



WINE News

IT'S JUNE, and our Bordeaux team has just returned from tasting the 2011 vintage in France. Get a sneak preview on the vintage, plus 2009s and 2010s, summery rosés and delicious whites inside...



2011 BORDEAUX: SOME BARGAINS?

The 2011 vintage was topsy-turvy, with the summer weather arriving in the spring and the spring weather arriving in the summer. The vintage is definitely not as sweet and lush as 2009, nor as concentrated as 2010. Perhaps it's a bit like 2001 and 2008 mixed together. Please read our 2011 vintage report at KLWines.com; mailed copies should also arrive soon.

We arrived in Bordeaux late this year, and many properties opened early—even before Robert Parker published his scores. In fact, Lafite led the way; they opened just before we visited them. Maybe they heard we were coming. Lafite and Cos d'Estournel were the first two big names to announce their 2011 prices, and they opened much lower than their 2010s did (Lafite less 30% and Cos less about 50%). The 2011s from the value châteaux, however, will only be about 10% lower than the same wines from 2009 and 2010, so we recommend that other than the fine **2011 Poujeaux (PA \$29.99)** and **2011 Cantemerle (PA \$32.99)** you concentrate on 2009s and 2010s in this category. We *do* recommend you buy lots of the dry whites and sweet wines from 2011, in addition to some of the classified growths—they are totally awesome (for the most part).

2011 Cos d'Estournel, St-Estèphe (PA \$154.99) Tons of red berry fruit. Substantial. Sells for less than half their '09 or '10. 90-92 points RP.

2011 Lafite Rothschild, Pauillac (Inquire; limit 12 bottles/person) Lots of cassis on the nose. Rich upfront fruit on the palate with a tannic finish. Has a fine elegance. This is the least expensive Lafite in today's market. Worth the investment. 90-93 points RP.

2011 Pontet-Canet, Pauillac (Inquire) Could be the best value of the vintage; they are on a roll. Their fine terroir is paying off. 93-95 points RP.

2011 Léoville-Barton, St-Julien (Inquire) A very successful property from one of the top regions for the 2011 vintage. Quite substantial and very well balanced. 90-92+ points RP.

2011 Fonplégade, St-Emilion (PA \$36.99) Surely one of the best values from 2011. This wine is packed with fruit and will stand up to their excellent 2009 or 2010. 92-94 points RP.

2011 Haut-Bailly, Pessac-Léognan (Inquire) Always one of our favorites, and this year's rendition is outstanding. Has power, but with supple tannins that are integrated. 91-93 points RP.

Clyde Beffa Jr.

2011 BORDEAUX: BUY THEM TO DRINK THEM

On our quick, eight-day trip to taste the 2011 Bordeaux this spring, I heard the vintage described in many different ways: "It's complicated," said some. "Better than expected," said others. "Surprising!" some surmised. While 2011 is not a great vintage, especially compared to the prior two, there are reasons to have some interest in these wines: We tasted many 2011s that far exceeded our expectations and prices are down quite a bit.

For the properties, in order to make good wine, they needed technology and experience on their side. If a château had an optical sorting table, you can bet it was used in 2011. Also a ton of work was required in the vineyard long before harvest. Unlike 2009, where the weather conditions were so ideal that nearly everyone made great wine, 2011 is a mixed bag. The good wines are very good and the bad wines are really bad. The châteaux know it, and are not wasting any time releasing their prices. This was the first trip to Bordeaux that I can remember where prices were coming out while we were there. As a matter of fact, we were at Mouton Rothschild when Lafite Rothschild opened. It was funny witnessing all the commotion, lots of scurrying and whispering. We were at Lafite just a couple of hours later. This was definitely the first time any of us tasted at a First Growth after the price was released. Prices are still being announced, and some châteaux are selling at nearly 40% below their 2010 prices.

As consumers, I think we will all benefit from the properties that made good wine and price it reasonably. The 2011s will be good wines to buy and store in your cellar short- to mid-term. We need these types of vintages—wines to buy and drink rather than to buy and sell!

Clyde "Trey" Beffa III

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Old and New Bordeaux: Tips for Collectors and Drinkers



Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

We've just returned from tasting the new 2011 vintage in Bordeaux, and I must say we were pleasantly surprised to find the wines quite good. By the time you read this in June, our vintage report will be out, and I will be leading a wine

and food cruise through Europe. Read the report. There are some superb values in 2011, especially compared to 2009 and 2010.

The dry whites and Sauternes were some of the best wines in 2011. The dry whites have the richness of 2009 combined with the acidity of 2010—so delicious, you'll want to drink them up, but they will age well. You must try the **2011 Reynon*** (PA \$13.99) and **2011 Clos Floridene*** (PA \$24.99) when they arrive. Some blancs to buy on futures include the stunning **Carbonnieux (Inquire)**, the racy **Larrivet Haut-Brion (Inquire)**, the super delicious **Smith Haut Lafitte (Inquire)** and the other-worldly **Domaine de Chevalier (Inquire)**. My favorite Sauternes were the value **de Myrat (PA \$32.99)**, the lush **Suduiraut (PA \$69.99)**, the perfectly balanced **Doisy-Védrières (PA \$34.99)**, the heady **Doisy-Daëne (PA \$44.99)** and the perfect **Climens (PA \$109.99)**.

On the old wine side, we just purchased a perfectly stored cellar full of superb wines for any pocketbook. See page six for some of my recommendations. I must mention here we bought more than 10 cases of **1995 Mouton Rothschild (Inquire)** in their original wood cases (OWC). I happened to drink the wine at our big April dinner with some famous Bordeaux producers at the excellent La Folie restaurant in San Francisco. The wine was super delicious and quite regal in stature, and it sells for half the price of the 2009 or 2010 Mouton. On the California side we bought several cases of the ready-to-enjoy **1990 Caymus Cabernet Sauvignon (\$99.99)** and the famous **1986 Beaulieu Vineyards Private Reserve Cabernet (OWC \$79.99)**.

And do not miss the new arrivals from the 2009 Bordeaux vintage. There are wines for less than \$40 a bottle destined to be some of the greatest bargains in the Bordeaux world. The **2009 Pedesclaux (\$39.99)** is so good and will be even better in 10 years. The **2009 Lilian Ladouys (\$28.99)**, made by the same owner, could be the bargain of the vintage, while the **2009 La Tour de By (\$19.99)** is back in and will sell out quickly. Happy drinking, and remember: the 2009 Bordeaux wines could be the best vintage ever made from the most famous wine producing region of the world.

Clyde Beffa Jr.

K&L LOCATIONS, HOURS AND INFORMATION

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

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3005 El Camino Real
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F (650) 364-4687

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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 June 30, 2012. 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.

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REVIEW KEY

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

SATURDAY TASTINGS

Saturday tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 3-5:30 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."

June 2: Domestic Cabernet Sauvignon. Breaking out the "Big Guns" in domestic Cab.

June 9: Rosé. Our annual International Rosé tasting.

June 16: 2009 Bordeaux. Left and Right Bank wines from our region of the month!

June 23: Burgundy. Burgundy buyer Keith Wollenberg picks his favorite newly-arrived white and red Burgundies.

June 30: Italy. A selection of Italian buyer Greg St. Clair's new favorites—red and white—from across Italy.

SPECIAL EVENTS:

Friday, June 15: Pinot Days at K&L San Francisco from 5-6:30 p.m. Four California Pinot Noir producers will be at our SF store to feature their latest releases. Visit KLWines.com to see which wineries will be featured.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

June 7: Vibrant Rioja; June 14: Domaine Schlumberger;

June 21: Duckhorn Vineyards;

June 28: Chilean and Argentine wines from Global Imports

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

June 1: Barolo and Brunello; June 8: Duckhorn;

June 15: Schlumberger; June 22: Chilean wines from Global;

June 29: Vibrant Rioja

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

June 7: Pali Wine Company; June 14: Vibrant Rioja;

June 21: Donkey and Goat; June 28: Wines of Spain

Sommelier Notes 2009 BORDEAUX FOR NOW AND LATER

There's a lot of hype surrounding the 2009 Bordeaux vintage. From Robert Parker's pronouncement that 2009 is "unquestionably the greatest Bordeaux vintage I have ever tasted," (he went on to issue a whopping 19 100-point scores) and rival critic James Suckling's assertion that it is "the vintage of my career as a wine specialist," (Suckling awarded nine 100-point red wine scores), there is no scarcity of points and praise for countless wines from this vintage.

