



WINE News



IT'S JULY, and that means it's summer! This month we're featuring Rhône Valley and French Regional wines, particularly the zippy whites and crisp rosés the region does so well. Look inside for our suggestions, and for other refreshing wines that are like a dip in a cool pool for your palate...

SUMMER SIPPING

Now that summer is in full swing, and many of us have traded in our winter coats for flip-flops and t-shirts, it's time to think about crisp and vibrant wines to pair with this fair weather. Luckily for us, K&L has just received a slew of delicious wines to sip poolside or on the patio this summer. Whether your taste leans more towards bubbles, fresh whites or vibrantly juicy reds, I bet we have just the wine for you!

In the mood for a crisp and tasty bottle of bubbles to start off the evening? The **Antech "Brut Nature" Blanquette de Limoux*** (\$12.99) is perfect. Composed of 90% Mauzac, 5% Chenin Blanc and 5% Chardonnay, Antech's Nature is produced with no added dosage, which translates to a super clean and crisp glass of bubbles. Its fresh and crisp apple-pear flavors will go beautifully with a wide range of finger foods and pre-dinner snacks.

Need to take a break from the warm weather to cool off? The next best thing to jumping into a cold pool is taking a long, refreshing sip of Picpoul de Pinet. Affectionately known as the "lip stinger," this super crisp, bitey white from the Languedoc region of France is a fantastic match for grilled fish, light salads or *fruits de mer*. The **2010 Château Petit Roubié Picpoul de Pinet** (\$12.99) exhibits aromas of sweet citrus fruits and a whiff of mineral zing. And, as it is produced from 100% organically grown grapes, the Petit Roubié offers tremendous quality and wine sipping fun at a great price.

Tuna steaks? Veggies off the grill? Ratatouille? I can't think of a more appropriate wine to pair with these summer favorites than a glass (or two) of rosé! Dry and crisp, but with a touch more juicy berry fruits, *bien sur*, than most white wines, pink wine is definitely my beverage of choice for summer imbibing. Light, medium or full bodied, K&L has a rosé to accommodate anyone interested in having a fantastic time. **Domaine Begude's 2010 Pinot Noir Vin de Pays d'Oc Rosé*** (\$12.99) is reminiscent of a delicate Loire Valley Sancerre rosé, with its light pink hue and nuances of strawberries, plums and cherries.

Looking for a bit more juiciness to pair with that grilled salmon steak? How about the **2010 Domaine Sainte-Eugénie Corbières Rosé** (\$12.99)? This wonderful, bright rosé displays fresh raspberry notes with a slight touch of mineral, dried herbs and a dry finish. And if grilled meat

is your thing, don't despair, as K&L has a full-bodied yet balanced rosé for you. Rejoice Tavel! The **2010 Cave de Tavel "Lauzeraies"** (\$13.99) is a Grenache-based red from the only appellation in France devoted exclusively to rosé. The Lauzeraies Tavel exhibits layers of wild strawberries, spice and a dash of citrusy acidity. It's deftly made, but not hefty, and will pair beautifully with heartier summer fare.

If warm weather will not deter you from enjoying tasty red wines, then perhaps you'll consider a spicy (and not too heavy) Southern French red this summer. Grilled sausages (Merguez anyone?), good ol' US of A hamburgers? Bring them on, with a glass of **2009 Ferrer Ribière "Le F" VdP des Côtes Catalanes Rouge** (\$10.99). This Grenache/Carignan blend from vineyards located near the Franco-Spanish border is chock full of fresh grape and berry fruits. A whiff of spice and zero oak make it the perfect candidate to chill just a touch and enjoy on those warm summer nights.

Another slam dunk this season comes from the Southern Rhône vineyards of Rasteau. The Grenache-based **2009 Cave de Tavel "Dame Victoria" Côtes du Rhône-Villages Rasteau** (\$13.99) exudes beautiful cherry and floral aromatics, while a touch of mineral keeps it grounded and serious enough to enjoy with a grilled pork chop or rib-eye.

The above new arrivals are just the beginning of what you'll see this summer at K&L Wine Merchants. We'll have many more delicious white, rosé and red wines to introduce you to over the next several months that we are certain you will love. So please check back, and stay thirsty!

Mulan Chan-Randel

JULY 2011 FEATURES

- 3 *Syrah is for Pork Lovers*
- 8 *The Rhône's BBQ Wines*
- 20 *2010 Bordeaux Values and More...*

What? An Editorial NOT About Bordeaux?



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

I have page 20 this month to expound on the virtues of Bordeaux so this editorial is more about my recent tastings and recommendations.

Last month the auction staff, Gary and I put together a tasting/dinner that we called “the old California geezers dinner.” We invited a few wine knowledgeable people including John Tilson of the *Underground Wine Journal* and Darrell Corti of Corti Bros in Sacramento. Darrell is an expert on most wine topics, and he has fascinating stories about the early days of the California wine industry. We drank about 18 old California wines from BV, Martin Ray and Hallcrest. Only one wine was a bit oxidized; none were corked! Most had years of life ahead of them, especially the Hallcrest wines. We had 1948/1950, 1951, 1953, 1958, 1959, 1961 and 1964 Cabernets. My god. Most were the color of 2007s, many were vibrant, a few rustic, and overall they were an unbelievable group of wines. The Martin Ray Cabs were rich, particularly the 1947. The 1952 and 1954 Martin Ray Chardonnays (in Champagne bottles) were amazing, as were the Pinot Blanc de Noirs 1956 and 1957. The Pinot Noir flight included the stunning 1945 BV “Beaumont”

Pinot Noir and four Martin Rays from the mid-1950s. Most were soft and velvety. We may have a few for sale. Check online and buy them if we do, and enjoy old California wines with no more than 12.5% alcohol.

Back to more easily found, younger wines. You should try a bottle of the **2009 Quady North “Ox Block” Viognier (\$18.49)** or the **2007 Quady North “Steelhead Run” Syrah (\$21.99)**. I am not a fan of Viognier, but this one is clean, fruity and refreshing. The Syrah has aromas of violets, white pepper and *herbes de Provence* that follow to the palate.

On the Champagne scene, I recently enjoyed two beauties. I have always loved **Pol Roger** and I think their current **“White Foil” (\$39.99)** is the best they have made. Quite rich, but with superb acidity and a lingering finish. A step up in price and quality is their **1999 Brut de Chardonnay (\$99.99)**. It has power and richness, but there is also minerality and a hint of chalky texture.

Okay, I do have to mention one Bordeaux. I would be remiss *not* to recommend the **2009 Cheval Noir (\$17.99)** made by our good friends at Mahler Besse in Bordeaux. It is a St-Emilion and offers ripe blackberry fruit flavors along with a touch of toasty oak. Perfect for your barbecued steak this summer.

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

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

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

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

K&L SAN FRANCISCO

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

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

K&L HOLLYWOOD

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

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

We accept American Express, Discover, Visa and Mastercard.

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

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

Sale Dates End July 31, 2011. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

DEPARTMENTS

Argentina	23
Auctions	24
Austria	23
Beer	6, 10
Bordeaux	14-15, 20, 32
Burgundy	19, 27-28
Commonwealth	22
Domestic	10-11, 16-17
Champagne	7
Direct Imports	12-13
Italy	18, 25-27
Rhône & French Regional ..	1, 6, 8-9, 11, 21
Spirits	31
Wine Accessories & Storage	29
Wine Clubs	3, 30

COLUMNS

Bryan Brick	6, 10
Chiara Shannon	3
Chris Miller	25
Clyde Beffa	2, 20
David Driscoll	31
David Othenin-Girard	31
Elisabeth Schriber's Wine 101	6
Eric Story	23
Gary Westby	7
Getting to Know K&L	25
Greg St. Clair	26
Jeff Garneau's Bank Shot	5
Jim C's View Down Under	22
Jim's Gems	24
Joe Manekin's Lo Auténtico	23
Keith Mabry's Hollywood Hot Pix	11
Keith Wollenberg's Pour Votre Plaisir	28
Kirk Walker's Captain's Log	27
Melissa Lavrinc Smith	8
Mike Jordan's Boutique Corner	10
Mike "Guido" Parres	27
Mulan Chan-Randel	1, 8
Nick and Jamie on Auctions	24
Ralph Sands	4
Scott Beckerley	7
Steve Bearden on Bordeaux	5
Steve Greer	10, 32
Trey Beffa	11
Winery to Watch	9

INFORMATION

Store Hours/Locations	2
Shipping	13
Events & Tastings	3

REVIEW KEY

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

SATURDAY TASTINGS

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

July 2: Artisan Beers in Redwood City and Hollywood. Wines of Austria and Hungary in San Francisco.

July 9: New Release Rhône Wines. We'll highlight new arrivals from the 2009 vintage.

July 16: Wines of New Zealand and South Africa.

July 23: Bordeaux. We will be highlighting the 2008 and 2009 vintages, with one old and rare selection. Bordeaux Vintage Report author and world famous négociant Bill Blatch will be on hand in Redwood City to preview his 2009 vintage wines.

July 30: Oregon Vs. California, a Pinot Noir Showdown.

COMING UP:

Friday, July 22: Bordeaux with Bill Blatch at K&L San Francisco from 5-6:30 p.m. Taste new release Bordeaux with famed Bordeaux Vintage Report author (and négociant) Bill Blatch! He will preview his 2009 vintage Bordeaux and answer questions.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

July 7: Champagne Ruinart; July 14: Paso Robles Wine Alliance; July 21: Landmark Vineyards; July 28: TBD

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

July 1: 2009 Vina Robles; July 8: Sake with Melissa Smith; July 15: Paso Robles Wine Alliance; July 22: Stickies; July 29: Buehler

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

July 7: Wines of Provence; July 14: Bordeaux with négociant Bill Blatch; July 21: Greek Wines with Revel; July 28: TBD

Sommelier Secrets **SYRAH IS FOR (PORK) LOVERS**

"It is better to have burnt and lost, then never to have barbecued at all."
—Anonymous

My family has a tradition of gathering to celebrate Independence Day on our ranch in the Texas panhandle. The 4th of July weekend is a big deal there: there are several days of rodeo action, a barn dance, picnics, country music and everywhere you go, patriotic folks decked out in red, white and blue. Of course, there's also lots of tasty home-cooked food! Pork takes center stage at our neighbor's "Pork of July" party, a feast that starts with a whole hog, slow-cooked on a covered barbecue overnight, then pulled for making into sandwiches slathered with the host's signature sweet and tangy special sauce.

Whether you'll be smoking a whole hog this 4th of July holiday, grilling up some other porky treats for friends and family, or slow-braising beef short ribs for a loved one, I have one word of advice: Syrah.

Syrah takes many forms, from the bright and peppery wines of France's Northern Rhône to the rich and chocolaty Shiraz of Australia. When produced in an unadulterated style, such as the **2009 Domaine Vincent Paris St-Joseph* (\$24.99)**, Syrah shows its pretty side: lighter-bodied and lower in alcohol, red-fruited, spicy and extremely fresh. It literally explodes with cracked pepper and lavender on the nose! Similarly styled wines can be found in cool-climate New Zealand, such as the **2009 Te Awa Syrah Hawkes Bay (\$24.99)**, a dead-ringer for the Northern Rhône, with lifted peppery aromatics, earthy minerality and bright acidity. Both of these clean, pure Syrahs would be ideal companions to pulled pork sandwiches, dishes with pork belly and savory meat dishes with a little heat, refreshing the palate between bites.

Maybe you like Syrah's pepper aromas and gamey flavors, but seek something a little more budget- and crowd-friendly for your 4th of July party. On a shoestring, the **2008 Porcupine Ridge (Boekenhoutskloof) Syrah Franschhoek South Africa (\$9.99)** should not be overlooked.

With a nose of blackberries, smoked meat and garrigue, and just the right amount of barnyard funk, this little Syrah has a lot of Old World charm, aromatically speaking, but opens up to reveal layers of toasty black fruit, pepper and hints of dark chocolate on the palate. It is a smooth and flavorful "crossover" Syrah that will run circles around the competition at any barbecue.

If you are seeking something more structured and serious, then you need to high-tail it to Côte-Rôtie, France's most famous region for Syrah production. Of course, these sought-after wines usually come with a higher price tag, but the **2007 J. Boutin "Bonnevaux" Côte-Rôtie (Stéphane Vedeau)* (\$39.99)**, a co-ferment of manually harvested Syrah from 60-year-old vines with 12% Viognier, is worth every penny and more. Inky purple with magenta highlights, this wine seduces you with aromas of dark fruits, garrigue and rose petal, with accents of cured bacon and spice, all of which fold into one another seamlessly. The palate is deep, long and immaculately balanced, with a long, textured finish. I can't imagine a more delectable pairing with my husband's lovingly prepared braised short ribs.

Explore Syrah Whether you are eager to learn more about the world of Syrah, are looking for Syrah-based wines to pair with special dishes, or are simply seeking affordable, food-friendly wines for your everyday pleasure, you can design your own customized wine club and learn from professionals through the **K&L Personal Sommelier Service**. You set the number of bottles, the duration of the subscription and the budget. You can focus on specific regions and styles, or leave it open to be surprised. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started today!

Chiara Shannon

2010 Bordeaux BANG FOR YOUR BUCK

By now everyone is well aware that 2010 is a very good vintage, loaded with powerful wines that will age very, very well. For decades I have collected the wines of Bordeaux with great passion, and with the clear intention of letting those wines age until they reach their perfect drinking windows. I continue to collect, but one thing has dramatically changed since I first began: the estates I collect from now are totally different.

Like a buck in the forest that hears gunfire, I have run away from wines I have loved and collected for years because they have risen in price five-fold. But even in a stellar vintage like 2010, and with all our weak currency woes, there are many great values to be had. Here is my early list of values from some of my new favorite estates; you cannot go wrong with any of them. Most of these will age easily for at least 10 years, if not many more. Prices listed are for the 750ml bottles. Other sizes are available, so please check KLWines.com for the full range on offer from each château.

Angludet, Margaux (PA \$39.99) The Sichel family, who own Angludet, are English, and they stay true to form with their 2010 Englishman's claret. A firm Margaux with lots of attractive, serious fruit showing great freshness. I own more than a dozen vintages of Angludet!

Cantemerle, Haut-Médoc (PA \$37.99) In my opinion, Cantemerle is the greatest value in classified Left Bank wine, and it has been for many years now. I own more than 10 vintages. A unique blend dominated by 40% Merlot and 35% Cabernet Sauvignon always makes for a wine that is a bit earthy, herbal and exotic, with plenty of grapey black and red fruit. The vineyard similarities and silky texture always draw comparisons to the far more expensive Pichon-Lalande in my mind, and both wines age fantastically! Both the **2009 (PA \$38.99)** and 2010 have lovely balance and texture, with a touch of mineral, though the 2009 is a bit softer.

Cambon La Pelouse, Haut-Médoc (PA \$19.99) Just outrageously good for 20 bucks, this is my choice for Bordeaux's greatest value overall. From a château located just north of Cantemerle, this wine is loaded with serious dark berry fruit that's very naturally extracted and great tasting. Serious and spectacular! I just tasted my first bottle of Cambon from 2000, which is showing fantastically; I wish I had bought numerous cases. The 2005 and 2009 are also just superb.

Lanessan, Haut-Médoc (PA \$19.99) If you would have told me in 1990 that rustic old Lanessan would be one of K&L's top selling wines, I would have said you were nuts. Located an eighth of a mile south of Beychevelle and Branaire-Ducru, our customers have embraced numerous vintages since 1996, and the wine keeps getting better and better. It continues to be a very full-flavored and robust wine made from 75% Cabernet Sauvignon, but the 2010 shows more elegance and purity from the nose to the finish. Very impressive.

Les Ormes de Pez (PA \$35.99) Our home away from home on our recent trip to Bordeaux. I fell in love with this wine made by the Lynch-Bages team in 1990, and I have loved it ever since. Their 2010 showed really well both times we tasted it. It had attractive red and black fruit and was very tasty at the UGC tasting, where the room was very warm and many wines did not show well. At Lynch-Bages it was great, with firm blackberry jam-like fruit and tame tannins on the finish. Almost every one of my regular customers owns the 2009, and this 2010 is also outstanding.

Gigault "Cuvée Viva" Premières Côte de Blaye (PA \$18.99) This consistent winner has been, by far, K&L's top-selling wine from the Côte de Blaye for more than a decade now. The 2010 is loaded with bright, deep Merlot fruit and spicy raspberry flavors. Great freshness!

La Dauphine, Fronsac (PA \$21.99) This property has been on a roll since the 2000 vintage, and it continues with the 2010. The dark blueberry fruit is fresh, attractive, lively and super clean. The wine has great balance and in no way pushed or overdone. Just excellent!

Bourgneuf, Pomerol (PA \$49.99) From J.P. Moueix. This is a dead honest and natural red fruit-driven wine that's really fresh with nice middle flesh. Very attractive, with some grip on the finish.

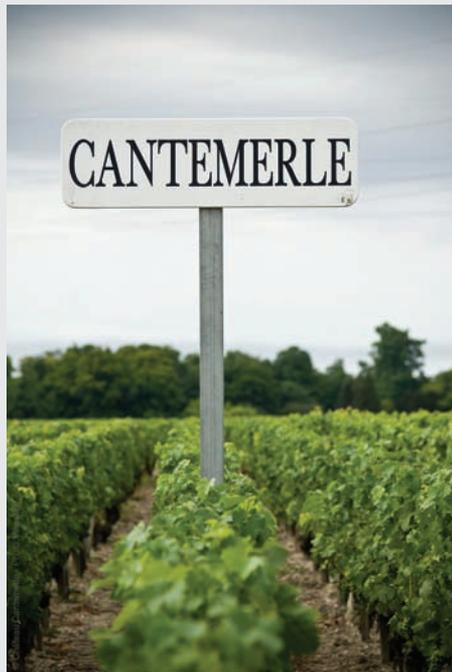
Magdelaine, St-Emilion (PA \$89.99) Excellent freshness, with ripe cherry fruit, touches of earth and great balance. Fine and elegant. Not a blockbuster, but so tasty.

The best sticky value should come as no surprise to anyone who buys Sauternes, because once again it's **Doisy-Védrières (2010 PA \$36.99)**. "Liquid Honey," with a terrific, long finish.

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

Cheers, Toujours Bordeaux and Go Giants!

Ralph Sands



“But even in a stellar vintage like 2010, and with all our weak currency woes, there are many great values to be had.”

STEVE BEARDEN *On Bordeaux*

A group of us from the San Francisco store stayed late one evening last month so we could taste through a large selection of 2008 Bordeaux that had just arrived. Although everyone had their favorites, all agreed that the quality and consistency across all appellations and price points was impressive. Here are a few of my favorites from what just might be remembered as the last affordable Bordeaux vintage.

2008 Le Thil Comte Clary, Pessac-Léognan (750ml \$17.99; 1.5L \$36.99) This wine is 98% Merlot from an area known for Cabernet, and it is surprisingly rich and lush for the appellation. This will wow you. It is ripe, minty and plush, with a flashy cherry and cassis middle that eases into a gentle, lingering finish showing only a suggestion of earthiness. A hit with everyone.

2008 Joanin Bécot, Côtes de Castillon (750ml \$21.99; 1.5L \$44.99) In some vintages this wine can be a little over the top, but in '08 they got it just right. Modern and fleshy, this soft, full-bodied wine is sweet, silky and wonderfully integrated already. Raspberry and dark plum fruit, spice and earthy notes meld effortlessly, and the fine acidity holds the finish together quite nicely.

2008 D'Aiguilhe, Côtes de Castillon (750ml \$21.99; 1.5L \$44.99) This property is the benchmark for quality in the region and an outstanding value. It is impressively structured and complex, with layers of fruit that are ripe, floral and textured. Black fruits, licorice, herb, mineral and hints of incense array themselves across the long finish. This will only get better, too.

