaune served with top-notch Comte and bread from Tartine (best bread in the world) to close things out.

## SPECIAL TASTING:

**Wednesday, July 15: Northwest Producers Live at K&L Redwood City from 5-6:30 p.m.** Taste and talk with the folks behind some of Oregon's top wines, including Eric Hamacher (Hamacher), Luisa Ponzi (Ponzi) and Dick Shea (Shea). \$10

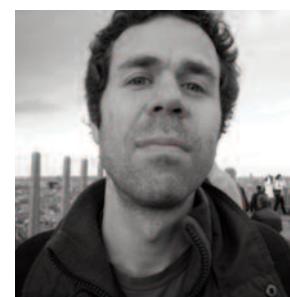
## SPECIAL EVENTS COMING THIS FALL:

**Saturday, September 12: Special "Value" Bordeaux Tasting and Lunch in RWC with Sopexa and EU.** Taste 12 best value Bordeaux at K&L RWC from noon-1:15 p.m., then enjoy lunch at Chantilly Restaurant (next to RWC store) and drink eight more excellent Bordeaux wines from older vintages. Limited to 50 people. Price TBA.

**Saturday, October 17 and Sunday, October 18: K&L is throwing their annual fall Champagne Tent Event in Hollywood on Saturday, October 17 (3-6 p.m.) and on Sunday, October 18 in Redwood City (Time TBA).** A number of the artisanal grower/producers unique to K&L will be flying in from France to present their wines and talk to guests, and we will also be pouring a number of Grande Marque Champagnes as well. More than 40 Champagnes to taste in all! And of course there will be some small bites available at each event to go with the bubbles. A portion of the proceeds from the Hollywood event will go to benefit the Los Angeles Police Activities League (PAL). \$79 per person, plus tax.

**November:** Jean Guillaume Prats of Château Cos d' Estournel will be here for two private dinners and tastings, one in NorCal and one in SoCal. Dates and prices to be announced soon.

## GETTING TO KNOW: Joe Manekin



"Consider context. If you find your tastes jiving with one of us in particular, work mainly with that person."

### How do you think your palate's changed?

Like many palates before me, I've moved away from richer, fruitier, oakier front- to mid-palate wines in favor of higher acid, more tensely-finishing wines. In other words, you can keep the cult Cab, but pass the Poulsard my way!

### What do you like to drink?

Geek beers and geek wines. Anything from Cantillon. Lopez de Heredia, all flavors. Muscadet. Sherry. Our DI Champagnes, especially Marguet and Tarlant! So-called "natural wines." Orange wines like Radikon.

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

Consider context. If you find your tastes jiving with one of us in particular, work mainly with that person. Also, whether you want to know the various soil types of the Loire Valley or simply want a tasty, dry white wine to bring to a party, let us know and we'll take care of you.

### If you could have dinner with any three people in history, who would you invite and what wine would you serve them?

Jean-Michel Basquiat - 1981 Lopez de Heredia Viña Bosconia Gran Reserva to celebrate his breakthrough year; Frederic Chopin - 1996 Royal Tokaji Wine Company Mezes Mály 6 Puttonyos (Hungary is sort of close to Poland); medieval philosopher Maimonides - 1787 Château d'Yquem. We'd discuss the morality of forging super rare, older bottles and whether or not ours was genuine or of magical provenance.

## Bordeaux GREAT FRIENDS, GREAT WINES



**"At our tasting bar last month, the topic of the powerful Ch. Léoville-Barton, the great second growth from St-Julien, was in the air even though the wine wasn't being poured. Many agreed it was one of, if not *the*, most popular Bordeaux at K&L."**

We at K&L were honored to welcome one of our new friends—owner/winemaker Nicola Allison—from Ch. L'Avocat to the K&L tasting bars last month. Nicola was here from the small southern Graves commune of Cerons to pour her outstanding new releases. The **2006 Ch. L'Avocat Blanc (\$16.99)** is a fantastic blend of Sauvignon, Sémillon and Gris. Beautifully crafted and vibrant with good richness, hints of lime and crisp green apple; fine middle fruit and focus, I love it. The **2005 Ch. L'Avocat Rouge (\$17.99)**, is a complete wine made in a very natural style. Good dark Cabernet fruit with hints of earth, dark chocolate and black licorice; a very complete wine and a 2005 that will benefit from a few years in the cellar.

Small production, countryside wines like L'Avocat are made by what Clyde and I like to refer to as “the real people.” Some great wines, as well as great values, can be found when dealing with the talented and passionate people striving to establish their properties like Nicola and her husband Sean (who will be here again in the fall to pour). These wines compete very well and offer a nice alternative to their famous neighbors and our friends just north.

Those estates include some of our closest friends in Bordeaux, who have been making superb wines with great consistency over the last 15 years. Really, it is no surprise to any of us here at K&L that the 2008 scores from Robert Parker are very high. The people and families that run and own these historical and famous vineyards are well aware that they are only the caretakers of these estates, and they work very hard to constantly improve the quality, reflected by the great wine made during their administrations. Ch. Haut-Bailly is a great example. We have seen the vision, plans and hard work of our friend Veronique Saunders, and owner Ms. Wilmers, return this estate and its wine to greatness. A close friend, and a palate I trust, who tasted the 2008 vintage wines numerous times, says the **2008 Haut-Bailly (Pre-Arrival \$64.99)** is one of the tip-top wines of the vintage. The **2006 Haut-Bailly (\$64.99)** is classic, bright red with black hues, concentrated strong red fruit, long, strong and perfectly balanced, hold 7-15 years. Almost in the same breath he also mentions **2008 Cos d'Estournel (Pre-Arrival \$104.99)**, where J.G. Pratts is always in constant motion, promoting or constructing things to make the great wine of Cos even better; and it does. The **2006 Cos d'Estournel (\$139.99)** is very strong and powerful, with striking intensity of fruit and, as always, a bit of spice. This is a long distance runner to be sure, and it will be fine claret given the proper cellaring time (at least 10 years from the vintage date, and up to 25). The Bonnie family at **Ch. Malartic-Lagravière (2008 Pre-Arrival \$35.99)** makes delicious wine with pure, elegant red fruits, a touch of leather, earth and oak; this is great tasting and classic, but a wine you can consume with pleasure a bit earlier. The **2006 Ch. Malartic-Lagravière (\$39.99)** is a wine of great elegance, and it shows great freshness in its bright red fruit as well as ripeness throughout, which is the key to the wine's lasting finish.

At our tasting bar last month, the topic of the powerful Ch. Léoville-Barton, the great second growth from St-Julien, was in the air even though the wine wasn't being poured. Many agreed it was one of, if not *the*, most popular Bordeaux at K&L. Last month we poured their second wine, the **2006 Reserve de Léoville (\$29.99)** and the *grand vin*, the **2006 Léoville-Barton (\$69.99)**. Both wines exhibited the classic qualities of the 2006 vintage in general—lots of brisk, high-toned fruit with zesty acidity and firm tannins. The '06s offer great freshness and most will turn out to be classic clarets, and the 2006 Bartons are, without a doubt, the very best examples of this vintage, as the wines just have flat out more dark purple fruit and depth than almost any other wine. People adore them. I overheard comments like, “these wines are both great,” and, “this is why I buy this wine every year!” Even the second wine needs a few years in the cellar, though. I start drinking mine at about 10 years from the vintage while the *grand vin* ages until at least its 15th birthday; I drink the best vintages at 15- to 30-years-old.

The 2006 vintage continues to impress and offer exciting quality and value. Delicious wines like the **2006 Joanin Becot (\$23.99)** explode with ripe, expansive New World Merlot fruit and drink well right now, while wines like the **2006 Ch. Bourgneuf (\$36.99)** and the **2006 Ch. Rouget (\$38.99)** capture the natural beauty and classic style of fine Pomerol wines and will age nicely for up to 15 years. Also, don't miss the **2008 Joanin Becot (Pre-Arrival Inquire)** and the **2008 Ch. Rouget (Pre-Arrival \$31.99)**, both of which offer great potential.

Please contact me anytime with questions about the wines of Bordeaux at x2723 or by email at: Ralph@klwines.com. Toujours and Go Giants!

Ralph Sands

## STEVE BEARDEN On Bordeaux

**For the large Bordeaux appellation of St-Emilion, 2005 and 2006 represent back-to-back** stellar vintages, with wines that possess both the structure to age and an up-front charm and approachability that make most of them delicious to drink young. Those of you "Left Bank" types (myself included) who have been ignoring what has become the most exciting area of Bordeaux need only sample some of these wines to change your mind.

**2006 Pierre de Lune, St-Emilion (\$46.99)** This internationally-styled wine is ripe, lush, fruity and irresistible. Soft and plush, this glides across the palate and finishes with tannins so gentle you hardly know they are there.

**2006 Lucia, St-Emilion (\$44.99)** This tiny production (fewer than 1,000 cases) "garage wine" has seductive aromas of red fruits and creamy flavors of vanilla, cherry and spice. This opulent wine is dark, concentrated and has no hard edges whatsoever.

**2006 Le Fer, St-Emilion (\$26.99)** This 100% Merlot beauty comes from a vineyard next to the famed Ch. Angélus, yet it sells for a fraction of what that great growth can demand. This is dark, deep, oaky and almost jammy, yet the serious tannins hint at the structure underneath all that extract. This is serious, delicious wine made in a modern style.

**2005 Grand Pontet, St-Emilion (\$49.99)** This thick, rich monster shows the strength of the great '05 vintage coupled with amazing ripeness and body. Aromas of black fruit, oak, spice and coffee grounds blend with the full-bodied middle of plush, dark fruit and super-ripe tannins. Drinkable now, this will cellar for decades.

**2005 Clos Kalinda, St-Emilion (\$26.99)** Another great '05 made for us at Ch. Sansonnet, yet selling for half the price. This is soft, earthy and toasty, with complex flavors of cherry and other red fruit and a subtle hint of baking spice. Decant this bargain and enjoy tonight.

**2005 Haut Brisson Reserve, St-Emilion (\$39.99)** This voluptuous '05 has explosive aromas of fruit, flowers, damp earth and toast that are complex and alluring. Deep purple and velvety textured with an array of black fruit flavors that seamlessly fan out, ending with velvety tannins and a super-long finish. This is toasty, very rich, absolutely stunning and not to be missed.

Steve Bearden

"Those of you 'Left Bank' types (myself included) who have been ignoring what has become the most exciting area of Bordeaux need only sample some of these wines to change your mind."

## JEFF GARNEAU'S Bank Shot

**One of the great joys of drinking Bordeaux is the long courtship that takes place with each vintage.** From that first shy sip, tasted out of barrel at the château, to a glass—familiar and constant—of a treasured older vintage with 20 or 30 years of age; the process of getting to know a particular vintage is measured bottle by bottle. It's early days yet for the 2006 vintage, but its finer points are already starting to reveal themselves, especially in the wines from Pomerol.

**2006 Château de Sales, Pomerol (\$23.99)** This wine is a personal favorite of mine and one I have had the pleasure to review before in these pages. Without question, this 2006 is the best buy of the vintage for lovers of classic claret. Its incredibly smooth, silky texture and ripe red plum and cherry notes put me in mind of a fresh-baked Linzertorte.

**2006 Bourgneuf, Pomerol (\$36.99)** I just flat out liked the 2006 Bourgneuf the first time I tasted it. Why? Well, the wine is made in a traditional style with minimal new oak, an approach I much prefer. It is fresh and lively with tangy red plum and currant notes, and the fleshy tannins are firm but not hard. Oh, and yeah, it costs less than \$40. So you see, there are actually lots of reasons to like the wine, but you only really need one—it tastes damn good.

**2006 La Grave à Pomerol, Pomerol (\$39.99)** This wine's perfumed nose makes an immediate impression of sweet, almost candied red fruits. It is made in a riper style with good weight and texture that shows a bit more oak influence. In the mouth, there are flavors of fresh plums and cherries, finishing with soft tannins.

**2006 Gazin, Pomerol (\$59.99)** A neighbor of Château Pétrus, Gazin is home to some of the best terroir in Pomerol. The wine is polished and elegant, its pedigree obvious. Ripe black fruits. Plum. Lovely weight in the mouth. Fine-grained tannins.

**2006 Le Gay, Pomerol (\$99.99)** This property changed hands in 2002, and their style is distinctly modern (with Michel Rolland consulting). The 2006 has a sweet, rich nose like plum brandy, formidable size and weight, and a lush texture. In the mouth, plummy black fruits and fine-grained tannins. Tightly wound. Age worthy. A fabulous wine in all respects.

Jeff Garneau

"It's early days yet for the 2006 vintage, but its finer points are already starting to reveal themselves, especially in the wines from Pomerol."

“It is Albariño’s natural acidity and its hint of smoke, however, that lends itself so well to seafood cooked outside on the grill.”

# Wine 101: Fish, the Other White Meat

**For most of us, summer is a time for grilling massive amounts of meat.** Entire afternoons are formulated around this activity. Most gatherings require it, and those who don’t engage in some variety of outdoor barbecuing or other are in danger of appearing unpatriotic. In other words, it’s a lonely time for vegetarians and vegaquariums such as myself.

Oh sure, people will throw on a kebab of peppers and mushrooms for me, in pity. Or worse, maybe a pressed tofu “burger.” Most do not consider the other, other white meat that’s perfectly delicious cooked outside on the grill: seafood!

Perhaps some of you are pesco-hypocrites, like me, or someone you love? Well, then you are already hip to the wonders of fish and shellfish barbecue. Did you also know that one wine in particular lends itself beautifully to the smoky, charred goodness of grilled fruits of the sea? That wine is Albariño!

The grape that is Albariño finds its most ideal home in the winemaking zone of Rias Baixas in Galicia, northwest Spain, where its proximity to the sea imparts a faint and very pleasant briny-ness to the otherwise citrus and subtle peach and apricot aromatics. It is Albariño’s natural acidity and its hint of smoke, however, that lends itself so well to seafood cooked outside on the grill. And to summer, in general!

K&L currently carries the **2007 Carballal “Sete Cepas” Albariño Rias Baixas (\$14.99)** [to be replaced by the equally impressive 2008 when supplies run out]. At this quality estate all harvesting is done by hand, and only organic fertilizer is used. The Vásquez Abal family has made wine in Rias Baixas for many years, and their experience in this rugged locale shows. This is textbook Albariño with acidity galore, pure zingy fruit and never any oak or unwanted alcohol heat. It is a tremendous value, too.

Nearby Portugal offers its own take on Albariño. Known here as Alvarinho, it very commonly goes into rather unremarkable Vinho Verde. But before you turn up your nose, consider the **2008 Ferreira “Soalheiro” Alvarinho Vinho Verde (\$19.99)**, which over-delivers on the varietal’s lean, mineral-driven and smoky citrus rep!

Elisabeth Schriber

## BRICK’S BEER PICKS: SUMMERTIME FUN

**With summer in full swing and many breweries releasing their highly-anticipated seasonal brews, July may just be the perfect beer month.** There are so many reasons—from the barbecues and fireworks of Independence Day to the general thirst-quenching necessity of mowing the lawn—to celebrate beer in all of its forms this month. So here are a couple of my favorite brews that will get the job done.

The **Victory “Whirlwind Wit” Belgian Style Wheat (6-pack \$9.99)** is one of those aforementioned thirst quenchers. There is something about the creamy texture, the interplay of spice and fruit and the sheer drinkability of the beer that is perfect for the warm weather months. Whirlwind Wit begins with a hazy straw color and a light ring of head around the edges of the glass. With a stylistically typical apricot, orange flesh, cracked white pepper and lemon nose, this beer is very expressive aromatically. The earthy stone-like flavors that persist throughout here, when added to the lightweight citrus and stone fruit flavors, really add dimension to this otherwise gossamer beer. With the slight alfalfa-like bitterness in the finish and the return of pepper, this gets its point across nicely. But simply put, the best quality of this beer is simply how incredibly easy to drink it is. At 5% ABV, a 6-pack of this would be no problem, and with its subtle, but spot on flavors, this wouldn’t get cloying like a lot of other beers this style do.

*“There are so many reasons—from the barbecues and fireworks of Independence Day to the general thirst-quenching necessity of mowing the lawn—to celebrate beer in all of its forms this month.”*

Another recent hit is the **Mikkeller “Simcoe Single Hop” India Pale Ale (11.2oz \$5.99)**. The idea here is so smart. Everyone seems to want hops and more hops, but how does a brewery do that but put its own spin on it? Single hop variety designations, that’s how. So simple and yet so few have done it at this point. This beer pours a hazy orange/bronze color with a stark white, dense head. The beer is surely bottled unfiltered; mine had more than a bit of yeast floating around in it, and it is very pleasing to the eye. The nose is great: fresh pink grapefruit with aspects of juniper and something like tarragon. I could keep trying to pick this apart all night, but the nose is so inviting it is hard not to want to throw this back college style. This eschews palate-crushing hop presence for a more balanced approach, allowing the other flavor components of the beer to also shine. The mouthfeel is plush and creamy, while holding its carbonation to a nice cruising speed. I like the blonde-style sweetness that comes on the mid-palate, only to be swept fully away by the bitter, but never harsh finish. Honestly I’m not a huge fan of IPA, they have to be truly great to win me over, and this one did.

Cheers to all you beer fans out there,

Bryan Brick



## TARLANT 322 Years of Progress

**One of the most progressive Champagne producers that we carry is also our oldest—Tarlant.**

I just returned from Champagne where I visited Benoit Tarlant, the 12th generation of this family to grow grapes in Oeuilly, and he had a lot to show me. He had just purchased a dynamizer for biodynamic treatments on three separate experimental plots spread across his 37.5 acres. He also has a brand new computer-controlled Cocquard diagonal press that he used for the first time last year, and his plot of recently replanted ancient varieties (Arbanne, Petite Meslier and Pinot Blanc) has been bottled as a separate cuvée for the first time as a blend of 2007 and 2008. We tasted through his 2008 *vin clair* (Champagne that has not yet been bottle fermented), and he explained that this vintage has more ripeness than 1990 and only a touch less acidity than 1996. These *vin clair* were among the best of the very strong group of 2008s that I tasted. We then moved on to his current releases. The **Tarlant Brut Reserve Champagne\*** (\$34.99) and the **Tarlant Brut Zero Champagne\*** (\$34.99) are the same wines until disgorgement, a blend of equal parts Chardonnay, Pinot Noir and Meunier; 59% is from 2005 and 41% is a blend of the previous three vintages. When they are disgorged, the Reserve gets 6 grams per liter of dosage (less than half the amount of a more commercial brut) and the Zero gets—you guessed it—zero. These full bodied Champagnes are fantastic to serve side-by-side as an education on dosage, but even better when drunk with friends and food. The Zero is especially good with sushi, as its dry finish helps to cut the richness of top-notch fish. New to the line is the **Tarlant Rosé Zero Champagne\*** (\$49.99), a surprising blend of 85% Chardonnay and only 15% Pinot Noir from 2004, with 30% reserves from previous vintages blended in. This wine has a great nose of black cherry Pinot fruit, so much so that the dry impact of the flavors is almost shocking. The cool fruit of the high quality Pinot Noir mix with electric Chardonnay and create an entirely unique rosé Champagne experience. This is a bottle to share over the course of the meal with one other special person... But enjoy it slowly, it does not like to tell its secrets right away! We also tasted the **Tarlant Cuvée Louis Brut Prestige Champagne\*** (\$54.99), Benoit's incredible barrel-fermented, long-aged powerhouse—simply one of the best Champagnes offered at K&L.

Feel free to email me at [garywestby@klwines.com](mailto:garywestby@klwines.com), or call me at 877-559-4637 x2728. I'm here to help.