Incredibly, it's all true.

Perfect weather stretched over a long growing season in 2009, allowing for fruit to develop full phenolic potential while also achieving absolute ripeness. Ideal conditions at harvest yielded fruit of impeccable quality, from the high rent districts to the satellites. While prices have soared for the top wines, superb quality exists across the board, and there are some incredible buys for the budget-minded consumer.

The beauty of the 2009s is that they are loaded with ripe fruit and thus immediately tasty, but possess firm tannins and the structure to age. Though it is hard to tell beneath the omnipresent fruit, 2009 was the most tannic vintage in Bordeaux to date (eclipsed in average tannin level only by 2010). Ripe and powerful, these wines will always be good. For wines to buy now to drink now over the next three to five years, you will get the most bang for your buck shopping the modest appellations—Côtes de Bourg, Bordeaux Supérieur, Médoc/Haut-Médoc, etc. Spend a little more, and you can obtain some gorgeous wines in the \$30-60 range to hold for five to seven years and enjoy over the next 15-20. With so many options, it's hard to decide what get! So, I've rounded up some of our favorite under-the-radar values to share with you, guaranteed to offer years of drinking pleasure:

2009 Poitevin, Médoc (750ml \$13.99) Here's a fabulous value in 2009 Bordeaux! Classically structured, with ripe black currant, black cherry, graphite, leather and dark chocolate aromas and flavors, pretty floral highlights and minerally undertones, this wine packs a serious punch at \$13.99. A lush, silky palate finishes with strong tannins that balance the fleshy ripe fruit and add substantial grip on the back end. Buy this by the

case to enjoy now and over the next two to three years, and grab a few magnums to cellar and enjoy in five to seven years.

2009 Lanessan, Haut-Médoc (750ml \$21.99; 1.5L \$39.99) If you've enjoyed past vintages of Lanessan, you're in for a real treat here. "Old school" in style, Lanessan historically leans toward the earthy side of the spectrum and improves considerably with age, but in 2009 there's so much ripe, fleshy fruit that it's appealing even in youth. It exhibits ripe black fruit and plum aromas and flavors, with floral and earth spice accents. A dense core of fruit is framed by firmly structured tannins and balanced acidity. The grippy finish lingers with notes of toasty cedar and baking spices, with a delicate hint of vanilla. Lay away five to seven years to enjoy for the ensuing 10-15.

2009 Tayac-Plaisance, Margaux (\$26.99) The distinguishing qualities I find particularly exciting in this wine are its refinement and purity. Whistle-clean aromas of black fruits and minerals lead in the nose to a palate of such incredible concentration and flavor intensity that it takes a second to register. Firm, lithe tannins carry you through an ultra-long finish that seems to build in intensity as it goes. It's pure, classic Margaux.

2009 Roc de Cambes, Côtes de Bourg (\$69.99) Here's one for the cellar. An intense nose of rich, dark fruits with notes of sweet tobacco smoke, graphite and baker's chocolate leads to a concentrated palate layered with complex flavors of rich, dark fruits, savory herbs and Asian spice. The toasted hazelnut, spicy vanilla and nutty caramel calling cards of new French oak are present but superbly integrated and will continue to fold in with time. Solid tannins and acidity balance everything out, for a wine of exceptional beauty built to go the long haul in the cellar.

Design your own Bordeaux Wine Club! The K&L Personal Sommelier Service is a customized monthly wine club in which a member of our expert staff hand-selects wines for you based on your individual tastes, budget and interests. You can create a Bordeaux-themed subscription and receive wines that cater to your needs by one of our Bordeaux specialists! Visit KLWines.com/Sommelier.asp to sign up online today, or email Sommelier@KLWines.com for more information.

Chiara Shannon

The Long and Winding Road to Bordeaux and Back!

Our Bordeaux team is back from our yearly journey to Bordeaux to evaluate the “New Baby,” the 2011 vintage. For me it was the usual roller coaster ride: nine days of constant travel, dealing with jet lag and lack of sleep, all while tasting lots of wine, shaking lots of hands and eating lots of cheese and bread. At the end I’m honestly exhausted, but I come home with a great overall feeling that, by putting in all the hard work, we now know this vintage inside and out.



For all the details and extensive tasting notes, please see Clyde’s Vintage Report. I’ll just summarize. The long story short, from my perspective, is that 2011 is a vintage where the weather was difficult; they experienced summer in the spring and spring in the summer, yielding a small crop with small berries. The Merlot on the Left Bank was uneven, so Cabernet Sauvignon percentages are a bit higher, but Merlot did better on the Right Bank. Overall the wines are surprisingly solid and a testament to the outstanding winemaking in Bordeaux today, but there is no compelling reason to buy these wines ahead of time unless prices fall drastically. This is where it gets complicated. The châteaux know they have a small crop and pretty good wine, so dropping prices is not something they want to do, and we are often mildly reminded that America is not the primary market for their wines any longer. But the cold reality is that 2011 is a vintage that in no way, shape or form can be compared to the great quality from the vintages of 2009 and 2010 and hence should never be priced anywhere near them.



I rank barrel samples using a three-star system, and it has always worked perfectly for me. One star means I like the wine and would absolutely buy it for myself and K&L. I gave 72 wines a star. Two stars is an outstanding wine that I would love to own and have in my personal wine collection; I gave two stars to 29 wines. Three stars means a wine of absolute greatness that could be considered one of the classics of all time; I gave zero wines three stars. Of course, the decision to buy any of the wines will be determined by their cost.

Over the years many customers have offered to carry my bags to Bordeaux. Below is a recap of our trip. After reading it, you may want to reconsider.

Tuesday: I’m soaking wet from sweat as we arrive at the Air France/Chance counter in Los Angeles as our United flight was delayed. The flight to France is closed. We beg and plea and they open the flight and we arrive in Bordeaux, without sleeping, about 16 hours later, on Wednesday.

Wednesday: After landing at 3 p.m. we head directly to St-Emilion and a tasting of 15 wines at Canon-La-Gaffelière where all the wines were good, but the stunner was the 2009 Soleil; we loved it and took a position. It was then off to Fronsac and the completely remodeled **Château La Dauphine**. The wines from here are great values. The lovely **2001** is **\$22.99** and the superb **2009** is **\$21.99**; the 2003 and 2005 are already in my collection.



From top to bottom: Clyde, Madame Reboul Salze and Ralph at Château Gigault; Ralph Sands; the line-up at Château Léoville-Barton.

Thursday: After four and a half hours of sleep, the first official day begins with the greatest tasting in Bordeaux at the négociant Joanne: 205 wines in six and a half hours with a short break for lunch and a palate-cleaning glass of Champagne. Then we are off to another négociant tasting and 15 more wines. For dinner we make our first-ever visit to the Côte de Blaye and Château Gigault; this is another phenomenal value from the Right Bank. I own numerous vintages. The wine is always dark and complex and rewards time in the cellar. We enjoyed some 1996 Palmer Champagne and then two blind wines with dinner, which turned out to be the 2005 Gigault and 2007 Figeac—both were outstanding. The best was yet to come, though, with the cheese: 1947 Pichon-Lalande and 1924 Calon-Ségur!

Friday: At 9 a.m., after six good hours of sleep, I’m “party fresh” in my coat and tie and ready to taste the always great wines from Christian and Edward Moueix at their office in Libourne. It is here where we taste wines like Magdelaine, Certan de May, Hosanna and Trotanoy. We are off at 10 a.m. to the estate that first “green harvested,” and that uses baby scissors to trim the grape bunches: Château Pétrus, always a great pleasure. Next we race right around the corner to taste the very fine wines Le Gay, Montviel and La Violette. At 11 a.m. we arrive at the southern boundary of Pomerol and Château Taillefer for the first time for a meeting and tasting with some great cheese. At 12:15 is a tasting at Fonplégade in St-Emilion and a duck sandwich. Their 2010 was very impressive and a deal! By 2:10 we are at Bellevue to taste five wines including Angélus with Hubert de Boüard; we found Angélus’ second wine, Le Carillon de l’Angélus, to be practically good. Château Barde Haut is next at 3 p.m. where Haut Bergey, Barde Haut and Clos l’Eglise all showed very well. Then it’s a frantic one-hour drive back to our hotel, Golf de Médoc, located inland of Margaux, before the crazy commute traffic hits so we can get to our tasting and dinner at Labegorce in Margaux on time. And that’s only the two and a half days! We will continue next month.