2008 Potensac, Haut-Médoc (750ml \$22.99; 1.5L \$44.99) The folks at Léoville-Las Cases have gotten serious about this modest property, and quality there has risen every year, with this version being their best ever. This is clean, slick and structured, with deep red and black fruits, a touch of smoke and a bright and forward personality. Although built to age effortlessly, this is so balanced and refined that it is delicious already with decanting.

2008 Cantemerle, Haut-Médoc (750ml \$27.99; 1.5L \$54.99) This is elegant and long, with blackberry fruit, sweet, toasty vanilla oak and baking spices that jump from the glass. With no hard edges, ripe, gentle tannins and a lively, fresh finish, this is the picture of grace and finesse that will age wonderfully. But don't be afraid to decant this sophisticated and delicious wine tonight.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

Many wines from the 2008 vintage are now on store shelves, and while it is hard to recall now, this was quite a controversial vintage. It was the second year in a row of damp, cool weather, and expectations were low. Initial release prices were down from previous years, and the vintage was beginning to look like something of a bargain. However, as soon as one noted critic released his barrel tasting notes favorably comparing the vintage to the great vintages of 2000 and 2005, prices quickly shot upward. Now that the wines have been released, there is an opportunity to re-evaluate. What is clear is that this is no 2000 or 2005. However, the wines are better than expected. The wines overall show good concentration, ripe fruit and fine, if occasionally bitter and astringent, tannins that will need some time to resolve. Prices are mixed, generally about a third less than in 2005, and there are some genuine values out there.

2008 Larcis Ducasse, St-Emilion (\$77.99) One of my favorites. Very fresh and young. Lots of oak, but not overdone. Richly textured with ripe black fruits. Blackberry and plum. Fine tannins.

2008 Branon, Pessac-Léognan (\$65.99) Aromas of fruit and new wood. Round and smoothly textured in the mouth. Sweet black fruits. Quite closed now. Needs time.

2008 D'Issan, Margaux (\$46.99) Toasty, well integrated oak, with sweet, black currant and cassis. Good size and weight in the mouth. Creamy texture. Firm, fine tannins. One of the best overall wines from this vintage that I have tasted. Shows real class, but will need some time.

2008 Clos des Quatre Vents, Margaux (\$39.99) Lovely nose! Ripe red and black fruit. Floral. Bright. Lively. Good persistence and length. Elegant style.

2008 Lagrange, St-Julien (\$34.99) Classic St-Julien on the nose. Floral (violets) with a hint of herbaceousness, tobacco, sweet black currant fruits and fine, firm tannins.

2008 Ormes de Pez, St-Estèphe (\$24.99) Always one of the best values. Red and black fruits. Sweet and ripe, with firm tannins. A solid wine.

Jeff Garneau

“Although everyone had their favorite 2008s, all agreed that the quality and consistency across all appellations and price points was impressive.”

“What is clear is that this is no 2000 or 2005. However, the wines are better than expected.”

“That’s right. This is not only great beer, but great beer in a 16oz can! Be the envy of all of your friends at your next party: whip out your kooz and slam one of these handsome tall cans in it.”

Wine 101: LBK and Zippy White Rhônes

In a former life (before kids) I had the chance to travel to the Rhône Valley and taste at a number of estates there. Our thirsty group went to Beaucastel, Vieux Télégraph and Domaine Pallières, as well as to a bunch of other producers in the Southern Rhône, and to Clape and Chave and a host of others in the north, too. And while we tasted more delicious wines than I can count, and met so many charming, magnetic winemaking personalities, what I remember most about that trip was the heat. It was July, and it was hot. I realize that I sound like a moron here. Sure, I’ve been living in San Francisco for most of 20 years. Summer doesn’t exist here, but for the rest of the northern hemisphere, including the southern portion of France, it undoubtedly does. I know this. I knew it then. And yet I was unprepared for the feeling of it, of the sun baking those famous fat rocks that blanket much of the vineyards of the Southern Rhône, and the way that same sun seemed to bounce off the stone facades of Avignon, where we stayed, and land right in my eyes.

Tasting big strapping red wines is not so much fun when it’s hot. The thick and jammy fruit of the Grenache-based wines of the south was overpowering in the heat. The tannic and muscular Syrah-based wines of the north were equally hard to swallow. Thank god for thirst-quenching rosés, which we drank at mealtimes, and especially for the few but very tasty whites, which are often forgotten about on this side of the world but are really very lovely (and cheap) wines to have on hand for warm-weather imbibing.

I love high-acid whites, and my tolerance for acid only jumps when the temperature rises. If you feel similarly, you will love the **2009 Château Val Joanis Roussanne Luberon (\$13.99)**, which is 100% Roussanne from a vineyard just to the east of Avignon. If you’re more familiar with the richer whites of the Northern Rhône, you’ll be surprised by this lighter, brighter version of the grape, emphasizing bitter almond and citrus fruit. Delicious on its own or with summery foods like cold roasted chicken, smoked fish, salads and unaged cheeses.

Also from the Southern Rhône, but this time from Grenache Blanc, comes the **2009 Mas Grand Plagniol “Tradition” Costières de Nîmes Blanc (\$10.99)**. This one is a bigger bodied white, but still very balanced and very, very fruity. Imagine aromas of tropical fruit but with minerality, too, and of course always dry

on the palate. This doesn’t need food to show off its yumminess, but it is delicious with pretty much anything, especially a pool!

Elisabeth Schriber

BRICK’S BEER PICKS: KOOZIE IT UP!



Bryan’s favorite koozie. Yes, it says, “THIS TRAIN’S NOT GONNA’ WRECK ITSELF”

There are few things better in this world than drinking beer from a can dressed with a koozie. As beer drinkers, we should all have our favorite go-to koozie, one that no one else can use; that your buddies know is off limits when they come over for a day of canned beer drinking. This koozie should feel like an extension of your hand, it should never be dropped or fumbled; it should be similar to a warrior’s sword, a great shame to have it taken by another. Yet up until recently we have had very little in the way of doing right by our koozies, trying our best to placate their thirst with beers like Modelo or Tecate or some American Clear Beer.

Now we have options, options that will do our koozies proud and make them shine like a beacon of virtue in our drinking hand. One of these beers is the **Stiegl Brauerei “Goldbrau Premium” Lager, Austria (16oz can \$2.19)**. That’s right. This is not only great beer, but great beer in a 16oz can! Be the envy of all of your friends at your next party: whip out your kooz and slam one of these handsome tall cans in it. This delicious lager is so easy to drink that you’ll want to buy it by the case. I know. I already have. Pure, crisp and delicious, with just enough of a European hop bite and light, biscuit-like malt, this is the perfect summer beer!

For those that are looking for something a bit more hop-driven in a can, look no further than the **Caldera Brewing Company India Pale Ale, Oregon (12oz can \$1.83)**. This tiny brewery in Ashland, Oregon has been churning out one of the best IPAs in a can that few south of the proposed “State of Jefferson” have heard of. Bitter and biting, this is a nervy, almost raw IPA, with surprising depth and complexity. The hops have somewhat of a medicinal edge and stick around long after the can is gone. Rare is it that beer this hoppy will find its way into your favorite, fitted foam cooling apparatus.

Keep your beer cold and your hands warm this summer!

Bryan Brick

CHAMPAGNE *Fleury, An Elite Producer*

Have you ever had the feeling of being in on a great wine early—before the world has found out about it and the prices have gone crazy? I have heard stories from many friends and customers of the laughably small amounts of money that they spent on their 1982 Bordeaux pre-arrivals or their California Cabernets from the phenomenal 1978 vintage. On April 15th of this year, in the cellar at Fleury, I had a strong feeling that I was in on a great secret. Mr. Fleury was serving me some of the best 2010s of my trip from the new 6,000-liter *foudres* (giant barrels) that he invested in the year before last.

Fleury was the first producer in Champagne to be certified biodynamic, all the way back in 1992, and he's even isolated his own yeast strain. Everything is done for quality at Fleury, and the family won't rest, always investing and experimenting—and the wines show it. Mr. Fleury's current releases are superlative, and I am not exaggerating when I say that his wines are in the elite category, with power, elegance and expression that are not often equaled. But the prices are still low! The entry level wine, the 100% Pinot Noir **Fleury "Carte Rouge" Brut Champagne*** (\$39.99), is better than many vintage wines, with *pain au chocolat* aromas and a full texture that is authoritative without being heavy. The **Fleury Brut Rosé Champagne*** (\$49.99) is again 100% Pinot, done by saignée, a process where all of the skins stay in contact with all of the juice, and I think this has the purest Pinot cherry fruit of any rosé that we carry. His exotic vintage wines age effortlessly, and the **1998 Fleury Brut Champagne*** (\$64.99) is an 80% Pinot Noir, 20% Chardonnay decadent treat in the biggest of styles. I hope you will try them before they catch on.

Gary Westby

COOLING DOWN, PART II

It is late May as I write this, and my thoughts are with the people along the Mississippi River, hoping that the waters will recede so that their lives can return to normal.

In Mississippi, as well as most everywhere else in the country right now, people are probably dealing with heat and humidity and seeking ways to cool off. And there's pretty much nothing that I like better than having an ice cold glass of Blanc de Blancs on a warm, sticky summer night. (Especially in New Orleans; I just love that city and its people, music and food.) No matter where you are, even in Siberia, where is it not appropriate to enjoy a Chardonnay-based bubbly? Add oysters or caviar (or crawfish) and you are all set! Last month, I wrote up sparklers from Franck Bonville, Launois and Ruinart. This month, we'll take a look at other Blanc de Blancs from small estate and Grand Marque producers.

If you love über-dry Champagne, the **NV Philippe Gonet "3210" Extra Brut Blanc de Blancs*** (\$41.99) is for you. This zero dosage winner (no, not "winning") is super dry with a ton of wet stone minerality, lemon-lime fruit and razor-sharp acidity. A must for oysters. The newly arrived **1999 Delamotte Brut Blanc de Blancs** (\$79.99) is interesting in that it initially comes off as deep and rich, but also light (but not too light) and airy at the same time. Peach and stone fruits come through, with floral undertones and fresh, shaved ginger. It finishes long, with crisp acidity and grapefruit flavors. Drinkable now, it will also cellar very well over the next eight or so years. (Robert Parker awarded this one 92 points!) Another fairly new arrival, back after a long absence, is the **NV Billecart-Salmon Blanc de Blancs** (\$74.99). It has white stone fruits and hazelnuts on the nose. On the palate, it runs toward richness, with brioche and cream. However, it is not overly heavy or too sweet. The minerality and length of the finish balance it out beautifully. Finally, for you collectors and enthusiasts, the 350-case **2004 Philippe Gonet "Cuvée Belemnita" Brut Blanc de Blancs*** (\$119.00) is worth every cent, and is one of my favorite Champagnes in the store. Like the "3210" this beauty runs toward a classic style chock full of minerals and acidity. Though not as acidic as the "3210," the Belemnita has a nose of chalk, white flowers and fresh-baked biscuits. Clear and focused on the palate, it tastes like Granny Smith apples, lemon curd and tart pears. An actual bargain, even at this price, and another candidate for the cellar. It will easily age for 10 more years.

Scott Beckerley

"Everything is done for quality at Fleury, and the family won't rest, always investing and experimenting—and the wines show it. Mr Fleury's current releases are superlative..."

"No matter where you are, even in Siberia, where is it not appropriate to enjoy a Chardonnay-based bubbly?"

HIDDEN GEMS *The Rhône's Barbecue Wines*

There is nothing I love more this time of year than gathering with friends over beautiful, simple meals out-of-doors with a glass of wine. This year I'm fortunate to be in possession of not only a spectacular new barbecue, but to have an unbeatable backyard fit for day-long parties. What the smoke-infused meats, vegetables and seafood I'm cooking up are crying out for are wines from throughout the Rhône Valley.

Always a fan of oysters, I would make them in a variety of ways—raw with the clean and crisp **Antech Blanquette de Limoux*** (\$12.99) to wash them down, or grilled with a sweet and spicy chipotle barbecue sauce (finished with a knob of butter) alongside a slightly chilled glass of **The Rhône Gang's "Le Hold-Up No. 8" Pinot Noir-Grenache Vin de Table*** (\$13.99). This wine has enough fruit and structure to stand up to the spicy-sweet of the sauce, while having enough acidity to cleanse the palate, preparing it for another scorching mouthful of smoky, briny goodness.

For a side dish, one of my favorite discoveries last summer was Mexican style corn on the cob, where it is grilled, then slathered with mayo, lime, cotija cheese and a sprinkling of cayenne. A rich, juicy Côtes du Rhône is

exactly what this needs, and the **2009 Jean-Louis Denois "Les Garrigues" Vin de Pays D'Oc*** (\$7.99) or the **2008 Étoile du Rhône (Stéphane Vedeau) Côtes du Rhône*** (\$10.99) have weight, vibrant fruit and clear Rhône characteristics.

The main course is where I'd pull out the big guns, for food as well as wine. One of the dishes that I am most proud of (and known for) is my balsamic and bacon infused, butter rested, grilled filet mignon sandwiches, with blue cheese, caramelized onions and arugula. If I'm making a \$20 sandwich, you better believe that I'm going to bring out an exceptional wine. Out of my virtual K&L cellar would come the **1999 E. Guigal Châteauneuf-du-Pape (\$99.99)**, the number one wine on *Wine Spectator's* Top 100 Wines of 2002. Indeed, this wine is something special, and removing the white tablecloth from the usual experience of enjoying it only adds to the charm.

Assuming you have any room left, the **2004 Cave de Rasteau Vin Doux Naturel*** (500ml \$14.99) served like a Port alongside a wedge of blue cheese or a chocolate tart with crushed sun-ripened raspberries could not be a better ending to an unforgettable meal.

Melissa Lavrinc Smith



Rhône Valley

NEW PRODUCER *Domaine de la Ferme Saint Martin*

This past spring I had the opportunity to spend several days touring and tasting my way through France's southern Rhône Valley. Along with the requisite appointments in famous appellations of Châteauneuf-du-Pape and Gigondas, I set aside a morning and afternoon to visit two lesser known but absolutely stunning regions on the "backside of the Dentelles." Beaufort-en-Vallée and the Côtes de Ventoux are two appellations that are certainly not as well traveled, however, there are a plethora of delicious and characterful wines from these parts made by artisanal producers just waiting to be discovered. One case in point is Domaine de la Ferme Saint-Martin, a small domaine located just outside the mountain top town of Suzette in the appellation of Beaufort-en-Vallée. Here, among rolling hills and plenty of Provençal garrigue, vigneron Guy and son Thomas Jullien farm approximately 22 hectares of vineyards spread across the appellations of Beaufort-en-Vallée and the Côtes de Ventoux. The Julliens deeply believe in making wine that is respectful of both the soil and nature. For this reason, yields are kept low, and all of the vines are farmed following strict organic guidelines. At the family cellar or *chai*, winemaking techniques are strictly artisanal as well: hand sorting, indigenous yeasts for fermentation, no fining or filtration and minimal sulfur added at bottling. Both satisfying and delicious, enjoying a glass with your favorite Provençal dish might be the next best thing to touring through the "backside of the Dentelles" in person.

2009 Domaine de la Ferme Saint-Martin "Terres Jaunes" Beaufort-en-Vallée Rouge* (\$14.99) Saint-Martin's Terres Jaunes is a combination of 75% Grenache and 25% Syrah from select parcels around the town of

Suzette in Beaufort-en-Vallée. The cuvée takes its name from the yellowish colored soils deposited largely during the Triassic geologic period. After hand harvesting the grapes, fermentation takes place in cement tanks employing only indigenous yeasts. After an élevage of approximately eight to nine months, it is bottled fined and unfiltered. This vibrant juicy red displays a very expressive and pure taste of berry fruit, with hints of minerals and spice. Meant to drink while young and fresh, this is a very pure and delightful example of fruit-forwardness, with finesse to boot. Enjoy the Terres Jaunes with just about anything off the grill this summer. 14% ABV.

2008 Domaine de la Ferme Saint-Martin "Saint Martin" Beaufort-en-Vallée Rouge* (\$19.99) The cuvée Saint Martin is the oldest cuvée produced at the domaine, dating back to their inaugural vintage in 1970. This flagship wine is composed of 90% Grenache and 10% Syrah from a small vineyard located right outside the town of Suzette. The 45- to 90-year-old vines here face southeast and are grown on *argilo-calcaire* soils. After hand harvesting the grapes, fermentation takes place in cement tanks, employing only indigenous yeasts. After an élevage of approximately 12 months the wine is bottled fined and unfiltered. Racy and deep, with crushed red berry fruits, spice and a brilliant mineral core, this wine really transports one to the heart of the Rhône Valley. Enjoy this elegant and more structured Rhône red with roasted lamb, pork or a selection of rustic cheeses. 14% ABV.

Mulan Chan-Randel

“I tasted this wine with Bob Lindquist back in early May, and honestly I can’t remember him ever making a better Chardonnay.”

Brick’s Backyard Picks: Pack a Bag Already

July is a great month. We get to celebrate our independence, the baseball races are in full swing, the weather starts getting truly warm in the Bay Area, and it is a great time to be mobile—whether just for a jaunt down to your neighborhood park or a nice road trip to your favorite campsite. It is time to get out there and do things, whatever those things are that you enjoy. Luckily, I found some really great “summer appropriate” wines to go with all of your favorite activities.

The first wine, the **2010 Clesi “San Bernabe Vineyard” Monterey Malvasia Bianca (\$17.99)**, is a bit unusual but tremendously delicious. Rarely do I think about Malvasia, period, but this wine may have changed my mind. It is bone dry, aged in 75% stainless steel and 25% neutral oak, making it perfect for summertime refreshment. Bursting with intense aromas of orange flesh, jasmine, honeysuckle and white pepper, this wine makes you take notice from the moment you pull the cork. Racy acidity and tangy flavors dominate throughout, and it has lovely pineapple, orange pith, lychee and passion fruit notes. Simply put, this is a refreshing, delicious beverage.

For those of you looking for something more crowd-pleasing there is the **2008 Qupé “Bien Nacido Reserve-Block Eleven” Santa Maria Valley Chardonnay (\$24.99)**. I tasted this wine with Bob Lindquist back in early May, and honestly I can’t remember him ever making a better Chardonnay. This has it all, nutty bold richness, acid reminiscent of freshly picked green apple and wonderful vanillin oak lacing it all together. Super complex and packed with flavors of rolled oats, milled corn, lanolin and Bosc pear, this shows the deft touch of one of the best winemakers in the US.

Lastly, I’d be remiss if I didn’t include a big ol’ barbecue wine to go with all the wonderful treats that your backyard grill has to offer. I just can’t get the **2007 Waters “Pepper Bridge Vineyard” Walla Walla Valley Syrah (\$39.99)** out of my head. When I tasted this I wrote that it was “something truly special,” and I still feel that way. In fact, it could be one of my top

Syrachs of the year when all is said and done. Packed full of loam, spiced plum, Hoisin sauce, tarragon and beef carpaccio, this is unmistakably Syrah in its spiciest form. From the moment it enters the mouth, this comes off as electric, packed with complex flavors and perfect pitch. Reminding me of the power of a top notch Cornas, the wine is loaded with

olive, cassis, whole black peppercorns, sage and blood, with a deep earthen streak. Perfect with more primal cuts of grilled beef like tri-tip or hanger steak.

Bryan Brick

WINERY TO WATCH: CHÂTEAU VIRANEL

I don’t know about you, but I find that no matter how old I get, summer has a way of making me feel like a kid all over again. Sure, my days aren’t as carefree—I still have to work no matter how nice it is outside—but when the sun is blazing and the days are long I like to run, fully-dressed, through the sprinklers to cool off, or play bocce in the shade of a big tree, drinking something cool and crisp and eating cold fried chicken between turns. This month’s winery to watch, Château Viranel, makes wine that can turn any summer afternoon into one so leisurely you might not even notice when your husband (or wife) calls you in for dinner.