Gary Westby



"These *vin clair* were among the best of the very strong group of 2008s that I tasted."

## A Favorite Returns ADD SPARKLE TO YOUR 4TH

**Benoit Marguet is one of the hardest working men in Champagne.** Not only is he the vineyard manager for Champagne Launois, but he also makes his own line of estate-quality wines. He is also one of my favorite winemakers for his sense of humor, generosity and graciousness. For example, last October when we had our Champagne Tent Event (look for another one this upcoming October), I was helping him pour at his station when a young lady came up to him and asked where he was from. With a straight face, he replied, "I am from Mexico." So, we all had a good laugh, and the young lady ended up loving his Reserve Brut Champagne. Speaking of which, in the latter part of June, we received a new shipment of the **NV Marguet Pere et Fils "Cuvée Reserve" Brut\*** (\$36.99). This wonderfully balanced, slightly yeasty bubbly is composed entirely of Grand Cru fruit from Ambonnay (home of some of Krug's finest), Bouzy and Mailly. It is made of 65% Pinot Noir and 35% Chardonnay with 60% of the blend coming from the 2005 harvest and the remaining 40% coming from reserve stocks of the 2003 and 2004 vintages. It is a rich style with a heady nose of yeast, golden apples and plenty of toast. On the palate, it's evocative of ripe yellow fruits and subtle citrus, with firm acidity and cream. It also has an excellent mousse that adds elegance to the whole package. Those of you who like Taittinger, Clicquot and Bollinger should appreciate this Champagne. As a complement to the Brut Reserve, Benoit also makes a wildly popular **NV Marguet Brut Rosé\*** (\$34.99). His Rosé is an interesting contrast of a classic, delicate style and of the bigger, more masculine (Burgundian, if you will) style. It also has more Chardonnay in the blend than the Brut Reserve. It is made of 65% Chardonnay and 35% Pinot Noir. Like the Brut, it is also made from 100% Grand Cru fruit. This latest offering was aged for two years in the Marguet cellars in contact with the yeasts in the bottles. Once opened, one gets the classic nose of strawberries, raspberries, minerals and roses. However, in the mouth, the Pinot Noir dominates and ripe, red berries, with some savory notes, come through. The result is a Champagne of great elegance, power and interest. Like another small producer of Brut Rosé, Ariston, we have difficulty keeping this one in stock. So, if either of Benoit's Champagnes sound interesting to you, don't wait too long to purchase them. You won't be disappointed!

P.S. Keep an eye out for the upcoming 2002 vintage Brut from Marguet.

Happy 4th of July!

Scott Beckerley

"I was helping him [Benoit Marguet] pour at our Champagne tasting when a young lady came up to him and asked where he was from. With a straight face, he replied, 'I am from Mexico'"

# '07 RHÔNES Unorthodox Pairings



While I've said before that I consider myself to be pretty resourceful in the kitchen, I am often reminded of how much more adept my friends are at creating culinary masterpieces. Witness the menu below, which was beautifully executed by my good friends Andy and Tanya several weeks ago. Having just returned from a trip to Turkey, these former chefs were all fired up about re-creating several of the fantastic dishes that they enjoyed on their trip. While we sipped on traditional Turkish Raki, I couldn't help but think how slammin' this meal would have been with a selection of just-off-the-boat 2008 rosés. (See my current faves below.) I guess we'll have to do this dinner again to prove it!

To start...

Cacik: Yogurt cucumber dip

Acika: Spicy pepper puree

Piyaz: White bean salad

Yoğurtlu Palican Salatası: Smoked eggplant puree

Bibir Salatası: Chopped pepper salad

Fava bean paté: No idea what that is called in Turkish

Midye Dolması: Stuffed mussels

To continue...

Kalamar Dolması: Squid stuffed with bulgar and red lentils

Perdeli Pilav: Veiled Pilaf, Chicken pilaf baked in a crust

Yoğurtlu Antep Kebabı: Pistachio kebab with tomato sauce and yogurt

To finish...

Dates, walnuts and a honey cake from Cuenca (Not Turkish, but as Tanya and Andy are co-owners of the Spanish Table in Mill Valley, something Spanish had to make an appearance!)

## 2008 Tavel Cave de Tavel "Lauzeraies"

**(\$13.99)** Let us all rejoice in Tavel, the original rosé appellation. In fact, so good is the fabled rosé from Tavel, that by law no other sort of wine can call itself Tavel! Layers of wild strawberries collide with a spicy note on the Cave de Tavel, with a dash of citrusy acidity and so much fruit and flower aroma it's almost too much. But then, when paired with foods of the region—fish soups, black olives, rosemary-scented meats, anything combining eggplant and tomatoes...well, it is not too much at all. It's darn near perfect.

## 2008 Bandol Rosé Domaine de la Bastide Blanche (\$19.99)

This delightful rosé from Michel and Louis Bronzo is composed predominantly of Mourvèdre, along with Grenache and Cinsault. A classic Bandol rosé in every sense of the word, it makes an unbeatable accompaniment to Provençal fare like stuffed zucchini and seafood soups.

## 2008 Vin de Pays des Bouches du Rhône Caladoc Rosé Domaine de l'Attillon (\$9.99)

Caladoc is a relatively new cross between Malbec and Grenache. This unusual 2008 rosé from Domaine de l'Attillon (located in Provence) exhibits lush aromatics of crushed wild strawberry, raspberry and fresh mint. On the palate, the wine is fresh and lively, an ideal picnic or barbecue rosé that will pair with a vast array of foods. Organic, delicious and wonderfully inexpensive to boot.

Mulan Chan

## LOVE ROSÉ, LOVE THYSELF

We wine retailing folk love rosé wine so much—we so anxiously await summer, the time when pink bottles in all shades fill our shelves and everything seems, well, “rosier” in the world—that we forget (and are thus shocked to be reminded of) the fact that there are still people out there who think that pink means low-quality and sweet. I realize that color associations may conflate in people's minds the dry rosé wines of France with the sweet local white Zinfandels of days gone by, but seriously, this sort of wine prejudice is just so passé. Don't be a hater. Be a lover! Love rosé, love thyself.

Luckily, we have a lot of wonderful rosé wine in stock for you to love. From the light, delicate, pale rosés of Provence to the fuller-bodied, juicier rosé wines of Tavel, the South of France is where it's at when it comes to delicious rosé wine. And go crazy—we encourage you to try them all. Get some friends together, slice some bread and cheese, and have a rosé love fest. You will emerge enlightened, if not tickled pink. Here are some favorites to get the party started:

**2008 VdP des Coteaux de Peyriac Rosé Massamier La Mignarde “Cuvée des Oliviers” (\$11.99)** This medium-pink blend of 80% Cinsault, 10% Syrah and 10% Grenache is crisp and light, and has the perfect balance of fruit on the palate to hold a conversation with food without losing its effortless drinkability. With bright, just-ripe strawberry flavors and an enchanting wildflower accent, this is the rosé for your next picnic or poolside gathering. It is especially tasty with green Provençal olives. 13.5% ABV.

We forget (and are thus shocked to be reminded of) the fact that there are still people out there who think that pink means low-quality and sweet.

## 2008 Coteaux d'Aix en Provence Rosé, Commanderie de la Bargemone (\$14.99)

Coteaux d'Aix is a small fine wine district within Provence where many of the best Provençal rosés are produced, and Bargemone is a classic. Pale salmon in color, this vintage shows the red berry and wild herb aromas and flavors. The vibrancy of this wine is what attracts me...though crisp, bone dry and fresh, this rosé is also incredibly flavorful on the palate and marked by a delightful note of spice on the long finish. A lovely complement to grilled herbed sausages and flavorful cheeses. 13% ABV.

**2008 Tavel Château de Trinquevedel (\$16.99)** Tavel is, in many ways, synonymous with rosé, as production in this region of the Rhône is limited to only the pink stuff. Tavel rosés are reputed for their quality as well as for being more robust and dinner-worthy in style. Made primarily of Grenache, this rosé is a knockout—strawberry and raspberry fruit flavors upfront are punctuated by notes of earth and spice—but it is so beautifully balanced, with such quenching acidity and a bone-dry finish, that you will fall in love at first taste. I did.

Chiara Shannon

"The wines below are wines with a lighter frame that will give you all of the flavor of a super heavyweight. George Foreman, eat your slanted-grill heart out."

## *Brick's Backyard Picks A FEW LIGHTWEIGHT PUNCHES*

**Everyone that knows me knows that I am a sports fanatic. Baseball, football, hockey, soccer, they are all on my regular rotation. But I'm also a big fan of boxing.** I try to keep up with the oft-maligned sport and have a few fighters that I try to watch whenever they lace up. There is something about this sport that has always captivated me, from the times that I was a little kid watching the pre-Pay-Per-View masterpieces on the Wide World of Sports on Saturday afternoons. The point here, as it pertains to wine, is this: you don't have to be a big guy to pack one hell of a punch. The wines below are wines with a lighter frame that will give you all of the flavor of a super heavyweight. George Foreman, eat your slanted-grill heart out.

I'll begin with the **2006 Londer Anderson Valley Pinot Noir (\$29.99)**, which packs a stiff jab, so infrequently used by today's fighters. That jab is a savory streak that dominates this middleweight Pinot. With a minty, beef jus and *sous bois* nose, this is decidedly cool climate Pinot. More for fans of Savigny-lès-Beaune or Santenay than Santa Lucia Highlands or Sta Rita Hills, with its stout jaw of bitter cherry, dried pine, sarsaparilla and cinnamon stick. Give this time to dance in the ring and you will be dazzled by its blinding balance and how light it is on its feet. It is looking for its three-fight trilogy this summer with your best shot at roast chicken.

Another diamond in the rough, think Manny, (not that one but the other one), when he was fighting at flyweight and nobody knew what a star he was going to turn out to be, is the **2007 Bartolo "Minerva" Santa Clara Valley Rhône Blend (\$15.99)**. This has journeyman-with-possible-superstardom, written all over it. All it needs is a shot. The blend of 47% Grenache, 33% Syrah and 20% Mourvèdre has people all a-flutter and trying to get a piece of it. With a pithy raspberry, cranberry and tar nose, the Bartolo even has the girls all swooning for an autograph. Light, surely, but with great snap on its left hook and one hell of an overhand right that packs in clove, sweet strawberry, whole white peppercorns and a twist of orange peel.

It seems to have been years since the heavyweights have had a dominate fighter that everyone wants to see. The opposite of which is true in wine; it too often seems to be all about the big guys. Don't you think it is time to give the little

guys their due? If nothing else they are working even harder to capture your attention.

Bryan Brick

### WINERY TO WATCH: QUINTA DE CABRIZ

This month's "Winery to Watch" comes from one of the wine world's up-and-coming regions—Portugal's Dão DOC. Tucked among granitic mountains in north-central Portugal, the Dão's location limits the Atlantic influence on the vineyards, but also protects them from the harsh continental climate to the east. Instead, the vineyards in the Dão benefit from altitude (most vineyards are at 200-900 meters above sea level), well-drained sandy soils, and a consistently hot and dry growing season that allows the grapes to ripen slowly and evenly. Rather than ride the international varietal wave to world renown, the Dão still focuses on making wines from indigenous varietals—the dominant red grape is Touriga Nacional, but there are smaller plantings of Tinta Roriz (Tempranillo), Jaen and Alfrocheiro Preto. The region is also gaining a reputation from white wines made from grapes like Branco, Cerceal, Encruzado and Verdelho. With only about 5% of the DOC planted to vine right now, there's plenty of potential, and Dão Sul, the owners of Quinta de Cabriz, are at the forefront of capturing and marketing that ability.

Established 20 years ago, Dão Sul is a four-person partnership devoted to making wines across the spectrum—from limited quantity reserve wines to more affordable everyday wines—without ever compromising on quality. Their winemaker, Carlos Lucas (Portugal's "Winemaker of the Year" in 2007), works to ensure that the wines of Quinta de Cabriz showcase the Dão's terroir in a modern, accessible style. You won't need to "learn to appreciate" the wines of Quinta de Cabriz, they're appealing now, and they're priced for drinking often.

We currently carry two wines from this up-and-coming producer:

**2005 Quinta de Cabriz Reserva, Dão, Portugal (\$16.99)** Comprised of 40% Alfrocheiro, 40% Touriga Nacional and 20% Tinta Roriz, the Reserva combines the best qualities of the Dão's indigenous grapes for a fruit-filled wine with the tannic frame and acidic backbone to keep all that sweet fruit from becoming cloying. Aged for nine months in one-year-old French oak barrels, the nose makes you think Little Red Riding Hood has spent the day baking for grandma, with aromas of blackberry and raspberry, nutmeg, cardamom and vanilla spice. The mouthfilling fruit tends more toward kirsch and figs on the palate, with an intriguing hint of molasses that adds depth and lingers with the integrated tannins on the finish.

**2008 Quinta de Cabriz Branco, Dão, Portugal (\$11.99)** This may very well be my white wine for the summer. Dominated by Encruzado—the Dão's best white varietal—with 20% each Cerceal, Bical and Malvasia-Fina finishing the blend, this is a tropical breeze of a white that makes you want to go looking for your grass skirt and coconut bra. Aromas of papaya, guava and plantain lead to a palate kissed with stone fruit and lees, creamy richness on the mid-palate that makes me think of peach pie with whipped cream. There's plenty of acidity here to counter the wine's richness. This would be a great match for halibut with dill and garlic, fish chowder or salt-roasted Santa Barbara spot prawns.

Leah Greenstein

"All of Seven Springs production will now be used exclusively by Evening Lands Vineyards...and their first effort is a stellar one."

## Doug Davidson's NORTHWEST CORNER

Since I KNOW that none of you want to be caught drinking anything but domestic wine on the 4th of July, I've got three outstanding red wines from the Pacific Northwest to complement anything you might put on the grill over the holiday weekend.

First up is the tastiest Cabernet Franc I've come across this year, the **2006 Andrew Rich Columbia Valley Cabernet Franc (\$24.99)**. This wine is definitely on the lusher side for a Cabernet Franc, with dusky aromas of dark fruit, chocolate and spice. On the palate, the rich and round flavors of black cherry and raspberry are lifted by bright acid and a touch of spice, giving it a pretty elegance and true Cabernet Franc character. That's all finished off with a smooth tannic grip and lingering spice that makes this a great wine to drink now, as well as one to have a few years down the road.

A new addition to our lineup is the **2007 Waters Interlude (\$26.99)** from Waters Winery in Walla Walla, Washington (try to say that five times fast!). Waters is a fairly new winery, having started in 2005, but they have been turning out some outstanding wines in that short time under the hand of Jamie Brown, former winemaker at James Leigh Cellars. The 2007 Interlude is their Bordeaux-style blend, using fruit from outstanding vineyards throughout Washington State. This wine shows great Washington character from the first sniff, with scents of bright red fruit and earthy spice leading to a mouthful of generous fruit and lush texture. All of this is complemented by balanced acid, silky tannins and a long finish, making this delicious now and a great one to cellar.

The last wine this month is the inaugural release from a new and exciting winery, the **2007 Evening Lands Vineyard "Seven Springs Estate" Pinot Noir Eola-Amity Hills, Oregon (\$44.99)**. While Seven Springs Vineyard fruit has been used in the past by many great Oregon Pinot Noir producers, all of this site's production will now be used exclusively by Evening Lands Vineyards, with Isabelle Meunier as winemaker (assisted by consulting winemaker Dominique Lafon). Their first effort is a stellar one, with an amazing fragrance of smoky dark fruit and tangy cherries. This wine shows more richness than most 2007 Oregon Pinot Noirs I've had, with sweet black fruit and great depth, all balanced with fresh acidity. The finish shows a serious structure with delicate tannins and a powerful finish. This is an awesome wine, and will greatly reward a few years in the cellar.

*Doug Davidson*

"We love California Cabernet here at K&L Wines. But there are so many great producers now making world class wine it's hard to account for them all."

## BOUTIQUE CORNER

*Spent my days with a woman unkind Smoked my stuff and drank all my wine.  
Made up my mind to make a new start Going to California with an aching in my heart.  
Someone told me there's a girl out there With love in her eyes and flowers in her hair.  
Took my chances on a big jet plane Never let them tell you that they're all the same.  
The sea was red and the sky was grey Wondered how tomorrow could ever follow today.  
The mountains and the canyons started to tremble and shake As the children of the sun began to awake.*

*From "Going to California" Led Zeppelin*

We love California Cabernet here at K&L Wines. But there are so many great producers now making world class wine it's hard to account for them all. So, I wanted to tell you about a couple you might not be familiar with. The first wine is the **2005 Gundlach Bundschu Mountain Cuvée (\$19.99)**, a fantastic blend of Merlot, Cabernet Sauvignon, Syrah and Cabernet Franc. This wine shows beautiful bright plum and cassis fruit with a great streak of mineral, herbs and dust. A very well balanced wine and a great deal for this price. The **2004 Snows Lake "One" (\$16.99)** is a gem from the Lake County side of the Mayacamas Mountains. With fruit grown in the same soil as the great Diamond Creek, this 100% Cabernet Sauvignon is an unbelievable effort for the price. Berries, cherries and spice with hints of black licorice and smoky oak. The wine is a little tight and should be decanted before drinking. This is mountain Cabernet at its best.

*Michael Jordan*

# TREY'S June Picks

## 2006 Columbia Crest "H3" Horse Heaven Hills Washington Cabernet Sauvignon

**(\$12.99)** For the money this wine can't be beat! It is soft, ripe and juicy, with flavors of Bing cherry, vanilla cream and mint. The wine has plenty of acidity to pair with food and will go well with just about anything you barbecue this summer. A great buy!

## 2006 Raymond Reserve Napa Cabernet Sauvignon (\$26.99)

Raymond is really on a roll! A great follow-up to the delicious '05, the '06 is a blend of 91% Cabernet Sauvignon, 5% Merlot and 4% Cabernet Franc. The grapes come primarily from Raymond's estate vineyards located in Rutherford and St. Helena. Aromas of black cherry, sage and spicy oak are followed by a firm wine with plenty of acidity and fruit to age well in a cellar over the next 10 years. Give this wine plenty of air and the fruit comes alive. A really solid Cabernet for a reasonable price!

## 2006 Audelssa Sonoma Valley Cabernet Sauvignon (\$29.99)

A bit of a different style than the Raymond, the Audelssa shows us the difference between Napa and Sonoma. Grown at the base of the Sonoma Mountain, this wine is 100% Cabernet Sauvignon. A bit more restrained

and maybe a bit more like a Bordeaux wine, it shows deliciously fresh red fruits, earthy and mineral undertones and a long spicy finish. This wine is pure Cabernet!

## 2006 Cliff Lede Stag's Leap District Cabernet Sauvignon (\$59.99)

Quite the Bordeaux blend, the '06 Cliff Lede is 75% Cabernet Sauvignon, 13% Cabernet Franc and 12% Merlot. This wine has great texture and ripeness of fruit. It is loaded with inky black cherries, sweet cocoa, vanilla and mocha, along with hints of cinnamon and sage. I think it is one of the fleshiest '06s I have had. The 12% Merlot really helps to soften and round out the Cabernet. I would have no problem drinking this wine young, but would love to age it a few more years.

## 2006 Larkmead Napa Valley Cabernet Sauvignon (\$59.99)

The Larkmead '06 is a powerhouse of a wine! Loaded with sweet blackberry and red cherry fruit, vanilla hints, cedar and toasted oak, the wine is big but everything is in check. It has plenty of acidity to help it age gracefully over the next 10 years. If you like young powerful Cabs—go for it!