“Over the years many customers have offered to carry my bags to Bordeaux. After reading the recap of my trip, you may want to reconsider.”

Please feel free to contact me if you have any questions about 2011, or if you would like a copy of my personal notes, at Ralph@KLWines.com or x2723. Cheers and Go Giants!

Ralph Sands

STEVE BEARDEN *On Bordeaux*

It's always fun to compare vintages in Bordeaux, even though there is no real rationale or scientific basis for doing so. In addition to the still-arriving 2009 vintage, we have plenty of older vintages at all price levels in stock now here at K&L. If your idea of a good time is to grab a bottle with a few years of age on it and open it alongside something brand new, then consider these.

2009 Poitevin, Médoc (\$13.99) This great value shows some crisp character and ripe tannin to go with the flashy red and black fruit showcased in the middle. The quality of the spectacular 2009 vintage really shines through in this modern and balanced gem.

2009 Maison Blanche, Médoc (\$14.99) Hearty and earthy, yet showing the warmth and ripeness of the vintage, this hits the sweet spot of value and quality. This is rich and plush, but with classic dark fruit, hints of soil and mineral and good density to the mid-palate where the ever-present fruit never overwhelms its detailed layers.

2006 D'Agassac, Haut-Médoc (\$14.99) If anyone wants an example of how the 2006 Bordeaux vintage is evolving, I suggest trying this wine. This is rich, firm and full, with crisp acidity, ripe blackberry fruit and a bright, fresh nature. A few years of bottle age have rounded out the edges of this still youthful and deep bargain.

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

2007 Cypres de Climens, Barsac (375ml \$27.99; 750ml \$49.99) The second wine from my favorite property near Sauternes is dazzling in its quality and value. This is classy and complex, with vibrant flavors of tangerine, ginger, peach, baking spice and mineral. If you like your sweet wines lively and refreshing, this is for you.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

When it comes to Bordeaux, all anyone ever wants to talk about anymore is pricing, pricing, pricing. So, in honor of those who love to drink Bordeaux every chance they get, here is a selection of great wines that won't break the bank.

2009 Haut de Poujeaux, Haut-Médoc (\$17.99) Poujeaux is one of the top properties in Moulis and a K&L favorite. Recently purchased by the Cuvelier family, owners of Clos Fourtet, the quality here just keeps getting better. The Haut de Poujeaux is a new wine produced from nearby vineyards. 45% Cabernet Sauvignon, 55% Merlot. The 2009 really makes an impression. Loads of big, dark fruit—sweet plum and tart blackberry—and black licorice. Silky, lush texture. Fine tannins. Hard to keep your hands off this one now, but it should be even better over the next three to five years.

2009 Lanessan, Haut-Médoc (\$21.99) Lanessan has always been a personal favorite of mine. It has as favorable a terroir and as rich a history as many more famous properties in St-Julien to the immediate north, yet it sells for considerably less. Their 2009 vintage is one of the best I have tasted from this producer. A very floral nose gives way to dark fruit on the palate. An excellent effort.

2009 Coufran, Haut-Médoc (\$24.99) Long time K&L customers will recognize this producer. We have carried many different vintages over the years. I was privileged to taste the 2009 out of barrel when we visited the château a couple of years ago. The proprietor, Eric Miaillhe, confided that he considered it the finest wine he had ever made, possibly the finest he would ever make at this property. This is a big wine! Tons of sweet fruit backed by fine tannins. Needs perhaps five years to pull itself together and then can be enjoyed for many years to come. 85% Merlot, 15% Cab.

2009 Tayac-Plaisance, Margaux (\$26.99) A label revived by Luc Thienpont in 2008, this second vintage already shows the hard work being done here. The vineyards lie in three parcels on deep gravel soils in the northernmost part of the appellation, between the villages of Soussans and Tayac. The 2009 vintage is an exceptional wine, beautifully balanced with wonderfully sweet fruit and superb concentration. Classic—and affordable—Margaux.

While 2009 is getting most of our attention these days, don't miss great bargains from other recent vintages like the **2008 Bois-Malot, Bordeaux Supérieur (\$10.99)**. From the commune of Saint-Loubès. Having settled down considerably since its release one year ago, this wine now offers exceptional value. Plenty of ripeness, with bright, tangy red fruits and a rich, soft texture. Drink now, or over the next one to three years.

Jeff Garneau

“In addition to the still-arriving 2009 vintage, we have plenty of older vintages at all price levels in stock now here at K&L.”

“The 2009 vintage is one of the best I have ever tasted from Lanessan...”

“If there’s such a thing as a perfect cellar, the outstanding one we just received may be as close as it gets.”

Pairings: White Bordeaux

I love June. The weather is quirky in the Bay Area, some days are overcast and demand something warm from the stove, other days are pleasantly hot and require nothing more than a fully loaded salad or something from the grill. The farmers’ market is brimming with produce this time of year.

I was married on Mount Tam in June; I’ve also spent Junes as a chef in Alaska and Montana. This year, however, will be different. We have a home in the Bay Area that was destined to be a party Mecca and tranquil retreat. The outdoor space is adorned with redwoods, a massive bay tree, a giant oak and a creek running through the back of the property inhabited by ducks and the occasional stray trout. In this place, all of my culinary adventures can be brought back from memories and given new life in our home, combined with my new career in the wine industry. I will make these dishes as they were always meant to be, prepared with exquisite ingredients, paired with incredible wines and shared with family and friends.

I love Bordeaux, and nothing says June to me like their incredible dry whites. Primarily from the Graves region, but sometimes from the châteaux of Pessac-Léognan and Pauillac, these whites more often than not are meant to drink young, although there are certainly exceptions. (The whites of Domaine de Chevalier and Lynch-Bages can be aged several decades.) Most white Bordeaux are based on Sauvignon Blanc with the addition of Sémillon and occasionally Muscadelle.

The **2010 Clos Floridene, Graves Blanc* (\$21.99)** is my go-to white for many dishes. It has a richness to it that makes it an ideal pairing for food, with herbal notes, citrus tones and a minerality that matches well with shellfish. For this wine I would prepare a dish from my wedding reception: butter-poached Maine lobster on rolls with a squeeze of tarragon aioli, perhaps with lightly dressed greens from the garden, which would match the wine’s strength and subtle flavors.

While I was a chef on a charter yacht one summer in Alaska I liked to prepare olive oil-poached halibut cheeks over quinoa with a cilantro-tomato coulis and a lime-jalapeño beurre blanc, perfect this time of year. For this dish I would pick the **2007 Carbonnieux**

Blanc, Graves (\$44.99), full of acidity, grapefruit and fresh cut grass. Five years later the layered acidity has mellowed and integrated nicely, giving it a complexity to match the dish, complementing and cutting through the multiple layers of flavors.

Although sadly far from the sounds of humpbacks, I’d gladly take our stunning collection of wines and the comforts of home over bulk wine and sea sickness any day of the week.

Melissa Lavrinc Smith

A PERFECT CELLAR?

If there’s such a thing as a perfect cellar, the outstanding one we just received may be as close as it gets. There were more than 100 cases total, mostly Bordeaux—most in their original wood cases (OWC)—with some very good California Cabernet sprinkled in. Hopefully some of these great classic and not-so-classic wines are still available when you read this article. The wines have been in an air-conditioned storage facility for at least eight years, and before that they were in a super cool natural cellar in the Sea Cliff area of San Francisco. I have checked all of the bottles and found 99% in perfect condition. Even tasting a few confirms that the wines have been well-stored. When compared to the prices of the 2009s and 2010s, these wines are a bargain, and you can drink them now or later.

Here are a few of the highlights from the cellar:

1995 Mouton Rothschild, Pauillac (Inquire) 95 points Robert Parker’s *Wine Advocate*. I just had this wine in April. Regal and sophisticated.

1995 Lafite Rothschild, Pauillac (\$899.00) 95 points RP: “The wine was showing spectacularly well when I tasted it in November, 1997. It exhibits a dark ruby purple color, and a sweet, powdered mineral, smoky, weedy cassis-scented nose. Beautiful sweetness of fruit is present in this medium-bodied, tightly-knit, but gloriously pure, well-delineated Lafite.”

1990 Margaux, Margaux (\$999.00) 100 points Robert Parker: “I had this wine both in Seoul, Korea in February, and from my cellar in December, 2008, and it was remarkable how identical the wines smelled and tasted. It offers an extraordinary aromatic display of spring flowers, camphor, sweet red and black fruits, a hint of licorice, and no evidence of its 100% new oak cask aging. Round and generous with low acidity, but an opulent, full-bodied richness that is fresh with laser-like precision, this stunning wine is just beginning to reach its plateau, where it should remain for another three decades. A sensational effort, it is one of the legendary wines made at Château Margaux.”