The 40-hectare, family-owned Château Viranel is located in the commune of Cessenon, in the calcareous foothills of the *Massif Central* overlooking the Valée de l’Orb. The vineyard is planted to typical Languedoc varieties—Carignan, Grenache, Mourvèdre, Syrah, Alicante, Cabernet Sauvignon, Cinsault, Grenache Blanc and Viognier—with the average vine age hovering around 30 years. The young Nicolas “Nico” Bergasse took over the family’s estate in 2009, and the wines under his hand show the freshness and exuberance of youth. Right now we carry two wines from the “Traditions” series, a Saint Chinian rosé and a Coteaux de Languedoc Blanc, that are more summery than the cheerful tune of an ice cream truck as it rounds the block.

2010 Château Viranel Saint Chinian Rosé* (\$12.99) This saignée rosé is composed of 40% Grenache, 40% Syrah and 20% Cinsault, and it smells like a summer fruit bowl. Aromas of blackberries, currants and raspberries carry over to its fruit-forward, juicy palate, which is balanced by incredible freshness. A little rounder on the mid-palate, the wine’s texture makes it a deft companion to the aforementioned fried chicken, but it would also be great with almost anything off the grill, or even on its own.

2010 Château Viranel Coteaux de Languedoc Blanc* (\$12.99) Made mostly from Grenache Blanc, with 15% Roussanne and 5% Bourboulenc, this lip-smacking white makes me feel like I’m sitting on the beach digging my toes deep into the cool, wet sand below the surface. Apricot and honeysuckle aromas and flavors are kept from becoming cloying by a flinty minerality and the mid-palate has nice richness from the Roussanne and the three months it spent sur lie. Delicious as a cocktail wine, this plays very nicely with food, too. Try it with something spicy!

Leah Greenstein

“Kolsch is the perfect beer for warm summer days with its light body, subdued malty flavors, slight hop assertiveness and low alcohol.”

“We have been given the opportunity to be one of the first retailers to be offered a new wine from Round Pond...at a great price!”

Another Pint **SUMMER BEERS & IRON FIST**

Summer is here, and that means it's time to stock up on Kolsch, one of my favorite summer beers. This German ale, one of a dozen with Protected Designation of Origin (PDO) status, originated in Cologne, and it is the perfect beer for warm summer days with its light body, subdued malty flavors, slight hop assertiveness and low alcohol (around 4.5% ABV). Kolschs are thirst-quenching and crisp. For the full experience, try to find the traditional Kolsch glass to serve your favorite in. It looks almost like a stemless Champagne glass and holds 20cl, which is about seven ounces. The Sunner Kolsch (500ml \$2.39) is the hoppier (hoppy for a Kolsch, that is) of the three Germans Kolschs we carry. It has a fantastic light malt flavor finishing dry and crisp, with a slight bitterness from the hops. The Reissdorf Kolsch (500ml \$3.49), I think, is the most balanced of the three, with malty richness but a crisp, dry mouthfeel. The Gaffel (12oz \$2.49) is the newest arrival and has a great floral nose.

The last beer is from the **Iron Fist Brewery**, who properly refer to their beer as a “Kolsch-style.” The Iron Fist Brewery is a new arrival to K&L. They are a small family-owned and run brewery in Vista, California, right in the middle of San Diego beer country. Their Kolsch-style is called **Renegade Blonde (750ml \$7.99)** and is a great example of Kolsch—crisp, malty and full of bright citrus from the hops. Look for other beers from Iron Fist at our stores.

Steve Greer

BOUTIQUE CORNER

*“Moon, moon, moon, run!
If the gypsies come,
they will use your heart
to make white necklaces and rings.”
“Let me dance, my little one.
When the gypsies come,
they'll find you on the anvil
with your lively eyes closed tight.”
“Moon, moon, moon, run!
I can feel their horses come.”
“Let me be, my little one,
don't step on me, all starched and white!”*

—From “Ballad of the Moon” by Federico Garcia Lorca

This job gives me the opportunity to meet a lot of great people, many of whom have spent years in the wine business. From farmers, marketers to winemakers, I have met them all. I also get to try some fantastic wines. Today I had the pleasure of meeting Miles MacDonnell. Miles and his sister Ryan are co-owners of Round Pond Estates. This family-run estate is in the heart of Rutherford, with 350 acres under vine, and was first developed by their parents, Robert and Jan MacDonnell, who have been growing grapes for some of the Napa Valley's best wineries since the early 1980s. The first commercial Round Pond Estate Cabernet Sauvignon was released in 2002, and they have continued to create high quality Napa Valley Cabernet ever since.

We have been given the opportunity to be one of the first retailers to be offered a new wine from Round Pond. You see, the winery had so much quality fruit in 2009 that they decided to release an additional wine, the **2009 Round Pond Napa Valley Cabernet Sauvignon (\$29.99)**, at a great price. It's a fantastic way to gain some familiarity with the Round Pond wines without having to spend \$40-plus a bottle. This wine is predominately estate fruit, supplemented by small additions of purchased fruit. It doesn't see any new wood, using second and third-year barrels instead. The wine has pure black and red fruit qualities, with great depth and freshness. There are also hints of cinnamon, chocolate, rhubarb and tobacco wrapped up nicely with lush tannins. This is a wine to drink in the next year or two. As I said to Mr. MacDonnell, I have tasted wines offered at twice the price that aren't nearly as beautiful as this one.

The **2008 Round Pond “Estate” Rutherford Cabernet Sauvignon (\$44.99)** is a totally different beast. This wine sees 19 months in 70% new oak. The bright black fruit is surrounded by vanilla, cedar and clove, and the tannins are much tighter. If drinking in the near term, decanting is recommended; otherwise this is the wine you rest in the cellar for three to five years while you sip on the 2009.

If you ever find yourself in the Rutherford area, stop by winery. It's a beautiful “peace” of property with a fantastic tasting room.

Mike Jordan

TREY'S JULY PICKS!

Usually fall is when we see a barrage of new release Cabernets, so many that I almost forget that there's a wave of new releases in the spring as well. Many of the wines being released now are now 2008s, though there's also a handful of 2009s. Personally I am a big fan of the 2008 vintage. For me they have a bit more freshness than some of the monster 2007s.

Two highly anticipated new releases are the **2009 Caymus Napa Valley Cabernet Sauvignon (\$64.99)** and the **2008 Dominus Napa Valley Bordeaux Blend (\$169.99)**. The Caymus is one of the first 2009s we have in the store. It is always made to be enjoyed early, and it is typical Caymus: ripe, fruity and loaded with toasty mocha hints, black cherries, vanilla and ripe, fleshy tannins. It should please Caymus fans. The 2008 Dominus is a tad more expensive and is made in a different style. Unlike the Caymus, this wine needs some cellar time. It is dense, concentrated and tightly wound. Parker loved this wine and gave it a 99-point score. That, combined with the fact that production was way down in 2008, means this wine will sell out quickly. In fact, I'm taking a gamble even writing this wine up because it usually sells out immediately on its own.

The **2008 Ghost Block "Estate" Oakville Cabernet Sauvignon (\$54.99)** has not been written up yet by the major wine magazines, so I would grab it while you can. It is for fans of that bigger, riper style of Cabernet. This wine is loaded with vanilla bean flavors and has a creamy, fleshy texture. Another really good Cabernet pick is the **2007 Sciandri Napa Valley Cabernet Sauvignon (\$47.99)**. Hailing from the Coombsville region in southern Napa Valley, this wine is an excellent choice for fans of big Cabs that do not want big, hard tannins. The wine is full-bodied but still very much drinkable now with a bit of decanting. Finally, I was a bit shocked when I saw the alcohol level of the **2007 Arrowood Sonoma County Cabernet Sauvignon (\$29.99)** because the wine almost seemed more reserved and restrained than other Cabs I have had recently. At 15.5% it is almost a full percentage point higher than the Ghost Block. Yet the wine is lovely, with hints of chocolate, ripe red fruits, spicy cedar notes and a long, fresh finish. At less than \$30 this is a great buy and should age well over the next 10 years.

Trey Beffa



Hollywood Hot Pix

EXPLORING JURA

One of the most exciting and inspiring regions of France is the **Jura**. Just to the east of Burgundy, and in the shadow of the French Alps, the region is most famous for Comté cheese and their unique white and red wines. The winemakers in the Jura work with Pinot Noir and Chardonnay, but it's the indigenous varieties that are the eye-catchers. For reds there is Poulsard (sometimes called Ploussard) and Trousseau, and for white there is Savagnin. The reds tend to be vibrant and bright, with higher-toned fruit flavors and more rustic notes. Both Chardonnay and Savagnin can vary in style from fresh and ebullient to oxidative and briny. No matter what, these are wines that have great complexity and pair wonderfully with food.

The Jura is my favorite sparkling wine producing region outside of Champagne. The calcareous soils lend themselves to producing nervy, high energy wines that make good sparklers like the **2007 Domaine Rolet Crémant du Jura (\$18.99)**, a great value from the region. It is composed primarily of Chardonnay, with equal parts Poulsard and Pinot Noir, and it is toasty and spicy with just enough autolytic (leesy) quality to keep it really interesting (and me going back for more). The **2007 Les Chais du Vieux Bourg "Délire des Lyres" Crémant du Jura (\$29.99)** is made from 100% Chardonnay with a wonderful thread of spice and chalky minerality shining through. Both wines are terrific apéritifs and will pair beautifully with oysters or charcuterie.

The whites from Jura capture an entirely different spectrum of flavors. The **2008 Berthet-Bondet "Nature" Côtes du Jura (\$19.99)** is a great introduction to Savagnin in its lightest, purest form. It has lovely citrus, lemongrass and stony qualities that resonate on the palate. Very crisp and clean. The **2004 Michel Gahier Chardonnay "La Fauquette" Arbois**

(\$29.99) is an entirely different experience. The Gahier uses the *sous voile* (under the veil) technique. This is where the truly distinctive qualities develop in whites from Jura. The "voile" is a cap of yeast that develops as a blanket over the wine (much like the *flor* used to make Fino Sherry from Spain). This veil of yeast protects the wine from oxidation, but also imparts distinctive qualities that can be a bit polarizing for some people. The Gahier has gorgeous roasted tree fruit flavors, but also toasted nuts, brined apples and distinctive flinty mineral notes.

Reds are just as important, and if you have never had Trousseau, then the **2008 Domaine de la Tournelle "Trousseau des Corvées" Arbois (\$24.99)** is a must. This red has a medium-full bodied character with concentrated red and black fruit flavors, Asian spice box aromas and floral notes. Even though the wine has bright acidity and polished tannins, there is a sense of power here. And since many Trousseaus can be a tad rustic, they pair well with game dishes.

The most distinctive of all the wines from the region are the Vin Jaunes, and the **2003 Domaine Andre & Mireille Tissot Vin Jaune Arbois (500ml \$59.99)** is a singular experience. Another wine that undergoes the *sous voile* process, Vin Jaune must be 100% Savagnin and spend more than six years "under the veil" in oak barrels. If the voile goes the distance, you get a wine like this Tissot, with an intense briny, nutty quality that has smoky, savory aromas. I like to describe it as follows: take a searingly intense Chablis, add a splash of Fino Sherry and a small dose of single malt Scotch. I know it sounds weird, but when you try it you can't help but be pulled into the crazy world of Vin Jaune.

Keith Mabry

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

GERMANY, ALSACE, LOIRE, AUSTRIA & HUNGARY

2008 Schloss Saarstein Pinot Blanc* \$18.99

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

2008 Charles Baur Pinot Blanc* \$12.99

This white is soft, creamy and lush, a bit reminiscent of lemon meringue pie, with sweet citrus scents and flavors wrapped in spice.

2009 Franck Millet Sancerre Rouge* \$16.99

Full of rich, dark cherry fruit, a hint of smokiness and supple round tannins. Think of it for roasted chicken, sausages or fresh salmon.

2009 Gerard Boulay Sancerre "Monts Damnés" Chavignol* \$29.99

This has a bittersweet iris perfume, plus fennel, honeydew, cassis and a whiff of chalk on the nose.

2009 Tabordet "Les Champs des Vignes" Pouilly-Fumé* \$17.99

The Tabordet vineyard is planted in the commune of St-Laurent l'Abbaye, which is known for its Kimmeridgian calcareous marl soil. Excellent alone, as an apéritif or with seafood, and with a few years of age it may well accompany foie gras.

2010 Weingut Allram Grüner Veltliner (1L)* *Inquire*

Fermented and aged in stainless steel and bottled with a twist off cap, this is the perfect liter—fresh, light and snappy—delivering all the thirst-quenching you look for in a wine like this. The nose is textbook Grüner filled with spice and pepper.

2009 Hétszölő Furmint Sec* \$9.99

Light in color, this fascinating dry Furmint offers aromas of fresh flowers, herbs and white fruit. This is a high acid grape naturally, and the dry style really emphasizes its briskness and minerality.

2007 Hétszölő Tokaji Late Harvest* \$21.99

This blend of 95% Hárslevelű and 5% Furmint has a decidedly fruity bouquet (apricots, figs) with a palate impression that is vibrant, smooth, original and distinguished in style.

CHAMPAGNE

Ariston Aspasie Brut Rosé* \$32.99

Our best deal in pink bubbles! Fans of Billecart-Salmon's Champagnes take note, this is an elegant, dry style that is made entirely from estate grown fruit from Brouillet.

Launois "Cuvée Reserve" Brut Blanc de Blancs* \$34.99

The aromatics of this Champagne are like polished white Burgundy with a touch of pine nut and minerals. The flavors are broad and rich. This is serious wine, with small bubbles and a refreshing finish.

RED & WHITE BURGUNDY

2008 Maison Jacques Bavard Montheilie Rouge* \$23.99

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

2008 Maison Champy Chambolle-Musigny* \$46.99

Red fruit and exotic spice play off subtle earth and oak notes for a wine that is very correct, rather traditional and delicious with food.

2009 Domaine des Nembrets Denis Barraud St-Veran* \$14.99

Denis uses little new wood in the production of his St-Veran, but does

barrel ferment it, to give it a rich, creamy quality. The result is a terroir-focused St-Veran from the rocky slopes of the Roche.

2008 Maison Jacques Bavard Montheilie Blanc* \$23.99

This is from a tiny négociant in Puligny-Montrachet named Jacques Bavard. He comes from a long line of wine-growers and is dedicated to working with fruit from organic and biodynamic vineyards. Clean, crisp, and full flavored.

2008 Maroslavac-Leger Puligny-Montrachet

"Corvees des Vignes"* \$41.99

Very Puligny in character, with nice minerality and energy. It's a bit reserved, with nice fruit and more back-palate weight.

2009 Paul Pernot Puligny-Montrachet "Folatières"* \$74.99

90-91 points ST: "Pale, green-tinged color. Aromatic nose combines flowers, minerals, white pepper and wild herbs..."

RHÔNE & FRENCH REGIONAL

2008 Jean-Louis Denois "Les Garrigues" Rouge* \$7.99

This wine has a gorgeous pomegranate color, with fresh aromas of small, red berry fruits and delicate hints of spice box, followed by subtle notes of tobacco leaf and licorice.

2010 Château Viranel "Tradition" Saint Chinian Rosé* \$12.99

An intense nose of summer fruits (blackberry, raspberry, black currant) and a fresh and fruity attack. Round mouth, smooth, very elegant. The finish is full-bodied and rich.

2010 Domaine Begude Vin de Pays d'Oc Pinot Noir Rosé* \$12.99

More in the style of a Loire Valley Sancerre rosé, this salmon-colored pink beauty exhibits nuances of strawberries, plums and cherries, with just a hint of wet stone minerality.

Cave du Mont July Bugey Cerdon Rosé* \$15.99

This one is so delicious and fun to drink, with a distinctly, well, grapey aroma and a fruitiness that calls out for celebration and jubilation. This is also wonderful served with chocolate cake! 8.25% ABV.

2008 Étoile du Rhône (Stéphane Vedeau) Côtes du Rhône* \$10.99

Loads of crushed red berry fruits, light spice, fine tannins and lively acidity make for a serious, overachieving Côtes du Rhône. Enjoy now and over the next several years with all manner of Mediterranean-inspired fare. 14.5% ABV.

2008 Domaine de Fontbonau Côtes du Rhône* \$19.99

Frédéric Engerer, the president of Château Latour, and Roussillon vigneron Jérôme Malet worked together to create this benchmark wine from the Rhône Valley. The 2008 (80% Grenache and 20% Syrah) is bottled without fining or filtration and is rich, full and delicious.

2009 Comte Louis de Clermont-Tonnerre "Tradition"

Châteauneuf-du-Pape (Alain Corcia)* \$19.99

From RP: "Medium bodied, with notes of dark cherries, lentil, spicebox and coffee nib, this 2009 Grenache based red displays more savory characteristics than some of the other cuvées in the 2009 Corcia lineup."

2009 Comte Louis de Clermont-Tonnerre "Cuvée Herve"

Châteauneuf-du-Pape (Alain Corcia)* \$24.99

The 2009 Cuvée Hervé from négociant Alain Corcia displays the admirable structure and intensity that often characterizes classic wines from Châteauneuf-du-Pape. Vibrant and deep, with bright red cherry notes as well as spicy hints of star anise and cocoa.

You might not find reviews in the *Wine Spectator* or in Robert Parker's *Wine Advocate* for a number of the wines below, but you also won't find these well-priced gems anywhere else in California!

SPAIN & ARGENTINA

2009 Acón "Roble" Ribera del Duero* \$17.99

This big red is 100% Tempranillo and 100% delicious, especially to those who like broad, ripe and oaky reds. Intense and very well-balanced, Acón's Roble offers attractive notes of ripe red and black berries accompanied by chocolate, licorice and cocoa.

2006 Bodegas Sierra Salinas "Casa Mira"* \$19.99

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

2005 Bodegas El Chantre Ramos Paul Ronda* \$29.99

Almost overwhelmingly aromatic, with sweet red fruit and exotic spice, toasted oak notes and raspberry liquor. On the palate this is big and dark, with earth and ripe fruit in equal measure. Not subtle, but a huge wine with a ton to offer.

2008 Kalinda Malbec Mendoza* \$9.99

We selected this wine for its typically generous Malbec-y plum and berry fruit, mouthfilling texture and balancing acidity. The richness and freshness of the fruit is what stands out the most in this wonderful wine.

2009 Monteviejo "Festivo" Malbec Mendoza* \$9.99

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

2009 Noble Malbec Mendoza* \$12.99

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

2007 Monteviejo "Bicentenario" Mendoza* \$19.99

90 points *Stephen Tanzer's International Wine Cellar*: "Deep, bright ruby. Crushed dark berries, roast coffee, smoked meat and flinty minerals on the nose; conveys a strong impression of soil."

ITALY

2009 Blason Pinot Grigio* \$9.99

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

Ca Berti "Secco" Lambrusco Grasparossa di Castelvetro* \$9.99

This wine's nose is intense and persistent, with vinous notes of flowers and fruits recalling blackberries, cherries and plums.

2009 Ermacora Friulano* \$14.99

The palate carries an enticing nuance of wildflowers and pears, and it is broadly flavored and offers notes of herbs and citrus, apricots and a flowery finesse with layers of minerals.

2006 Tenuta Monteti "Monteti"* \$26.99

93+ points Robert Parker's *Wine Advocate*: "The 2006 Monteti sparkles on the palate with beautifully articulated dark fruit, rosemary, mint and French oak."