Trey Beffa

## Portugal

# HOLLYWOOD HOT PIX Summer Spanish Sippers

These are some of my favorite summer finds to get you through the hot weather and/or make you a hit at your next barbecue.

Mencia is one of those interesting grapes that is just starting to gain the spotlight. A handful of DOs in northwest Spain produce the grape varietal, but the most famous is Bierzo. One of the top producers in Bierzo is Castro Ventosa. The Perez family founded the estate in 1752 and has owned it ever since. They have 75 hectares and their best parcels are planted in the sandy soils of Valtuille de Abajo. Old vine fruit dominates here with some pre-phylloxera vines more than 100-years-old. The oldest parcels are reserved for another wine, so the Joven is made from the youngest vines...which happen to range from 20- to 40-years-old. I like to describe Mencia as the lovechild of a Cabernet Franc from Chinon and a spicier, meatier Pinot Noir from the Côte de Beaune in Burgundy. The **2007 Castro Ventosa "El Castro de Valtuille" Joven Mencia (\$12.99)** leans more towards the rich black fruit of Cab Franc, with gorgeous sage and garrigue aromas. I believe this wine will complement anything grilled, be it animal or vegetable.

The **2007 Pablo "Menguante" Garnacha Cariñena (\$10.99)** is as pure an expression of Spanish Garnacha that you'll find. The vineyards are dry-farmed biodynamically, and the vines range in age from 80- to 100-years-old. The Menguante sees no wood so it doesn't have that over-indulgent sappy vanilla flavor haunting similar wines. The flavors range from black cherry to plum, with lovely tobacco, spice and notes of graphite. An appealing mouthfeel and a lingering finish make this an ideal food wine. Not only is this one of my favorite buys this year, I think it will become one of yours.

*"Not only is this one of my favorite buys this year, I think it will become one of yours."*

Now that we are right in the middle of rosé season, this Spanish value is a real treat. Cellar el Masroig is a cooperative in the southern part of Montsant that collects the grapes from its 300 members, keeps the best for the winery label and sells the rest off to other producers. The **2008 Cellar Masroig "Les Sorts" Rosat Montsant (\$13.99)** is a blend of 90% Garnacha and 10% Carignane. It spends about 10 hours on the skins before it is pressed off and begins fermentation. This is not a subtle, pink-colored rosé. It has a much deeper hue and the flavors are reminiscent of strawberries and rhubarb with a touch of spice. Even though the color is quite dark, the wine is still nuanced and not overblown. Serve it well-chilled with a range of crudo drizzled with Spanish olive oil, maybe some Iberian ham and/or with cedar plank grilled salmon. (Don't forget some tarragon mustard.)

One of the most intriguing regions in Spain right now is the DO of Penedes. Most famous for producing Cava, the area has become more cutting edge, working with a multitude of indigenous and international varietals. The **2008 Parés Balta "Blanc de Pacs" Penedes (\$11.99)** is slightly more traditional, though you could think of it as a non-sparkling Cava since it uses all of the classic grapes for that wine's production. This blend of Xarel-lo, Macabeo and Parellada is bright and crisp with lots of pear and apple notes and pretty floral tones. This fresh and vibrant white demands fresh seafood, be it mussels, clams or fresh scallops grilled on rosemary skewers.

Keith Mabry

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



## LOIRE/ALSACE

### 2007 Jean-Francois Merieau Touraine Sauvignon Blanc\* \$13.99

Here we have a bottle that can give most Sancerre a run for their money (actually less money) with its distinctive minerality and freshness coupled with effusive aromas of candied citrus, honeydew melon and sweet herbs.

### 2007 Domaine Cherrier Sancerre\* \$16.99

Lemony, citric aromas with bright fruit on the palate (peach, citrus and even a hint of melon). The touch of grassy flavors and pure Sauvignon fruit will give you a great idea of what the Sancerre appellation is all about.

### 2007 Louvetrie Muscadet Sèvre et Maine Amphibolite\* \$12.99

This cuvée is vinified with a very short time on the lees, without chaptalization, making this a super-fresh and lower alcohol wine perfect with fresh oysters or as an aperitif.

### 2007 Grange Tiphaïne Grenouillères Blanc\* \$10.99

This white comes from hand-picked grapes grown on 80-year-old Chenin vines. A long alcoholic fermentation took place in barrels without yeast. Raised on lees without racking until bottling. A great summertime sipper.

### 2007 Gerard Boulay Sancerre Chavignol Clos du Beaujeu\* \$29.99

The Clos de Beaujeu (from a 0.75-hectare vineyard) is fermented in barrel and bottled without filtration. It represents all that is great about Sancerre—freshness, minerality and acidity, with fascinating richness and complexity, and a long, vibrant finish that calls for fresh goat cheese salad.

### Jean and Francois Becker Cremant d'Alsace\* \$14.99

This lovely dry sparkler is composed of Pinot Noir, Chardonnay and Pinot Blanc. It is bright and refreshing, with a fine bead, creamy texture and just a hint of toast. This bubbly is a perfect aperitif, great for parties or just when you need a little sparkle in your life.

## CHAMPAGNE

### de Meric Grande Reserve Sous Bois Brut\* \$34.99

Vinified half in old oak barrels and half in stainless steel tanks for the perfect balance of rounded richness and zesty refreshment, it is in a big style and has plenty of toasty complexity, but also an elegant, small-beaded texture. If you like Champagne, you should try this one!

### Michel Arnould Grand Cuvée Brut\* \$34.99

Exclusively from the 2000 harvest, although not labeled as such, this Champagne is composed of two-thirds Pinot Noir and one-third Chardonnay. The color is gorgeous gold, studded with tiny bubbles. The aroma is amazing.

### Philippe Gonet Brut Reserve\* \$33.99

This balanced, elegant Champagne is composed of 30% Chardonnay, 60% Pinot Noir and 10% Meunier. It is a gorgeous wine to toast with: toasty, vibrant and flavorful.

## WHITE/RED BURGUNDY

### 2007 Petite Chablis, Louis Moreau\* \$13.99

This is solid Chablis, with that thread of minerality that tells you it could only be from Chablis. It has a long finish, and is most refreshing if you are looking for an alternative to oaky Chardonnay. Thanks to our direct import, we have a great price on this wine!

### 2006 Chablis 1er Cru Vaillons, Louis Moreau\* \$23.99

The 2006 Vaillons has an elegant nose, followed by a powerful, linear and

focused mouthfeel. This has lots of power and is solid and compact in its presentation. Our direct import allows great pricing on all of the Louis Moreau Chablis.

### 2007 Pouilly-Fuissé La Roche VV, Domaine des Nembrets, Denis Barraud\* \$28.99

This comes from the rockiest of Denis's vineyards, thus the name. The 2007 is an amazing wine, with almost Côte d'Or levels of richness, but the character of Pouilly. Toasty oak, but no more than the wine can support. Minerality, but no more than enough to balance the opulence. Leesiness, but no more than that which will balance the focus and drive. Many a producer in Meursault or Chassagne-Montrachet would be delighted to claim this.

### 2007 St-Aubin 1er Cru, Bas de Vermarain a l'Est, Sylvain Langoureau\* \$26.99

This little-known vineyard is located high on the hillside, just over from the hamlet of Gamay. It has shallow topsoil and produces wine of elegance and drive. This is bright and focused, with great minerality and expression.

### 2007 Puligny-Montrachet, Paul Pernot\* \$39.99

Open and generous with nice minerality threading through it. The nose is particularly expressive and rich today, which bodes well for its future.

### 2006 Nuits-St-Georges, Domaine Chicotot\* \$32.99

According to Robert Parker: "His wines are powerful, densely-colored, full-bodied examples of Nuits-St-Georges that might even be better if he bottled them sooner. Nevertheless, readers in search of intense, muscular, powerful, blockbuster red Burgundies should note that Chicotot delivers the goods."

### 2006 Savigny-lès-Beaune, Aux Fourches, Maison Champy\* \$19.99

The wine has a very pretty floral nose, bright red fruit and lots of length. Lovely though it is, this is serious wine, with very good concentration and substantial tannins on the finish. It's drinkable now, particularly with decanting, but it will age very well in your cellar.

## FRENCH REGIONAL/RHÔNE

### 2006 Cremant de Limoux, Antech "Cuvée Eugenie"\*\* \$13.99

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

### 2006 Coteaux du Languedoc Pic-St-Loup Mas Bruguière "La Grenadière"\*\* \$13.99

This family estate was one of the founding fathers in the appellation, and this is the winery's top red. A blend of Syrah, Mourvèdre and Grenache. Layers of black fruits and an elegant finish, along with ripe aromas of black cherries and currants, make for a very supple and likeable drink.

### 2006 Coteaux du Languedoc La Clape Château de la Negly "Cuvée la Falaise"\*\* \$15.99

Great with a country stew, this wine spends 12 months in 50% new and 50% one-year-old 300-liter French oak barrels from Seguin Moreau and Boutes. For the first time since the inception of this cuvée in 1997, Grenache represents the majority of the final blend at 55%. The balance is 45% Syrah. Spicy and lively.

### 2006 Côtes du Rhône, Château de Montfaucon Baron Louis\* \$16.99

The 2006 is a blend of Grenache, Syrah, Cinsault, Carignan, Mourvèdre and Counoise. A step up in intensity and length from the regular CdR, the



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

Baron Louis can be enjoyed now, however, it will be superb with several years of additional cellar time. 90 points *Wine Spectator*. 14% ABV.

#### **2007 Vincent Paris Cornas Granit 30\*** \$39.99

89-92 points *ST*: "Vivid red. Primary raspberry and blackberry skin aromas are complemented by dried flowers and minerals. Brisk and finely etched, with zesty red fruit flavors, gentle tannins and a late note of anise. This conveys Pinot Noir-like clarity and vibrancy, with good finishing lift."

#### **2006 Vinsobres Domaine Jaume "Altitude 420"\*** \$12.99

A blend of 60% Grenache and 40% Syrah from vines aged 30 years, this red was aged in barriques for four months. It offers red fruit compote on the nose, with a full and concentrated palate of deep red and black fruits along with a light note of oak. Profound tannins make this a wine to enjoy now or with cellar time. Try with veal or robust pork dishes.

#### **2007 Châteauneuf-du-Pape, Alain Corcia "Cuvée Hervé"\*** \$34.99

92-94 points Robert Parker. As a direct buy, the rich and gutsy 2007 Hervé represents an outstanding value, as K&L has gone straight to the source, cut out the middleman, and passed the savings directly on to you.

#### **2007 Châteauneuf-du-Pape, Alain Corcia "Cuvée Patricia"\*** \$29.99

91-93 points Robert Parker. This 2007 Chateauneuf du Papes is representative of the vintage, with plenty of kirsch and black raspberry fruit, medium to full body, and wonderful purity, depth, and intensity.

#### **GERMANY**

#### **Kalinda Riesling Sekt Dry\*** \$17.99

Produced by our friends at Fitz-Ritter. This 100% Riesling sparkling wine is fresh and vibrant with fine bubbles and a creamy mouthfeel underscored by the beautiful stone fruits and snappy acidity we love in Riesling.

#### **SPAIN/ARGENTINA**

#### **2005 Conde de San Cristobal Ribera del Duero, Spain\*** \$14.99

Powerful aromas of cherry pie, loam, licorice root and fresh tobacco, this is inviting stuff. Bursting and full of juicy red and black fruit, this has more flavor than you can shake a stick at: cocoa powder, bay leaf, more tobacco and gobs of perfectly ripe raspberry and blueberry fruit join harmoniously. All this juicy fruit is tempered in the finish with pleasing savory tones of dried herbs and rare steak.

#### **2006 Pazo de Señorans Albariño, Spain\*** \$19.99

92 points *Wine & Spirits Magazine*: "Scents of apple blossoms show off the freshness of the fruit in this wine, a beauty layered in apple, Asian pear, honey and lime. It feels round and full, balanced with mouthwatering acidity, a combination that will clean up after the most saline sea creatures, particularly oysters."

#### **2005 Bodegas Sierra Salinas Casa Mira, Spain\*** \$18.99

93 points Robert Parker's *Wine Advocate*: "The 2005 Mira is 65% Monastrell, 25% Cabernet Sauvignon, and 10% Garnacha Tintorera aged in 60-70% new French oak. Deep crimson-colored, the wine has an excellent bouquet of pain grille, mineral/creosote, black cherry, and blueberry. This leads to a smooth-textured, focused, elegant effort with ample spicy fruit, very good depth and breadth, and a long, pure finish. It can be enjoyed now and over the next 6-8 years."

#### **ITALY**

#### **2007 Ruggeri Corsini Barbera d'Alba\***

\$14.99

From the husband-and-wife team of Nicola Argamante and Loredana Addari. Small production and a super value! This young red offers a grapey nose, with intense and yet delicate raspberry and violet notes. On the palate, this wine is quite dry, full bodied and with plenty of acidity, though tannins are soft and fully integrated. Enjoy with just any Italian-inspired food!

#### **2007 Sesta di Sopra Rosso di Montalcino\***

\$22.99

This Rosso shows lots of forward fresh fruit and toasty vanilla notes, with an elegant, very dry finish. Exceedingly drinkable now, and ageable 5-10 years.

#### **2007 Ermacora Friuliano\***

\$11.99

2 glasses *Gambero Rosso*. Layers of mineral-laden aromatics and a determined center that yields gradually to reveal the soft open heart. Warm, concentrated flavors give way to a rich, balanced wine with delicate acidity and scintillating aromas of bitter almonds, apple, ripe pear and tarragon.

#### **2006 Ferrero Rosso di Montalcino\***

\$19.99

The 2006 vintage is a blockbuster—intense, fully ripened, and potent. Deep color, ripe plummy fruit that flows out of the glass with layers of lush black cherry fruit and palate feel that commands attention. Still classic, the Sangiovese acidic bite has been replaced with supple satin-like chords.

#### **2008 Rocca di Montegrossi Rosato\***

\$14.99

Just arrived—another poolside sipper with a strawberry aroma and flavor.

#### **NV Ca Berti Robusco\***

\$11.99

This one is bubbly and addictive. A purple froth rises in the glass revealing an intense perfume of red fruits like maraschino cherries and red currants, with a note of zesty spice. The palate is reasonably dry, soft and quite persistent. Made from 85% Lambrusco Grasparossa and 15% Malbo Gentile.

#### **SHIPPING INFO**

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

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

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

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

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

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

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

K&L has an incredible inventory of in-stock Bordeaux from the region's top producers and even from a few spectacular, lesser-known estates. This is just a sample of what we have on offer—check out our website for up-to-the-minute inventory.



#### 1966-2004 In Stock

There are some fabulous buys here—check them out!

#### VALUE WINES UNDER \$30

<b>1997 Labegorce, Margaux</b>	\$29.99
Fabulous wine. Magnums available.	
<b>1999 Coufran, Médoc</b>	\$14.99
<b>2000 Coufran, Médoc</b>	\$25.99
One to drink (the '99 is soft and elegant) and one to age in the cellar.	
<b>2000 Trebiac, Graves*</b>	\$14.99
Back in for the last time—buy it!	
<b>2000 Verdignan, Médoc*</b>	\$21.99
<b>2001 Coufran, Médoc</b>	\$10.99
<b>2001 Marbuzet, St-Estèphe*</b>	\$29.99
Best ever. Made by the Cos crew; rich and round and elegant. 91 points Clyde.	
<b>2001 Verdignan, Médoc*</b>	\$14.99
Delicious wine—what a bargain!	
<b>2003 Belle-Vue, Haut-Médoc*</b>	\$19.99
You must try this superb value! Elegant and round and rich—not overdone. Clyde's pick.	
<b>2003 Clarendelle, Vin de Bordeaux</b>	\$14.99
From the folks at Haut-Brion—quite nice.	
<b>2003 Coufran, Médoc (375ml)</b>	\$9.99
<b>2004 Cantelys Rouge, Pessac*</b>	\$19.99
Outstanding value wine; classic style.	
<b>2004 Clarke-Rothschild, Listrac*</b>	\$19.99
One of the best values in the store! Elegant.	
<b>2004 d'Aiguilhe, Castillon</b>	\$19.99
<b>2004 Fleur de Boüard, Pomerol</b>	\$19.99
90 points RP: "Hubert de Boüard's reference point estate in Lalande de Pomerol continues to produce wines that are truly revelations."	
<b>2004 Fugue de Nenin, Pomerol</b>	\$19.99
<b>2004 Lalande-Borie-91 points Clyde</b>	\$21.99
<b>2004 les Allées de Cantemerle</b>	\$16.99
<b>2004 Salle de Poujeaux, Moulis</b>	\$16.99

#### CLASSIC WINES

<b>1964 Yon Figeac, St-Emilion</b>	\$49.95
<b>1966 Grand Pontet, St-Emilion</b>	\$49.95
<b>1975 Pichon-Lalande, Pauillac</b>	\$219.99
<b>1978 Léoville-Las Cases, St-Julien</b>	\$129.00
<b>1981 Grand Puy Lacoste (1.5L)</b>	\$149.00
<b>1981 Léoville-Barton, St-Julien</b>	\$49.99
<b>1982 La Lagune, Médoc</b>	\$199.00
<b>1985 Beauregard, Pomerol (1.5L)</b>	\$119.00
Clyde just drank 2 bottles—delicious and sweet!	
<b>1985 Pichon-Lalande, Pauillac</b>	\$199.95
<b>1987 Pichon-Baron, Pauillac (1.5L)</b>	\$169.00
The first year in the transformation of Pichon-Baron from so-so to great property. Clyde pick.	
<b>1988 Lafite-Rothschild, Pauillac</b>	\$599.00
<b>1989 Verdignan, Médoc (1.5L)</b>	\$119.99
<b>1990 Cheval Blanc, St-Emilion</b>	\$799.00
<b>1990 Verdignan, Médoc</b>	\$59.99
<b>1990 Verdignan, Médoc (1.5L)</b>	\$119.99
<b>1991 Latour, Pauillac</b>	\$349.00
<b>1993 Pichon-Lalande, Pauillac (1.5L)</b>	\$179.00
<b>1994 Angélus, St-Emilion</b>	\$189.00
<b>1994 Léoville-Barton, St-Julien</b>	\$69.99
91 points RP: "The 1994 continues to be a classic Léoville-Barton that will repay 20-25 years of cellaring, although it will be drinkable in 5-6 years."	
<b>1994 Cerc Milon, Pauillac</b>	\$89.95
<b>1995 d'Armailhac, Pauillac (1.5L)</b>	\$139.99
<b>1995 d'Armailhac (3L)</b>	\$299.00
<b>1995 Pichon-Lalande, Pauillac</b>	\$209.99
<b>1995 Pichon-Baron, Pauillac</b>	\$119.99
91 points from Robert Parker: "The initial impression of the 1995 is one of extraordinarily pure cassis fruit..."	
<b>1995 Verdignan, Médoc</b>	\$39.99
<b>1996 Angélus, St-Emilion</b>	\$219.00
<b>1996 Clos du Marquis, St-Julien</b>	\$79.99
Fabulous value. New stock just in! Great buy.	
<b>1996 d'Armailhac, Pauillac (1.5L)</b>	\$149.99
<b>1996 d'Armailhac (3L)</b>	\$299.00
<b>1996 Labegorce, Margaux</b>	\$39.99
Fantastic value for the cellar or to enjoy now with decanting.	
<b>1996 Lynch-Bages, Pauillac</b>	\$199.99
<b>1998 Grand Pontet, St-Emilion</b>	\$49.99
Superb value!	
<b>1999 Lynch-Bages, Pauillac</b>	\$89.99
90 points Robert Parker: "This dense ruby/purple-colored 1999 is a modern day clone of this estate's wonderful 1962." Great price.	
<b>1999 Haut-Bailly, Pessac</b>	\$69.99
This is just simply delicious wine.	
<b>1999 Labegorce, Margaux</b>	\$39.99
<b>1999 Labegorce, Margaux (1.5L)</b>	\$74.99
Elegant. Old school Bordeaux personified. This classic Margaux is sweet and forward with no hard edges. Tasted out of magnum in early June.	
<b>1999 Monbousquet, St-Emilion</b>	\$99.99
<b>1999 Pavie-Macquin, St-Emilion</b>	\$79.99

<b>1999 Smith-Haut-Lafitte (5L)</b>	\$399.00
<b>2000 Latour, Pauillac</b>	\$899.00
<b>2001 Lascombes, Margaux</b>	\$79.00
<b>2001 du Tertre, Margaux</b>	\$49.99
<b>2001 Larrivet-Haut-Brion, Pessac</b>	\$39.99
<b>2003 Haut-Bailly, Pessac</b>	\$49.99
<b>2003 La Lagune, Médoc</b>	\$39.99
<b>2003 Latour, Pauillac</b>	\$999.00
<b>2003 Smith-Haut-Lafitte, Pessac</b>	\$59.99
<b>2004 Léoville-Las Cases (3L)</b>	\$499.00
One of <i>Spectator's</i> Top 10 Wines of 2007!	
<b>2004 Pichon-Baron, Pauillac</b>	\$69.99
93 points Robert Parker: "An undeniable star of the vintage." Half the price of the 2005.	
<b>2004 Reserve de Comtesse Lalande</b>	\$33.99
Robert Parker: "Impressively-endowed...It should...evolve for a decade."	