1995 Rauzan-Ségla (\$119.99) 93 points *Wine Spectator*: “Very ripe, with an almost raisiny edge. Light vanilla flavor. Full-bodied, with lots of ripe fruit and a long, caressing, silky finish. Gorgeous wine. A couple more years will make it just right.—’95/’96 Bordeaux retrospective. Best after 2008.”

Other incredible Bordeaux from the cellar: **1995 Margaux, Margaux (\$599.99)**, **1989 Rauzan-Ségla, Margaux (\$149.99)** and the **1995 Calon-Ségur, St-Estèphe (\$149.99)**.

Clyde Beffa Jr.

GET ON THE CHAMPAGNE LIST!

After 12 years of taking care of the Champagne buying here at K&L, 2012 is shaping up to be the most exciting year yet. We have been introducing new producers faster than ever before and have the largest selection of Champagne in our history. At the time of writing, we have 202 listings for Champagne, and when you receive this newsletter that number will have certainly grown. With everything happening so fast, the best way to hear about new arrivals and fantastic deals on closeouts is to be on my email list. If you haven't heard from me in a while, or haven't gotten updates regarding my new video series on our blog, it could be because I have an old address for you. If you are interested in signing up or need to update your email, please drop me a line at GaryWestby@KLWines.com and ask to be put on the list.

As I just mentioned, I have started to post "Champagne Friday" videos every Friday on the K&L blog at Blog.KLWines.com. If you have a moment, scroll back through some of the blog posts and see if these video segments interest you—I would love some feedback on what you'd like to see. So far I have demonstrated how to open a bottle safely, profiled producers Fleury and Pierre Paillard, talked near-extinct Champagne varieties over a bottle of Aspasie Cepages d'Antan and done a little cooking demonstration on one of my favorite Champagne pairings, tuna mousse. An interview with one of the Veuve-Cluquot winemakers and a few videos from my May trip to Champagne should be up by the time you receive this newsletter.

As you're making summer vacation plans, please drop me a line if you are planning to visit France and are thinking of making Champagne part of your itinerary. I would love to send you a list of hotels, restaurants and producers to visit, along with their contact information. Setting up appointments in advance is the only way to visit Champagne, as only a handful of the largest producers have "Napa style" tours. Since the Champagne region is about the same distance from Charles de Gaulle airport as Paris, it could not be more convenient to visit. The TGV now runs from the airport to the outskirts of Reims, and the trip takes less than a half hour!

Gary Westby

HEATING THINGS UP WITH PIERRE PAILLARD

As we head into the beginning of summer, I am very pleased to present a refreshing, crisp and balanced line of Champagnes. A fairly recent arrival (in March of this year), the Pierre Paillard Champagnes have already proven to be very popular with our customers and our staff. Based in Bouzy, the estate's 30 Grand Cru plots span 11 hectares, with the average vine age of 30 years. Some vines are as old as 100 years, and a number of these vineyards have been in the Paillard family for 250 years. Currently Benoit, Antoine and Quentin Paillard manage the vineyards and create the wines. Overall, the style is one of freshness, complexity and crisp acidity.

The **2002 Pierre Paillard Grand Cru Brut Vintage* (\$59.99)** is a blend of first press Chardonnay (50%) and Pinot Noir (50%) that was vinified in vats for eight months on the lees. Once in the cellar, it is on the lees for an additional eight years. It has an almost "Brut Nature" dosage of 6.5 grams per liter. White flowers, toasted nuts and pastry dough on the nose. On the palate, lush texture with almonds, cream, golden apples, figs and toasted bread notes. There is a lingering finish that is crisp and lively. In other words, it starts out fairly rich and supple and then finishes up bright and crisp. Outstanding and complex. Our staff was very impressed with this 2002 vintage bubbly when they tasted it in late April.

Not to be "left out in the fog," as an SF summer goes, the **NV Pierre Paillard Grand Cru Brut Rosé* (\$49.99)** is Chardonnay-dominated at 70% of the blend, with the remaining 30% Pinot Noir, including 6% Bouzy rouge. The base wine is from the 2008 vintage, with 21% from the 2007 vintage. There is a slight uptick in dosage here, a "whopping" seven grams per liter. This is a very pretty pale color, and like the vintage Grand Cru Brut, the Rosé also has a pretty floral nose—in this case roses—with bright red fruits. In the mouth, the acidity and minerality take over on this wine. Bright strawberry and raspberry fruit, with blood orange notes. This Brut Rosé is clean and balanced, with a long, powerful finish. It also has a very nice mousse that is contrasted well by the minerality and acidity.

Champagne Club members are in for a special treat this month. You'll be receiving the **NV Pierre Paillard Grand Cru Brut* (\$39.99)**. In order to keep it a surprise, let's just say that it has elements of the 2002's lushness with a good dose (a very good dose) of the minerality in the Brut Rosé. You are sure to enjoy it! It is one of the best Champagnes our club has offered.

Happy Father's Day to all of my dads! You know who you are.

Scott Beckerley

"So far I have demonstrated how to open a bottle safely, profiled producers Fleury and Pierre Paillard, talked near-extinct Champagne varieties over a bottle of Aspasie Cepages d'Antan and done a little cooking demonstration on one of my favorite Champagne pairings, tuna mousse."

"A fairly recent arrival (in March of this year), the Pierre Paillard Champagnes have already proven to be very popular with our customers and our staff."



BRICK'S BEER PICKS: *Get Farmy*

Last July I took a trip up to the Willamette Valley and Portland, Oregon to scout out some new wineries and breweries for us here at K&L. This is something that I do once a year, and it usually pays nice dividends. In fact, Michael Jordan from K&L San Francisco and I are going to be heading up there again early this month, focusing mostly on wine, but you can be sure I'll carve out some time to look for beer too.

As anyone who has been to Oregon recently knows, it is a Mecca for craft beer. One of the stops I made was at a beer bar called Bailey's Taproom, in downtown Portland, which I found out an old great buddy of mine, Nick Rivers, just so happened to help manage. We sat there catching up on what had happened in our lives in the 10 or so years since we last hung out. He also caught me up on the beer scene in Oregon. We sat around drinking local brews with more thought being put into the conversation than the beer—until he poured me something that stopped me in my tracks.

That beer was from a traditional farmhouse brewery in Hood River called Logsdon. Needless to say I had never heard of this small producer and was floored by the outstanding quality. If I remember correctly, we first tried

the **Logsdon Farmhouse Ales "Seizoen" Saison, Oregon (750ml \$11.99)** out of a slightly old growler. Although it was a bit tired at the time, it was surely a revelation that someone was making a rustic, earthen, husky Saison like this. Luckily the bottles we have currently are wonderfully fresh, and the more steady carbonation really adds cut and balance to this delicious beer.

Because I was so intrigued, Nick opened a bottle of the **Logsdon Farmhouse Ales "Seizoen Brettanomyces" Saison, Oregon (750ml \$11.99)** for me to check out. The idea here is that it is exactly the same beer as the Seizoen, but fermented with *brettanomyces*. As anyone who is familiar with the yeast knows: it can surely bring the funk. However, in this beer it adds much more of a subtle lemony touch that boosts the vibrancy of the beer, and more warm, wet earth tones.

Thanks again to Nick, who I'm looking forward to seeing again on this trip, for putting these great beers on my radar. If I can find one brewery as good as this on my upcoming trip, that we can work with, it will be a wild success.

Bryan Brick

Rhône Valley

SOUTHERN FRANCE *Refreshing Summer Wines*

As the summertime weather begins to heat up, no doubt you'll be looking for ways to cool down. Well, on the vinous front we are all in luck, as a boatload of goodies has landed with wines that are sure to whet your whistle and guarantee some warm weather fun. Whether you are poolside, at the grill or just relaxing on the deck, we've got just what you're looking for.

NV Jean-Louis Denois Pinot Noir Brut Rosé* (\$14.99) This newly-arrived rosé sparkler is destined to be one of our most popular bubbly in the store. Why? At less than \$20 a bottle, this Brut Rosé made from 100% Pinot Noir exudes balance, finesse and the finest of bubbles. One of the rising stars of the Languedoc, Jean-Louis Denois makes exciting, world class wines that nonetheless remain amazingly inexpensive, a fact of his location more than anything else. His vineyards sit in the very southwestern corner of France, at the foot of the Pyrenees, and include red, white and sparkling examples, all made from perilously low-yielding vines, vinified with as little interference as possible. A K&L staff favorite for parties and impromptu celebrations.