2005 Baricci Brunello di Montalcino* \$31.99

Medium red. Delicate sour red cherry and red currant aromas show oaky, earthy nuances. Light and easygoing on the palate, with red berry, licorice and woody flavors.

2005 La Fortuna Brunello di Montalcino* \$36.99

91 points *Wine Enthusiast*: "Here's a fortunate Brunello that is redolent of all the best aromas the wine has to offer: blackberry, plump cherry, pressed violets and exotic spice..."

VINTAGE PORT FROM THE UK

1983 Ramos Pinto \$74.99

91 points *Wine Enthusiast*: "Almeida refers to this vintage as playing Mozart compared to the 1994's Beethoven and 2000's Bach."

1985 Warre \$109.99

5 stars from Broadbent! 91 points *Wine Spectator*: "There is plenty of grip and backbone here."

1983 Dow \$119.99

90 points RP: "...The 1983 is rich, concentrated, very fruity and magnificently perfumed..."

1985 Taylor \$139.99

90 points WS: "...Deep ruby-purple, with berry and cherry aromas and flavors, full-bodied, very tannic and hard. Great future."

1977 Warre \$129.99

92 points Robert Parker: "This house makes rather restrained yet rich, flavorful vintage Port..."

1977 Graham \$149.99

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

SHIPPING INFO

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

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

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

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

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

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

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

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

1966-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30

1999 Dalem, Fronsac	<i>\$29.99</i>
Clyde loves this old school, mature drinker.	
2000 Dalem, Fronsac	<i>\$29.99</i>
2000 Peyrabon, Haut-Médoc	<i>\$19.99</i>
2001 Lanessan, Médoc	<i>\$19.99</i>
2001 Dalem, Fronsac	<i>\$29.99</i>
2001 La Dauphine, Fronsac	<i>\$24.99</i>
2004 Poujeaux, Moulis	<i>\$29.99</i>
2004 Pauillac de Pichon-Lalande	<i>\$29.99</i>
Their third wine. Delicious.	
2005 Ferrand Lartigue, St-Emilion	<i>\$24.99</i>
2005 Loudenne, Médoc	<i>\$19.99</i>
2005 L'Avocat Rouge, Graves*	<i>\$17.99</i>
Full-bodied, with nice bright fruit and hints of mineral flavors.	
2005 La Garde, Pessac-Léognan	<i>\$24.99</i>
2005 La Bienfaisance, St-Emilion	<i>\$29.99</i>
92 points from Robert Parker.	
2005 La Dauphine, Fronsac	<i>\$26.99</i>
2005 La Fleur de Boüard	<i>\$24.99</i>
91 points <i>Wine Enthusiast</i> : "With its high proportion of Merlot, this is a slinky, rich wine, smooth and ripe."	
2005 Lamothe Bergeron	<i>\$19.99</i>
2005 St-Jacques de Siran, Médoc	<i>\$14.99</i>
2005 Valentons Canteloup	<i>\$11.99</i>
2006 Clarke Rothschild, Listrac	<i>\$19.99</i>
2006 Clos Marsalette, Pessac	<i>\$29.99</i>
2006 D'Aiguilhe, Castillon	<i>\$29.99</i>
2006 Divon, St-Georges St-Emilion	<i>\$14.99</i>
2006 Domaine de Montalon	<i>\$11.99</i>
2006 Ducluzeau, Listrac	<i>\$19.99</i>
2006 La Chapelle aux Moines*	<i>\$19.99</i>
2006 La Gatte "Butte"	<i>\$14.99</i>
2006 La Grave à Pomerol, Pomerol	<i>\$29.99</i>
2006 Les Tours de Peyrat "VV"*	<i>\$14.99</i>
2006 La Tour Figeac, St-Emilion	<i>\$29.99</i>
2006 Malmaison, Médoc	<i>\$14.99</i>
2006 Mauvais Garçon "Bad Boy"	<i>\$14.99</i>
2006 Puygueraud, Côtes de Francs	<i>\$16.99</i>
2006 Poitevin, Médoc	<i>\$11.99</i>
2006 St. Georges, St-Emilion	<i>\$24.99</i>
Cellar it. Big and rich. A superb value.	

CLASSIC WINES (1966-2006)

1966 Gloria, St-Julien (1.5L)	<i>\$199.00</i>
1966 Léoville-Barton (1.5L)	<i>\$399.00</i>

1966 Leoville-Las Cases, St-Julien	<i>\$179.00</i>
1966 Montrose, St-Estèphe	<i>\$129.95</i>
1966 Pichon-Lalande, Pauillac	<i>\$299.99</i>

La Dauphine Direct from Property	
1967 La Dauphine, Fronsac (1.5L)	<i>\$69.99</i>
1981 La Dauphine, Fronsac (1.5L)	<i>\$69.99</i>
1982 La Dauphine, Fronsac (1.5L)	<i>\$159.99</i>
1978 Lafite Rothschild (1.5L)	<i>Inquire</i>
1979 Lafite Rothschild (1.5L)	<i>Inquire</i>
1978 Malescot-St-Exupéry (1.5L)	<i>\$79.99</i>
1979 Malescot-St-Exupéry (1.5L)	<i>\$79.99</i>
1981 Léoville-Las Cases, St-Julien	<i>\$169.99</i>
1983 Grand-Puy-Lacoste (1.5L)	<i>\$249.00</i>
1983 Léoville-Las Cases, St-Julien	<i>\$229.99</i>
1985 Soutard, St-Emilion	<i>\$89.99</i>
My god this is fabulous wine. Perfect now.	
1986 Ausone, St-Emilion	<i>\$399.00</i>
1986 Pape-Clément, Pessac	<i>\$179.99</i>
1989 Lynch-Bages, Pauillac	<i>\$299.99</i>
1991 Léoville-Las Cases (1.5L)	<i>\$269.00</i>
Fabulous wine. Rich and full and delicious. Could be the best wine of the vintage.	
1993 Cos d'Estournel, St-Estèphe	<i>\$119.99</i>
1993 Léoville-Barton, St-Julien	<i>\$79.99</i>
Trey Beffa writes, "All of the youthful promise of this St-Julien has evolved into classic claret. The exuberant fruit of its youth has mellowed and softened for perfect drinking."	
1994 Corbin Michotte, St-Emilion	<i>\$44.99</i>
Stunning wine. Super delicious!	
1994 Tourelles de Pichon (1.5L)	<i>\$89.99</i>
1995 Mouton Rothschild, Pauillac	<i>\$499.00</i>
1995 Pichon-Lalande (1.5L)	<i>\$469.99</i>
1996 Pichon-Lalande (1.5L)	<i>\$469.99</i>
1996 Rauzan-Ségla, Margaux	<i>\$119.99</i>
1996 Tourelles de Pichon (6L)	<i>\$499.00</i>
From the Château. Perfect condition.	
1997 Clerc-Milon, Pauillac	<i>\$49.99</i>

Siran Direct from the Property	
1994 Siran, Margaux (1.5L)	<i>\$109.99</i>
1995 Siran, Margaux (1.5L)	<i>\$129.99</i>
1997 Siran, Margaux (1.5L)	<i>\$59.99</i>
2000 Siran, Margaux (1.5L)	<i>\$139.99</i>
2004 Siran, Margaux (1.5L)	<i>\$99.99</i>
2004 Siran, Margaux (6L)	<i>\$399.99</i>
These bottles are in perfect condition.	

1997 Haut-Bailly, Pessac-Léognan *\$69.99*
This wine is simply perfect right now!
According to RP: "One of Bordeaux's most delicate, elegant, graceful wines..."

1998 Clos du Marquis, St-Julien	<i>\$74.99</i>
1998 Langoa-Barton, St-Julien	<i>\$59.99</i>
A beautiful wine that will cellar 15 more years.	
1999 Cos d'Estournel, St-Estèphe	<i>\$109.99</i>
1999 Kirwan, Margaux	<i>\$69.99</i>
1999 Haut-Bailly, Pessac-Léognan	<i>\$89.99</i>
1999 Langoa-Barton, St-Julien	<i>\$54.99</i>
This wine is lush, ripe and ready.	
1999 St. Georges, St-Emilion (3L)	<i>\$149.99</i>
2001 Chasse-Spleen, Haut-Médoc	<i>\$44.99</i>
2001 Cos d'Estournel, St-Estèphe	<i>\$129.99</i>
2001 Faugeres, St-Emilion	<i>Inquire</i>
2001 Larrivet Haut-Brion, Pessac	<i>\$39.99</i>
2001 Malescot-St-Exupéry	<i>\$59.99</i>
2001 Pontet-Canet, Pauillac	<i>\$89.99</i>
2001 St. Georges, St-Emilion (3L)	<i>\$149.99</i>
2002 Lynch-Bages (1.5L)	<i>\$269.99</i>
2003 D'Angludet, Margaux	<i>\$49.99</i>
2004 Cos d'Estournel, St-Estèphe	<i>\$119.99</i>
2004 Hosanna, Pomerol	<i>\$99.99</i>
2004 Langoa-Barton, St-Julien	<i>\$49.99</i>
91 points WS: "Very pretty and perfumed, with plum, vanilla and chocolate aromas. Full-bodied, with silky tannins and a long, finish."	
2004 Lafon-Rochet, St-Estèphe	<i>\$39.99</i>
2004 Malescot-St-Exupéry	<i>\$59.99</i>
2005 Barde-Haut, St-Emilion	<i>\$49.99</i>
93 points Robert Parker.	
2005 Bellefont-Belcier, St-Emilion	<i>\$49.99</i>
2005 Bellgrave, Pomerol	<i>\$39.99</i>
2005 Baron de Brane, Margaux	<i>\$34.99</i>
The second wine of Brane Cantenac. Value!	
2005 Carbonnieux Rouge, Pessac	<i>\$34.99</i>
2005 Clos de Marsalette, Pessac	<i>\$34.99</i>
Lush, toasty, elegant and delicious.	
2005 Clos du Marquis, St-Julien	<i>\$59.99</i>
2005 Chauvin, St-Emilion	<i>\$34.99</i>
2005 D'Aiguilhe, Castillon	<i>\$35.99</i>
2005 Montrose, St-Estèphe	<i>\$169.99</i>
2005 Reserve de Comtesse, Pauillac	<i>\$49.99</i>
2005 Soleil, Pussequin St-Emilion	<i>\$32.99</i>
2006 Cos d'Estournel, St-Estèphe	<i>\$99.99</i>
2006 D'Angludet, Margaux	<i>\$34.99</i>
2006 Domaine de Chevalier, Pessac	<i>\$39.99</i>
2005 Enclos, Pomerol	<i>\$39.99</i>
2006 Haut-Bergey, Pessac	<i>\$34.99</i>
2006 Haut-Brisson Reserve	<i>\$49.99</i>
2006 Malescot-St-Exupéry	<i>\$49.99</i>
91+ points RP: "Another outstanding effort..."	
2006 Tourelles de Pichon, Pauillac	<i>\$34.99</i>

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

2007 BORDEAUX IN STOCK

Bélaïr, St-Emilion	\$29.99
Next to Ausone. A superb value.	
Bernadotte, Haut-Médoc-Value!	\$19.99
Cantemerle, Haut-Médoc	\$29.99
As good as their 2006, but ready sooner.	
Caronne St-Gemme, Haut-Médoc	\$16.99
Cheval Blanc, St-Emilion	\$399.00
Fombrauge, St-Emilion	\$19.99
This wine is an absolute steal.	
Latour à Pomerol, Pomerol	\$39.99
90 points <i>Wine Spectator</i> : "Subtle yet rich. Full-bodied, with lovely silky tannins that stay in balance with the fruit."	
Langoa-Barton, St-Julien	\$44.99
91 points <i>WS</i> and <i>WE</i> .	
Léoville-Barton, St-Julien	\$64.99
94 points and a Cellar Selection, <i>Wine Enthusiast</i> : "This is a great success for the year, a wine that is dense, characterized by balance between sweet fruit and solid tannins."	
Malescot-St-Exupéry, St-Estèphe	\$49.99
90 points <i>Wine Spectator</i> .	
Petit Manou, Haut-Médoc	\$17.99
Bottled without fining or filtration, this heady, unctuous red is ready to drink now.	
Pétrus-Gaia, Bordeaux Supérieur	\$16.99
Stunning value. Famous names.	
Plince, Pomerol	\$24.99
According to <i>ST</i> : "Good ruby-red. Sexy aromas of black cherry and minerals. Supple, sweet and easygoing."	
Poujeaux, Moulis-Delicious!	\$29.99
Rouget, Pomerol	\$39.99
From <i>RP</i> : "The soft, silky, tasty 2007 boasts copious black cherry and ripe strawberry fruit interwoven with notions of sandy soil."	
Seigneurs d'Aiguilhe, Castillon	\$14.99
The cépage is overwhelmingly Merlot, with a small percentage of Cabernet Franc.	
St. Georges, St-Georges-St-Emilion	\$24.99
Delicious wine after decanting one hour. Rich and round. Sweet.	
Tourelles de Pichon, Pauillac	\$34.99
Pichon-Baron's second wine. Super delicious.	
Trotanoy, Pomerol	\$129.99

2008 BORDEAUX IN STOCK

Barde-Haut, St-Emilion	\$34.99
92 points <i>WS</i> : "This is a step up. Ripe and polished, with lots of blackberry, plum sauce and melted black licorice notes...A strong showing."	

Bernadotte, Haut-Médoc	\$19.99
Bon Pasteur, St-Emilion	\$73.99
Branon, Pessac	\$65.99
Canon-La-Gaffelière (1.5L)	\$89.99
Cantemerle, Haut-Médoc	\$27.99
Clos Fourtet, St-Emilion	\$69.99
Clos de Quatre Vents, Margaux	\$34.99
Clarke Rothschild, Listrac	\$21.99
Esprit de Pavie, Bordeaux	\$19.99
Fabulous wine. Rich and vibrant.	
Grand Pontet, St-Emilion	<i>Inquire</i>
Joanin Bécot, Côtes de Castillon	\$21.99
Lagrange, St-Julien	\$34.99
Larcis Ducasse, St-Emilion	\$77.99
Les Ormes de Pez, St-Estèphe	\$24.99
Les Ormes de Pez (1.5L)	\$49.99
Lugagnac, Bordeaux Supérieur	\$12.99
Le Thil Comte Clary, Pessac	\$17.99
Malartic-Lagravière, Pessac (1.5L)	\$79.99
Malmaison, Médoc	\$14.99
Palmer, Margaux	\$249.99
Phélan-Ségur, St-Estèphe-Delicious!	\$32.99
Reignac, Bordeaux Supérieur	\$18.99
Toasty and delicious for mid-term drinking.	
Reserve de Comtesse, Pauillac	\$39.99
A seductive, lush style.	
Seigneurs d'Aiguilhe, Castillon	\$14.99

2009 BORDEAUX IN STOCK

Belian-Giraud, Entre-Deux-Mers	\$9.99
Forward and fresh, with red berries and black currant fruit and a foresty/mineral quality.	
Busquet, Lussac St-Emilion	\$14.99
Du Grand Pierre, Côtes de Blaye	\$9.99
Du Colombier, Entre-Deux-Mers	\$9.99
An extremely drinkable strawberry- and cassis-nuanced red with a touch of herbs on the nose and a palate that is forward and supremely appealing.	
Grand Bateau Rouge, Bordeaux	\$11.99
Lamothe Vincent, Bordeaux	\$14.99
L'Etoile de Bergey, Graves	\$17.99
91-94 points <i>Wine Spectator</i> : "Blueberry and spices on the nose. Full-bodied, with super well-integrated tannins and a berry, spice and dark cherry aftertaste. Really polished"	
Montjouan, Côtes de Bordeaux	\$9.99

WHITE BORDEAUX & ROSÉ

2007 L'Avocat Blanc*	\$15.99
2008 Blanc de Lynch-Bages	\$42.99
2008 "Y" d'Yquem	\$139.99
2008 Bonnet Blanc, Entre-Deux-Mers	\$9.99

2009 Clos Floridene Blanc*	\$24.99
Lemon and cream aromas and flavors. Full-bodied, yet balanced and fresh.	
2009 Ducasse Blanc, Pessac	\$14.99
2010 La Graside Blanc, Bordeaux	\$12.99
Delicious wine. Figgy nose and lime flavors.	
2009 Rol Valentin Rosé	\$6.99
Lush and full-flavored.	

SAUTERNES IN STOCK

1959 Suduiraut, Sauternes	\$349.00
1988 Rieussec, Sauternes (375ml)	\$59.99
1988 Suduiraut, Sauternes	\$69.99
5 stars from Broadbent. "...Forthcoming, excellent, honey and mint nose, exuding power in all directions. Sweet, loads of grip."	
1989 Guiraud, Sauternes	\$59.99
1997 Guiraud, Sauternes	\$59.99
93 points <i>Wine Spectator</i> : "An elegant and racy Guiraud, with pretty aromas of pineapple, melon and spice."	
1997 Suduiraut, Sauternes (375ml)	\$34.99
92 points <i>ST</i> and 90 points <i>WS</i> : "An outstanding Sauternes, with wonderful aromas of cream, caramel and honey. Full-bodied, with a light sweetness and a long vanilla and fruit finish. A beauty. Best after 2001."	
2001 Doisy-Védrières, Sauternes	\$49.99
93 points <i>WS</i> : "Lots of lemon curd and vanilla character, with hints of spices. Full-bodied, sweet and very fresh, with a spicy, honey aftertaste. A beautifully balanced Sauternes..."	
2005 Guiraud, Sauternes	\$59.99
97 points and #4 on the <i>Wine Spectator's</i> Top 100 Wines of 2008.	
2006 Doisy-Védrières, Sauternes	\$29.99
93 points <i>Wine Enthusiast</i> .	
2007 De Fargues (375ml)	\$69.99
2007 De Myrat, Sauternes	\$39.99
2007 L'Avocat, Cerons (500ml)	\$16.99
2007 Doisy-Daëne, Sauternes	\$54.99
2007 Doisy-Daëne (375ml)	\$29.99
2007 Guiraud (375ml)	\$24.99
2007 Lafaurie-Peyraguey	\$49.99
94 points <i>WE</i> : "A beautifully ripe wine, layered with the richest fruit, the acidity offering a bright moment within the richness..."	
2007 Raymond-Lafon, Sauternes	\$49.99
92 points Robert Parker.	
2007 Rieussec, Sauternes	\$89.99
2007 Rieussec, Sauternes (375ml)	\$49.99
2007 Sigalas-Rabaud, Sauternes	\$39.99
2007 Suduiraut, Sauternes	\$79.99