#### SAUTERNES/WHITE BORDEAUX

<b>2005 Climens</b>	\$54.99
<b>2005 Cypres de Climens (375ml)</b>	\$27.99
Second wine of Climens. A screaming bargain.	
<b>2005 d'Yquem</b>	\$599.00
<b>2005 Guiraud, Sauternes</b>	\$59.99
#4 in the <i>Spectator's</i> Top 100 of 2008; 97 points!	
<b>2005 Lafaurie Peyraguey</b>	\$44.99
93 points <i>Wine Enthusiast</i> : "Classic Sauternes."	
<b>2005 la Tour Blanche (375ml \$28.99)</b>	\$49.99
93 points Robert Parker.	
<b>2005 Rieussec, Sauternes</b>	\$59.99
<b>2005 Suduiraut, Sauternes (375ml)</b>	\$34.99
<b>2006 Lynch-Bages Blanc*</b>	\$39.99
Their best to date.	
<b>2006 Clarendelle Blanc</b>	\$14.99
<b>2006 l'Avocat Blanc</b>	\$16.99
<b>2007 Clos Floridene*</b>	\$24.99
<b>2007 Reynon VV Blanc*</b>	\$14.99
Denis Dubourdieu is the best Sauvignon Blanc maker in the world. Try these and see why!	
<b>2007 Chantegrive "Cuvée Caroline"</b>	\$21.99
<b>2007 Grand Village Blanc</b>	\$14.99
<b>2007 Cantelys Blanc, Pessac*</b>	\$19.99
Delicious.	
<b>2007 La Gatte Rosé*</b>	\$9.99
<b>2007 Rosé de Riviere, Bordeaux*</b>	\$10.99
Dry with fruity mid-palate. Summer is here.	
<b>2008 Pavie Macquin Rosé, St Emilion</b>	\$9.99



**Sopexa<sup>USA</sup>**  
Food & Wines From France

#### 2005 & 2006 BORDEAUX IN STOCK

K&L still has a great selection of wines from the now-legendary '05 vintage and some exceptional, recently arrived '06s.

#### 2005 VALUES UNDER \$30

Bad Boy Bordeaux from Thunevin*	\$19.99
Bellegrave, Pauillac-Great value!	\$24.99
Benjamin de Sansonnet, St-Emilion*	\$26.99
Bernadotte, Haut-Médoc	\$14.99
Bourbon La Chapelle, Médoc	\$12.99
Busquet VV, Lussac St-Emilion*	\$14.99
Camensac, Médoc	\$27.99
Carignan Prima, Premières Côtes	\$19.99
90 points Robert Parker. A lovely wine. Value!	
Chantegrive, Graves	\$19.99
Clarendelle, Bordeaux	\$17.99
Clos Kalinda, St-Emilion*	\$26.99
Great pedigree—lush and long. Serious wine—our first Kalinda Bordeaux.	
Dom. de Montalon, Bordeaux Sup*	\$14.99
La Gatte Cuvée Butte, Bordeaux	\$14.99
Two outstanding new arrivals. Plenty of sweet fruit to enjoy over the next five years.	
de l'Estang, Clos Kalinda Cuvée*	\$19.99
Spicy, lively, tons of ripe fruit!	
Dubourg, St-Emilion*	\$17.99
Grand Bateau, Bordeaux (1.5L)*	\$19.99
Gigault "Cuvée Viva" Blaye	\$19.99
Haut Plaisance, Mont. St-Emilion	\$14.99
La Dauphine, Fronsac-90 points RP	\$29.99
La Fleur Bibian, Listrac	\$13.99
Lalande-Borie, St-Julien	\$28.99
Lanessan, Médoc	\$24.99
Laubarit "VV" Bordeaux-Biodynamic	\$11.99
Les Allées de Cantemerle (375ml)	\$9.99
Les Allées de Cantemerle, Médoc	\$19.99
Le Castelet, Pomerol	\$29.99
Marjosse Rouge	\$14.99
Maurac, Haut-Médoc	\$17.99
Paloumey, Haut-Médoc	\$19.99
Rocher Bellevue Figeac, St-Emilion	\$29.99
Vieux Château Palon, Montagne*	\$19.99
Robert Parker: "An elegant, pure wine with plenty of berry fruit and copious sweet cherry and black currant fruit." 91 points from Clyde.	

#### 2006 VALUES UNDER \$30

Beaumont, Haut-Médoc	\$12.99
Lovely wine—tons of fruit.	

Don't miss the Special "Value" Bordeaux Tasting and Lunch in RWC with Sopexa and EU on Saturday, September 12. Taste 12 best value Bordeaux at K&L RWC from noon-1:15 p.m., then enjoy lunch at Chantilly Restaurant (next to RWC store) and drink eight more excellent Bordeaux wines from older vintages. Limited to 50 people. Price TBD.

Caronne Ste-Gemme, Haut-Médoc	\$15.99
Caronne Ste-Gemme (1.5L)	\$29.99
Clarke-Rothschild, Listrac	\$19.99
Bernadotte, Haut-Médoc	\$16.99
Briot, Bordeaux	\$12.99
Corbin, St-Emilion	\$24.99
Clos Marsalette, Pessac	\$24.99
d'Aiguilhe, Castillon	\$24.99
de Sales, Pomerol	\$23.99
Ferrand Lartique, St-Emilion	\$19.99
Lush and lovely.	
Fonreaud, Listrac	\$14.99
Haut-Vigneau, Pessac	\$14.99
Joanin Becot, Côtes de Castillon	\$23.99
Larmande, St-Emilion	\$29.99
Le Fer, St-Emilion—A fabulous value!	\$26.99
Marjosse, Bordeaux	\$12.99
Picard, St-Estèphe-A gutsy value!	\$16.99
Puygueraud, Côtes de Castillon	\$16.99
Poujeaux, Moulis	\$29.99
Reserve de Léoville-Barton, St-Julien	\$29.99
Seigneurs d'Aiguilhe, Castillon	\$15.99

#### 2005 CLASSIC WINES

Brane Cantenac, Margaux	\$69.99
Clerc Milon, Pauillac-Top 100 WS	\$69.99
Chasse-Spleen, Moulis-Fabulous	\$39.99
Clos du Marquis, St-Julien-93 pts WS	\$59.99
Clos des Jacobins, St-Emilion	\$54.99
Cos d'Estournel, St-Estèphe	\$249.99
d'Armailhac, Pauillac	\$46.99
d'Issan, Margaux-95 points RP	\$69.99
Duhart Milon, Pauillac-93 points WS	\$64.99
Fleur de Boüard, Lalande Pomerol	\$39.99
Fonplegade, St-Emilion	\$49.99
Grand Pontet, St-Emilion	\$49.99
Haut-Bages Liberal, Pauillac	\$49.99
Haut Brisson Reserve, St-Emilion	\$39.99
Lagrange, St-Julien	\$64.99
La Grave à Pomerol, Pomerol	\$49.99
Larmande, St-Emilion (1.5L)	\$69.99
Langoa-Barton, St-Julien	\$79.99
Lascombes, Margaux	\$74.99
Latour, Pauillac	\$899.00
Léoville-Barton, St-Julien	\$139.99
Léoville-Barton, St-Julien (1.5L)	\$249.99
Malartic Lagravière, Pessac	\$39.99
Marquis de Calon, St-Estèphe	\$34.99
Mejean, Graves (1.5L)-91 points RP	\$49.99

Mouton-Rothschild, Pauillac	\$599.99
Pedesclaux, Pauillac	\$44.99
Pichon-Baron, Pauillac	\$139.99
Pichon-Lalande, Pauillac (1.5L)	\$249.00
Rauzan-Ségla, Margaux	\$129.99
Rouget, Pomerol	\$44.99
Reserve de Léoville-Barton, St-Julien	\$36.99
Reserve de Comtesse Lalande	\$49.99
Reserve de Comtesse Lalande (1.5L)	\$99.99
Soutard, St-Emilion (6L)	\$399.99
Talbot, St-Julien	\$59.99

#### 2006 BORDEAUX CLASSICS

Bourgneuf, Pomerol	\$36.99
Branaire Ducru, St-Julien	\$49.99
Beychevelle, St-Julien (1.5L)	\$99.99
Calon Segur, St-Estèphe	\$59.99
Canon La Gaffeliere, St-Emilion	\$79.99
Clinet, Pomerol	\$49.99
Clos de Sarpe, St-Emilion	\$69.99
Clos des Jacobins, St-Emilion	\$36.99
Clos Fourtet, St-Emilion	\$59.99
Cos d'Estournel, St-Estèphe (1.5L)	\$249.00
d'Armailhac, Pauillac	\$39.99
Gazin, Pomerol-93 points WS	\$59.99
Giscours, Margaux	\$49.99
Haut-Bailly, Pessac	\$64.99
Haut-Bailly, Pessac (3L)	\$259.99
Kirwan, Margaux	\$46.99
Kirwan, Margaux (1.5L)	\$79.99
Lagrange, St-Julien	\$46.99
La Mondotte, St-Emilion	\$249.00
Larcis Ducasse, St-Emilion	\$49.99
Langoa-Barton, St-Julien	\$54.99
La Grave à Pomerol, Pomerol	\$39.99
Léoville-Barton, St-Julien	\$69.99
Stunning wine. Great red berry flavors.	
Léoville-Poyferré, St-Julien	\$69.99
Lucia, St-Emilion	\$44.99
Lynch-Bages, Pauillac (3L)	\$249.99
Nenin, Pomerol	\$59.99
Pagodes de Cos, St-Estèphe	\$37.99
Pierre de Lune, St-Emilion	\$46.99
Pichon-Lalande, Pauillac (3L)	\$499.00
Pontet-Canet (3L)	\$299.00
Rouget, Pomerol	\$38.99
Tons of ripe fruit—long finish!	
St-Pierre, St-Julien	\$54.99
Vieux Château Certan, Pomerol	\$169.99

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

**CABERNET SAUVIGNON**

2004 Amici, Napa	\$34.99
2004 Corison, Napa	\$59.99
2004 Freemark, Abbey Napa	\$26.99
2004 Grgich Hills, Napa	\$51.99
2004 Heitz Cellars, Napa	\$39.99
2004 Roy J. Maier "St Helena Rd"	\$38.99
2004 Schweiger, Spring Mtn	\$34.99
2005 Antinori "Antica" (1.5L)	\$59.99
2005 Buoncristiani O.P.C.	\$38.99
2005 Ch Montelena Estate, Napa	\$104.99
2005 Ch Montelena, Napa	\$41.99
2005 Cloverdale Ranch, Alex Vly	\$22.99
2005 Conn Creek "Limited Release"	\$16.99
2005 Etude, Napa	\$69.99
2005 Hall Vineyards, Napa	\$34.99
2005 Joseph Phelps, Napa (1.5L)	\$99.00
2005 Kamen Estate, Sonoma	\$74.99
2005 Kathryn Kennedy "Lateral"	\$24.99
2005 Mount Veeder, Napa	\$23.99
2005 Olema, Napa	\$18.99
2005 O'Shaughnessy "Howell Mtn"	\$74.99
2005 Robert Mondavi, Oakville	\$34.99
2005 Rubicon Estate "Cask"	\$49.99
2005 Sbragia "Wall Vineyard"	\$69.99
2005 Seventy Five Wine Company	\$16.99
2005 Simi "Landslide"	\$26.99
2005 Terra Valentine, Spring Mtn	\$32.99
2005 Trefethen, Napa	\$35.99
2005 Veraison "Stagecoach"	\$54.99
2005 Vine Cliff "Oakville"	\$39.99
2006 Anderson's Conn Vly Reserve	\$56.99
2006 Anderson's Conn Vly Rt Bank	\$54.99
2006 Audelssa, Sonoma	\$29.99
2006 Avalon, Napa	\$11.99
2006 Benziger, Sonoma	\$15.99
2006 Beringer, Knights Valley	\$21.99
2006 Buehler, Napa	\$21.99
2006 Caymus "Special Selection"	\$129.99
2006 Caymus, Napa	\$64.99
2006 Chappellet "Signature"	\$39.99
2006 Columbia Crest "H3"	\$12.99
2006 Dominus, Napa	\$104.99
2006 Edge, Napa	\$16.99
2006 Estancia Meritage	\$21.99
2006 Far Niente, Oakville	\$109.00
2006 Fisticuffs, Napa	\$27.99
2006 Ghost Block, Oakville	\$59.99
2006 Groth, Napa	\$44.99

**2006 Joel Gott "815 Blend"**

\$13.99

**2006 Justin "Isosceles"**

\$54.99

**2006 Larkmead, Napa**

\$54.99

**2006 Lewis Cellars "Reserve"**

\$112.99

**2006 Newton Red Label**

\$18.99

**2006 Palazzo, Napa**

\$49.99

**2006 Raymond "Reserve"**

\$26.99

**2006 Robert Mondavi, Napa**

\$19.99

**2006 Rutherford Ranch, Napa**

\$15.99

**2006 Sbragia "Andolsen"**

\$29.99

**2006 Starmont "Merryvale"**

\$19.99

**2006 The Show, California**

\$11.99

**2006 Wente "Charles Wetmore"**

\$19.99

**2006 Wolf Family "Phaedrus"**

\$39.99

**2007 Decoy, Napa**

\$27.99

**2007 Foxglove, Paso Robles**

\$13.99

**2007 J Lohr "Seven Oaks"**

\$12.99

**2007 Justin "The Orphan"**

\$15.99

**2007 La Fenêtre "À Côté"**

\$18.99

**2007 Layer Cake, Napa**

\$24.99

**2007 L'Ecole "Recess Red"**

\$19.99

**2007 McManis, California**

\$9.99

**MERLOT****2005 Ch Souverain, Alex Valley**

\$14.99

**2005 Cloverdale Ranch, Alex Valley**

\$21.99

**2005 Etude, Sonoma Valley**

\$28.99

**2005 Rombauer, Napa**

\$27.99

**2005 Stags Leap Winery, Napa**

\$26.99

**2005 Swanson, Napa**

\$21.99

**2006 Bogle Vineyards, California**

\$7.99

**2006 Duckhorn, Napa**

\$51.99

**2006 Frog's Leap, Napa**

\$29.99

**2006 Kalinda, Napa**

\$17.99

**2006 Kirkham Peak, Napa**

\$17.99

**2006 Stephen Vincent, California**

\$9.99

**2006 Twenty Rows, California**

\$19.99

**2007 McManis, California**

\$8.99

**PINOT NOIR****2005 Copeland Creek, Sonoma**

\$26.99

**2005 Mount Eden "Saratoga Cuvée"**

\$29.99

**2006 Adelaida "HMR Estate"**

\$27.99

**2006 Cambria "Julia's Vineyard"**

\$17.99

**2006 Dehlinger, Russian River**

\$47.99

**2006 Fort Ross "Sea Slopes"**

\$21.99

**2006 Joseph Swan "Cuvée de Trois"**

\$26.99

**2006 Laetitia "Reserve"**

\$34.99

**2006 Landmark "Grand Detour"**

\$32.99

**2006 Olivet Lane, Russian River**

\$29.99

**2006 Pessagno "Four Boys"**

\$49.99

**2006 Porter Creek, Russian River**

\$31.99

**2006 Summerland**

\$24.99

**"Rancho Santa Rosa"**

\$24.99

**2006 Walter Hansel "Cuvee Alyce"**

\$35.99

**2006 Walter Hansel "South Slope"**

\$35.99

**2007 Alpen Cellars, Trinity County**

\$16.99

**2007 Au Bon Climat, Santa Barbara**

\$19.99

**2007 Bogle, Russian River**

\$12.99

**2007 Breggo "Ferrington Vineyard"**

\$49.99

**2007 Brewer-Clifton, Sta Rita Hills**

\$41.99

**2007 Brooks, Willamette Valley**

\$18.99

**2007 Eric Kent "Windsor Oaks"**

\$37.99

**2007 Foley, Sta Rita Hills**

\$34.99

**2007 Ken Brown, Santa Barbara**

\$29.99

**2007 Loring "Garys' Vineyard"**

\$39.99

**2007 Loring "Keefer Ranch"**

\$39.99

**2007 Lucia "Garys' Vineyard"**

\$49.99

**2007 Lucia, Sta Lucia Highlands**

\$38.99

**2007 MacMurray, Central Coast**

\$14.99

**2007 Mark West, California**

\$9.99

**2007 McManis, California**

\$9.99

**2007 Morgan "Twelve Clones"**

\$26.99

**2007 O'Reilly's, Oregon**

\$16.99

**2007 Patricia Green "Estate"**

\$34.99

**2007 Poppy, Monterey**

\$10.99

**2007 Sojourn "Gaps Crown"**

\$46.99

**2007 Sojourn "Windsor Oaks"**

\$46.99

**2007 Twomey, Russian River**

\$49.99

**2007 ZD, Carneros**

\$32.99

**SYRAH / PETITE SIRAH****2005 Chesebro "Cedar Lane"**

\$14.99

**2005 Kathryn Kennedy**

\$25.99

**2005 Ridge "Lytton West"**

\$29.99

**2005 Roshambo "Frank Johnson"**

\$15.99

**2006 Andrew Murray**

\$14.99

**"Tous les Jours"**

\$14.99

**2006 Barrel 27 "Right Hand Man"**

\$14.99

**2006 Bogle California Petite Sirah**

\$9.99

**2006 CL, Sonoma Coast**

\$10.99

**2006 Copain "L'Hiver"**

\$13.99

**2006 Efeste "Ceidleigh"**

\$29.99

**2006 Gramercy Cellars, Walla Walla**

\$39.99

**2006 Hogue "Genesis"**

\$12.99

**2006 J Runquist "R"**

\$18.99

**2006 JC Cellars "California Cuvée"**

\$25.99

**2006 Ramey "Rodgers Creek"**

\$39.99

**2006 Rosenblum "Rominger"**

\$12.99

**2006 Saxon Brown "Parmelee-Hill"**

\$29.99



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

2006 T-Vine Petite Sirah	\$33.99
2006 Vina Robles "Jardine" PS	\$19.99
2007 Charles Smith "Boom Boom"	\$14.99
2007 Cline, Sonoma	\$8.99
2007 Eric Kent, Dry Creek	\$23.99
2007 McManis California PS	\$9.99
2007 Melville "Estate-Verna's"	\$19.99
2007 Qupe, Central Coast	\$13.99