2011 Château Viranel "Tradition" Coteaux du Languedoc Blanc* (\$12.99) Château Viranel's Languedoc Blanc is spring and summer in a glass! Produced by a small family-run domaine located in the picturesque Languedoc appellation of Saint-Chinian, Viranel's Tradition Blanc offers up a fruity, fresh and delicate nose dominated by citrus, lifted by notes of white flowers and apricot. The taste is nearly astonishing with its balance

and harmony. The finish is long and mineral with great finesse. The two very different areas where white Grenache grow give this wine great balance, a blend of richness and freshness, fruit and minerality. 80% Grenache Blanc, 15% Roussanne and 5% Bourboulenc.

2011 Les Vignerons de Fontès "Prieuré Saint-Hippolyte" Languedoc Rosé* (\$10.99) This little Languedoc rosé that could be our fastest selling pink at K&L. And with good reason, as its juicy fruit flavors (70% Syrah and 30% Grenache) make for a dry, medium-bodied wine with strawberry and cassis notes and a fresh, intense, slightly herbal quality on the palate. Produced employing the *saignée* method, the Saint-Hippolyte is versatile enough to pair with just about any southern French dish. Make the Saint-Hippolyte your house pink this summer!

2010 Cave de Rasteau "Dame Victoria" Rasteau* (\$13.99) Newly arrived, this is one of our favorite easy breezy wines from Cave de Rasteau. An award winner at many French wine competitions, the Dame Victoria is an impressive Rhône red raised not far from the fabled vineyards of Châteauneuf-du-Pape. Warmly fruited and full of robust, rustic character, the nose offers minerality and blue fruit notes, which are echoed on the palate and joined with berries, berries and more berries. Elegant on the supple finish, this is just the red to pair with chicken, burgers, roasts and cheesy vegetarian dishes.

Mulan Chan-Randel

“Luckily I work at a wine shop because my thirst runs deep, and I couldn’t think of anything better to quench it this summer than a bevy of fantastic rosés.”

Brick’s Backyard Picks: Pink is the New White

June is here, and I have a feeling that after two very mild Northern California summers we are going to be baking in some pure sunshine this month. I don’t know about you, but I’m fully prepared to soak in all the warm weather I can get my hands on and all of the fun things it allows you to enjoy. High on this year’s list is, as always, backyard barbecue and baseball, with periodic additions like river/lake trips, urban bocce, horse racing, home brewing and living room dance parties. Luckily I work at a wine shop because my thirst runs deep, and I couldn’t think of anything better to quench it this summer than a bevy of fantastic rosés.

First up is the **2011 Charles & Charles Columbia Valley Rosé (\$9.99)**. This comes from two giant wine personalities—Charles Smith of K Vintners and Charles Bieler of Three Thieves. Understanding the need for great inexpensive wines, the Charles’ came up with this brand a few years back and have focused on grapes coming out of the Columbia Valley where they both have some serious connections. This rosé is 88% Syrah, 9% Mourvèdre and 3% Grenache and packs tons of ripe red fruits in the nose along with a more subtle Provençal herbal tone as it opens. Soft and fleshy, this is bursting with flavors of Rainier cherry, cranberry, saline and just a touch of lavender. A ton of wine for \$10, and as the Charles’ say “Yes, you can drink rosé and still be a bad *ss.”

Next up is the **2011 Bucklin “Rosé of Old Hill Ranch” Sonoma Valley (\$19.99)**, which may be one of the most interesting rosés of the year. Why, you may ask? Because of the raw materials. The Old Hill Ranch has long been one of the most diverse and historic vineyards in Sonoma County, with more than 25 distinct varietals planted and well more than 100 years under its belt. This is a blend of 44% Grenache, 22% Syrah, 17% Zinfandel, 12% Carignane and 5% Mourvèdre that was picked especially for the purposes of making this rosé. Peppery and understated, the nose here is slow to develop its full potential, but patience is rewarded with cherry blossom, lime flesh, green apple peel and a touch of spearmint. Fresh and round, with pleasing delicate acidity and a creamy finish, this would be fantastic with some grilled swordfish or a roast chicken.

Wrapping up this pink trio is the **2011 Sanglier “Rosé du Tusque” Sonoma County (\$14.99)**. I was wowed recently by this new producer, being it’s increasingly rare that a newcomer can listen to the raw materials given to them so well. But maybe that’s the catch—the owners of the winery have long managed vineyards across Northern California. Specifically built to “accompany his wife’s cooking,” Glenn Alexander and his team have hit one out of the park with this wine. Amazingly French-styled, with delicate herbal tones and subtle spices aromatically, the wine layers flavors of cranberry, bay leaf, blood

orange and lemon thyme together nicely, giving the impression of weightlessness. Plus you have to love that this wine comes in at just 12.2% ABV.

Also, remember that if you are interested in becoming a part of our mailing list focusing on interesting, small production Domestic wines, wines that are destined to become the “next big thing,” wines that don’t have points, or are just underdogs, please send me an email at BryanBrick@KLWines.com. Cheers!

Bryan Brick

WINERY TO WATCH: CANTEMERLE

When you work at K&L, there are a few things that are bound to happen. You are bound to fall in love with grower-producer Champagne. You will find yourself the champion of an esoteric or out-of-favor varietal or region. And you will buy at least one bottle of Bordeaux every vintage, and it will be from Château Cantemerle.

A classified growth (Cantemerle logged the first official modification to the Classification of 1855 just a few months after the initial list was released), what wows us about Cantemerle is that they make reliably good wine in stellar *and* not-so-stellar vintages, and their wine is always reasonably priced, often half the price of wines of comparable quality. In fact, some of our most recent favorite wines from the property were from what are considered “drinking” vintages—their **2006 (\$42.99)** was even better than their 2005, and their 2007 and 2008 were among our staff’s favorites from those vintages.

We’re very excited for their sexy **2009 (\$39.99)**, which garnered raves from the critics and will undoubtedly be one of the few classified growths from the vintage that any of us can afford, and the structured-but-elegant **2010 (\$37.99)** to stash in our cellars while we lap up the last of our stocks of 2006. But we’re also looking forward to their 2011, a vintage we’re just starting to unravel.

Of the 2011, K&L’s Bordeaux specialist Ralph Sands says: “The older I get the more I love and respect the wine of Cantemerle. I own numerous vintages, and in my opinion it is Bordeaux’s best Left Bank value, bar none. The 2011 Cantemerle is one of a very few wines that you can compare quality-wise to 2009 and 2010. Tasted twice, the wine shows lovely aromas and flavors of sweet, herbal black fruits, raspberries and earth. Good tannin control, long finish, everything in harmony. Textbook Margaux elegance. 2 stars.”

So if you’re looking for Bordeaux that over-delivers, for that alchemical intersection between sand and sun, vine and man, for a wine that succeeds even when Mother Nature doesn’t cooperate, Château Cantemerle isn’t just a winery to watch, it’s a property that makes the wines we want to drink.

Leah Greenstein

“While from a fickle and challenging vintage, the 2010 Pinot Noirs are showing themselves to have intense dark fruit flavors without the high alcohol and perceived ‘jamminess’...”

“Still, wherever you’re enjoying the sunshine, you should be sipping on one of these wonderful rosé wines.”

THE LIGHTER SIDE OF CALIFORNIA

Among hardcore wine aficionados, it’s sometimes hard to find those who’ll sing the praises of California wines. They say how French, Italian and other Old World wines pair so perfectly with food and can also be squirreled away and appreciated many years from now. So often I get laughed at when I argue that the same can be true for domestic wines. The naysayers mock how California wines are too ripe, too over the top, saying they lack enough acidity, terroir and structure due to climatic influence to stand the test of time. I’ve always believed otherwise, but now I have Mother Nature on my side!

Chalk it up to climate change or just the natural cycle of Mother Nature, but the major wine regions in California have experienced the coolest growing climate in decades over the last two vintages. So how does this affect the grapes? Cooler growing temperatures mean slower ripening, lower sugars, preserved acidity and longer hang time. And what does that mean for California wine? It all equates to wines that have lower alcohol, less overripe fruit, higher acid levels, more structure and darker, richer color. The Pinot Noirs coming from Santa Barbara County are the perfect example. While from a fickle and challenging vintage, the 2010 Pinot Noirs are showing themselves to have intense dark fruit flavors without the high alcohol and perceived “jamminess” that have been negatively associated with the region.