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

CABERNET SAUVIGNON

2004 Smith-Madrone, Napa	\$34.99
2005 Beringer "Private Reserve"	\$74.99
2005 Saddleback, Napa	\$29.99
2005 Schweiger, Spring Mountain	\$32.99
2006 Geyser Peak, Alex Valley	\$11.99
2006 Lancaster "Estate"	\$54.99
2006 Robert Mondavi, Oakville	\$29.99
2006 Silver Oak, Alexander Valley	\$54.99
2006 St Clement "Oropas"	\$29.99
2007 Amici, Napa	\$34.99
2007 Anderson's CV "Reserve"	\$64.99
2007 Arrowood, Sonoma County	\$29.99
2007 BV "Georges de Latour"	\$89.99
2007 Bixler "Union Island"	\$9.99
2007 Cakebread, Napa	\$69.99
2007 Carpe Diem, Napa	\$21.99
2007 Ch Montelena, Napa	\$44.99
2007 Clos du Val, Napa	\$24.99
2007 Cloverdale Ranch, Alex Vly	\$19.99
2007 Donati "Paicines"	\$16.99
2007 Eponymous "MacAllister"	\$39.99
2007 Flora Springs "Trilogy"	\$44.99
2007 Franciscan, Napa	\$19.99
2007 Groth, Napa	\$39.99
2007 Joseph Phelps, Napa	\$49.99
2007 Kathryn Kennedy "Lateral"	\$27.99
2007 Krutz Family "Stagecoach"	\$64.99
2007 Long Meadow Ranch "Estate"	\$39.99
2007 Louis M Martini, Napa	\$19.99
2007 Newton "Red Label"	\$19.99
2007 Ramey, Napa	\$37.99
2007 Ramey "Claret"	\$34.99
2007 Ridge, Santa Cruz Mountains	\$29.99
2007 Robert Mondavi, Napa	\$19.99
2007 Sbragia "Wall Vineyard"	\$69.99
2007 Sciandri, Napa	\$47.99
2007 Seventy Five, North Coast	\$19.99
2007 St Clement, Napa	\$26.99
2007 Stag's Leap "Artemis"	\$44.99
2007 Stag's Leap "Fay"	\$65.99
2007 Stags' Leap Winery, Napa	\$34.99
2007 Stonestreet "Rockfall"	\$74.99
2007 The Show, California	\$11.99
2008 Anderson's CV "Reserve"	\$89.99
2008 Banshee, Napa	\$29.99
2008 Castle Rock, Columbia Valley	\$9.99
2008 Ch Ste Michelle, Columbia Vly	\$10.99
2008 Coho "Headwaters"	\$36.99
2008 Continuum, Oakville	\$149.00

2008 Dominus, Napa	\$169.99
2008 Eberle "Vineyard Selection"	\$15.99
2008 Faust, Napa	\$42.99
2008 Ghost Block "Estate"	\$54.99
2008 Greystone, California	\$9.99
2008 Hess Estate "Allomi"	\$23.99
2008 Hess Select "Tri-County"	\$14.99
2008 Leviathan, California	\$47.99
2008 Lewis Cellars "Reserve"	\$114.99
2008 Lewis Cellars, Napa	\$76.99
2008 Robert Craig "Affinity"	\$44.99
2008 Roth, Alexander Valley	\$24.99
2008 Rutherford Ranch, Napa	\$14.99
2008 Snowden "Reserve"	\$74.99
2008 Snowden "The Ranch"	\$39.99
2009 Decoy, Napa	\$21.99
2009 Kalinda, Napa	\$17.99
2009 Twenty Bench, Napa	\$16.99

MERLOT

2005 Sterling "Three Palms"	\$29.99
2006 Paradigm, Oakville	\$39.99
2006 Stag's Leap, Napa Valley	\$29.99
2007 Ch Ste Michelle, Columbia Vly	\$10.99
2007 Cloverdale Ranch, Alex Vly	\$19.99
2007 Frog's Leap, Napa	\$27.99
2007 Keenan, Carneros	\$27.99
2007 Robert Sinskey, Carneros	\$25.99
2007 Rombauer, Napa	\$27.99
2007 Swanson, Napa	\$26.99
2008 Duckhorn, Napa	\$49.99
2008 Sean Minor "Four Bears"	\$13.99
2008 Shafer, Napa	\$43.99
2009 Charles Smith "Velvet Devil"	\$11.99
2009 Leonetti, Walla Walla	\$94.99
2009 McManis, California	\$7.99

PINOT NOIR

2006 Ambullneo "Mastiff"	\$39.99
2007 Alysian "Russian River"	\$39.99
2007 C&T Cellars "Patio"	\$19.99
2007 MacRostie, Carneros	\$17.99
2007 Neely "Hidden Block"	\$34.99
2007 Neely "Picnic Block"	\$37.99
2007 Pahlmeyer "Jayson"	\$47.99
2007 Sanctuary "Bien Nacido"	\$27.99
2008 Chehalem "3 Vineyards"	\$24.99
2008 Claiborne & Churchill, Edna Valley	\$21.99
2008 Coho, Russian River	\$36.99
2008 Evening Land, California	\$22.99

2008 Expression 44 "Roserock"	\$49.99
2008 Hitching Post "Hometown"	\$16.99
2008 J Swan "Cuvée de Trois"	\$28.99
2008 Morgan "Twelve Clones"	\$24.99
2008 Napa Cellars, Napa	\$14.99
2008 Talbott "Kali Hart"	\$13.99
2009 Alta Maria, Santa Maria	\$23.99
2009 Anthill Farms "Tina Marie"	\$49.99
2009 Anthill Farms, Anderson Vly	\$39.99
2009 Belle Glos "Clark & Telephone"	\$34.99
2009 Belle Glos "Las Alturas"	\$34.99
2009 Belle Glos "Meiomi"	\$17.99
2009 Bergström "de Lancellotti"	\$59.99
2009 Brewer-Clifton "Zotovitch"	\$42.99
2009 Brooks, Willamette Valley	\$21.99
2009 Byron, Santa Barbara	\$14.99
2009 Cep (Peay), Sonoma Coast	\$26.99
2009 Eric Kent "Small Town"	\$44.99
2009 Evening Land "Seven Springs"	\$39.99
2009 Expression 44, Eola-Amity	\$27.99
2009 Flowers, Sonoma Coast	\$44.99
2009 La Crema, Sonoma Coast	\$19.99
2009 Lucia, Santa Lucia Highlands	\$39.99
2009 MacMurray, Central Coast	\$14.99
2009 MacPhail, Sonoma Coast	\$36.99
2009 Mark West, SLH	\$13.99
2009 Melville "Estate-Verna's"	\$19.99
2009 Paraiso, SLH	\$18.99
2009 Peay, Sonoma Coast	\$40.99
2009 Poppy, Monterey	\$11.99
2009 Roessler Cellars "Bluejay"	\$32.99
2009 Roessler Cellars "La Brisa"	\$27.99
2009 Sojourn, Sonoma Coast	\$37.99
2009 Talbott "Logan"	\$21.99
2009 Tangle Oaks, Sonoma Coast	\$14.99
2009 ZD, Carneros	\$34.99

SYRAH & PETITE SIRAH

2005 Ambullneo "Howling"	\$34.99
2006 Carver Sutro "Palisade" PS	\$35.99
2006 K Crawford "Four Play"	\$19.99
2007 A Murray "Tous les Jours"	\$14.99
2007 DuMol, Russian River	\$57.99
2007 Maranet, Russian River	\$29.99
2008 Eric Kent "Kalen's Big Boy Blend"	\$41.99
2008 Holus-Bolus, Santa Ynez	\$22.99
2008 Neyers "Old Lakeville Road"	\$32.99
2008 Novy "Rosella's Vineyard"	\$31.99

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

2008 Owen Roe "Ex-Umbris"	\$22.99
2008 Stolpman "Estate"	\$27.99
2009 Beckmen "Estate"	\$19.99
2009 K Vintners "Pheasant"	\$34.99
2009 McManis Petite Sirah	\$9.99
2009 Melville "Estate-Verna's"	\$19.99
2009 Novy, Sonoma County	\$18.99
2009 Qupé, Central Coast	\$14.99

ZINFANDEL

2007 Ravenswood "Barricia"	\$23.99
2007 Ridge "Benito Dusi Ranch"	\$27.99
2007 Ridge "York Creek"	\$24.99
2007 Rosenblum "Harris Kratka"	\$19.99
2007 Rosenblum "Richard Sauret"	\$15.99
2008 Four Vines "Old Vine Cuvée"	\$10.99
2008 Frank Family, Napa Valley	\$26.99
2008 JC Cellars "The Imposter"	\$29.99
2008 M&D "7 Deadly Zins"	\$13.99
2008 Peterson, Dry Creek	\$17.99
2008 Quivira, Dry Creek	\$17.99
2008 Ridge "Geyserville"	\$29.99
2008 Seghesio "Cortina"	\$34.99
2008 Seghesio "Old Vines"	\$29.99
2008 Storybook "Mayacamas"	\$32.99
2008 The Federalist, Dry Creek	\$17.99
2008 Unti Vineyards, Dry Creek	\$24.99
2008 Urbanite "Clos de Cal"	\$11.99
2009 Dashe, Dry Creek	\$22.99
2009 Mauritsen, Dry Creek	\$21.99
2009 Robert Biale "Black Chicken"	\$39.99
2009 Robert Biale "R W Moore"	\$47.99
2009 Seghesio "Home Ranch"	\$31.99
2009 Seghesio, Sonoma	\$19.99

MISC REDS

2004 Turley "Spencer" Grenache	\$49.99
2006 Brassfield "Eruption"	\$11.99
2006 Rosenblum Mourvèdre	\$15.99
2007 Paraduxx, Napa	\$47.99
2008 Leonetti Sangiovese	\$72.99
2008 Seventy Five "The Sum"	\$19.99
2008 Stolpman Grenache	\$29.99
2008 Tablas Creek	
"Esprit de Beaucastel Rouge"	\$44.99
2008 Tor Kenward "ROCK"	\$39.99
2008 Turnbull "Old Bull"	\$16.99
2008 T-Vine "Frediani" Grenache	\$28.99
2008 Unti Vineyards Grenache	\$24.99
2009 Beckmen "Cuvée Le Bec"	\$15.99
2009 Cline "Ancient Vines"	

Mourvèdre	\$13.99
2009 Folie à Deux "Menage à Trois"	\$8.99
2009 Orin Swift "The Prisoner"	\$34.99
2009 Orin Swift "Machete"	\$37.99
2009 Tablas Creek	
"Côtes de Tablas"	\$29.99
Sean Thackrey "Pleiades XX"	\$23.99

CHARDONNAY

2007 Cambria "Katherine's"	\$16.99
2007 DuMol, Russian River	\$54.99
2007 Flora Springs	
"Barrel Fermented"	\$17.99
2007 Thomas Fogarty, Santa Cruz	\$17.99
2008 Benziger "Sangiaco"	\$14.99
2008 Expression 38, Sonoma Coast	\$23.99
2008 Foley "Rancho Santa Rosa"	\$21.99
2008 Groth, Napa	\$21.99
2008 Hess "Su'Skol Vineyard"	\$17.99
2008 Iron Horse, Green Valley	\$19.99
2008 La Crema, Sonoma Coast	\$16.99
2008 Laguna, Russian River	\$24.99
2008 Mer Soleil "Silver"	\$17.99
2008 Patz & Hall, Sonoma Coast	\$27.99
2008 Sanford, Santa Barbara	\$17.99
2008 Santa Barbara "Reserve"	\$19.99
2008 Stephen Ross, Edna Valley	\$19.99
2008 Talley Estate, Arroyo Grande	\$21.99
2008 Tolosa Estate "No Oak"	\$12.99
2009 Acacia, Carneros	\$15.99
2009 Alta Maria, Santa Maria	\$22.99
2009 Bernardus, Monterey	\$18.99
2009 Bogle, California	\$8.99
2009 Ch Ste Michelle, Columbia Vly	\$8.99
2009 Common Dog, Napa	\$17.99
2009 Cuvaision, Carneros	\$16.99
2009 Domaine Alfred "Stainless"	\$14.99
2009 Fleuron "Capture Winery"	\$19.99
2009 Four Vines "Naked"	\$10.99
2009 Foxglove, Central Coast	\$11.99
2009 Frank Family, Napa	\$28.99
2009 Kali Hart, Monterey	\$13.99
2009 Kalinda, Napa	\$17.99
2009 Lewis Cellars "Barcaglia Ln"	\$57.99
2009 Lewis Cellars "Reserve"	\$57.99
2009 McManis, California	\$7.99
2009 Miner Family, Napa	\$26.99
2009 Napa Cellars, Napa	\$14.99
2009 Neyers, Carneros	\$25.99
2009 Pahlmeyer, Napa	\$69.99
2009 Purisima Canyon, RR	\$9.99

2009 Ridge "Estate"	\$34.99
2009 Sequoia Grove, Carneros	\$18.99
2009 Spellbound, California	\$12.99
2009 Stags' Leap, Napa	\$23.99
2009 Talbott "Sleepy Hollow"	\$29.99
2009 Trefethen "Oak Knoll"	\$24.99
2009 Vina Robles, Monterey	\$14.99

SAUVIGNON BLANC

2008 Wildhurst "Reserve"	\$8.99
2009 Barber Cellars "Lazarie"	\$14.99
2009 Cakebread, Napa	\$24.99
2009 Dry Creek Fumé Blanc	\$9.99
2009 Duckhorn, Napa	\$26.99
2009 Frog's Leap, Napa	\$15.99
2009 Grgich Hills Fumé Blanc	\$20.99
2009 Hall Vineyards, Napa	\$19.99
2009 Hatcher, Amador	\$14.99
2009 Kirkham Peak, Redwood Vly	\$11.99
2009 Long Meadow, Rutherford	\$15.99
2009 MSH Cellars, Yountville	\$9.99
2009 Murphy-Goode "The Fumé"	\$9.99
2009 Rarecat "Lionheart"	\$29.99
2009 Turnbull, Napa	\$12.99
2010 Common Dog, Napa	\$15.99
2010 Ferrari-Carano Fumé Blanc	\$12.99
2010 Girard, Napa Valley	\$14.99

MISC WHITES & SPARKLING WINES

2007 Chalone "Estate" Pinot Blanc	\$21.99
2007 Schramsberg Blanc de Blancs	\$27.99
2007 Schramsberg Blanc de Noirs	\$29.99
2007 Schramsberg Brut Rosé	\$32.99
2008 Bridlewood Viognier	\$14.99
2008 Thomas Fogarty Gewürz	\$12.99
2008 Uvaggio Vermentino	\$10.99
2009 A to Z Pinot Gris	\$11.99
2009 King Estate Pinot Gris	\$14.99
2009 Pacific Rim Riesling	\$8.99
2009 Saddleback Cellars Viognier	\$17.99
2009 Tablas Creek	
"Côtes de Tablas Blanc"	\$21.99
2009 Zaca Mesa Viognier	\$17.99
2010 Kung Fu Girl Riesling	\$12.99
2010 Lucia "Lucy" Rosé	\$16.99
2010 Palmina Pinot Grigio	\$13.99
Gruet Sparkling Rosé	\$13.99
J Vineyards "Cuvée 20"	\$21.99
J Vineyards Brut Rosé	\$21.99
Roederer Estate Rosé	\$24.99
Schramsberg "Mirabelle" Rosé	\$19.99

To get email updates on wines that aren't in the newsletter, or to be the first with an opportunity to buy, get on Greg's "Italian Wine Update" email list by emailing Greg@KLWines.com or calling him at 877.559.4637 x2713.

MISC TUSCANY

2009 Maritma "4 Old Guys" Sangiovese-Outstanding Value!	\$7.99
2008 La Maialina Chianti DOCG	\$7.99
2008 La Maialina Chianti Classico-90 points RP	\$14.99
2007 Panzanello Chianti Classico	\$16.99
2007 Nipozzano Chianti Rufina Riserva-91 points & Top 100 WS	\$18.99
2007 La Maialina Chianti Classico Riserva-92 points RP	\$19.99
2007 Felsina Chianti Classico	\$19.99
2007 Viticcio Chianti Classico Riserva-93 points & Top 100 WS	\$23.99
2007 Fontodi Chianti Classico-92 points ST	\$27.99
2007 Antinori Tenuta Guado al Tasso "Il Bruciato"	\$29.99
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2006 La Velona Brunello di Montalcino-94+ points RP	\$34.99
2007 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2005 Lisini Brunello di Montalcino	\$49.99
2005 Costanti Brunello di Montalcino-93 points RP	\$59.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino-5* St. Clair	\$71.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino Riserva	\$74.99
2004 Lisini "Ugolaia" Brunello di Montalcino-94 points RP	\$84.99
2006 Valdicava Brunello di Montalcino	\$98.99
2007 Fontodi "Flaccianello"-96 points RP	\$109.99

2006 BRUNELLO PRE-ARRIVALS

2006 Ferrero Brunello di Montalcino*-94 points JS	\$29.99
2006 Antonio Sasa "Martina" Brunello di Montalcino	\$29.99
94 points James Suckling: "Love the nose on this. Aromas of dark berries, spices and dried flowers. Full bodied, with a wonderful integrated tannin structure. Flavors are intense, yet balanced with loads of subtle and complete fruit. It will be so much better after 2014."	
2006 Poggiarellino Brunello di Montalcino*	\$29.99
2006 Tenuta di Sesta Brunello di Montalcino*	\$29.99
2006 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2006 Baricci Brunello di Montalcino*	\$34.99
2006 Casisano Colombaio Brunello di Montalcino	\$34.99
2006 La Fortuna Brunello di Montalcino*	\$34.99
2006 Mocali Brunello di Montalcino	\$34.99
2006 Solaria Brunello di Montalcino	\$34.99
2006 Piancornello Brunello di Montalcino	\$37.99
2006 Tenuta Silvio Nardi Brunello di Montalcino-94 points JS	\$39.99
2006 Podere la Vigna Brunello di Montalcino	\$39.99
2006 Poggio San Polo Brunello di Montalcino	\$39.99
2006 Mocali "Raunate" Brunello di Montalcino	\$39.99
2006 San Filippo Brunello di Montalcino	\$42.95
2006 Collemattoni Brunello di Montalcino	\$43.95
2006 Capanna Brunello di Montalcino	\$44.95
2006 Altesino Brunello di Montalcino	\$44.99
2006 Il Poggione Brunello di Montalcino	\$44.99
2006 Talenti Brunello di Montalcino-95 points JS	\$44.99
2006 La Gerla Brunello di Montalcino	\$44.99

2006 Lisini Brunello di Montalcino	\$44.99
2006 Podere Brizio Brunello di Montalcino	\$47.99
2006 Argiano Brunello di Montalcino-92 points WE	\$49.99
2006 Banfi Brunello di Montalcino-95 points JS	\$49.99
2006 Podere Brizio Brunello di Montalcino-96 points WE	\$49.99
2006 Castelgiocondo Brunello di Montalcino	\$53.95
2006 San Filippo "Le Lucere" Brunello di Montalcino	\$53.99
2006 Ciacci Piccolomini "Pianrosso" Brunello di Montalcino	\$54.95
2006 Banfi "Poggio alle Mura" Brunello di Montalcino	\$59.95
2006 Sesta di Sopra Brunello di Montalcino*-95 points WE	\$59.99
2006 Fuligni Brunello di Montalcino-95 points JS	\$59.99
2006 Costanti Brunello di Montalcino	\$64.99
2006 Altesino "Montosoli" Brunello di Montalcino	\$77.99
2006 Siro Pacenti Brunello di Montalcino	\$84.99

MISC PIEDMONT

2009 La Corte "Preludio" Moscato d'Asti*	\$9.99
2009 La Corte "Lunae" Brachetto*	\$12.99
2009 Ruggeri Corsini Barbera d'Alba*	\$16.99
This young red offers a grapey nose, intense yet delicate, offering raspberry and violet notes. On the palate this wine is quite dry, full bodied and has plenty of acidity, though tannins are soft and fully integrated. Enjoy with just about any sort of Italian-inspired food!	
2009 Vietti "Tre Vigne" Dolcetto d'Alba	\$19.99
2007 Angelo Germano Nebbiolo d'Alba	\$19.99
2007 Angelo Germano Barolo	\$29.99
2007 Pelissero "Nubiola" Barbaresco-93 points RP	\$33.99
2005 Angelo Negro "Basarin" Barbaresco	\$34.99
2004 Schiavenza "Bricco Ceretta" Barolo-92 points RP	\$69.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2009 I Stefanini "Selese" Soave*	\$8.99
Stunning value for a superb Soave that has excellent richness and balance!	
2009 Blason Pinot Grigio*-1 Glass GR	\$9.99
2010 Collestefano Vedicchio di Matelica	\$15.99
2004 Brigaldara "Case Vecie" Amarone-94 points RP	\$69.99