#### ZINFANDEL

2005 Bella Vetta "Jack's Cabin"	\$25.99
2005 Bluenose, Dry Creek	\$19.99
2006 Dashe "Todd Brothers Ranch"	\$29.99
2006 Hendry "Block 7 and 22"	\$28.99
2006 Joel Gott "Dillian Ranch"	\$25.99
2006 Kalinda, Napa	\$16.99
2006 Klinker Brick "Old Vine"	\$14.99
2006 Ravenswood "Belloni"	\$24.99
2006 Ravenswood "Dickerson"	\$24.99
2006 Ravenswood "Tedeschi"	\$24.99
2006 Ridge "Lytton Springs"	\$32.99
2006 Ridge "York Creek"	\$24.99
2006 Rosenblum "Richard Sauret"	\$19.99
2006 Sausal, Alexander Valley	\$17.99
2006 Seghesio "Old Vines"	\$29.99
2006 Seghesio "Cortina"	\$29.99
2006 Tobin James "Ballistic"	\$14.99
2006 Wall Cellars, Napa	\$13.99
2006 Windmill Estates "Old Vine"	\$9.99
2007 Brown Estate, Napa	\$34.99
2007 Cline, California	\$8.99
2007 De Loach, Russian River	\$14.99
2007 Edmeades, Mendocino	\$16.99
2007 Frei Brothers "Reserve"	\$13.99
2007 J Runquist "Z"	\$19.99
2007 Joel Gott, California	\$12.99
2007 Orin Swift "Saldo"	\$27.99
2007 Rancho Zabaco "Heritage"	\$12.99
2007 Ridge "Geyserville"	\$31.99
2007 Ridge "Three Valleys"	\$18.99
2007 Rombauer, California	\$26.99
2007 Shenandoah "Special Reserve"	\$9.99

#### MISC REDS

2005 Coro "Eagle Point Ranch"	\$19.99
2005 Domenico Montepulciano	\$14.99
2005 Purisima Canyon Red	\$9.99
2006 Tablas Creek "Cotes de Tablas"	\$19.99
2006 Vino Noceto Sangiovese	\$14.99
2007 Kunin "Pape Star"	\$20.99

2007 Lioco "Indica"	\$16.99
2007 Orin Swift "The Prisoner"	\$34.99
2007 Owen Roe "Abbot's Table"	\$19.99
2007 Parkmon "Debbie's"	\$24.99
2007 Parkmon "Koelman" Sangio	\$24.99
2008 Happy Canyon "Chukker"	\$14.99

#### CHARDONNAY

2005 Arrowood "Reserve Speciale"	\$34.99
2005 Gary Farrell "Cresta Ridge"	\$34.99
2006 Ch Souverain, Alex Valley	\$11.99
2006 Ste Michelle "Indian Wells"	\$13.99
2006 De Loach Russian River	\$12.99
2006 Domaine Alfred "Stainless"	\$9.99
2006 Kistler "Hudson"	\$99.95
2006 Kistler "Hyde"	\$99.95
2006 Kistler "Vine Hill"	\$99.99
2006 Landmark "Overlook"	\$21.98
2006 MacRostie, Carneros	\$17.99
2006 Matanzas Creek, Sonoma	\$19.99
2006 Mer Soleil, Central Coast	\$34.99
2006 Miner Family "Wild Yeast"	\$44.99
2006 Moobuzz, Sonoma Coast	\$9.99
2006 Olivet Lane, Russian River	\$19.99
2006 Rodney Strong "Reserve"	\$24.99
2006 Sanford, Santa Barbara	\$14.99
2006 Sonoma-Cutrer, Sonoma	\$21.99
2006 St Clement, Napa	\$12.99
2006 Talbott "Sleepy Hollow"	\$29.99
2006 Walter Hansel "North Slope"	\$35.99
2007 Alpen Cellars, Trinity County	\$12.99
2007 Au Bon Climat, Santa Barbara	\$16.99
2007 Brewer-Clifton, Sta Rita Hills	\$41.99
2007 Cakebread, Napa	\$36.99
2007 Ch Montelena, Napa	\$44.99
2007 Eric Kent, Russian River	\$37.99
2007 Far Niente, Napa	\$44.99
2007 Flora Springs "Barrel Ferment"	\$21.99
2007 Groth, Napa	\$21.99
2007 Heron, California	\$9.99
2007 J Lohr "Riverstone"	\$11.99
2007 Kali Hart, Monterey	\$13.99
2007 Kendall Jackson "Camelot"	\$25.99
2007 Lewis "Barcaglia Lane"	\$59.99
2007 Lewis "Napa Reserve"	\$59.99
2007 Lioco, Sonoma	\$19.99
2007 Morgan "Highland"	\$21.99
2007 Morgan "Metallico"	\$17.99
2007 Napa Cellars, Napa	\$15.99
2007 Paul Hobbs, Russian River	\$45.99

2007 Qupe "Bien Nacido-Y Block"	\$16.99
2007 Rombauer, Carneros	\$29.99
2007 Rutherford Ranch, Napa	\$10.99
2007 Sbragia "Home Ranch"	\$24.99
2007 Shafer "Red Shoulder Ranch"	\$44.99
2007 Stuhlmuller Vineyards	\$21.99
2007 Talley Estate, Arroyo Grande	\$24.99
2007 Testarossa "Castello"	\$22.99
2007 Wente "Morning Fog"	\$9.99
2007 Wente "Riva Ranch"	\$14.99
2008 Foxglove, San Luis Obisipo	\$12.99

#### SAUVIGNON BLANC

2006 Mason, Napa	\$12.99
2007 Bernardus, Monterey	\$12.99
2007 Efeste, Columbia Valley	\$15.99
2007 Ferrari-Carano Fumé Blanc	\$12.99
2007 Frei Brothers "Reserve"	\$13.99
2007 Geyser Peak	\$9.99
2007 Honig, Napa	\$13.99
2007 Margerum "Sybarite"	\$17.99
2007 Matanzas Creek, Sonoma	\$19.99
2007 Murphy-Goode "The Fumé"	\$9.99
2007 Peter Franus, Carneros	\$19.99
2007 Simi, Sonoma County	\$9.99
2008 Brander, Santa Ynez	\$10.99
2008 Groth, Napa	\$15.99
2008 Kalinda, Mendocino	\$11.99
2008 Kathryn Kennedy, Santa Cruz	\$17.99
2008 Wildhurst "Reserve"	\$8.99

#### MISC WHITES

2006 Alpen Cellars Riesling	\$12.99
2006 Anderson Family Pinot Gris	\$29.99
2007 Andrew Rich Gewürztraminer	\$22.99
2007 Ch. Ste Michelle-Dr. Loosen "Eroica"	\$19.99
2007 Dry Creek Chenin Blanc	\$8.99
2007 Highflyer Clement Hills Viog	\$15.99
2007 J Wine Company Pinot Gris	\$15.99
2007 King Estate Oregon Pinot Gris	\$16.99
2007 Miner Family "Simpson" Viog	\$16.99
2007 Tablas Creek "Côtes de Tablas Blanc"	\$19.99
2008 Charles & Charles "Talcott"	\$9.99
2008 Etude Carneros Rosé	\$16.99
2008 Melville "Verna's" Viognier	\$18.99
2008 Pine Ridge Chenin Blanc/Viog	\$10.99
2008 Sineann Oregon Pinot Gris	\$17.99
2008 Zepalta Pinot Noir Rosé	\$15.99

To get email updates on wines that don't make it into the newsletter, or to be the first with an opportunity to buy, get on Greg's Italian Wine Update email list by contacting Greg at [greg@klwines.com](mailto:greg@klwines.com) or call 877-559-4637 x1413



#### MISC TUSCANY

2007 Maritma Sangiovese "4 Old Guys"-Outstanding Value	\$7.99
2006 La Mozza I Perazzi Morellino di Scansano-90 points RP	\$15.99
2006 Ferrero Rosso di Montalcino*	\$19.99
2005 Vecchie Terre di Montefili Chianti Classico	\$21.99
2005 Rocca di Montegrossi Chianti Classico*	\$19.99
2007 Sesta di Sopra Rosso di Montalcino*	\$22.99
2007 Tenuta di Ornellaia "Le Volte"	\$26.99
2003 Castello di Monastero Chianti Classico Riserva	\$29.99
2001 La Massa "Giorgio Primo"-92 points WE	\$29.99
2004 Ferrero Brunello di Montalcino*-91 points WS	\$34.99
2004 Vecchie Terre di Montefili "Bruno di Rocca"**-2 Red GR	\$34.99
2006 Tenuta San Guido "Guidalberto"-92 points RP	\$44.95
2004 Vecchie Terre di Montefili "Anfiteatro"**-2 Red GR	\$46.99
2004 La Massa "Giorgio Primo"-93 points RP	\$46.99
2006 Tenuta dell'Ornellaia Le Serre Nuove-94 points RP	\$46.99
2006 Ferrero Rosso di Montalcino*	\$19.99
2003 La Fortuna Brunello di Montalcino*-2 Red Glasses GR	\$39.99
2004 Le Potazzine Gorelli Brunello di Montalcino	\$59.99
2004 Livio Sassetti "Pertimali" Brunello di Montalcino	\$64.99
2004 Castello di Romitorio Brunello (1.5L)-93 points WS	\$109.99
2004 Valdicava Brunello di Montalcino-95 points WS	\$118.99
2006 Tenuta dell'Ornellaia	\$169.99
2003 Valdicava Brunello "Madonna del Piano" Riserva	\$129.99
2004 Valdicava Brunello di Montalcino (1.5L)	\$216.99

#### PRE-ARRIVAL 2004 BRUNELLO DI MONTALCINO

2004 Poggiarellino Brunello di Montalcino*-91 points WS	\$29.99
2004 Tenuta di Sesta Brunello di Montalcino*-90 points WE	\$34.99
2004 Baricci Brunello di Montalcino*	\$39.99
2004 La Fortuna Brunello di Montalcino*-92 points WE	\$39.99
2004 Caparzo Brunello di Montalcino-90 points WS	\$39.99
2004 Collosorbo Brunello di Montalcino	\$41.99
2004 Solaria Brunello di Montalcino-94 points WS	\$44.99
2004 Argiano Brunello di Montalcino-94 points WS	\$44.99
2004 Altesino Brunello di Montalcino-92 points WS	\$44.99
2004 La Gerla Brunello di Montalcino-91 points WE	\$41.99
2004 Poggio il Castellare Brunello di Montalcino-96 points WS	\$46.95
2004 Collemattoni Brunello di Montalcino-95 points WS	\$46.99
2004 La Poderina Brunello di Montalcino-93 points WS	\$49.99
2004 Caprili Brunello di Montalcino-92 points WS	\$49.99
2004 Costanti Brunello di Montalcino-95 points WS	\$49.99
2004 Banfi Brunello di Montalcino-93 points WS	\$49.99
2004 Podere la Vigna Brunello di Montalcino-95 points WS	\$49.99
2004 Silvio Nardi Brunello di Montalcino-90 points WS	\$49.99
2004 Fanti Brunello di Montalcino-94 points WS	\$53.99
2004 Castelgiocondo Brunello di Montalcino-95 points WS	\$54.99
2004 San Filippo le Lucére Brunello di Montalcino 96 points Wine Spectator.	\$54.99

2004 Fuligni Brunello di Montalcino-95 points WS

2004 Poggio Antico Brunello di Montalcino-93 points WE

2004 Villa le Prata Brunello di Montalcino

2004 Banfi Brunello di Montalcino "Poggio alle Mura"  
94 points Wine Spectator.

2004 La Gerla "Vigna gli Angeli" Brunello di Montalcino

2004 Poggio Antico "Altero" Brunello-94 points WE

2004 Altesino "Montosoli" Brunello-95 points WS

2004 Nardi Brunello "Vigneto Manachira"-93 points WS

2004 Salvioni Brunello di Montalcino-92 points WS

2004 Poggio di Sotto Brunello di Montalcino-91 points WS

#### MISC PIEDMONT

2007 Ruggeri Corsini Dolcetto d'Alba*	\$12.99
2007 Ruggeri Corsini Barbera*	\$14.99
2007 Mutti Barbera "Bosco Barona"	\$14.99
2007 Pelissero Dolcetto d'Alba "Munfrina"	\$16.99
2006 Ruggeri Corsini Barbera "Armujan"	\$22.99
2007 Enzo Boglietti Dolcetto d'Alba	\$17.98
2005 Bricco del Cucù Bricco San Bernardo Dogliani* 2 Glasses Gambero Rosso.	\$21.99

#### BAROLO/BARBAresco

2004 Mauro Veglio Barolo "Gattera"	\$42.99
2004 Mauro Veglio Barolo "Arborina"	\$43.99
2004 Mauro Veglio Barolo "Castelloto"	\$44.99
2004 Produttori del Barbaresco Riserva "Montestefano"	\$54.99

#### TRENTINO-ALTO ADIGE, LOMBARDY & FRIULI

2007 Falesco Vitiano	\$8.99
2007 Bastianich Friulano	\$15.95
2007 Ermacora Pinot Grigio*-2 Glasses GR	\$15.99
2007 Blason Bianco (Bag-in-a-Box 3L)	\$19.99
2007 Santa Margherita Pinot Grigio	\$19.99
2007 Cantina Valle Isarco Kerner "Aristos"-2 Glasses GR	\$25.99
2007 Jermann Pinot Grigio	\$27.99
2006 Livio Felluga "Terre Alte"	\$71.99

#### SICILY, SARDINIA & CAMPANIA

2007 Feudo Arancio Grillo	\$7.99
2007 Feudo Arancio Nero d'Avola	\$7.99
2007 Feudo Arancio Pinot Noir	\$8.99
2007 Gulfi Rossojbleo Nero d'Avola	\$11.99
2006 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2006 Benanti Bianco di Caselle Etna Bianco	\$16.99
2006 Benanti Rosso di Verzella Etna Rosso	\$16.99
2005 Valle dell'Acate Cerasuolo di Vittoria-2 Glasses GR	\$22.99
2005 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$25.99
2004 Benanti Serra della Contessa Etna Rosso-93 points WA	\$39.99



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

## CHABLIS

2007 Petite Chablis, Domaine Louis Moreau	\$13.99
2006 Chablis 1er Cru, Vaillons, Domaine Louis Moreau	\$23.99
2006 Chablis Grand Cru, Les Clos, Domaine Louis Moreau	\$44.99
2006 Chablis 1er, L'Homme Morte/Fourchaume, l'Églantière*	\$29.99
2007 Chablis 1er Cru, Sechet, Domaine Vincent Dauvissat	\$54.99
2007 Chablis 1er Cru, Forest, Domaine Dauvissat-Camus	\$54.99
2007 Chablis Grand Cru, Bougros, Côte Bougerots; Les Preuses; Valmur; or Vaudesirs, William Fevre (Pre-Arrival)	\$79.95
2007 Chablis Grand Cru, Les Clos, Wm. Fevre (375ml PA)	\$49.99

## CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Romanée St-Vivant, Grand Cru, Nicolas Potel	\$139.95
2005 Corton Grand Cru, Les Renardes, Domaine Parent	\$69.95
2005 Gevrey-Chamb 1er, Champeaux, Harmand-Geoffroy	\$63.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$59.99
2005 Nuits-St-Georges 1er, les Hauts Prulier, Daniel Rion	\$59.99
2005 Pommard, Domaine Louis Boillot	\$56.99
2005 Pommard 1er Cru, Chaponnieres, Domaine Parent	\$59.99
2006 Beaune 1er Cru, Les Epenotes, Dom Gabriel Billard*	\$34.99
2006 Bonnes Mares, Grand Cru, Domaine Groffier	\$199.95
2006 Bonnes Mares, Grand Cru, Nicolas Potel	\$199.95
2006 Bourgogne Rouge, Domaine Mongeard-Mugneret	\$21.99
2006 Bourgogne Rouge, Tradition, Maison Moillard	\$14.99
2006 Chambertin Grand Cru, Nicolas Potel	\$199.95
2006 Chambertin, Clos de Beze, Grand Cru, Dom Groffier	\$199.95
2006 Chambolle-Musigny, Les Athets, Domaine Tardy	\$39.95
2006 Chambolle-Musigny 1er Cru, Amoureuses, Groffier	\$179.95
2006 Chambolle-Musigny 1er Cru, Les Baudes, Louis Jadot	\$89.99
2006 Chambolle-Musigny 1er Cru, Aux Echanges, N Potel	\$79.99
2006 Chambolle Musigny 1er Cru, Gruenchers, Liger-Belair	\$109.95
2006 Chambolle-Musigny 1er Cru, Les Hauts Doix, N Potel	\$79.99
2006 Chambolle-Musigny, V.V., Domaine Lignier-Michelot	\$59.99
2006 Chorey-Lès-Beaune, Maison Joseph Drouhin	\$22.99
2006 Côte de Nuits-Villages, Le Vaucrain, Louis Jadot	\$19.99
2006 Clos Vougeot, Grand Cru, Dom Mongeard-Mugneret	\$119.95
2006 Clos Vougeot, Grand Cru, Maupertuis, Jean Tardy	\$134.95
2006 Echézeaux, Les Treux, Grand Cru, Dom Jean Tardy	\$109.95
2006 Fixin, La Place, Domaine Jean Tardy*	\$33.99
2006 Morey-St-Denis, Jean Fèry*	\$29.99
2006 Nuits-St-Georges 1er Cru, Les Damodes, Domaine Fèry*	\$39.99
2006 Nuits-St-Georges 1er Cru, Les Boudots, Jean Tardy*	\$69.95
2006 Nuits-St-Georges, Au Bas de Combes, Dom Tardy*	\$34.99
2006 Pommard, Les Vaumuriens, Domaine Gabriel Billard*	\$34.99
2006 Pommard 1er Cru, Charmots, Domaine Gabriel Billard*	\$54.99
2006 Savigny-lès-Beaune, Aux Fourches, Maison Champy	\$19.99

The wine has a very pretty floral nose, bright red fruit and lots of length. Lovely though it is, this is serious wine, with very good concentration and substantial tannins on the finish. It's drinkable now, particularly with decanting, but it will age very well in your cellar.