Previously known for making flashier, high alcohol Pinot, the **2010 Melville “Estate-Verna’s” Santa Barbara County Pinot Noir (\$21.99)** epitomizes how a wine can excel with lower alcohol levels and increased acidity. Since the 2007 vintage, the alcohol levels have plummeted from 15.3% ABV to its current level at 14.1%. Cooler weather and a slightly different approach in the vineyards has helped the winemaker achieve a beautiful balance in the 2010 Estate-Verna’s. Intensely aromatic, it is loaded with an abundance of red fruit, plum, Asian spice and leather, with a savory herb and sweet earth finish.

Another case in point is the **2010 Pali Wine Co. “Huntington” Santa Barbara County Pinot Noir (\$18.99)**. When describing Pinot Noirs under \$20, you typically don’t hear the words delicate and refined, but that’s exactly what this Pinot is. With darker, denser fruit than its 2009 big brother, the 2010 smells of black cherry, violet and plum, combined with an elegance and refinement that can only be attributed to the amped up acidity and structure.

Mari Keilman

BOUTIQUE CORNER

*And what is so rare as a day in June?
Then, if ever, come perfect days;
Then Heaven tries earth if it be in tune,
And over it softly her warm ear lays;
Whether we look, or whether we listen,
We hear life murmur, or see it glisten*

—from “What is so rare as a day in June” by James Russell Lowell

Summer has arrived for the majority of you who receive this newsletter. Here in San Francisco, the weather is cooling down, and we have to drive east to see the sun. Still, wherever you’re enjoying the sunshine, you should be sipping on one of these wonderful rosé wines.

2011 Cep (Peay Vineyards) Russian River Pinot Noir Rosé (\$23.99) This wine is always a favorite of mine. The Pinot Noir is grown just for this rosé. It’s not great for the profits at Peay, but a desire to make a true rosé drove them to it. Clean and fresh, with lovely hints of strawberry and citrus. This is a joy to drink.

2011 Frog’s Leap “La Grenouille Rougante” Napa Valley Rosé (\$14.99) This wine is a blend of 59% Valdigue (a.k.a. “Napa Gamay”) and 41% Zinfandel; a beautiful combination of power and grace. The nose pops out at you with fresh fruit, spice and floral notes. In the mouth the wine is lean, yet with scrumptious watermelon and strawberry flavors. This has been a customer favorite for many years now.

2011 Sonria “Shea Vineyard” Willamette Valley Pinot Noir Rosé (\$15.99) Made by Napa Valley superstar winemaker Keith Emerson, winemaker at Vineyard 29, Robert Craig and Gundlach Bundschu to name but a few. Sonria is his Oregon project with his wife Stacey. The wine is superb. Fans of Pinot Noir rosé must try it. Vibrant strawberry and raspberry flavors, with roundness in the mid-palate from neutral barrel fermentation.

Mike Jordan

The Great Bordeaux Vintage Debate 2009 VS. 2010

On our trip to Bordeaux this past April, we asked many châteaux owners, négociants and winemakers which vintage they preferred: 2009 or 2010? Just about everyone answered 2010. Though, with the 2009s primarily sold out and plenty of 2010s still in the pipeline, one would almost expect this answer. This question was also debated in our group many times as well. The older generation loves the approachability of the 2009s, while the younger generation loves the power and freshness of the 2010s. We tasted a few from each vintage on this past trip (we were there to try the 2011s), and both vintages were excellent, though in very different styles. The 2009s were delicious already, even at this young stage. The vintage could be described as a “California style” vintage—lower in acidity, fat and sweet. The 2010s, in the meantime, have fattened up in the mid-palate over the last year. Most people believe they will shut down after bottling and will be closed when they arrive in the US starting in the winter. Nonetheless, most of the 2010s we tasted still showed amazing freshness—more acid, more tannin—overall they are just denser wines but everything is still in balance. The tannins are so ripe and fresh, they almost come off as velvety.

Here are a few 2010s that I thought showed even better on this trip than they did when I last tasted them a year ago:

2010 Cantemerle, Haut-Médoc (\$37.99)

Cantemerle can be a difficult wine to taste young, but both the '09 and '10 were excellent already. The 2010 has really gained that extra layer of middle fruit, yet still is a big, dense wine. Should age well.

2010 Fonplégade, St-Emilion (\$39.99) Wow, what a nose! Crushed red fruits; vibrant and fresh, very dark in color. Very powerful, but integrated, ripe tannins. Pure.

2010 La Lagune, Haut-Médoc (\$69.99) A very big wine that is concentrated and firm still but does have a sweet core of spicy red fruits that seem to explode from the glass. Super fresh and lively!

2010 Léoville-Barton, St-Julien (\$129.99)

Last year I found this wine a bit hard and angular. This year the fruit seems to have come together and the tannins have integrated. This is a wine for the cellar, but it sure showed much better this year. Very serious wine!

Clyde “Trey” Beffa III



Hollywood Hot Pix

WINES FOR SUMMER VACATION

2011 Château de Peyrassol “Commanderie” Côtes de Provence Rosé (\$17.99) As spring gives way to summer and the weather continues to warm, rosé season arrives. This year we are especially pleased that one of our beloved customer and staff favorites is not only in stock, but also in greater supply. The Peyrassol estate is located in the heart of Provence, and their Commanderie represents the classic rosé of the zone with its attractive pink watermelon color and aromas of fruit blossoms and minerals. Full yet fresh on its palate of soft red fruits and crisp, mouthwatering acidity. The wine is produced organically from older vines and is, without doubt, among the finest in the region.

2009 Yalumba “The Cigar” Cabernet Sauvignon Coonawarra (\$19.99) The Cigar is named for the thin strip of *terra rossa* soil that makes up Australia's Coonawarra wine region and comes from Yalumba's famed “Menzies” vineyard. Cabernet is king here and Yalumba has managed to deliver an outstanding one at a very affordable price. The Cigar is packed with smooth and savory black currant fruit, with ample ripe tannins and a generous finish. Finding outstanding Cabernet at \$20 or less is always a challenge, so we are pleased to offer this one.

2009 Kalinda “Reserve” Yountville Cabernet Sauvignon* (\$29.98) We tasted this impressive wine at one of our weekly staff tastings, and I have to say it's one of the best California Cabernet values going. It's been mentioned prior to this, but I wanted to offer my two cents. This gem is packed with rich, flavorful blackberry and black currant fruit, is silky smooth from start to finish and has just the right touch of oak to round it out. A real Cabernet find.

2004 Viña Real Gran Reserva Rioja (\$39.99) We're long time fans of Cune, of which this Rioja estate is a part, and can attest that their current releases are as good as ever. We originally sold out of this wine not long after it arrived, so we're thrilled to have obtained a few more cases. It combines an Old World style with New World freshness. The 2004 opens to a fragrant array of dried flowers, rich red currant and cherry fruit, minerals and earth that lead to a delicious medium-bodied palate of juicy red fruits with fine tannins and fresh acidity. The Viña Real wines have a consistent track record for age-worthiness, and this one not only drinks nicely now, but will hold well in the cellar for 10 or more years.

2006 Domaine Rollin Pernand-Vergelesses 1er Cru “Ile de Vergellesses” (\$42.99) “Do you have a nice value Burgundy with a bit of age that is drinking well?” Yes! Ile de Vergellesses is the prime vineyard within Pernand-Vergelesses, and this wine remains a sleeper in my opinion. We recently discovered that importer Neal Rosenthal had a few remaining cases of this imminently drinkable 2006, and we took full advantage. This wine is drinking beautifully at the moment, with intoxicating spiced sweet red fruits in an earthy framework, a nice zip of acidity and good overall freshness. Here's a terrific Burgundy value for the experienced and beginner alike that has hit the sweet spot for drinking while you're waiting for your **2008 (\$44.99)** to age.

John Downing

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.

ALSACE, LOIRE VALLEY & HUNGARY

2010 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.

2011 Les Roches Touraine Blanc* \$9.99

This Sauvignon Blanc from Touraine displays an intense classic nose of cut grass, pepper and, believe it or not, pineapples and lemons, with plenty of minerality! Reminiscent of a New Zealand Sauvignon. Very crisp and refreshing.