ABBRUZZO, SICILY, SARDINIA, CAMPANIA & UMBRIA

NV Antano Milziade Umbria Rosso IGT	\$14.99
This non-vintage wine is just stunning with its balance, richness, complexity and drinkability, all at an unbelievable price! Made from 50% Sangiovese and 50% Sagrantino.	
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2010 Mancini Vermentino di Gallura	\$14.99
2010 Antichi Vinai Etna Rosato	\$19.99
2008 Antonelli "Contrario" Sagrantino	\$19.99
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99
2005 Benanti "Serra della Contessa" Etna Rosso-93 points WA	\$39.99
2004 Antonelli "Chiusa di Pannone" Sagrantino-3 Glasses GR	\$49.99

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

CHABLIS

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

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2005 Dom. Olivier Guyot Clos de la Roche Grand Cru	\$89.99
2006 Nicolas Potel Bonnes Mares Grand Cru	\$149.95
2007 Dom. Marquis d'Angerville Volnay	\$49.99
2007 Dom. Nicolas Potel Bourgogne Rouge "Maison Dieu VV"	\$23.99
2007 Maison Joseph Drouhin Chorey-lès-Beaune	\$20.99
2007 Dom. d'Ardhuy Bourgogne Rouge	\$14.99
2007 Dom. Eugenie Vosne-Romanée	\$49.95
2007 Dom. Eugenie Clos Vougeot Grand Cru	\$184.99
2007 Dom. Régis Forey Clos de Vougeot Grand Cru	\$99.95
2008 Maison Jacques Bavard Monthelie Rouge*	\$23.99
2008 Dom. de Montille Bourgogne Rouge (Volnay)	\$24.99
2008 Dom. Joseph Voillot Bourgogne Rouge "VV" (Volnay)	\$21.99
2008 Maison Champy Volnay*	\$34.99
2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. de Montille Pommard 1er Cru "Pézerolles"	\$78.99
2008 Maison Champy Pommard 1er Cru "Grand Epenots"*	\$54.99
2008 Dom. Guillemard-Clerc Beaune 1er Cru "Coucherias"*	\$34.99
2008 Dom. Marius Delarche Pernand-Vergelesses 1er Cru "Iles des Vergelesses"*	\$32.99
2008 Maison Champy Pernand-Vergelesses "Clos de Bully"*	\$19.99
2008 Maison Champy Pernand-Vergelesses 1er "Les Fichots"*	\$23.99
2008 Dom. Marius Delarche Corton Renardes Grand Cru*	\$54.99
2008 Dom. Faiveley Corton Grand Cru "Clos Corton Faiveley"	\$146.99
2008 Dom. Laleure Piot Côte de Nuits-Villages "Les Bellevues"	\$19.99
2008 Dom. Louis Jadot Côte de Nuits-Villages "Le Vaucrain"	\$23.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$46.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Vaucrains"*	\$54.99
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Maison Champy Chambolle-Musigny*	\$46.99
2008 Maison Joseph Drouhin Chambolle-Musigny 1er Cru	\$76.99
2008 Dom. Michel Gros Chambolle-Musigny	\$49.99
2008 Dom. Hubert Lignier Chambolle-Mus. 1er "Gruenchers"	\$89.99
2008 Dom. Michel Gros Vosne-Romanée	\$53.99
2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Les Brulées"	\$89.95
2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Clos de Reas"	\$99.95
2008 Maison Champy Echézeaux Grand Cru*	\$119.95
2008 Dom. des Chezeaux Gevrey-Chambertin 1er "Cazetiers"	\$39.95
2008 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.99
2008 Dom. Varoilles Gevrey-Chambertin "Clos Meix Ouches"*	\$49.95
2008 Dom. Varoilles Gevrey-Chambertin 1er "Clos Varoilles"*	\$64.99

2008 Dom. Bruno Clair Gev-Chamb. 1er "Clos de Fontenys"	\$89.95
2009 Dom. A&P DeVillaine Bourgogne Rouge "Fortune"	\$29.95
2009 Dom. A&P DeVillaine Mercurey "Montot"	\$39.99
2009 Aliane Bourgogne Rouge	\$17.99
2009 Dom. Thierry & Pascale Matrot Bourgogne Rouge	\$20.99
2009 Dom. Henri Delagrange Volnay	\$44.99
2009 Dom. Louis Latour Corton Grand Cru	\$47.99
2009 Dom. H. Delagrange Bourgogne Hautes Côtes de Beaune	\$19.99
2009 Dom. S. Magnien Bourg. Passetoutgrains "Cuvée Densité"*	\$14.99
2009 Dom. Regis Bouvier Bourgogne "Montre Cul"	\$21.99

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2007 DEux Montille St-Romain	\$20.99
2007 Dom. Lequin-Colin Chassagne-Montrachet "Clos Devant"	\$27.99
2008 Mommessin Mâcon-Villages*	\$9.99
2008 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2008 Maison Champy Bourgogne Chardonnay "Signature"*	\$17.99
2008 Jacques Bavard Rully Blanc*	\$19.99
2008 Jacques Bavard Bourgogne Aligoté*	\$13.99
2008 Jacques Bavard Monthelie Blanc*	\$23.99
2008 Jacques Bavard St-Romain Blanc*	\$23.99
2008 Jacques Bavard Meursault*	\$34.99
2008 Jacques Bavard Puligny-Montrachet 1er "Champs Gains"*	\$54.99
2008 Dom. Marius Delarche Pernand-Vergelesses Blanc*	\$24.99
2008 Dom. Marius Delarche Corton-Charlemagne*	\$69.95
2008 Maison Champy St-Aubin 1er "Murgers Dents De Chien"*	\$32.99
2008 Dom. Guillemard-Clerc Puligny-Mont. "Les Enseignères"*	\$59.99
2009 Dom. Heritiers des Comte Lafon Mâcon "Milly-Lamartine"	\$24.99
2009 Dom. Heritiers Lafon Mâcon "Clos Crochette"	\$33.99
2009 Dom. des Nembrets Denis Barraud St-Véran*	\$14.99
2009 Dom. Nembrets Pouilly-Fuissé "Combe Poncet"*	\$23.99
2009 Dom. Francois Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Dom Thierry Matrot Bourgogne Blanc*	\$19.99
2009 Dom. Paul Pernot Puligny-Montrachet*	\$43.99
2009 Dom. P. Pernot Meursault Blagny 1er "Piece Sous le Bois"*	\$46.99
2009 Dom. Paul Pernot Puligny-Montrachet 1er "Folatières"*	\$74.99
2009 Dom. Paul Pernot Puligny-Montrachet 1er "Les Pucelles"*	\$94.99

BEAUJOLAIS

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



“These ‘0-10s,’ like the French say, will be wines to buy and cellar for quite a few years. Unlike the low acid, ripe fruited and sweet ’09s, the ’10s are very big with a tannic edge that is hiding the fruit at the moment.”

Bordeaux Values IN OUR MINDS AND OTHERS

The 2010 Bordeaux have everything you could want: tons of fruit, tons of acid, tons of tannin and a good dose of alcohol. These “0-10s,” like the French say, will be wines to buy and cellar for quite a few years. Unlike the low acid, ripe fruited and sweet ’09s, the ’10s are very big with a tannic edge that is hiding the fruit at the moment. The acids are very high, too, which gives the wines a fresh and vibrant mouthfeel, but it also means they will require cellar time to soften. On the other hand, the steadily-arriving 2008s surprised everyone with their solid, classic Bordeaux style at reasonable prices. Below are wines to buy for the mid-term cellar. Some other fabulous 2008s include Cos, Pontet-Canet and Malescot.

Clyde’s 2010 Picks: A Baker’s Dozen

D’Aiguilhe, Côtes de Castillon (PA \$26.99) Sweet middle, pretty powerful. A good, well-made wine with the tannins in control at the back and layers of complexity.

La Dauphine, Fronsac (PA \$21.99) Good entry. Lively black plum fruit. Very good.

Sociando-Mallet, Haut-Médoc (PA \$39.99) Spicy anise on the classy nose. Big at the back end—tannic. The wine is a good value!

Cantemerle, Haut-Médoc (PA \$37.99) More black fruit, pretty tannic and hefty, with Cantemerle’s textbook herbal and earthy finish.

Lanessan, Haut-Médoc (PA \$19.99) Elegant. From good terroir. Full-flavored, sweet and lush. Sexy. A good value.

Poujeaux, Moulis (PA \$31.99) Great nose. Elegant, with a lot of minerals and nice, sweet length. Champagne buyer Gary Westby likes it a lot!

Marquis d’Alesme, Margaux (PA Inquire) A big improvement over previous vintages. The 2010 put on some weight; it is thick and rich, with black fruit and a great finish.

Labégorce, Margaux (PA \$28.99) SG: Chalky nose with cassis and mineral. Astringent but balanced. RS: Ripe! Good creamy mouthfeel with rounded fruit.

Angludet, Margaux (PA \$39.99) Deep color, extremely lush on the palate. Sexy, black cherry aromas. Fresh and vibrant. Should be a fine value.

Pedesclaux, Pauillac (PA Inquire) Real ripe nose. Semi-new wave. An upcoming star of the region. Lots of fruit. Smells like it could be from Rutherford: sweet and lush, with a sexy, racy berry nose. Value. Greatest improvement of any classified growth.

Le Crock, St-Estèphe (PA \$26.99) A property to watch, Le Crock is now under the eye of the fine folks at Léoville-Poyferré.

Lilian Ladouys, St-Estèphe (PA Inquire) K&L’s biggest selling wine of 2009. This is quite a nice wine, with red fruit and savory roasted herbs. Real Bordeaux earth, but clean enough for the people. Very tasty.

Fonplégade, St-Emilion (PA \$39.99) Plummy aromas, slightly pruneey, extracted and dense fruit. Needs lots of time. One for the cellar.

2008 Bordeaux In Stock Bargains

Barde-Haut, St-Emilion (\$34.99) Four out of five stars from *Decanter*: “Deep colour. Rich, dense fruit. Supple, layered texture. Tannins ripe, firm and long. Drink 2015-2025.” 92 points WS.

Le Thil Comte Clary, Pessac-Léognan (\$17.99) 90-92 points Robert Parker: “This deep, plum/ruby/purple-colored 2008 is another sleeper of the vintage...”

D’Aiguilhe, Côtes de Castillon (\$21.99) 90 points Robert Parker: “Unquestionably a sleeper of the vintage, the opaque plum/ruby/purple-tinged 2008 d’Aiguilhe reveals abundant notes of licorice, fruitcake, black currants and kirsch, sweet tannin, a round, generous texture.”

Joanin Bécot, Côtes de Castillon (\$21.99) An unqualified sleeper of the vintage, this dark ruby/purple-tinged 2008 exhibits beautiful black raspberry and black cherry fruit backed up by sweet tannin as well as decent acidity.

Cantemerle, Haut-Médoc (\$27.99) 90-92 points *Wine Enthusiast*: “Barrel sample. Fruity, attractively balanced wine, the spice and caramel wood flavors fitting well into the sweet, berry fruits.”

Clyde Beffa Jr

Getting to Know: La Maison Antech

K&L has been proudly importing the wonderfully affordable sparkling wines from Limoux's Antech for five years, and in that time they have become both staff and customer favorites. We currently carry three expressions from the winery: the **"Brut Nature" Blanquette de Limoux*** (\$12.99), which has no dosage and is super clean and crisp, the **"Cuvée Eugénie" Crémant de Limoux*** (\$13.99), a blend of Chardonnay, Chenin Blanc and Mauzac that is citrusy and honeyed, with Champagne's leesy character (but without its price tag), and the **"Emotion" Crémant de Limoux Rosé*** (\$14.99), which is composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir. This strawberry- and cherry-kissed delight made in the traditional method can quickly turn every day into an instant celebration.

Name: Françoise Antech Gazeau

Winery: Antech Limoux

Number of years in business: Nearly born in the cellar!

How would you describe your winemaking philosophy?

Simple, authentic, respectful of nature and very demanding.

What wines or winemakers helped influence your philosophy?

My father, my uncle, my grandfather...and all the six generations who have run the Antech Estate before me.

How involved in grape-growing are you?

My sister Michèle and my brother-in-law Jean Christophe are looking after the vineyard, with sustainable farming skills (*agriculture raisonnée*).

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

Not so much, in fact, it just enhances the freshness and fruity taste I like for the "Antech style." For example, looking for more freshness I created two years ago the first Brut Nature Blanquette de Limoux with no dosage at all.

What do you like to pair with your wines?

Many friends, good music and deaf neighbours!

What changes are planned for coming vintages?

I'm afraid our harvest will start around the 10th of August for the first time ever! Early holidays for all of us this year.

Any new (top secret) varietals, blends or propriety wines on the horizon?

Chut, you'll have to wait two years...

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

Mainly wines from the Languedoc, and I'm crazy about Sancerre. I also like exceptional Champagnes.

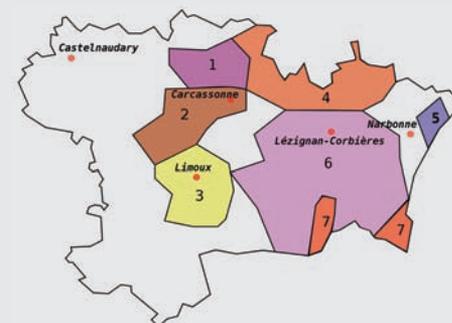
Do you collect wine? If so, what's in your cellar?

Red from Languedoc, but we don't have so much time to collect, we drink too fast!

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

- Keep the wine as far as possible [from] the "industry business"
- Transmit the passion of being "Vigneron" to the teenagers
- Educate the young generation to the fantastic and never ending adventure of discovering wine
- Make no concession with our own style
- Protect the earth

Find all of Antech's wines at KLWines.com



Top: View of Limoux city from the Aude River. Photo by Camille Boulière (cc). Middle: The Antech line-up at La Maison Antech. Photo by Kerri Beffa. Bottom: Carte des Vignobles de l'Aude. Map by Pinpin (cc).

“In 2003, prior to selling Pichon-Lalande (which she did in 2007), May-Eliane de Lencquesaing bought Glenelly after soil testing showed potential for grape growing at the estate, which had previously been an orchard.”

JIMMY C'S VIEW DOWN UNDER

Okay, as I'm writing this article it's misty, with a light rain falling. Yesterday, it was pleasant and sunny. I guess I should look on the bright side and feel happy that we side-stepped the “Rapture” for the time being, but I'm looking for some nice weather to come stick around for a while. So, we'll hope that summertime will have finally arrived by the time you read this, and that we can honor the age-old tradition of a 4th of July barbecue to kick-start a few months of backyard grilling. Here are some selections to complement the fare and fun with friends that I wish will come for all soon, starting with my “first call” white wine—Sauvignon Blanc.

2010 Huia Sauvignon Blanc Marlborough New Zealand (\$14.99) I've been a fan of this wine made by Mike and Claire Allan since the 2002 vintage, when we first started to carry it. They are in the process of preparing their estate vineyards for organic and biodynamic certification, so they keep that fruit separate during fermentation and blend it together according to its character. The Huia, to me, has always stood out with its more tropical bouquet, and the 2010 offers a very expressive nose with passion fruit, mango, lime blossom, fresh cut sweet red bell pepper and a mineral accent. On the palate the wine shows good richness and complexity from 15% barrel fermentation with indigenous yeast, supported by zippy, refreshing acidity.

2010 Allan Scott “Millstone” Sauvignon Blanc Marlborough New Zealand (\$15.99) This wine is part of the Allan Scott single vineyard range, where the focus is on the best grapes from their estate. After the 2007 vintage, this vineyard was converted to organic farming, employing BioGro principles. The wine went through a slow fermentation using only native yeasts with a small percent barrel fermented with regular battonage. The bouquet offers notes of passion fruit, lime and grapefruit, with hint of mineral and wet stone. At 12.5% ABV, the wine is vibrant and racy with zesty acidity that gives it a Sancerre-like palate impression.

2010 Over the Edge (Escarpment) Pinot Noir Martinborough New Zealand (\$13.99) This is the second vintage we've carried of this wine, and what a pleasure it is to have Pinot Noir at this price from the original region to put Kiwi Pinot on the map. Made by the hands of acknowledged Pinot master Larry McKenna, the wine is made in an accessible style that shows lovely aromatics of spice, plum and cherry that leads to a supple, silky mouthfeel that's plain delicious to drink. I sold a bottle of the '09 to our Bordeaux specialist Ralph Sands and he called me at home later that night to say, “What a wine for that kind of money!” Try it with some Chinese Five Spice grilled chicken; it's sure to please.

2009 Momo (Seresin) Pinot Noir Marlborough New Zealand (\$16.99) Momo is the Maori word for “offspring,” and this child of Seresin wines offers that estate's commitment to quality at a very fair price. The fruit for the Momo wines comes from their organic/biodynamic estate vineyards coupled with some purchased fruit grown by others following organic practices. The grapes were hand picked, hand sorted, de-stemmed and cooled before a cold soak and fermented naturally in open-top fermenters, then matured for 11 months in French barriques. The nose of the 2009 is complex, with plum, cherry, clove, rose petal, new leather and a light meaty note. On the palate there are fine tannins with good structure, a smoky forest floor character and dried orange peel flavors that also come into play. It seems that with biodynamic viticulture, and maybe as his vines mature, winemaker Clive Dougall is turning a corner and making benchmark Marlborough Pinot Noir at this price point. Try it with meats, salmon or a mushroom dish.

2009 Glenelly “Glass Collection” Cabernet Sauvignon Stellenbosch South Africa (\$17.99) Well, if you've shopped at K&L long enough, you know it's no secret that Clyde Beffa loves Bordeaux, and that we've sold as much Pichon-Lalande as anybody in the world. Why do I bring this up, you ask? In 2003, prior to selling Pichon-Lalande (which she did in 2007), May-Eliane de Lencquesaing bought Glenelly after soil testing showed potential for grape growing at the estate, which had previously been an orchard. Given that her neighbor is Rustenberg, I'd think that would be a good bet! She has enlisted Luke O'Cuinneagain, who worked at Rustenberg and Bordeaux's Angélus, as winemaker, and in 2009 former Rustenberg winemaker Adi Badenhorst of Badenhorst Family Wines (also an alumnus of Angélus and also Alain Graillot in Crozes-Hermitage) came aboard as a consultant. The wine is a synthesis of South Africa and Bordeaux, with smoky black currant, dark cherry, bittersweet chocolate and a touch of mineral and spice in the bouquet. On the palate, the wine's French heritage kicks in with good structure and some serious, fine-grained, dusty tannins. Decant this baby and enjoy with grilled beef or lamb.

Cheers,

Jimmy C

Do Judge a Wine **BY IT'S LABEL**

You will very rarely hear a wine person recommend you judge a wine by its label; I cringe just hearing the words come out of my mouth. But, without question, Emmerich Knoll's is one of my all-time favorite labels. I mean that in two ways. Not only is the actual bottle label a magnificent painting of St. Urban himself, but the wines made under the label are equally powerful. Even though Emmerich Knoll is a shy and elusive character, he is considered by some to be the patron saint of Wachau wine, and I understand why. He is an old school winemaker and uses the minimum amount of technological intervention while creating his masterpieces. He relies on his love, passion and devotion to his craft in the vineyard and in the cellar. The resulting wines are a brilliant expression of fruit, mineral and that all-so-important, at least to him and me, presence of place. Emmerich's style tends to be slightly richer and more opulent in character compared to other producers from the Wachau, and he prefers his wines to be drunk with at least a few years of bottle age on them. (It seems that Austrians have the same wine drinking habits as American wine drinkers do—they drink their wines much too young, and this drives Emmerich bonkers.) These are serious wines and they deserve the chance to let time work its magic on them. Buy and hold.