2006 Volnay 1er Cru, Taillepieds, Marquis d'Angerville	\$74.99
2006 Volnay 1er Cru, les Pitires, Domaine J-M Boillot	\$65.99
2006 Vosne-Romanée, Domaine Mongeard-Mugneret	\$49.99
2006 Vosne-Romanée, Vigneux, Domaine Jean Tardy*	\$47.99
2006 Vosne-Romanée 1er Cru, Les Chaumes, Dom Jean Tardy	\$69.99

## WHITE BURGUNDY

NV Cremant de Bourgogne Rosé,	
Perle d'Aurore Louis Bouillot	\$13.99
2005 Chass-Montrachet 1er Cru, Chenevottes, Philippe Colin	\$44.99
2005 Mercurey 1er Cru, Clos du Roy, Emile Chandesaïs	\$23.99
2005 Mercurey 1er Cru, Clos Paradis, Emile Chandesaïs	\$23.99
2005 Pouilly Fuissé, Les Brules, Château Fuissé	\$26.99
2005 Puligny-Montrachet, Alain Chavy	\$39.99
2005 Puligny-Montrachet 1er Cru, Champ Canet, Ramonet	\$98.99
2006 Bourgogne Aligoté, Domaine Fèry*	\$15.99
2006 Bourgogne Blanc, Thierry Matrot	\$16.99
2006 Bourgogne Aligoté, Domaine Ramonet	\$28.99
2006 Chassagne-Montrachet 1er, Morgeot, Dom. Ramonet	\$75.99
2006 Chassagne-Montrachet 1er, Clos St. Jean, Paul Pillot*	\$49.99
2006 Chass-Mont 1er, Grand Montagne, Fontaine-Gagnard	\$69.99
2006 Hautes Côtes de Nuits, Cuvée Marine, Anne Gros	\$29.99
2006 Meursault, Domaine Ballot-Millot*	\$44.99
2006 Meursault 1er, Perrieres/Genevrières, Ballot-Millot	\$59.95
2006 Puligny-Montrachet 1er Cru, Folatières, Maroslavac*	\$49.99
2006 Puligny-Montrachet 1er Cru, Combettes, Maroslavac*	\$49.99
2006 Puligny-Montrachet, Paul Pernot	\$39.99

*Stephen Tanzer's International Wine Cellar* says: "Vibrant aromas of citrus peel, fresh herbs, flowers and spearmint. Juicy and fruity, with ripe, integrated acidity enlivening the peach, mineral and floral flavors. Finishes with a distinctly firm edge, good cut and moderate length."

2006 Puligny-Montrachet 1er, Champs Gains, Maroslavac*	\$49.99
2007 Pouilly-Fuissé, Chataigniers, Domaine de Nembrets*	\$21.99
2007 Pouilly Fuissé, Clos Combe Poncét, Domaine Nembrets*	\$26.99
2007 Pouilly-Fuissé, La Roche, Domaine de Nembrets*	\$28.99
2007 St-Aubin 1er Cru, Bas de Vermarin a l'Est, Sylvain Langoureau	\$29.99
2007 St-Aubin 1er Cru, derrière Chez Edouard, Sylvain Langoureau	\$29.99

## HALF BOTTLES (375S)

2003 Chablis 1er Cru, La Foret, Domaine Vocoret	\$ 7.49
2004 Meursault 1er Cru, Poruzots, Louis Latour	\$19.99
2007 Meursault Chevalieres, Domaine Matrot	\$21.99
2006 Bourgogne Pinot Noir, Domaine Olivier Guyot	\$11.99
The straight Pinot Noir has a lovely, deep ruby red color. Soft dark fruit nose. A fresh wine, lively with silky tannins. Best if drunk while young. Can be laid down for 3 to 4 years. Serve with pork or grilled red meat.	
2006 Vosne-Romanée, Mongeard-Mugneret	\$29.99

# And the Beat Goes On: 2008 Bordeaux

**Wow, the demand for 2008 Bordeaux via the futures campaign has blown away most of the staff at K&L.** We had heard that the wines were very good (Stephen Tanzer, Robert Parker, Bill Blatch, etc, etc). And we also heard that they were in short supply because of the iffy weather in 2008. Now, add the fact that the prices came way down vis-à-vis the previous three vintages, and the bottom line is that we sold much more 2008 vintage Bordeaux in 45 days than we have of 2007 over the past year.

As of this writing, on May 30th, I have not tasted any 2008 Bordeaux, but it seems that I kind of know what they taste like based on the last 10 years of winemaking at the various properties. Below are some of my recommendations on what I think you'll want to buy. There are quite a few Bordeaux properties that are improving every year, so their 2008 should be great. I'll let you know next month if I was right or wrong. Until then, I'm noting Robert Parker's scores and tasting notes with these recommendations.

## Clyde's Pre-Tasting Bordeaux Picks:

**d'Aiguilhe, Côtes de Castillon (\$20.99)** Can't be beat for affordable Bordeaux and Stephan Neippert is a great winemaker. 90-92 points Robert Parker.

**Cantemerle, Médoc (\$24.99)** Phillip Dambrine has really turned things around here. 89-91 points Robert Parker.

**Malescot-St-Exupéry, Margaux (\$37.99)** Great terroir and Jean-Luc Zuger makes fantastic, exceptionally well-priced wines. The 2005 is more than \$125 and bottle. 91-93 points Robert Parker: "One of the most supple and silky-textured offerings from Margaux."

**Pavie Macquin, St-Emilion (\$47.99)** This property has been on a roll since 1999. They make very rich, almost international style wines, but they're always balanced and structured for the long haul. One of my favorite Right Bankers. 93-95 points Robert Parker.

**Smith-Haut-Lafitte, Pessac (\$47.99)** Florence and Daniel Cathiard have turned this under-achieving property into an overachiever in the last 15 years. And they have kept the price reasonable for 2008. 93-95 points Robert Parker.

**Lynch-Bages, Pauillac (Inquire)** Always a solid wine and the 2008 is half the price of their 2005. 91-93+ points Robert Parker: "This strong effort from Lynch-Bages may turn out to be the finest wine produced here since the 2000."

**Lascombes, Margaux (\$49.99)** The property has made a huge transformation. Now the wines

are very international in style and they have great structure and sweetness. And we can once again buy direct from negociants—which keeps the price down! 91-94 points Robert Parker.

**Pontet-Canet, Pauillac (\$84.99)** No château has changed so much for the better over the last 15 years than Pontet-Canet. It is next to Mouton-Rothschild and now gives the fabled first growth a run for its money. 96-98+ points Robert Parker.

**Ducru-Beaucaillou, St-Julien (Inquire)** Bruno Borie has brought this great property to a first growth level in quality. Stunning wines with everything you need for a classic Bordeaux. 96-98 points Robert Parker.

Clyde Beffa Jr

## A RIVER OF WINE: THE DUERO

The Duero River is one of the two great wine rivers in Spain. From Cigales in the east to Port, where the name changes to Douro, this region is dotted with great wine appellations. The king of red wines comes from the Ribera del Duero. Here are a few examples of the best from the area:

**2007 Arzuaga "La Planta" Ribera del Duero (\$14.99)** With neighbors like Vega Sicilia and Finca Villacreces, the folks at Arzuaga are in the Duero equivalent of Boardwalk/Park Place. The La Planta is their entry level offering. Made from 100% Tempranillo and aged for six months in a mix of French and American oak, this red is bright and full of ripe berry/black cherry fruit. Vanillin oak, acidity and ripe tannins provide great support for the fruit. Enjoy this red with anything off the grill—maybe some Merguez lamb sausages?

**2005 Fescenino Roble Ribera del Duero, Spain (\$17.99)** 2005 was a big, warm vintage in the Ribera del Duero and this Fescenino shows all the depth and power the warm Spanish sun gives to these vineyards. The fresh black cherry and currant fruit is complemented by the oak and ripe tannins. The plush, round palate makes this succulent red approachable now, but the length and depth of the finish give it plenty of staying power in your cellar.

*"The folks at Arzuaga are in the Duero equivalent of Boardwalk/Park Place..."*

**2004 Valduero Reserva Ribera del Duero, Spain (\$35.99); 1991 Valduero "12 Años" Gran Reserva Ribera del Duero, Spain (Was \$109.99; Now \$89.99)** Established in 1984, the Garcia Viadero family, who own Valduero, have committed themselves to producing high quality wines from the Ribera featuring the native varietal, Tempranillo. Through rigorous selection, they have purchased 250 hectares of old vines ranging from 60 to 80 years of age. The bodega, built in 1999, is a high tech marvel that incorporates the best of modern winemaking while preserving the natural setting. Their 2004 Reserva is a big, powerful red. From the ripe fruit, focused acidity and ripe tannins, this wine will age in the cellar for another 7-15 years. The 1991 is a true beauty. Vanillin oak and the classic aromas of black licorice complement the supple fruit flavors. Enjoy this wine now with grilled lamb!



Buen Provecho!

Anne Pickett

# JIMMY C'S View Down Under

## 2007 Thorn-Clarke Terra Barossa "Single Vineyard" Chardonnay Eden Valley South Australia (\$12.99)

We've been carrying the wines from Thorn-Clarke since 2002, and they have consistently produced a portfolio that has over-delivered for the price. The 2007 vintage provided a mild and long ripening season that gave the white wines a vibrant, fruit-driven flavor profile, coupled with great acidity. The fruit for this wine was sourced from the Mount Crawford vineyard. After a cool ferment, the wine was racked and filtered with a small amount of French oak used to add a spice note. The bouquet is lifted with aromas of peach, nectarine, white flowers, a hint of butterscotch and notes of cinnamon and clove. On the palate, there are rich, bright flavors with a creamy texture that is supported by juicy, lively acidity that leads to a long, refreshing finish.

## 2005 Katnook Estate "Founder's Block" Cabernet Sauvignon Coonawarra South Australia (\$13.99)

Look out folks, the "Kat's" back and it's out of the bag! We sold a boat load of this wine before, and have been able to secure another drop, but it won't last forever. Coonawarra is considered one of the best sites for Cabernet. So, to get a wine of this quality and varietal character at this price is something you want to take advantage of. The 2005 vintage in Coonawarra offered an ideal growing season with good ripeness. The wine spent 12 months in mainly American oak and a proportion in small

French barriques. The bouquet has lifted notes of black currant and dark plum with a hint of toffee and vanilla. On the palate, the wine is medium-bodied with good ripeness, a hint of mint and supple, fine-grained tannins. Easy to drink now, the wine will hold easily for another 3-5 years.

## 2008 d'Arenberg "Stump Jump" Verdelho McLaren Vale South Australia (\$9.99);

2008 Ken Forrester "Petit" Chenin Blanc Stellenbosch South Africa (\$8.99) Looking to try something different for a summertime refresher? Well, look no further. Both of these wines represent incredible values in the price/quality category. The Verdelho is a newcomer for d'Arenberg that's meant for near-term drinking. The wine bursts with notes of tropical fruit, pear and lemon in the nose, with hints of melon and minerals on the palate. While tank-fermented, 50% of the wine spends six months in neutral oak to give it some mid-palate weight. There is very good snappy acidity that leads to a long finish. Ken Forrester specializes in Chenin Blanc, which is the most widely planted white grape in South Africa, and his "Petit" level really overdelivers for the money. The bouquet offers aromas of honey, green melon and lime. These flavors follow on the palate with a hint of stone fruit, minerals and bright zesty acidity. Both are refreshing alternatives to your white wine selections this summer while remaining kind to the pocketbook. Enjoy!



Jimmy C

## Southern Hemisphere

## RIESLING UNLEASHED

Australian Riesling, perhaps because of its shorter growing season, is quite a wine apart from many of its renowned cooler-climate, long-lived German and Austrian cousins, possessing more direct, vibrant flavors when young that effortlessly appeal to early drinking. Not to say that many Australian Rieslings do not age very well, as evident in the limestone-laden soils of the Clare Valley or the cool Frankland and Margaret River regions of Western Australia. Soil structure and microclimate seem to permeate and play an integral role in determining the lifespan success of great Riesling more than any other white grape variety.

Kevin Mitchell, the brilliant founder and senior winemaker at Kilikanoon, creates a fine example in the **2008 Kilikanoon Mort's Block Riesling (\$17.99)**, harvested from venerable 40-year-old vines in the Watervale sub-region of Clare Valley. Because it lies on the aforementioned limestone, many consider this the finest growing region for Riesling in all of Australia. Recently awarded 2.5 stars by the *San Francisco Chronicle*, the fruit was membrane pressed with only free-run juice in the final blend, followed by cool fermentation for up to three weeks. Lively, crisp citrus aromas direct you to a palate of ripe lemons and limes and flowers and sunshine. (I know, you can't taste sunshine, but you know where I'm coming from.) Finishes clean and pure and tart. Maybe now is the perfect time for that lightly-sautéed, hazelnut-crusted halibut?

On the flung-far coast of Western Australia, Leeuwin Estate is internationally famous for its Margaret River winery, wherein it crafts some of the finest premium wines in the country. Founded upon an old cattle farm in 1974 by Denis and Tricia Horgan, following a most auspicious visit by Robert Mondavi in search of the perfect site for a "new start-up," Leeuwin Estate is wholly emblematic of all that can be achieved when the right location, superb fruit and absolute winemaking skills merge. To give you an idea of this pristine place, the low-yielding vineyards are surrounded by giant sunflowers to distract the avid green parrots that would normally flock to the vines in search of a luscious snack. Minimalist intervention, quality over quantity and excellence from vine to wine are the mantras.

The **2006 Leeuwin Art Series Riesling (\$19.99)**, with its supinely happy frog on the label by Australian artist John Olsen, virtually leaps from the glass with such vibrancy and zip and precision that the very first sip can be totally disarming—how did they get so much wine in one damn bottle? Aromatic flourishes of fruit and flower and river stone wash upon the palate as concentric waves of flavor—tart apples, limes, pears, mandarins—all held in precise place by that wonderful acidity. A perfect food pairing would be mango chicken or Burmese spicy smoked pork with vegetables!

John Majeski

## TEMPRANILLO THREE WAYS

**Quick wine trivia: Which Spanish grape is a descendant of Pinot Noir, planted throughout most of the country and tastes completely different depending on where it's grown? If you answered Tempranillo—congratulations!**



Okay, goofy trivia aside, there are few red wine grapes in the world that are as versatile at the table, as easy to identify in the glass and as capable of reflecting their terroir, as Spain's Tempranillo grape. This month, Anne Pickett is writing up three Ribera del Duero, the region in Spain's Meseta Central, which tends to show the dark-fruited, muscular side of Tempranillo.

I'm focusing on Rioja, where Tempranillo comprises the majority of a blend, or, as with the Beronia described below, it is the sole varietal of the wine. There's something so immediately appealing, familiar and welcoming about wines from Rioja. Here are three different expressions, from the easy-going and juicy to the more mineral and high acid, to a beautifully mature, smaller production 2000 vintage Crianza from one of the best boutique wineries around.

**2006 Beronia Tempranillo (\$12.99)** We recently featured this in an email, but just in case you missed it, or prefer to read about wines the old-fashioned way, here you go. Beronia was originally founded by four friends from Madrid, city dwellers who enjoyed the occasional hunting trip in the country during which they consumed their fair share of wine. They decided they ought

to make their own Rioja, and this is the result. An ideal mid-weight wine to enjoy with all your favorite grilled summer foods. Juicy black cherry flavors dominate, offset by some allspice and vanilla notes from the use of American oak.

**2005 Viña Real Rioja Crianza (\$17.99)** Viña Real's production could not take place in a more modern facility; it's a huge, impressive, barrel-shaped, gravity flow winery. That having been said, the wine produced is actually quite traditional—Burgundian in style (this is why their parent company, Cune, bottles the wine in Burgundy bottles)—and delicious to drink. Red currants, cherries and underbrush on the nose lead to a fresh palate, with terrific cut and purity of fruit. Some mineral on the mid-palate keeps things interesting. For classic Rioja Crianza, this is really tough to beat.

**2000 Peciña Rioja Crianza (\$19.99)** Good Crianza ages well, as this terrific example from the cooler climate Rioja Alta sub-zone perfectly demonstrates. Winemaker Pablo Peciña used to make wine at the venerable La Rioja Alta, so it's no wonder his estate bottled wines are as good as they are. He practices organic viticulture and uses native yeasts, giving the wine a real sense of transparency on the palate. In the mouth, the wine is warm, earthy and red fruited, with a touch of added savor from the extra time in bottle. Serve this with your meal, and be sure to save some for the cheese plate afterwards.

Joe Manekin

## Portugal

### V IS FOR VINHO VERDE

The piercing solarity of a brazen, energetically hot summer day in mid-July can have a numbing, flattening effect on both body and brain, and I often find myself floundering like a dehydrated flatfish on the browning lawn in someone's backyard while chatty guests queue up for barbecued wildebeest, naked portobellos or splayed zukes. Fortunately for me, I'm not a fish, and can get up, stretch my weary fins, walk over to the outdoor spread and take great comfort in a cooling, crisp shrimp ceviche coupled with a glass of chilled wine, preferably a luminous, thirst-cutting, petulant Vinho Verde from Portugal. Nobody on this ever-thirsty planet does mind-and-body-quenching white wine like the Portuguese.

Minho, the quite damp northernmost province of Portugal, produces a prodigious amount of Vinho Verde, which accounts for fully one-sixth of the country's entire wine production. In this fertile, wettish climate the various vines often grow on pergolas with unabated vigor, producing high yields of piercingly tart grapes, bursting with malic acid, but fortunately low in alcohol content. Although Vinho Verde is usually a blend of several traditional Portuguese varieties—Loureiro, Trajadura, Aveso, Azal, and Arinto—the finest versions are made strictly from Alvarinho, the thick-skinned aromatic grape better known as Albariño in the Rias Baixas region of Spain.

We're lucky to carry one of these high-class VVs, just in time for your own backyard fandangos. The **2008 Adega Cooperativa Regional de Monção "Muralhas de Monção" Vinho Verde (\$15.99)** hails from a subregion famous for producing perhaps the finest Alvarinhos in Portugal (and one sure to give Spain a run for their Euros!). Made of 70% Alvarinho with the balance Trajadura (for extra body and citrus alertness), the Muralhas is a dry, more sophisticated version, with light strokes of apricot and peach on the palate and a pleasant bite on the finish. Not your typical VV, but one well worth the effort.

And while I'm in Portugal, figuratively, I have to remind myself and everyone within eyeshot to buy a bottle of **2008 Quinta de Cabriz Branco Dão, Portugal (\$11.99)**. (Read the profile of this producer on page 9.) At only \$11.99, this appealingly lithe and seductive white wine will surprise you with its fruit, a blend of Portuguese grapes including the full-bodied Encruzado, Bical and Cerceal for good acidity levels, and Malvasia Fina, also known as Boal. Fermentation in both inox and French barrels with gentle lees stirring creates a tantalizing wine for everyday drinking with your favorite summer salads or lighter chicken dishes.

John Majeski

# GETTING TO KNOW: PAUL OLD

## Describe your winemaking philosophy.

To see oneself as a caretaker, allowing as many intelligent conversations as possible to take place between micro-organisms in the vineyard and in the cellar. It's this life force that gives a vineyard and its wine a sense of time and place. Vitality and complexity in the wine naturally follows. The ability to capture a time and a communication between man and nature in a bottle for people to enjoy gives great pleasure.

## What wines or winemakers helped influence your philosophy?

Richard Mc Intye of Moorooduc Estate passed on valuable information about wild ferments; Nicolas Joly and Marcel Deiss inspired me to focus on the multiplicity of life in the soil to generate complexity and vitality in the bottle; Laurent Baraou of Clos Des Camuzeilles explained the importance of being pro-active in the vineyard and a procrastinator in the cellar. [And] Magali and Dominique Terrier of Domaine Des Deux Anes introduced me to Mourvèdre in the Corbieres.

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

For me winemaking starts at bud burst and continues 'til the wine is in the bottle. At Les Clos Perdus we have vines on three very different terroirs. Over our seven years each vineyard seems to have developed a unique voice. Like children, you love them all the same but differently.

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

## influenced your wines?

I'm no longer seduced by big flavors. I like a wine to gently introduce itself and keep your attention while it takes you on a journey that lasts the duration of the bottle. I believe these wines are achieved by allowing terroir to do the talking.

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

Our wines have good acids, a high level of minerality and are complex. Because of these factors they suit a broad range of foods. However, the reds sit really well next to game such as pheasant and wild boar or tomato-based sauces such as ratatouille. The whites are great next to rich risottos (wild mushroom and/or duck) and fish.