Deligeroy Crémant de Loire Brut* \$11.99

With its lively attack, this evolves gracefully across the palate with nice aromatic persistence in the mouth and lingering notes of fresh peaches and pear.

2010 Joël Taluau "Expression" St-Nicolas-de-Bourgueil* \$12.99

From vines up to 35 years old, planted on a hillside with clay and limestone soils. This is immediately drinkable and fresh, with vibrant violet and white pepper notes to complement the fruit.

2010 Domaine Cherrier Sancerre Blanc* \$16.99

Very aromatic, with lovely citrus notes to entice the nose. The attack in the mouth is full, rich and round. Fresh lime, kiwi and honeydew are balanced by profound minerality.

2011 Franck Millet Sancerre Rose* \$16.99

This 100% Pinot Noir rosé comes from the limestone-clay soil of Millet's Sancerre vineyards. This is a wonderfully food-friendly pink that can stand up to Santa Maria-style tri-tip.

Domaine du Viking Vouvray Brut* \$19.99

Lovely apple and citrus aromas with a dry yet rich finish.

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

Fresh, light and snappy; delivering all the thirst quenching you look for in a wine like this. The nose is textbook Grüner Veltliner filled with spice and pepper.

BEAUJOLAIS, WHITE & RED BURGUNDY

2009 Château de Saint-Lager Brouilly* \$14.99

This has the bright fruit and spice you expect from Beaujolais, but in a spectacular vintage like 2009 it also has layers of flavor and complexity.

2009 Domaine des Niales Rhedon-Marin Mâcon-Villages VV* \$12.99

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

2010 Domaine Paul Pernot Bourgogne Chardonnay* \$19.99

Rich and fruity on the mid-palate, this has lots of energy and very nice, bright acidity. This has all the richness of a California Chardonnay with brighter character and no evident oak. It is a steal of a deal!

2010 Domaine Paul Pernot Puligny-Montrachet* \$44.99

Stephen Tanzer: "Greenish yellow. Very pure aromas of lime and wild herbs. Juicy, spicy and vibrant, with a minty freshness intensified by harmonious ripe acidity. Classic Puligny villages in the making, from a combination of seven parcels."

2009 Maison Jacques Bavard Chass-Mont 1er "Embrazees"* \$53.99

Rich and charming, this has a lovely nose of white flowers, a creamy middle and energy and drive on the finish, with an attractive minerality.

2009 Maison Champy Chambolle-Musigny* \$49.99

Allen Meadows: "A pretty if not actually elegant nose offers up notes of soft wood, earth and ripe red currant aromas that merge gracefully into rich, delicious and quite round middle weight flavors that juxtapose a suave mouth feel against a mildly austere and solidly persistent finish."

2009 Domaine Eugenie Vosne-Romanée* \$54.99

Very ripe aromas of black fruits, violet, licorice and dark chocolate; the essence of Vosne-Romanée. Then juicy, tight and penetrating, with sound acidity framing the black and purple fruit and violet flavors.

RHÔNE VALLEY & FRENCH REGIONAL

2010 Hugues Beaulieu Picpoul de Pinet* \$10.99

This shows fresh and fine aromas of grapefruit and exotic fruit. Its lime flavors and focused acidity are hallmarks of Picpoul.

Domaine Begude Sauvignon Blanc Vin de Pays d'Oc* \$12.99

More in the style of a Loire Valley Sancerre with its rapier-sharp, mineral-laden nose and fresh citrus fruits on the palate. This is the perfect accompaniment to grilled fish.

2008 Antech "Cuvée Eugenie" Crémant de Limoux* \$13.99

This is produced along the lines of *methode champenoise* and spends 12 months on its lees before being disgorged. Balanced and elegant, this sparkler reveals subtle hints of citrus fruits.

Jean-Louis Denois Pinot Noir Brut Rosé* \$14.99

Denois' Brut Rosé is made entirely from Pinot Noir and is just as delightful as the blended "Tradition," with more bright red berry fruit character. A K&L staff favorite for parties and impromptu celebrations.

2010 Les Clos Perdus "Priundo" Corbières* \$16.99

On the palate this medium-plus bodied wine presents itself as fresh and vibrant. Ripe fruit envelops the palate, while fine tannins provide extra dimension and texture to the wine. The Priundo is an excellent choice to enjoy with grilled tuna with fresh herbs. 14.5% ABV.

2010 Cave de Rasteau "Dame Victoria" Rasteau* \$13.99

Warmly fruited and full of robust, rustic character, the nose offers minerality and blue fruit notes, which are echoed on the palate and joined with berries, berries and more berries.

2011 Cave de Tavel "Lauzeraies" Tavel \$13.99

Layers of wild strawberries collide with a spicy note, a dash of citrusy acidity and so much fruit and flower aroma.

2009 Chante Cigale Châteauneuf-du-Pape "VV"* \$39.99

Robert Parker: "The 2009 Châteauneuf-du-Pape Vieilles Vignes offers exotic notes of roasted herbs, bouquet garni, meat juices, cedar, forest floor and plenty of black currant and black cherry fruit. Dense, tighter and more structured than the regular cuvée, it will benefit from 2-3 years of cellaring and last 15 or more years. It should prove to be one of the longer lived wines of the vintage."

SPAIN & ARGENTINA

2010 Eidosela Albariño Rías Baixas* \$17.99

From ST: "Light, bright yellow. Quince, orange and salty minerals on the nose. Light-bodied and juicy, with zesty citrus and orchard fruit flavors braced by tangy acidity. Very fresh and precise..."

2005 Bodegas El Chantre Ramos Paul Ronda* \$21.99

If you like your wines bold and broad shouldered, this red from Andalusia in southern Spain will pretty much knock your socks off.

In addition to our array of Direct Imports, K&L has an impressive selection of Vintage Port, including the 1970, 99-point Fonseca and the stunning 1983 Cockburn. Visit KLWines.com to find your favorites.”

2004 Bodegas Poesia “Poésia” Lujan de Cuyo \$29.99

91 points Robert Parker. 92 points *Wine Enthusiast*: “Having tasted the 2002 through the 2005, the '04 seems bright by comparison, with aromatics that include forest floor, tar and lively berries.”

2009 Monteviejo “Petite Fleur” Mendoza* \$17.99

91 points RP: “Notions of sandalwood, Asian spices, tobacco, violets, and assorted black fruits inform the nose of a savory, ripe, succulent wine with enough underlying structure to evolve for 2-3 years.”

NEW ZEALAND

2009 Kalinda Pinot Gris Marlborough* \$9.99

This wine is plump with evident minerality, floral aromas, focused fruit and plenty of depth of flavor on the lingering finish. A crowd pleaser.

2010 Kirkham Peak Sauvignon Blanc Marlborough* \$12.99

Overflowing with floral notes, perfumed aromas of gooseberries and lime zest, this is a crisp, clean and mouthwatering white with layers of grapefruit, lychee and minerals. It has nice roundness mid-palate with zingy acidity, limy flavors and a delicious, steely finish.

2009 Kalinda Pinot Noir Marlborough* \$14.99

Smoked meat aromas and some toasty nuances. Quite dense on the palate with an intriguing strawberry/black cherry flavor. Lingering on the finish.

ITALY

2010 Blason Malvasia Istriana* \$10.99

This white offers such intense floral aromatics, with jasmine, elderflowers and lime blossoms, you'd guess that there would be some correlating sweetness on the palate, but this one from Blason is absolutely dry. Great with cheese!

NV Blason Isonzo Bianco (3L Bag-in-a-Box)* \$14.99

Three liters of Pinot Bianco with a hint of Pinot Grigio. There's no tastier, more versatile white wine in our store right now.

2010 Fujanera “Arrocco” Nero di Troia* \$15.99

Layered, with spicy highlights and a smooth, balanced finish. I like drinking this wine. Arrocco is the Italian word for “castling,” a move in chess, but the name is also a tribute to Rocco, the winemaker's father.

2010 Silvano Follador Prosecco Valdobbiadene Brut* \$19.99

The Follador Prosecco is organic, magnificently balanced, delicate and features sophisticated fruit aromatics coupled with a minerality that gives a clean brightness to the palate. It has hints of yeasty complexity without being ponderous.

2006 Poggiarelino Brunello di Montalcino* \$29.99

91 points James Suckling: “Intense aromas of dark fruits such as boysenberry and blueberries. Mineral undertones. Dense and full in the palate, with velvety tannins and a fruity finish. Structured.”