2009 Emmerich Knoll "Vinothekfullung" Grüner Veltliner Smaragd (\$69.99) A touch tight and wound up on the nose. This is showing hints of tropical fruit with some peppery pea shoot notes. There's massive power running through the core of this wine, too, adding to its structure and sneaky finesse. Please, please, cellar for at least seven years before considering.

2009 Emmerich Knoll "Loibenberg" Grüner Veltliner Smaragd (\$49.99) Rich, with pears, quince and apples. The mineral components really shine on this one. There's also just a touch of spicy tobacco that comes through on the palate that then gets enveloped by just-ripened stone fruit and minerality! Allow this one a five year nap.

2009 Emmerich Knoll Grüner Veltliner Federspiel (\$26.99) This has a classic pepper-spiked Grüner nose with a medium-bodied texture. You get more of a red apple and lanolin quality from this one than the others, and I really like the wet stony minerality that first hits you on the nose but then guides you through the finish. If you must drink this now, please open the day before and let it rest in the fridge overnight.

Eric Story

Malbec, **SOME NEW FACES**

Malbec, the work horse grape of Argentina, is popular with good reason: the wines it produces are generally fruity and full-bodied, two attributes that in today's wine market certainly are important to many folks. The tricky thing with Malbec, however, is the very fact that it has quickly become so popular and ubiquitous. Personally, I taste lots of Malbec. Every week. My non-K&L colleagues (well, the ones who don't know—or wish to know—anything about South American wines) often poke fun at my regular exposure to Malbecs. These are not fans of Malbec, and to be fair I totally understand why they, in the parlance of our times, are "haters." I get it. Rich, fruity, occasionally high alcohol, oaky wines for the masses are not "cool." That said, I do enjoy the challenge of finding the tastiest, best value Malbecs around. And, I have a hunch that Argentina's most interesting and delicious wines are yet to be made. Here are a few of the most interesting Malbecs I have tasted all year:

2006 Cicchitti Malbec Mendoza (375ml \$9.99) Rich, dark fruit aromas lead to more of the same on this wine's generously textured palate. This is honest, tasty Malbec with just the right amount of bottle age so that it is really singing right now. The half bottle format is perfect for a little more than a glass per person for a two-person meal, or two and a half glasses for a solo dinner, and comes with the additional bonus that you can save the empty to re-bottle leftovers from unfinished full-sized bottles. 14% ABV.

2009 Las Nencias Malbec Mendoza (\$11.99) Another spectacular effort from one of Argentina's busiest winemakers, Hector Durigutti, this Malbec comes from a 16-year-old vineyard in La Consulta (Valle de Uco). As with all of Durigutti's wines, it is fermented only with indigenous yeasts and the oak (8-12 months in two-year-old French) is very well integrated. Soft blue and purple fruits are pure, with just a hint of spiciness, balanced acidity and a plush texture and lingering finish.

1999 Conalbi Grinberg "Duetto" Malbec Mendoza (\$34.99) Ever have a 12-year-old Malbec? I hadn't either prior to trying this delicious bottling. With beautiful, spicy, pure, dark-fruited aromas, this beauty actually opens up nicely, showing suprisingly youthfully. A combination of fresh, tangy cherry fruit, perhaps with some dried cherry sweet-tangy interplay, distinguishes this wine and shows that good Malbec can improve with bottle age. An eye opener. 12.6% ABV!

Joe Manekin

"It seems that Austrians have the same wine drinking habits as American wine drinkers do—they drink their wines much too young, and this drives Emmerich bonkers."

"I do enjoy the challenge of finding the tastiest, best value Malbecs around. And, I have a hunch that Argentina's most interesting and delicious wines are yet to be made."

K&L ONLINE AUCTIONS *Get Vertical*



When it comes to auctioning wine, some consignors just find it hard to give up their collections. We call these people “clutchers.” To be fair, though, it’s understandable that an oenophile would have a hard time handing over their precious bottles. Many consignors have an emotional attachment to their wine that goes beyond its monetary value. In many cases they’ve spent decades putting together their collections—

getting wrapped up in the memories of each vintage, eagerly awaiting the scores, carefully making decisions to purchase *en primeur* and lovingly storing their bottles in the best possible cellar. After all of that, anyone would be protective!

The thought that the wines may be going to a good home often helps consignors make the decision to auction, and in some cases it is vertical lots—a bottle of every vintage over a specified time—that reassures our consignors that the wines will be purchased by an adoring collector. As an added bonus, many times verticals perform better than auctioning the

bottles individually by attracting more attention to the lot. Not surprisingly, these lots stand out from the crowd because they’re more unique, and all the hard work has already been completed by the consignor. Verticals benefit buyers, too. First, it’s an instant and impressive collection that under any other circumstances it would take considerably more time, effort and money to compile. Second, it offers the opportunity to drink and compare notes on different vintages of some of the world’s best wines—a pleasure too often reserved for the wine media. Think of the tasting parties you could have discussing the nuances between each successive year from a beloved winery.

Although the auction platform is new to K&L, it’s already seen a number of vertical lots. We’ve had everything from Penfolds “Grange” to Dunn Howell Mountain, Kosta Browne to Lafite Rothschild, and Scarecrow to Domaine Comte de Vogüé Musigny Grand Cru Vieilles Vignes. Auctioning verticals is a real win-win situation for both sides of the equation. The seller sees the fruit, no pun intended, of the years spent collecting and the buyer gets an instant compilation to appreciate and share with friends and family.

Jamie Irving and Nick Carpenter

Jim’s Gems

JIM’S JULY GEMS

After 40-plus years in this business, it doesn’t seem that far removed from my aging, fading, forgetful memory (I turn 63 this month, and I sense “things” changing) that it was just five to seven years ago when if you mentioned rosé, most domestic wine consumers’ noses would quickly point skyward. My generation, and the one that followed, were deeply misled or uninformed (or both) as to what rosé was about. We were confused by White Zin and the sweet rosés unleashed in bulk—wines like Lancers (do they still make that stuff?) and Mateuse (that too?). We had no concept, then, that there were some very serious rosés being made and consumed in Europe, wines that were dry, crisp, interesting and often complex, totally food oriented and just as serious as the village whites of Bourgogne or the whites from Bordeaux or the Loire. Even I didn’t take these Gems seriously until 1991, when I took a buying trip with Clyde to Bordeaux, Burgundy, the Rhône Valley and Southern France. In a village near Bandol, in an outdoor café overlooking the Mediterranean Sea early one afternoon, we had a lunch of assorted shellfish and a Bandol rosé that was a perfect match.

The container that Mulan Chan, our Rhône Valley and French Regional wine buyer, has just landed, has some amazingly wonderful wines in it, including three splendidly produced rosés that are very similar, yet distinctively different, and all of which will be our house rosés for the month according to Anderson, Eby, the Bean and Rizzo.

2010 Château Grande Cassagne Costières de Nîmes Rosé (\$10.99)

Produced from a blend of Syrah, Grenache and Mourvèdre from old vine stock, the nose is bright and distinctive with wild cherry notes underscored by a lime/chalky minerality that carries over into its refreshing, clean, mouthwatering palate and finish. 13% ABV.

(🍷🍷🍷🍷🍷🍷)

2010 Domaine Sainte-Eugenie Corbières Rosé (\$12.99) From vineyards situated in the foothills of the Pyrénées near the Mediterranean Sea, this blend of Cinsault, Syrah and Grenache really shines with an almost total fruit infusion on the nose and palate. It is flashy, forthcoming

and delicious, with the essence of raspberries and cherries, just a hint of coriander and slate-like minerals. 13% ABV. (🍷🍷🍷🍷🍷🍷)

2010 Domaine Saint-Antoine Vin de Pays du Gard Rosé (\$9.99) For those of you who want richness (I call this the Rombauer Chardonnay of rosé), viscosity and, yes, complexity in your rosés, look no further than this amazing wine. I cannot ever remembering tasting such a rich, wonderful rosé. Produced from old vine Syrah (70%) and Merlot, the nose explodes with lush, rich, opulent aromas of ripe strawberries and red plum, with a high profile peppery spice note and a limestone, chalky mineral undertone, all of which carry over to a bright, flashy mouth palate and a clean, well-defined finish. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

Okay, Anderson, you’re on with reds from the same container.

2008 Étoile du Rhône (Stéphane Vedeau) Côtes du Rhône* (\$10.99)

Produced from 60% Grenache, 30% Syrah and 10% Mourvèdre grown near the village of Courthézon, this Gem offers tons of spicy boysenberry fruit on the nose that carries over to its fresh, bright, refreshing mouth impression, with excellent structure and balance and a long, warm finish. This Gem will be one of our house reds for the month according to Anderson. 14.5% ABV. (🍷🍷🍷🍷🍷🍷)

2009 La Forge “Estate” Cabernet Sauvignon Vin De Pays d’Oc (\$10.99)

I have to admit that when I first saw this wine’s label I honestly believed that I was looking at a Harlan Family production. The label and style of wine are nearly identical. Regardless of whatever the producer or importer was thinking, this Cabernet is an absolutely great wine at an amazingly low price that would rival that cult Napa Valley winery’s. Deep ruby in color, the nose is opulent and powerful, with cassis, currant and blackberry fruit that is underscored by a rich, lush, almost creamy chocolate tone that carries over to its layered, deeply complex, focused palate. This amazing wine at this amazingly low price will be one of our house reds for the month, according to Anderson. 13.5% ABV.

(🍷🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, the Bean and Rizzo

UNDER THE RADAR *More Italian Values*

I'm a huge fan of the traditional Italian canon of wine. By that I mean I believe the great Sangiovese-based wines of Tuscany and the great Nebbiolo-based wines of Piemonte to be among the finest and most mesmerizing wines of all winedom. But I'm also a champion of the countless esoteric varietals from Italy's more far flung regions—and with 2,000-3,000 grape varietals in Italy (the exact number is the subject of great debate) and 20-plus regions, exploring them all can be a lifelong pursuit.

Any list of new arrivals to get you started on your love affair with Italy should include the **2009 Luca Ferraris Ruchè di Castagnole Monferrato Bric d'Bianc (\$19.99)**. It's a bit of a mouthful to say, but also a mouthful to behold. From the Ruche grape, of which there are only several hundred acres planted in the world, this wine screams of rose petal, black pepper and raspberry essence. Medium bodied, with a pleasant acid/tannin balance, this wine would be a blast for folks who like to geek out on food and wine pairings. A second little

charmer is the **2007 Casale della Ioria "Campo Novo" Cesanese del Piglio (\$15.99)**. Cesanese is the red grape of Lazio, and is probably what you were served if you ever ordered a carafe of red wine when visiting virtually any little trattoria in Rome. Dark but not heavy, with loads of blackberry, grape jolly rancher candy, wild herbs and a touch of ash (think Pinotage), all on a firm frame with zippy acidity and well structured tannins. This wine would kill it with a plate of Spaghetti alla Carbonara or Bucatini all' Amatriciana. As they say, when in Rome... Finally, for an incredibly delicious lighter red to sip on while the coals of the barbie get just right, try the **2009 Erste e Neue Santa Magdalener "Grobnerhof" (\$14.99)**. This wine is approximately 85% of a grape called Schiava and 15% Lagrein. With the color of a dark rosato, but certainly not wimpy, this wine is bursting with strawberry and red raspberry aromas and flavors and a distinct minerality.

Chris Miller

GETTING TO KNOW *Melissa Smith*

What's your position at K&L?

I work in sales and am the Sake buyer for K&L.

What did you do before K&L?

I was a chef for 15 years...working in the kitchens of Terra, the French Laundry, the Inn at Little Washington, Picasso in Las Vegas, the Four Seasons in Scottsdale and Tokyo and a Relais & Château ranch in Montana called Triple Creek Ranch...Throughout these experiences I worked as a private chef, consultant, instructor and freelance writer.

What do you do in your spare time?

As my husband has stated, I am a serial entrepreneur. I started a podcast called SF WineChef, developed an iPhone app for wine pronunciation called Enotria Guide, and most recently started a series of Home Ec classes for grownups called PopUpEdu. When I'm not working on those projects I'm traveling to wine country, dining, and exploring with my LabPointerPittDaneSpaniel and my husband.

What was your "epiphany wine"?

It was a bottle of 1997 Chateau Montelena Saint Vincent, which I picked out because of the label. It was a vineyard blend of Zin, Sangiovese and Primitivo. I remember the intensity of fruit, and the way that sipping the forbidden bottle made me feel...Now I'm all about the old Bordeaux that envelop me in a way that transports me to vineyards on a continent I have yet to travel.

How do you think your palate's changed?

I still adore the bold flavors of Zin and Right Bank Bordeaux, but now I have an appreciation

for subtler wines (and sakes) where you really have to coax out and identify the nuances. Oh, and I used to hate Scotch. Now, thanks to David Driscoll, I LOVE it.

What do you like to drink?

I love cocktails. I love that they involve exact recipes and require the best ingredients. It is directly related to preparing a dish: layering ingredients, precise temperatures and techniques, and completely dependent on quality. I also love a glass of pure spirits, Scotch, whiskey, grappa, eau de vie...

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

Taste, taste, taste, and read as much as possible. Start or attend tasting groups and talk to people that really know their wine and can help steer you in the right direction. Be humble and learn proper pronunciation!

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

To Julia Child and my Papa I would serve North Shore gin and tonics with a light assortment of antipasti while playing gin rummy, then move on to a dinner of fresh fish and Dungeness crab with grilled asparagus, all naped with a Meyer lemon beurre blanc and paired with Zocker Grüner. For dessert I would do a flourless chocolate cake with crushed raspberries and Firelit Coffee liquor. After saying goodnight to them I would arrange a flight of Absinthes, discussing their merits, with my favorite deceased gonzo journalist, Dr. Hunter S. Thompson.

"I'm also a champion of the countless esoteric varietals from Italy's more far flung regions—and with 2,000-3,000 grape varietals in Italy (the exact number is the subject of great debate) and 20-plus regions, exploring them all can be a lifelong pursuit."

GETTING TO KNOW: *Melissa Smith*



"Oh, and I used to hate Scotch. Now, thanks to David Driscoll, I LOVE it."



“Upon returning from Vinaly this year, one overriding impression has stayed with me, and that is that the 2010 vintage for Italian whites is the most consistent and best that I can ever remember.”

PENSIERI DA MONTECHIARA

On this grey day in late May, I am writing with anticipation that the sun will shine once again in the Bay Area and that the long spring rains will finally stop. Soon. Why?

Because I want some summertime whites! Upon returning from Vinaly this year, one overriding impression has stayed with me, and that is that the 2010 vintage for Italian whites is the most consistent and best that I can ever remember. Improved viticultural practices and quality production methods have only amplified the spectacular effects of this incredible vintage. Having tasted and talked with many producers and importers, I found most agreed with my assessment. Rather than a vintage marked by global warming’s sizzling hot, dry summers, the 2010 growing season was more temperate and constant, allowing the grapes to come to complete physiological ripeness. You’ll love the results.

Okay, where to start? How about offshore?

Sardinia conjures visions of island retreats, incredibly clear seas and beaches and, for me, Vermentino and freshly grilled fish! I have been drinking the Mancini Vermentino for almost 20 years and, without a doubt, this is the finest wine they have made yet. The **2010 Mancini Vermentino di Gallura (\$14.99)** has an effusive nose full of honeysuckle blossom, yet while this might seem an over-the-top ripeness effect it isn’t. The wine is full, but the core has great balance, focus and incredible length. The wine seems thicker than usual, while at the same time more delicate, more balanced, with wave after wave of flavor that makes you feel like you’re on the beach eating grilled calamari as the Mediterranean splashes gently at your feet. I really like this wine. The **2010 Cantina di Gallura “Canayli” Vermentino di Gallura (\$17.99)** is very good, if not remarkably different in style. There aren’t the effusive aromatics of the Mancini; the wine is surely more subtle and mysterious, a Dance of the Seven Veils in a glass. But rest assured, I have been drinking this wine for years as well, and the Canayli is always a slow wine to develop. It takes six to nine months longer than most other wines from this region to finally just knock you over with flavor and power, but I regularly like to watch its progression, lifting one veil after another over the course of months until, wow!

Using “mineral” to describe wine might be a bit overused, and it might not even be scientifically accurate (somewhat like terroir seems more of an excuse or a lack of descriptors to assign to a wine), but the wines from Matelica always have some “other” element that I can think of no other word than mineral to describe. The **2010 Collestefano Verdicchio di Matelica (\$15.99)** is truly stunning and the best wine this young producer has made to date—his words, his importer’s and certainly mine as well. The wines from Matelica are so affected by the place that almost anything planted here gets a decidedly “mineral” center or focus that just electrifies the palate. This year’s Collestefano is just scintillating—long, focused, full-flavored and bodied, yet so gracious and delicate, sort of like a power athlete walking; it just seems effortless.

When I met with Bruno de Conciliis a week ago and tasted through his new releases I was just blown away by his **2010 De Conciliis “Donnaluna” Fiano (\$21.99)**. Bruno’s winery is in coastal Campania, a couple of hours drive south of Naples. He is a most unique individual and so much fun to listen to, with so many ideas and projects, he’s invigorating just to be around. I’ve always liked his Fiano, but the 2010 is radically more exciting. Bruno made this wine with five days of skin contact, which gives the wine so much more flavor and, even more importantly, more texture. The tannins are in the grapes’ skins, and most whites don’t have much in the way of tannin because they don’t spend much time in contact with the skin. When they do it rearranges the wine on your palate, and the experience is exhilarating; it’s as if the wine is forcing you to pay attention! I am planning to have this wine with a roasted chicken. I think the combination will be sensational. You try too and we’ll compare notes!

Okay, it’ll be summer when you read this and two last wines you *have to try*. The **2010 Antichi Vinai Petra Lava Etna Rosato (\$19.99)** is one of our most successful rosé wines of the last three years, made from Nerello Mascalese from the slopes of Mt. Etna. It’s simply dazzling. New to us this year is the **2010 Torre dei Beati “Rosa-ea” Cerasuolo di Montepulciano (\$16.99)**, which just wowed me with its strawberry inflections and supple palate feel, great balance and focus. Have a happy summer!

Greg St. Clair

LUGLIO'S SELEZIONE

Conte di Santa Chiara Prosecco (\$8.99) Italian bubbles for nine bucks? What, did we just step back in time? Nope, it's just another great bargain wine from K&L! This is the perfect wine for the lazy days of summer when there is nothing better than Prosecco. This has a light straw yellow hue, a fine, delicate mousse and a long-lasting bead. On the nose you will find generous fruit, releasing hints of apples and peaches. The palate has wonderful balance and elegance, and is dry and crisp, with admirable fullness and length closely mirroring the nose. This is an excellent apéritif for just about any social occasion.

2008 Conte di Santa Chiara Amarone (\$19.99) This is from the same producer as above, and it's an unbeatable price for a wine full of distinctive notes of traditional Amarone fruit like wild cherries and blackberry jam with vanilla. On the back of the palate you will find notes of walnuts and hazelnuts; on the finish it has a sweet and luscious impact and a pleasurable dry end note. This medium-bodied Amarone will work well with blue cheeses, some dried fruit, toasted nuts and someone special.

2010 Collestefano "Rosa di Elena" Rosato (\$16.99) This wine is from a little town called Matelica in the Marche region just east of Umbria. You may recognize the producer from his Verdicchio, which we have carried over the years. This is the second vintage of this Rosato from winemaker Fabio Marchionni, who rents the organically-farmed vineyard that is its source. It's made up of 80% Sangiovese and 20% Cabernet Sauvignon. There is lots of zippy acidity and a little bit of strawberry at the tip of the tongue, and then you feel the rocky soil and limestone of Matelica on the really long finish. A great wine for your 4th of July picnics or just for summer sipping.