## What changes are planned for coming vintages? Any new (top secret) varietals, blends or propriety wines on the horizon?

We have half a hectare of 110-year-old Terret Gris vines that sits just above a coastal lagoon. They [the grapes] give wonderfully unique whites, but we are also experimenting with a small quantity blended into our Mire Le Mer red.

## Is there a style of wine that you think appeals to critics that might not represent your favorite style?

Yes, some wines jump out when placed in a group of wines, but when you get them home and are able to pay them more attention, you find they lack complexity and soul.

*Read more on [Blog.KLWines.com](#)*

Name: Paul Old

Winery: Les Clos Perdus

Number of years in business: The year 2009 will be our 7th vintage at Les Clos Perdus. Before this I did a few vintages in France and Australia.



Hugo Stewart (left) and Paul Old (right), co-owners of Le Clos Perdus, in the vineyards.

## Loire Valley/Germany/Alsace

# Different is Good

I would have to say that I have one of the coolest jobs in the company. The regions I work with are vast, diverse and continually offer up exciting wines, typical and not. This month I'm embracing the atypical. I'm sure you are familiar with the varietals, but not necessarily with how they are treated or where they're from. Nothing is too esoteric—these are just really well made, fun wines that will liven up your everyday drinking with a little something different.

**2007 La Garrelière, "Cuvée Cendrillon" Touraine Blanc (\$19.99)** The Cendrillon cuvée is comprised of Sauvignon Blanc from tank and a dollop of Chardonnay from barrel. Rich and textured with lemon, grapefruit and subtle herbal notes followed by a round, clean and bright finish.

**2008 Pascal Bellier Cheverny Blanc (\$11.99)** This bright and bold blend of 80% Sauvignon Blanc and 20% Chardonnay has something for everyone. The SB brings powerful citrus aromatics and the Chardonnay adds roundness and body. Excellent with seafood, fish and charcuterie.

**2007 Coul du Theil Chinon Blanc "Les Chanteaux" (\$23.99)** This is not a typo. Instead it is a true rarity: a white Chinon from one of the undeniable masters of the Chinon appellation, Maison Coul du Theil. As you may have guessed, it is 100% Chenin Blanc, and as part of the minuscule Chinon Blanc AOC, it represents only 2% of the production for this region. It is a crys-

talline pure white, intense, very fresh and extremely aromatic, with floral notes, papaya, grass and soft minerals on the nose. The palate is fruity, delicate, soft and fresh and bright in the extreme. No wood, but this wine does see extended lees contact to further its complexity and power.

**2007 Schloss Saarstein Pinot Blanc (\$18.99)** The typical character of Schloss Saarstein's wines is elegant steeliness balanced with crisp fruit. Production is concentrated on the one vineyard surrounding the Schloss with great emphasis on strict selection when hand-picking. The wines are then carefully treated in wooden 1,000-liter barrels to help maintain each wine's character. This estate might be best known for its stupendous Rieslings (this is Germany after all), but this Pinot Blanc deserves center stage. Very fresh, with stone fruit, minerality and layers of acidity and texture, this is fantastic with lighter foods or just on its own.

**2007 Allmant Laugner Pinot Noir (\$15.99)** The Allmant Laugner Alsace vineyards lie at the foot of Haut Koenigsbourg on the wine route in the heart of Alsace. The vineyard's parcels' diverse soils showcase the relationship between the land and the grape. This Pinot Noir offers pure, forward red berries on the nose, mostly raspberries and cherries, and soft and supple tannins, which provide a medium-bodied structure to hold all the flavors in. Excellent with grilled salmon or tuna.

Eric Story

## A VINOUS MEMORY LANE



**Greetings to you from the heart of the summer.** Here at K&L we are blessed with close proximity to the myriad wonders of the Golden State—the ruggedly handsome Lake Tahoe forest, the dizzying and meditative beauty of Yosemite National Park and the sun-drenched coastline of Santa Barbara, to name just a few. In these parts, we have the luxury and the privilege of crossing the majestic Golden Gate to begin any number of adventures. But there is one pastime that San Franciscans enjoy much, much more: watching the tourists in their short pants and t-shirts shiver in the damp, foggy soup that graces the city this time of year. Yes, sales of “I heart Fisherman’s Wharf” sweatshirts skyrocket in the summertime. Anyone for a cold glass of Sauvignon Blanc?

My colleague John Lewis and I are pretty busy these days. John just landed a whopper of a collection, a veritable mountain of wine. It's funny (or maybe not) that so many wines remind me of how long I have been with K&L. The years pass as vintages here, and each bottle becomes a window to a memory. This latest collection has magnums of 1994 Kenwood Artist Series Cabernet, which reminded me of the 1975 Kenwood label fiasco. The '75 had a painted image of a naked woman reclining on a hillside. The authorities refused to let Kenwood use such an “obscene and indecent” picture to adorn the 1975 release, so Kenwood submitted the same picture with a skeleton instead of the woman! Well, this label was refused as well, for what reason I do not

know. Kenwood—now twice bitten and very shy—submitted their third version, the hillside itself. No lady, no skeleton, no problem. (Epilogue: to celebrate 30 years of Artist Series wines, Kenwood released the 1994 Artist Series with label art that gets instant approval. The piece? The original “naked lady.”)

Then I come across the '94 Quilceda Creek Cab, reminding me of the great '87 Q Creek given to me by Glenn Magelssen, a Washington wine enthusiast. Then 2000 Lafite, reminding me of the '75 Lafite, the first “First Growth” I ever owned. I bought it for a whopping 25 bucks. And the '80 Montelena Cab, from back when Montelena made us buy the Riesling to get the Cab and the Chard. Fun, and funny, how these wines weave a patchwork quilt of memories.

New old stuff, weird, wonderful: **1997**

**Labegorce**—worth it for the name alone (**1.5L \$69.99**). For mature Bordeaux, this ain’t “inexpensive” it’s cheap. And it is good.

From the archives: '67 Figeac, a soft and drinkable offering back then, and I just had a phenomenal bottle. It was ripe and warm and gained weight with air. '80 Smith Madrone Cabernet: Elegant and herbal, a delight at 29-years-old. '87 Caymus Special Selection Cabernet—this wine is better after being driven to Santa Cruz and back and opened for 24 hours. Elegance and breed, mature and correct. Lovely.

Joe Z

## Jim's Gems

### JIM'S JULY GEMS

I have nothing serious to report about the development of this pending harvest, other than to tell you that this has been a colder than normal spring and the weather people are forecasting rain for the first week of June. And, yes, the development of the vines for this harvest is well behind... but more about that later.

Our only house white for July, according to the girls, Eby and the Beamer, is Austria's **2008 Ebner Ebenauer Grüner Veltliner (1L \$10.99)**. As many of you know, Grüner is one of our favorite whites, and when they are produced right, they are clean, crisp, mineral-driven and have tons of unctuous flavors. The Ebenauer hits the nail squarely on the head and then some. This is the perfect wine for Asian, curry-driven courses. 12.5% ABV. (\*\*\*\*\*)

Have you visited the rosé sections in each of our stores? The *Los Angeles Times* got so excited about them last month that they featured them in their wine section. For those of you who still have your nose up your %#\*, wake up and smell the rosés. They are good, and are a great alternative to the crisper style white wines for shellfish dishes (the Europeans have known this for decades). One of our favorites is the **2008 Le Rosé De Château Pavie Macquin Bordeaux Rosé (\$9.99)**, not just because it is Bordeaux, but because it shows tons of fruit without being overdone. Produced mostly from Merlot, the nose and flavors will remind you of strolling through a field of strawberries. It is dry, mouthwatering and a pure joy to drink. Anderson, Eby and the Beamer have all told me that this will be our house rosé for the month. 13% ABV. (\*\*\*\*\*)

Mulan has brought in two mind-boggling **2007 Côtes du Rhône**: the **Domaine Des Escaravailles “Les Sablières” (\$12.99)** 14% ABV and **Domaine Roger Perrin (Beaucastel) (\$14.99)** 14.5% ABV, and a southern regional wine: The **2007 Domaine Gardies, Côtes du Roussillon, “Mas Las Cabels” (\$13.99)** 13.5% ABV. All three are intensely rich and viscous, loaded with spice and plum and blueberry fruit, with lovely minerality that are, simply, great examples of this phenomenal harvest. Anderson has informed me that all the accolades being heaped on the wines from this vintage are for real, and all three of these Gems will be our house reds until they are gone, which will be soon. (\*\*\*\*\* for all three)

Clyde keeps discovering high quality, small estate Bordeaux productions at very reasonable prices to import and offer us at ultra-low prices from the 2006 vintage. That's how we got our hands on the **2006 Château Picard, Saint-Estèphe, Cru Bourgeois (\$16.99)**. Cabernet-driven (85%), with the balance Merlot, the nose has a blackberry to blueberry profile with cedar undertones that carry across its wonderfully lush, silky, deep flavors and long, warm finish. This lead Anderson to ask me, “Why is this only a Cru Bourgeois?” It drinks incredibly well, but will cellar another 3 to 6 years with no problems. In spite of that, it will also be one of our house reds for the month, along with the lovely three '07 Rhône/Provençal wines above, according to Anderson. (\*\*\*\*\*)

If you have any questions about any of these wines, you can question us at [jimbarr@klwines.com](mailto:jimbarr@klwines.com).

Jim, Anderson, Eby, and the The Beamer

## CHIP'S QUIPS Bio-Style

**It's great to be writing Chip's Quips again.** I love turning people on to little finds they might pass up as they browse the wine shop shelves. With summer coming there's a whole different priority in terms of what one drinks. I've combined some really fresh, crisp whites with some bigger, darker reds for those savory grilled meats. I hope you enjoy the selections, wherever your palate leads you.

**2008 Famega Vinho Verde, Portugal (\$7.99)** This is one of the best Vinho Verdes I've ever had, and at \$7.99 it becomes a classic by-the-pool sipper. It's extremely fresh with a slight fizz to it like most Vinho Verdes. There's a hint of lime on the palate and fragrance of summer flowers on the nose.

**2008 Pere Guardiola Cellar "Floresta" Rosado, Ampurdan, Spain (\$10.99)** Grown on the granite cliffs of Ampurdan, which is a small DO inside of Catalan, this wine is very concentrated for a rosé. A blend of 50% Garnacha, 40% Merlot and 10% Mazuela, fresh strawberries abound from the glass. There's a great minerality to the wine as well. This beautiful little rosé resembles a Tavel rosé, only it's half the price. Sign me up; I want in on this one.

**2001 Viña Herminia, Reserva, Rioja, Spain (\$19.99)** This wine has a full pedigree behind it, and it has been given the full treatment by the owners of this wonderful new Spanish winery. It's 85% Tempranillo and 15% Garnacha (Grenache), aged in French and American oak for 18 months, and only the highest selection of grapes makes it into the Reserva. A 90-pointer in both Tanzer and Parker, the wine is voluptuous, with high-toned Bing cherries, leather, wood smoke, earth, cassis and minerals. The finish is long, multi-layered and seamless. The balance on this wine is just about perfect. You can drink this now and be rewarded with great pleasure or hang on to it for a little while and it will gain even more complexity.

**2004 Viña Heminia Crianza, Rioja, Spain (\$14.99)** This is the Crianza version from Viña Herminia. Crianza means it only spends one year in oak, tops. Therefore the fruit is more pronounced than on the Reserva. It's got great red currant fruit, cranberry and cherries. It's all Tempranillo, which expresses itself elegantly on the palate. Serve this baby with anything grilled and you will be very happy.

Chip Hammack

"With summer coming there's a whole different priority in terms of what one drinks. I've combined some really fresh, crisp whites with some bigger, darker reds for those savory grilled meats."

## UNDER THE RADAR Spanish Styles

**When I first started taking wine seriously, which, to me, meant buying it from a wine shop instead of Trader Joe's or Safeway, I always found the most value in the selections from Spain.** There was always a juicy Garnacha or a lighter-styled Tempranillo around the \$10 mark that was light years beyond anything else I could afford at that point. Being a graduate student didn't lend itself to fancy drinking, but I always like having my cake and eating it too. Spanish wine allowed me that luxury. I could walk down the street to my local retailer, grab a great bottle for nine bucks, get some bread and cheese, and have an enchanting evening with my girlfriend on the cheap.

The great part about Riojas, Priorats and Ribera Del Dueros is that you don't have to be rich to splurge every now and then on a nicer bottle. There were times when I felt like really letting loose and I would spend a whopping \$20 on—get this—a single bottle! I remember tracking down the 2002 Muga Rioja and just savoring every single drop that was left in my glass because it was layered with ripe red berries, rich oak and smooth tannins that coated the roof of my mouth and stayed there for a half hour. Those were heady times. Luckily, I get to stroll down memory lane every now and then and get nostalgic with a few new Spanish arrivals. This month we have a great bargain bottle and a mind-blowing mid-range selection that should make every wine drinker excited. Both bottles showcase the traditional and unadulterated winemaking and that always draws me back to Spain.

**2007 Casa Castillo Monastrell Jumilla (\$8.99)** Monastrell—or, as most people know it, Mourvèdre—is used as a blending grape in most regions, but Jumilla is one of a handful that let the varietal speak for itself. This bottling from Casa Castillo is dark and enticing, with black fruits and richer undertones immediately present on the entry. The wine finishes with subtle hints of oak and the classic dustiness that many Spanish wines exhibit. I love this wine for many reasons, but mainly because it's delicious and it's cheap. Add the fact that it drinks well without food means it's a bottle that everyone can enjoy on the couch or at the table.

**1999 Luna Beberide Tinto, Vdt Castilla y Leon (\$19.99)** When we first tasted this wine, I could have sworn it was mature Bordeaux. I wasn't too far off because the Luna Beberide is a blend of 40% Cabernet, 30% Merlot and 30% Mencia, but the wine is obviously not from France. The flavor profile is savory, with herbal notes, dusty tannins and a lingering minerality that reminds me a little of Léoville-Barton or other St-Julien wines. This wine would have been a screaming deal in 2000 when you would have to put it away in your cellar. It's been aged for you now, and it's still only 20 bucks.

David Driscoll

"The great part about Riojas, Priorats and Ribera Del Dueros is that you don't have to be rich to splurge every now and then on a nicer bottle."



**"If you liked the Sesta di Sopra Rosso before, this Rosso will just knock you over."**

## SUL TAPPETO ROSSO

New containers are always fun. All of the work we put in during the winter—tasting, selecting, adding new wineries to our Direct Import portfolio and, finally, ordering up the BIG 40-foot shipping container (by the way, all of our containers are refrigerated)—all comes to fruition. This year, after a year and a half of pondering Puglia, we decided to add a producer who I first visited in May of 2007. Gianfelice D'Alfonso del Sordo's name alone was daunting enough for me to worry about the limited number of descriptor characters available to me, yet it was Gianfelice's Posta Argnano line that, considering today's troubled economic market, looked like a great bet. Gianfelice's winery is located in the far northern portion of Puglia (the heel of Italy's boot), near the town of Foggia—cooler, hillier and, I felt, a step up in quality compared to the wines of some other Puglian growing zones. I found that even Gianfelice's less expensive wines were just so real, with no pretensions, just the fruit bursting forth from the glass, and his top wines were stunning. The **2007 Posta Argnano San Severo Bianco\*** (\$9.99) is a blend of Bombino Bianco, Trebbiano and Verdeca that is full-bodied, fresh, juicy, bright and the perfect accompaniment to grilled fish, pasta primavera or poolside sipping. I'm salivating just writing this. I know you'll love it too. The **2007 Posta Argnano San Severo Rosso\*** (\$9.99) is 80% Montepulciano and 20% Sangiovese that is, in a word, luscious. Such balance and vibrancy. Its serious fruit lets you know this isn't merely a glob of red wine, this is exciting, animated and very friendly to drink. Just wonderful. I think spaghetti Bolognese, grilled meats or lasagna would be ideal for this wine. The **2006 D'Alfonso del Sordo Contrada del Santo Rosso IGT\*** (\$19.99) is a 50/50 blend of Uva di Troia, an indigenous red variety that is highly aromatic and usually has substantial tannins, and Merlot. I balked at even tasting this wine originally (I must have seen *Sideways* too many times), but the blend really works. The powerful tannins of the Uva di Troia are masked by the fleshiness of the Merlot, but none of the dazzling aromatics are lost; it's supple in the mouth, with exciting flavors, and at a really exciting price. Try it with richer more complex dishes and grilled meats.

I'm always stunned to look at our list of Direct Imports and find the name Vecchie Terre di Montefili. This winery has been one of my favorite Chianti producers from the first sip I took years ago, and the fact that we can bring it to you at an exceedingly good price excites me. This is the last bit of the **2005 Vecchie Terre di Montefili Chianti Classico\*** (\$21.99); we will be switching vintages soon. This wine is so good that you are going to have to battle our staff for a bottle. This is magnificent wine; if you haven't tasted it you need to.

The **2008 Rocca di Montegrossi Rosato\*** (\$14.99) is great. Last year's rosé (the first year of production of this wine) stunned our staff with its exceptional quality, and the 2008 at least equals it. The wine is 100% Sangiovese and is produced using the *saignée* (*salasso*, in Italian) method, where the juice is bled off of the grape must to ferment on its own. This Rosato comes from Rocca di Montegrossi's famed single vineyard "San Marcellino" (patron Saint to ward off hail) and is bursting with strawberry aromatics; it's full-flavored and delicious and, oh yes, it's dry.

Last and, without a doubt, not least, the **2007 Sesta di Sopra Rosso di Montalcino\*** (\$22.99) has arrived. Back up the truck. This year Ettore Spina, Sesta di Sopra's owner/winemaker studied up a little bit, asked some questions and decided to change the winemaking on his Rosso di Montalcino. He added a brief stay on the gross lees with some lees stirring and the briefest of passages in barrique and Holy Wow! If you liked the Sesta di Sopra Rosso before, this Rosso will just knock you over. So complex, so much spice, earth and oodles of the gorgeous 2007 fruit; we were just blown away. My son Connor accompanied Guido Parres and I on our trip to Montalcino in February (he drove) and, after tasting at our first two stops—Tenuta di Sesta and Sesta di Sopra—he said to me, "Hey Dad, I thought you said we had to taste some bad wines with the good. When is that going to happen?"

Greg St. Clair

## LUGLIO'S SELEZIONE

**2008 Blason Isonzo Bianco\* (3L Bag-in-a-Box \$19.99)** Cannot Ship. Three liters equals four bottles. That means you get four bottles of Pinot Bianco for the price of one with this I-can't-believe-it's-boxed-wine find. (Blason cannot label the wine as Pinot Bianco because the DOC laws do not recognize wine in a box, as of yet.) I think there is no tastier, more versatile white wine in our store right now that beats this Pinot Bianco for value and pure drinkability, combining the body and weight of Chardonnay (to which it is distantly related) and the minerality and freshness of Pinot Grigio; the perfect cocktail white. We sold out quickly with the last shipment. Buy a couple of boxes of this easy-to-store wine for the warm days of summer. I am making plenty of room for this in my refrigerator.

**2007 Ruggeri Corsini Barbera d'Alba\* (\$14.99)** We have had this wine in for a month now, but I've put off writing it up. It was very tight when it first arrived, and is now just coming into its own. Ripe black cherries, plum, red raspberries, cassis and a little spiciness mingle on the palate of this well-integrated and full-bodied wine. A wonderful cocktail wine, this will work great for all your barbecues.

**2006 Ruggeri Corsini Barbera d'Alba "Armujan"\*\* (\$22.99)** Two glasses from *Gambero Rosso* and, like the 2004, I gave this wine one of my highest ratings: \*\*\*Three stars! This wine will win you over with its richness and complexity. Ripe black cherry, cassis, spices and vanilla hit your palate at first. On the very long finish, you will find red raspberries, cocoa powder and soft tannins. Start digging out your '04s and replacing them with the '06s, or give the Armujan an hour (better two) decanting and serve with pork ribs.

**2006 Ruggeri Corsini Nebbiolo d'Alba\* (\$17.99)** This also received two glasses from *Gambero Rosso*. From the great 2006 vintage, this wine brings aromas of dried cherries and roses to the party. On the palate, you will find raspberries, tar, tobacco, truffle and a little Montforte d'Alba dust with a good tannin structure. I love the elegance of this wine and, with all of its varietal purity here, I would call this baby-Barolo. I still want to decant for a couple hours and think it would show best with mushroom risotto or a tri-tip.

Saluté

*Mike Parres*

"I think there is no tastier, more versatile white wine in our store now that beats this Pinot Bianco for value and pure drinkability,"

## SUMMERTIME FUN

**Cold and frothy fun is what I'm looking forward to all summer long.** While I'm sure I'll drink a lot of beer (see Bryan Brick's article on page 6), I know that I'll be reaching for Lambrusco and Prosecco just as much now that the Ca Berti Lambruscos and Silvano Follador Proseccos are back! For those of you who do not know, and those who need to be reminded, the **Silvano Follador Prosecco Valdobbiadene Brut\*** (\$16.99) is one of the best, if not *the* best, Prosecco that we carry! They are a very small producer making wine from their own estate fruit, which they grow organically. Super fine and elegant, something that you cannot always say about Prosecco, it is very aromatic with apples, pears, a soft floral touch and a hint of mineral. This wine has great length and a terrific finish. It is not just great Prosecco, it's great wine. The only problem is that we don't get enough, so buy a six-pack or more when you see it!

The two Ca Berti wines just in are the **Ca Berti Lambrusco Grasparossa di Castelvetro "Tipico"\*\* (\$9.99)** and the **Ca Berti Lambrusco Grasparossa di Castelvetro "Robusco"\*\* (\$11.99)**. The Tipico is the classic dry style, medium-bodied with low tannins, good acidity and lots of dark red fruits with hints of spice and floral notes. This is a great everyday red. Served with a chill, it works with all of your "it's too hot to cook tonight" foods—pizza, cured meats and cheeses and, my favorite, fried chicken! Its sibling, the Robusco has a touch of residual sugar but it is by no means sweet. The additional sugar gives this wine more body, more fruit, more umph! The darker berry tones are played up, as is the spice. Think creamy cheeses, spicy salumi, barbecue, burgers, maybe even Indian. I think I have just made some plans for the summer!

*Kirk Walker*

"Cold and frothy fun is what I'm looking forward to all summer long. While I'm sure I'll drink a lot of beer...I know that I'll be reaching for Lambrusco and Prosecco just as much..."



**“It is this wine we are pleased to be able to get. His style is straight-ahead, with no new oak influence and truly lovely minerality.”**

## CRISP AND REFRESHING

### *Domaine des Niales Mâcon-Villages*

As I write this column, I am planning my visit to Burgundy to taste the new releases. K&L has curtailed supporting most buyers' trips this year due to the economy, so it will be a busman's holiday for yours truly, trying to fit in some vacation around the edges of visits to domaines and negociants. That's an interesting phrase, "Busman's Holiday." One story has it that drivers of horse-drawn omnibuses were very attached to their team of horses, and would ride the bus on their holidays in order to keep an eye on how their relief driver was doing with "their" team. Heart-warming though this is, it hardly agrees with the treatment generally accorded cab horses. And there is no citation for "busman" in English usage at the time of horse-drawn omnibuses, although it is supposed to be of English origin. Thus, as you will see below, my favorite version of the etymology is a bit racier.

I find it much more persuasive that in the old days, London was famed as a town for pickpockets, with teams of professionals working crowded train stations and markets. Usually, they worked in pairs. One member of the team would approach the mark, and chat him up to distract him, while his partner in crime picked his purse or pocket. The one who talked and distracted was "buzzing the mark," and thus was known as the buzeman or buzzman. There is lots of evidence in English usage for this form of the word. So a Buzman's Holiday was none at all, since pickpockets are likely to work wherever they find themselves. Although it arose as a comment on the rapaciousness of thieves, it has generally evolved to indicate someone who, while on vacation, goes about more or less his ordinary working activities. Etymological asides notwithstanding, Burgundy remains one of my favorite places to visit and spend time, so even if I am working, I am happy to be there on a busman's holiday. I'll report back on the blog and in a later column, about my trip.

*This is exactly what I look for in Chardonnay from the Mâcon. It is not trying to be a pretend Chassagne-Montrachet, but is proudly shows what it really is: a crisp, refreshing, un-oaked wine, perfect for summer sipping. The thing I most respect is that this is wine that truly reflects its terroir, a sense of place.*

One of the domaines I will visit on this trip is Domaine des Niales, a small family-owned domaine growing only Mâcon-Villages. We were lucky enough to find this grower thanks to an introduction by a friend of the family who lived near our Redwood City store. I have had the pleasure of meeting with Madame Marie-Therese Rhedon-Marin and her son Lionel Marin at her lovely old stone home in the tiny hamlet of Saint-Maurice de Satonnay on several visits. Although the family has been wine-growers for generations, Lionel was the first to attend the *Lycée Viticole*, the well-respected technical college in Davaye for wine growers. He expanded the family plantings in order to make a full-time living as a wine-grower. It is always a pleasure to sit in their beautiful dining room and taste the wonderful wine that Lionel grows and makes.

2007 is the fourth vintage we have worked with this domaine. Lionel works the vines and harvests the grapes by hand. Most of his harvest is sold to the negociants as grapes. But he keeps the fruit from his oldest vines, from his best parcels, to vinify himself. It is this wine we are pleased to be able to get. His style is straight-ahead, with no new oak influence and truly lovely minerality. His **2007 Mâcon-Villages, Domaine des Niales\*** (\$12.99) is his only wine, but it is lovely. It is a bit more mineral-driven than his 2006, which I actually prefer. It has also seen six more months in the bottle than many others, which rounds out the character beautifully. This is exactly what I look for in Chardonnay from the Mâcon. It is not trying to be a pretend Chassagne-Montrachet, but it proudly shows what it really is: a crisp, refreshing, un-oaked wine, perfect for summer sipping. The thing I most respect is that this is wine that truly reflects its terroir and has a sense of place.

À Santé!

Keith Wollenberg

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SS4000 (1,000 cu ft)	\$3,495	\$3,050
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## VINOQUE Storage Cabinets



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

WK Models	BOTTLES	RETAIL	K&L
Vinoque 320	264	\$3,402	\$2,679
Vinoque 500	368	\$3,876	\$2,925
Vinoque 550	428	\$4,126	\$3,115
Vinoque 700	528	\$4,267	\$3,219

### QT Models

Vinoque 320	264	\$3,544	\$2,689
Vinoque 500	368	\$4,229	\$3,189
Vinoque 550	428	\$4,608	\$3,489
Vinoque 700	528	\$4,994	\$3,789

### Villa Models

Vinoque 220	224	\$1,999	\$1,699
Vinoque 330	336	\$2,299	\$1,999
Vinoque 440	448	\$2,699	\$2,299
Credenza 3-door	216	\$2,999	\$2,549
Credenza 4-door	288	\$3,299	\$2,799

Reservoir Models	BOTTLES	K&L
Standard	224	\$1,949
Window	224	\$2,299

### LOW EVERYDAY PRICES!

We will beat any written quote on custom Vinoque storage cabinets by at least \$25.

## Tritan Titanium Crystal Lead Free!

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

## July

### Featured Item: Screwpull "Roll" Lever Model LM400 (\$129.99)



The first lever action corkscrew designed specifically to work with increasingly common synthetic corks! A leather case adds to its elegance.

### WinePreserva (6-pack)

**\$4.99; 50-pack \$19.99**) The WinePreserva disks prevent oxygen contacting the wine in an open bottle by covering the surface with an inert disk

that "floats" on top. Easy to deploy, just roll the disk and insert—you can pour right from the bottle with the disk in place. The disks are totally inert and will not affect the quality or taste of the wine at all.



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

**LM-200 (\$69.99)**

The Screwpull Lever Model: Outstanding design and unparalleled performance. Its perfectly shaped Teflon coated screw can open 2,000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. Lever Models all come with a 10-year warranty.

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Secure, temperature-controlled lockers also at our RWC and SF locations. To get on the wait list or for billing, call Sharon 650-364-8544 x2739 or email onsite-lockers@klwines.com

## 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 \$2,999 plus tax and shipping. Call one of our experts for more info.

Who needs to worry about shopping over the warm summer months? Let K&L do the work for you, by joining one of our wine clubs. Just sit back and sip.

# K&L Wine Clubs: Summer Fun

**Why waste your time juggling a half-dozen different winery clubs, when K&L's wine clubs offer you five different ways to explore the diverse world of wine?**

Whether you're a newbie, a collector or just like to try new things, K&L has a wine club tailored to suit both your palate and your budget. Our knowledgeable buyers hand-select our club wines, providing you with unparalleled expertise on everything from Bordeaux to Burgundy, Champagne to the Rhône, the Loire and every style of California wine. All clubs, except Champagne, ship monthly and are subject to sales tax for California residents. To sign up, call 800-247-5987 x2766, email us at:

[theclubs@klwines.com](mailto:theclubs@klwines.com)

or, visit our award-winning website:

<http://www.klwines.com/wineofthemonth.asp>

**Best Buy Wine Club:** Whether you're looking to learn about a variety of new wines or guarantee access to a steady stream of high-quality, value-priced gems, the K&L Best Buy Wine Club is for you. Each month you'll receive two bottles for just \$19.95 + shipping. Reorders average \$9.49/bottle, but may vary depending on wines.

**Premium Wine Club:** The K&L Premium Wine Club offers exceptional red and white wines (usually one of each) prized for their varietal character and expression of terroir. The cost per month is \$29.95 + shipping. Reorders average \$13.95/bottle but may vary depending on wines.

**Signature Red Club:** For those who believe it's got to be red to be good. The Signature Red club is a love letter to big, bold red wines from all over the world, including Bordeaux, Napa and the South of France. Members receive two bottles of cellar-worthy, jealousy-inducing reds each month for just \$49.95 + shipping. Reorders are generally \$23.99/bottle, but may vary depending on wines.

**Champagne Club:** What other club offers you the opportunity to sample hard-to-find, artisanal grower-producer Champagnes as well as the world's top grand marque bottlings? This bimonthly club does both, adding a little more sparkle to the even numbered months. The Champagne Club costs \$69.95 + shipping.

**Club Italiano:** K&L's newest wine club is an Italophile's dream. From traditional Chiantis and Brunellos to lesser-known indigenous varieties, our Italian Wine Buyer, Greg St. Clair, shares his newest discoveries. Be the first among your friends to try a food-friendly aglianico or a crisp and minerally falanghina. Discover Italy's

diversity with Club Italiano. It ships monthly and costs \$39.95 + shipping.

*Alex Pross, Wine Club Director*

## JULY WINE CLUB PICKS

### signature red collection

#### 2006 Chante Cigale, Châteauneuf-du-Pape

The 2006 Châteauneuf-du-Pape has a deep ruby/purple color and classic Provençal aromatics of garrigue, ground pepper, kirsch and loamy soil notes. Medium to full-bodied, richly fruity, it has soft, silky tannins and decent acidity. This is a 2006 Châteauneuf-du-Pape to drink over the next 10-12 years.

Regular K&L Retail \$29.99      Wine Club price \$24.99

### best buy wine club

#### 2007 Domaine Comte Louis de Clermont-Tonnerre Côtes du Rhône "Tres Vieilles Vignes"

The great 2007 Southern Rhône vintage shines through here. The 2007 Comte Louis Clermont-Tonnerre shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics and excellent acidity and texture, this is a beauty to drink over the next 4-5 years. This cuvée comes from old vines that, according to the importer, are at least 60-70 years of age. It is a fantastic value from the south of France. 13.5% ABV.

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

### premium wine club

#### 2006 Pazo de Señorans Albariño, Spain

92 points *Wine & Spirits*: "Scents of apple blossoms show off the freshness of the fruit in this wine, a beauty layered in apple, Asian pear, honey and lime. It feels round and full, balanced with mouthwatering acidity, a combination that will clean up after the most saline sea creatures, particularly oysters."

Regular K&L Retail \$19.99      Wine Club Price \$13.95

### premium wine club

#### 2005 Bodegas Sierra Salinas Casa Mira

93 points Robert Parker's *Wine Advocate*: "The 2005 Mira is 65% Monastrell, 25% Cabernet Sauvignon, and 10% Garnacha Tintorera aged in 60-70% new French oak. Deep crimson-colored, the wine has an excellent bouquet of pain grille, mineral/creosote, black cherry, and blueberry. This leads to a smooth-textured, focused, elegant effort with ample spicy fruit, very good depth and breadth, and a long, pure finish. It can be enjoyed now and over the next 6-8 years."

Regular K&L Retail \$18.99      Wine Club Price: \$14.49

### italian club

#### 2005 Vecchie Terre di Montefili Chianti Classico

Fabulous! K&L's Italian Buyer Greg St. Clair says: "This has lifting Sangiovese aromatics, supple palate grace and a long and decisive finish...wow! Really, really great."

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



## **OLD MILL RUM** *The Best Rum You've Never Had*

When a representative for H. Malarkey Wall came into our store a while back and asked if he could open a bottle of rum for the staff to taste I, of course, obliged him and looked forward to the experience. I like a free tasting as much as the next guy. What I didn't know at the time was that the bottle was already on our shelf, and this was not some vendor trying to get us to carry a new product. He merely stepped over to the rum section, grabbed a bottle unfamiliar to me, gave me some cash to pay for it, and we walked back to the tasting bar.

What I sampled that evening was a labor of love distilled from sugar cane made by a small producer whose history dates back a generation. Bottled in Oregon, of all places. Wall's father, Howard, had the idea in 1936 to import rum from far off St. Croix with the intention of selling it to the loggers and fishermen of the Pacific Northwest. Seventy years later their rum, aged two to four years in charred American oak barrels (like Bourbon), is still being produced and is now being distributed outside the original four local states. Wall claims that his rum is still the smoothest, purist rum in existence and, from my tasting experience, I'm not sure if I can argue with him.

The color is lightly golden and the flavors are delicate and gentle immediately upon entry. One sip indicates its quality and that this rum should not be drowned in a bath of Coke and ice cubes. The finish is slightly sweet and lingers much like a fine single malt. I've never been a rum expert, but I know my palate, and I'm confident that people are going to like this. The **Old Mill Rum** sells for **\$19.99**, and at that price you can afford to trust me.

*David Driscoll*

## **HOUSE PARTY** *Simple Summer Cocktails*

**So, things are heating up. Summer is upon us and for me that means barbecue.** If unbearable heat is Southern California's challenge to us, then warm summer nights are the reward. There's nothing better than talking late into the night on the patio with friends and family. It's a great excuse to mix another round of drinks. These are the best conditions for experimentation; you've got a captive audience and thirsts to quench. The key to success is focus. If you are entertaining and having to cook, clean, serve, etcetera, careful planning will be needed to ensure that the cocktails you serve receive the respect they deserve. One option is to mix up a punch or other self-servable concoction. Otherwise, be sure to select a recipe that is simple enough to complete relatively quickly. Here are two very simple recipes that should encourage applause at your next cookout.

### **Mint & Cucumber Gin Cooler**

*Adapted from the Savoy Cocktail Book*

Muddle two sprigs of mint with a teaspoon of sugar and dash of water. Then add:

½ oz Lime juice  
½ oz Lemon juice  
**2 oz Hendrick's Gin (\$26.99)**  
2 thin slices of cucumber

Shake with ice thoroughly and strain into a tumbler with one large lump of ice. If lump ice is not available, this drink should be served up. Top with a splash of soda and garnish with a slice of cucumber.

### **Champagne Punch**

*From Harry Craddock's Savoy Cocktail Book*

Dissolve 1 1/2 cups of sugar in a large bowl use as little water as possible.

Add:

2 bottles dry sparkling wine like **Dibon Cava (\$8.99)** or **Antech Cremant de Limoux (\$13.99)**  
1 bottle San Pellegrino  
**6 oz Manso & Contreras Solera Gran Reserva Brandy (\$69.99)**  
**6 oz Luxardo Maraschino (\$29.99)**  
**6 oz Grand Marnier (\$32.99)**

Mix the ingredients thoroughly in a bowl. Garnish with berries in season and serve well-chilled.

"Wall claims that his rum is still the smoothest, purist rum in existence and, from my tasting experience, I'm not sure if I can argue with him."

"If you are entertaining and having to cook, clean, serve etcetera, careful planning will be needed to ensure that the cocktails you serve receive the respect they deserve."

*David Othenin-Girard*



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## *The Last Word ON BORDEAUX*

My favorite part of working for K&L is the emphasis on weekly staff tastings, which are the key to our being able to talk intelligently about the wines we carry. The last week of May was the first large tasting of Bordeaux wines that the staff in Hollywood had conducted since February. It focused on the wines from the 2006 vintage, but we snuck in some newly arrived wines from the 2005 and 2004 vintages too. Here are some of the hidden gems I discovered.

**2006 Fonreaud, Listrac-Médoc (\$14.99)** The 2005 Fonreaud was a great wine and a great value, and the 2006 follows in its footsteps. Comprised of 53% Cabernet Sauvignon, 43% Merlot and 4% Petit Verdot, this is on the elegant side for Listrac. Beautiful color with earthy aromas followed by coffee and bright berries. On the palate, astringent tannins are prominent with more plum fruit than berry and some herbal notes. The reason I like this wine is that the plum aromas continue on the finish. A great value at \$15, and the tannins will allow some time in the cellar or stand up to a nice steak.

**2005 Les Alles de Cantemerle, Haut-Médoc (375ml \$11.99; 750ml \$19.99)** I am always a fan of the elegant, fragrant wines from this Château, particularly for the price. The second label is an even better value, especially from the great 2005 vintage. Lots of blueberries and spice on the nose with a some herbal notes. The sweet mid-palate fruit is what I love about this wine, filled with blueberry and a bit of spice. The finish is long and very aromatic, and that sweet fruit lingers on the palate. The astringent tannins are still evident, but with another year or two this wine will be drinking perfectly.

**2005 Lanessan, Haut-Médoc (\$24.99)** This wine is a steal at \$25. The nose is layered with spice, fruit and tobacco. On the palate, the tannins are already starting to soften with rich fruit taking the center stage, followed by a spice-filled finish. I just wish there was a bit more acidity for the long haul, but this wine will be amazing in a couple of years.

**2005 Haut-Brisson Reserve, St-Emilion Grand Cru (\$39.99)** This wine was my favorite of the tasting for quality and value. Perfectly structured, it's still a baby. Lots of tobacco on the nose, with mouth-filling sweet fruit on the palate and a fantastic finish of spice and fruit. This wine is about the future, with balanced acidity and tannins that will help it develop for years to come.

**2004 la Salle de Château Poujeaux, Moulis (\$16.99)** If you are someone just starting to put a cellar together, you should buy a couple cases of this wine. This second label offers a great option for early drinking at a great price. Earth and spice on the nose, cassis and spice on the palate. Plenty of tannins and acidity are evident, but in just a few years a fantastic, balanced wine will emerge.

"I am always a fan of the elegant, fragrant wines from this Château, particularly for the price.'

Steve Greer