2009 Maritma "The 4 Old Guys" Sangiovese (\$7.99) I recently poured this at a staff tasting to remind my colleagues what a super value it is. I think sometimes this gets overlooked because we've been carrying it at K&L for so many years. Some vintages are better than others, and this 2009 is rockin'. I recently took this home because I noticed that we both turned 50 last year, and I was amazed by what this little Sangiovese had going on. On the palate you will find black cherries with a touch of earth. In the mouth the wine is medium-bodied, with fine concentration and soft tannins. I give this two thumbs up. It's a perfect wine for burgers or grilled portabella.

Mike "Guido" Parres

Captain's Log SUMMER SUN

A K&L favorite is back on our shelves this month, the **2009 Domaine Niales Rhedon-Marin Mâcon-Villages* (\$12.99)**. Every year, it seems to sell out earlier and earlier, so I guess the secret is out: this is one of the best deals in the store. Lionel Rhedon, the owner of this small domaine, has a very good reputation as a grower. He sells most of his fruit to the some of the more famous négociants in Burgundy. What he does not sell, all of the fruit from his old vines (45 years or older), goes into his own wine. His fastidiousness in the vineyard is immediately apparent in his wines. This one is very traditional, with pure fruit, bright acid and nice minerality. It is not one of those Super-Mâçons that loses its identity trying to please a California palate, and the 2009 vintage could be the best that we have yet. The vintage shines through with the ripe and pure Chardonnay notes of apples and pears, with just a suggestion of something a little more tropical. Surprisingly, this wine is even crisper than the 2008, which was a cooler vintage! This is richer and fresher than previous vintages, and it is just what you'll want all summer long.

I was blown away when we received our first shipment of the Maison Jacques Bavard wines last year. That was the first time I was introduced to this new micro-négociant. He works solely with organic and biodynamic growers. The perfect word to describe these wines would be "pure." They are bright, clean and absolutely terroir driven, but more importantly they just seem to have this transparency to them. As for me, and I think almost our entire staff, my favorite was the **2008 Jacques Bavard Monthelie Rouge* (\$23.99)**. I say that because it was the first wine to completely sell out. Why? I think that it disappeared because it was the perfect crossover Burgundy. It also has plenty of sappy red fruits, bright but not austere acidity and just the right amount of earthiness. It has a warm youthful tone that is almost spring-like and makes it so easy to drink. K&L lucked out and received more of this wine just in time for summer. I know I will be happily drinking it all summer long, and I'll probably save a few bottles to see what happens with a couple additional years of bottle age.

Kirk Walker

"I think sometimes this gets overlooked because we've been carrying it at K&L for many years...and the 2009 is rockin'."

"It is not one of those Super-Mâçons that loses its identity trying to please a California palate, and the 2009 vintage could be the best that we have yet."

POUR VOTRE PLAISIR

A New Producer for K&L!

This month I am excited to tell you about a new producer with whom we are working: Château de la Charrière. In 2003, Yves Girardin, a 10th generation grower in Santenay (and brother of Vincent Girardin), acquired this property and built a new winemaking facility. More recently, after completing technical training, Yves's son Benoit has joined him, bringing to 11 the consecutive generations of Girardin wine-growers in Santenay. Working in their new cellars, Yves and Benoit have really improved quality a tremendous amount in the last few years, and we are excited to present their wines to you. Believe me; you can afford to drink Burgundy on a regular basis. I like to, so why shouldn't you?



We are bringing in two whites from the domaine. The **2009 Château de la Charrière Savigny-lès-Beaune "Vermots Dessus"*** (\$23.99) comes from a site on the slopes just above the village of Savigny, en route to Bouilland. It is always a vineyard with terrific minerality, since it has the cooler air descending through the tiny Rhoin River valley that winds through the hills and mountains to the west, as well as shallower topsoils. Charming and elegant, with bright minerality, attractive citrus and lemon notes, lots of complexity and a long and elegant finish, this is simply terrific. Their **2009 Château de la Charrière Chassagne-Montrachet "Champs de Morjot" (\$34.99)** is a fantastic value in Chassagne-Montrachet. What attracted me to this wine instantly were the white flower notes on the nose. On the palate it is fine and elegant in structure. Nothing big or fat in character, this is poised and elegant, with nice minerality and a most attractive finish. If you like subtlety in your white Burgs, this is for you.

We also have a number of red wines from this domaine to offer you. The **2009 Château de la Charrière Bourgogne Rouge*** (\$14.99) comes from estate vineyards just South of Chielly-lès-Maranges. It has a very pretty nose with notes of red cherries and raspberries. On the palate it shows a bit more weight and structure, but remains open, charming and most attractive in character. If your favorite wines are a bit more exuberant and you love open character, try this.

"After completing technical training, Yves Girardin's son Benoit has joined him, bringing to 11 the consecutive generations of Girardin wine-growers in Santenay. Working in their new cellars, Yves and Benoit have really improved quality a tremendous amount in the last few years, and we are excited to present their wines to you."

Their **2009 Château de la Charrière Hautes Côtes de Beaune Rouge*** (\$15.99) is also very charming in nature, with fine and elegant fruit. It is less overt than the Bourgogne Rouge. There is a core of terrific energy here, and a very pretty finish. If you like your Burgundies a bit subtler and brighter, this is for you. We also have the **2009 Château de la Charrière Beaune "Vieilles Vignes"*** (\$21.99) from 40- to 45-year-old vines in Les Prévoles below Vignes Franches on the Pommard side. The color is deep and dark, with an interesting foxy note on the nose and a surprising amount of texture and depth. There is quite a lot of very fine and elegant tannin structure here, almost completely masked by the ebullient fruit on the palate. Finally, we have the **2009 Château de la Charrière Beaune 1er Cru "Vignes Franches"*** (\$27.99) from one of my favorite Premier Cru vineyards in Beaune, Les Vignes Franche. It is located adjacent to and north of the famous Beaune Clos des Mouches. The topsoil is shallow and the potential very high here. This is flat-out superb wine. It has lovely fruit, a terrific finish, a pretty character and lots of charm. There is a lot to love here, frankly.

Also newly-arrived for your enjoyment is **2009 Domaine Stéphane Magnien Bourgogne Passetoutsgrains "Cuvée Densité"*** (\$14.99). Made of a blend of Gamay and Pinot Noir, this is a fascinating wine. Given the terrific growing conditions in 2009, the Gamay got a bit riper and more structured than usual. The result was a wine that is unusually deep and serious for Passetoutsgrains, so Stéphane calls this "Cuvée Density." The good news is that we were able to get two of the four barrels Stéphane made, and at a terrific price. The better news is that it is ready to enjoy, with a lovely mouthfeel, charming fruit and just enough seriousness to make it a terrific wine for everyday consumption or a summer party.

À Santé!

Keith Wollenberg

Top: Yves Girardin in the cellar; Middle: Chassagne-Montrachet; Bottom: the Charrière label.

"Believe me; you can afford to drink Burgundy on a regular basis. I like to, so why shouldn't you?"

WHISPERKOOL COOLING UNITS AT SALE PRICES!

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



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

Whisperkool Extreme System (For Extreme Climates)

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

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

VINOTHEQUE STORAGE CABINETS



It's extremely important to protect your wines from temperature fluctuation. The most convenient location for your collection is in an air-conditioned wine cellar at home. Unfortunately, most of us don't have the ability or space to build a cost-effective home cellar. We are pleased to offer you the next best alternative: a Vinothèque 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
Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
QT Models			
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789
Reservoir Models			
Standard	224		K&L \$2,695
Standard	336		\$3,395
Standard	448		\$3,995

LOW EVERYDAY PRICES!

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

Tritan Titanium Crystal Lead Free!

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

JULY FEATURED

ITEM: GoVino Glasses (4-pack

\$11.99) Go Anywhere Wine Glass. GoVino glasses are made from a special food-grade polymer that's



as clear as crystal, shatterproof, reusable and also recyclable. Designed for members of the wine trade so they could have proper stemware anywhere, these glasses are perfect for picnics, the beach or out on the patio. Better than your average plastic wine glass, GoVinos won't affect the wine's aromatics. From the *New York Times*: "He [Seth Box of Moët-Hennessy] also liked Govino's stemless shatterproof design, pointing out that its shape works for many wines and Champagnes, and its price (\$12 for four) won't break the bank."



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

LM-200 (\$69.99)

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

Wine Storage Lockers

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

920 Bing Street
San Carlos, CA 94070

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

Le Cache Wine Cellars

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

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

K&L Wine Clubs: Summer Sipping

It’s finally summer! And with the warm weather (unless you live in San Francisco) comes ample opportunities to drink crisp rosés, refreshing whites and barbecue-friendly reds. Don’t already have those wines in your cellar? With K&L’s five wine clubs you have access to the greatest Italian wines, the sexiest French Champagnes, the boldest reds and other fantastic finds from wine producing regions scattered across the globe to keep you drinking fun and fresh wines throughout the summer months. K&L’s wine clubs are like having your very own traveling wine salesmen picking out little gems from all over Europe, South America, North America and Australia. And being a member of one club entitles you to savings on all our other club wines, too! If that isn’t enough, you can always create your own customized subscription through the **Personal Sommelier Service**. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call 800.247.5987 x2766 or email us at: theclubs@KLWines.com.

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

Premium Wine Club: The wines in our Premium Club tend to be more complex, elegant and structured than the Best Buy wines, fine-tuned for a more sophisticated evening. This club offers wines produced from unique grape varieties sourced from vineyards around the globe. The cost per month is \$29.95 + shipping. Reorders average \$14.99/bottle but may vary depending on wines.

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

Champagne Club: Our Champagne buyer travels to Champagne to source the best possible grower-producer Champagnes as well as top Grand Marque bottlings. Often our Champagne Club offers wines exclusively imported by K&L because they are made in such minuscule quantities. Add a little sparkle to the even numbered months. The Champagne Club ships every other month and costs \$69.95 per month + shipping.

Club Italiano: From Italian classics to modern marvels, our Italian wine club highlights some of the best and most unique wines coming from Italy today. Each month you’ll be delighted to receive the best wines that Italy has to offer. The Italiano Club ships each month at a cost of \$39.95 + shipping.

Alex Pross, Wine Club Director

SOME JULY WINE CLUB PICKS

signature red collection

2007 Alysian “Starr Ridge” Russian River Pinot Noir

Winemaker Gary Farrell (if the name sounds familiar, you’re right—think Gary Farrell, Rochioli, Moshin and Davis Bynum) made this outstanding wine—his top cuvée. Provençal herbs, blueberry and pomegranate fruit aromas are subtly revealing. In the mouth, the wine is rich and expressive, coating the palate with dark fruit, spice and fine tannins.

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

best buy wine club

2007 Flora Springs Napa Valley Chardonnay

This lightly tropical Chardonnay has essences of stone fruit, pear and pineapple on its broad palate. The fruit is naturally rich, but there’s lovely freshness and minerality too, since the winery surpresses malolactic fermentation. Similar to the popular barrel fermented version, but with less evident oak. Pairs well with food, but can drink well at cocktail hour, too.

Regular K&L Retail \$16.99 Wine Club Price: \$10.99

premium wine club

2009 Conundrum California White by Caymus

Maybe they should rename this wine “Simply Yum,” since it’s hardly a conundrum anymore. Once again a blend of popular and esoteric white grapes (including in no special order: Chardonnay, Sauvignon Blanc, Sémillon, Viognier and Muscat), this a quintessential sipper offering copious amounts of ripe, silky fruit that’s tropical in nature, along with vanilla notes, honeysuckle and melon.

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

italian club

2009 Blason Friulano*

From the Blason’s oldest vineyard planted in 1953, this “historic” site is the source for all of their new plantings and gives their wines incredible depth and aromatics at a price that is exceedingly affordable. This unoaked Friulian classic is clean, fresh and crisp, but it still has a spicy finish with hints of tarragon and fresh beans. Try it with some *frico*—fried Montasio cheese—it’s to die for!

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

TALES OF THE SPORTING LIFE

We are now deep into summer, and I've officially succumbed to the cocktail bug. I've spent the last several months obsessing over our single barrel program, developing our brand, and thinking about my next trip to Scotland, so it kind of snuck up on me. One warm night in June, I went to my fridge expecting to open a beer. Having put my fiancée to bed, I was sitting alone reading Jonathan Franzen's *Freedom*, and the tribulations of these average seeming characters were weighing heavy. I wouldn't say I was driven to drink; let's say I needed to take the edge off. Looking through my selection of double IPAs and sour beers, I realized that these peoples' problems required something a bit more powerful. I grabbed a lemon, some Maurin, Nolet Gin, Small Hand's Gum Syrup and pulled out my selection of bitters. The subsequent creation was fascinating, seemingly profound at that moment and did not last long. Having used a friend's mysterious Forbidden Bitters (the use of the illegal Tonka bean hindering its commercial application) in this recipe, I figured my euphoric feeling was due to the coumarin's blood thinning effects. To be sure, I subsequently produced another cocktail using the Maurin, Willett Rye, the other half of the lemon, Clear Creek's Raspberry Liqueur, Small Hand's Raspberry Gum Syrup and plenty of Bittermens Burlesque bitters. Another stunner! The hibiscus element in the Burlesque screams out to the two raspberry components, while the Maurin provides depth and a satisfyingly bitter finish. So, anyway, I didn't make it back to my book. Proof once again that the cocktail is king. If you're looking for a distraction try these bad boys out. (The second recipe can be found online at SpiritsJournal.KLWines.com.)

The Franzen's Freedom

2 oz Nolet's Silver Dry Gin (\$48.99)

¾ oz Maurin Quina Apéritif (\$34.99)

¼ oz Lemon juice

¼ oz Gum Syrup (Adjust sweetness to taste; I only used about .2 oz)

1 dash Bittermens Boston Bittahs (\$16.99) (This should sub nicely for the Forbidden Bitters, though the light grassiness of the Tonka will be lost. A drop of vanilla extract might make up for it.)

Shake vigorously over ice and strain into a low ball filled with crushed ice. Garnish with a sprig of fresh dill.

David Othenin-Girard

K&L Whisky Merchants EXCLUSIVE CASKS

David OG and I are continuing to pile on the pre-arrivals as we move forward in importing exclusive barrels of whisky sourced on our recent trip to Scotland. We've purchased more casks in the past few months than in K&L history, and we're praying that we can find enough people to drink them with us! Here's what we have available for pre-order this month:

1998 Blair Athol K&L Exclusive 11 Year Old Provenance Single Barrel Cask Strength Single Malt Whisky (PA \$69.99) One of the most exciting parts of our recent trip to Scotland was the visit we had with the Laing brothers, a pair of independent bottlers who don't dabble too much in the U.S. market. We were pretty sure that these guys were sitting on a veritable treasure trove of barrels, however, and our tasting with them did not disappoint. One of the best deals our journey uncovered was an explosive little cask of Blair Athol, a Diageo-owned distillery in the Eastern Highland town of Pittlochry. Located just a few miles from Edradour, this quaint little operation is one of the oldest in Scotland (founded in 1798), but is more widely regarded for its role in Bell's Blended than for its single malt potential. This 11-year-old barrel will open some eyes, however: big, rich, enticing aromas of dried fruits, a supple mouthfeel with roasted almond skin and, while we don't think it was peated, there are definitely traces of smoke on the finish. David OG and I both double-starred this in our tasting notes as a sure-fire winner. It may be the best overall deal we found in Scotland.

1983 Dailuaine K&L Exclusive 27 Year Old Chieftain's Single Barrel Cask Strength Single Malt Whisky (PA \$124.99) Cask maturation is a fascinating process, namely because 20-plus years in a barrel doesn't affect all whisky in quite the same way. Three decades in a fresh Sherry barrel, for example, sometimes results in a single malt so rich that the original flavors may no longer be recognizable. However, 27 years of slow aging in a refill hogshead can be like simmering a pot of stew over multiple days—the flavors congeal and are coerced into action. That's a pretty good description of the Dailuaine 27-year cask we found at the Chieftain's warehouse on our recent trip to Scotland. Another Diageo-owned distillery primarily used for blends, this Speyside malt is quite the little tease. The nose is full of fresh blossoms, with vanilla and mulled grains that spring into further action on the palate, rather delicate and soft. The finish, however, comes roaring in with smoked almonds and a powerful mouthfeel, not at all what one expects after such an elegant entry. We're always on the lookout for older whiskies that seem to have been forgotten, and we really lucked out with this find. This whisky reminds me of the Mannochmore barrel we did from Chieftain's last Christmas, but it's even better.

David Driscoll

“The subsequent creation was fascinating, seemingly profound at that moment and did not last long.”

“We're always on the lookout for older whiskies that seem to have been forgotten, and we really lucked out with this find.”



PRESORT STD
US POSTAGE
PAID
K&L WINE MERCHANTS

3005 EL CAMINO REAL • REDWOOD CITY, CA 94061

CHANGE SERVICE REQUESTED

TO ORDER, CALL OUR TOLL-FREE NUMBER: 800.247.5987
TO REACH THE SAN FRANCISCO STORE, CALL 415.896.1734
TO REACH THE REDWOOD CITY STORE, CALL 650.364.8544
TO REACH THE HOLLYWOOD STORE, CALL 323.464.WINE (9463)
CHECK OUT OUR AWARD-WINNING WEBSITE: KLWINES.COM

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

The Last Word **ON BORDEAUX**

By the time you read this article, all of the 2010 Bordeaux prices should finally be released. But as of May 24th, the pace of releases for the 2010 *en primeur* campaign has been the slowest of the decade, with 100 fewer wines released than at the same point for the 2009s. In the meantime, the 2008 futures are starting to arrive. We'll be getting a deeper look at them in our upcoming public tastings. Until then, we have a lot of wine from earlier vintages, as well as some early 2009 releases. Here are some of the stand-outs from our May tastings.

2009 Ducasse Graves Blanc (\$14.99) I really enjoyed this wine. The high percentage of Sémillon (60%) provides a richer palate, while green grass, lanolin and ripe peach all come through on the nose and palate, finishing crisp and bright. Much different than any of our other white Bordeaux.

2009 Grand Bateau Rouge, Bordeaux* (\$14.99) This was the budget-friendly hit of the tasting, and we quickly sold a bunch of it, which makes me think this wine will not last long in our stores. Bright red fruit, plum and spice on the nose, with the spice dominating the palate along with the pretty bright red fruit. The finish is heady with spice and plum. It's a great value.

2009 Busquet VV, Lussac-St-Emilion* (\$14.99) I liked this wine because it had a slight old school style to it for a 2009. Lots of spice, bright red fruit as well as some ripe candied cherry flavors, with just a bit of astringency on the finish. The tannins on the finish have a slight bitter note. Another solid value from a property that doesn't manipulate their wines.

2005 Carbonnieux Rouge, Pessac-Léognan (\$34.99) It's back! We had this wine earlier this year, and it sold quickly. This wine is about elegance, with mineral, tobacco and dark fruit on the nose, with the dark fruit dominating the palate. There are still some astringent and slightly bitter tannins on the finish, but some of the tobacco and mineral are coming through.

2004 Hosanna, Pomerol (\$99.99) I think this wine still needs some time to settle into itself, but the nose alone should give Pomerol fans what they are looking for. Plus, the wine is more than half the price of Hosanna in the "great" vintages. The nose is beautiful and fragrant, with floral, spice, wood, resin and dark plum fruit. The palate was more restrained, but the rich, dark plum fruit comes through. Give this wine some time.

2000 Lanessan, Haut-Médoc* (\$29.99) A perennial staff favorite. Other vintages of Lanessan have not lasted long, so grab this quickly. Earth and mushroom with plenty of dark heady fruit on the nose and the palate, along with leather and spice. There's plenty of structure and acidity left in this wine, so another five years in the cellar is no problem. I hope it isn't gone by the time you read this.

"Until then, we have a lot of wine from earlier vintages, as well as some early 2009 releases. Here are some of the stand-outs from our May tastings."

Steve Greer