2006 Solaria Brunello di Montalcino* \$29.99

92 points JS: “Lots of dried fruits on the nose and palate here. Some exotic fruits as well as dark ones. Turns to toffee. Full body, with firm tannins and a toffee, berry and cherry aftertaste. Best after 2014.”

2007 Rocca di Montegrossi “Geremia” Toscana IGT* \$39.99

94 points WA: “The 2007 Geremia is 71% Merlot and 29% Cabernet Sauvignon. Layers of blue and black fruit, leather, spices and licorice are some of the nuances that flow across the palate in this voluptuous, striking wine. All of the elements come together seamlessly in the glass.”

NEW-ARRIVAL VINTAGE PORTS

1970 Dow \$169.00

94 points WS: “I have always been a fan of this very fine and well-made Port. Truly balanced in character, with focused flowers, spice and cherry. Full-bodied, with a sweet palate and a fine texture.”

1970 Fonseca \$269.99

99 points RP. K&L's Clyde Beffa says: “We enjoyed this great Port on my 50th birthday with the Marin Wine and Food Society. The late Bruce Guimareans of Fonseca attended the party and brought along some magnums of this stunning wine.”

1970 Graham \$199.99

94 points *Wine Spectator*: “This is an extremely full-bodied, powerful wine, but it still retains a classy balance. Deep ruby, with chocolate and berry aromas, full-bodied, with anise and dried cherry flavors.”

1977 Gould Campbell \$109.99

97 points *Wine Spectator*: “Amazing color. Dark ruby center, with just a hint of garnet. This is very impressive on the nose. Crushed raspberry, coffee, licorice and chocolate. Complex. What a palate...”

1983 Cockburn \$129.99

97 points *Wine Spectator*.

1983 Graham \$119.99

93 points WS: “A superb achievement from a very underrated year...”

1983 Gould Campbell \$89.99

90 points *Wine Spectator*: “This is right up with the major-league 1983s. It is extremely full and concentrated, with a massive fruit structure. Inky color, very concentrated black currant nose, full-bodied, with tons of tannin, velvety fruit flavors and a closed finish. Truly excellent.”

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.

We've got some incredible old and rare Bordeaux in stock and available at auction. Check KLWines.com for up-to-the-minutes selections.

1970-2007 Red Bordeaux In Stock

VALUE WINES UNDER \$30
(1996-2008)

1996 Lanessan, Médoc	\$24.99
1997 Potensac, Médoc-WOW!	\$26.99
1999 Senejac, Médoc (1.5L)	\$39.99
2000 Coufran, Médoc	\$29.99
2001 Sarget de Gruaud Larose	\$29.99
2001 La Dauphine, Fronsac	\$22.99
2003 Coufran, Médoc	\$19.99
2003 Peyrabon, Haut-Médoc	\$19.99
2003 Verdignan, Médoc	\$19.99
2004 Lanessan, Haut-Médoc-Superb	\$19.99
2005 Coufran, Haut-Médoc	\$27.99
2005 Lamothe Bergeron, Médoc	\$19.99
2005 Verdignan, Médoc	\$24.99
2006 D'Aiguilhe, Castillon	\$24.99
2006 D'Agassac, Haut-Médoc	\$14.99
Quite rich and full for a modest price.	
2006 Ducluzeau, Lustrac	\$19.99
A delicious Lustrac from the Ducru people.	
2006 Puygueraud, Côtes de Francs	\$14.99
2006 Poumey, Pessac	\$29.99
2007 Bernadotte, Médoc	\$16.99
2007 Bellegrave, Pauillac	\$24.99
2007 Hauts de Poujeaux, Moulis	\$16.99
2007 Kirwan, Margaux	\$29.99
2007 La Gatte "Tradition"	\$10.99
2007 Le Jardin de Petit Village	\$29.99
2007 Moulin D'Angludet, Margaux	\$19.99
This is super elegant, toasty and delicious.	
2007 Poujeaux, Moulis	\$29.99
90 points and an Editors' Choice, <i>WE</i> .	
2007 St. Georges, St-Emilion	\$19.99
Delicious after decanting. Rich and sweet.	

CLASSIC WINES (1970-2007)

1970 Palmer, Margaux	\$399.00
1978 Lafite Rothschild (1.5L)	\$1,999.00
1979 Lafite Rothschild (1.5L)	\$2,499.00
Right from the château. In perfect condition.	
1978 Palmer, Margaux	\$199.00
1983 Domaine de Chevalier	\$179.99
1988 Léoville-Barton, St-Julien	\$139.99
1985 Soutard, Pomerol-Delicious	\$84.99
1989 Rauzan-Ségla, Margaux	\$149.99
1990 Rauzan-Ségla, Margaux	\$149.99
1990 Haut-Brion, Pessac	\$699.99
1990 Latour, Pauillac (1.5L)	\$1,599.00
1990 Margaux, Margaux	\$999.99

1993 Haut-Brion, Pessac	\$499.99
Mahler Besse cellar. Half the cost of their 2009.	
1994 Corbin Michotte, St-Emilion	\$39.99
1994 Gruaud Larose, St-Julien	\$79.99
1994 Léoville-Barton (375ml)	\$49.99
1995 Calon-Ségur, St-Estèphe	\$149.99
1995 Cheval Blanc, St-Emilion	\$499.00
1995 Cos d'Estournel, St-Estèphe	\$219.99
1995 D'Issan, Margaux	\$79.99
1995 Ferriere, Margaux	\$69.99
1995 Grand Mayne, St-Emilion	\$79.99
1995 Haut-Brion, Pessac	\$449.99
1995 Lafon Rochet, St-Estèphe	\$69.99
1995 Lafite Rothschild, Pauillac	\$899.99
1995 Latour, Pauillac	\$599.00
1995 Les Forts de Latour, Pauillac	\$299.99
1995 Margaux, Margaux	\$599.99
1995 Mouton Rothschild, Pauillac	<i>Inquire</i>
Outstanding! Half the price of the '09 and '10.	
1995 Ormes de Pez, St-Estèphe	\$49.99
1995 Rauzan-Ségla, Margaux	\$119.99
1995 Reserve de Comtesse (1.5L)	\$129.99
1996 Calon-Ségur, St-Estèphe	\$139.99
1996 Cos d'Estournel, St-Estèphe	\$229.99
1996 Corbin Michotte, St-Emilion	\$44.99
A bit bigger and richer than the 1994. Superb!	
1996 Rauzan-Ségla, Margaux	\$119.99
1998 Clos du Marquis, St-Julien	\$69.99
90 points Parker. 92 points Clyde Beffa.	
1998 Langoa-Barton, St-Julien	\$54.99
1999 Haut-Brion, Pessac	\$649.00
1999 Lafite Rothschild, Pauillac	\$999.99
1999 Léoville-Poyferré, St-Julien	\$89.99
Don't miss! About half the price of their 2009.	
2000 Haut Ferrand, Pomerol	\$32.99
Absolutely perfect right now—sweet as candy.	
2000 Ormes de Pez, St-Estèphe	\$59.99
2000 Labegorce, Margaux	\$39.99
2000 Léoville-Las Cases, St-Julien	\$399.99
2001 Beauséjour-Duffau	\$69.99
2001 Haut-Batailley, Pauillac	\$59.99
2001 Malescot-St-Exupéry	\$74.99
2002 Haut-Brion, Pessac (1.5L)	\$1,399.99
2003 Hosanna, Pomerol	\$79.99
2003 Lafon-Rochet, St-Estèphe	\$59.99
2003 Marquis de Calon, St-Estèphe	\$34.99
2004 Lafon-Rochet, St-Estèphe	\$39.99
2004 Haut-Bages-Libéral, Pauillac	\$44.99
2004 Langoa-Barton, St-Julien	\$49.99
2005 D'Aiguilhe, Castillon	\$39.99
2005 Fieuzal Rouge, Pessac	\$49.99

2005 Fleur Cardinale, St-Emilion	\$69.99
2005 Langoa-Barton, St-Julien	\$89.99
2005 Sociando Mallet, Médoc	\$59.99
2006 Cantemerle, Haut-Médoc	\$42.99
2006 Cantemerle (1.5L)	\$89.99
Probably the greatest Cantemerle since 1949!	
2006 Haut-Brion, Pessac	\$549.99
About half the price of 2009 and 2010.	
2006 Haut-Bergey, Pessac	\$34.99
2006 La Tour Carnet, Margaux	\$39.99
2006 Margaux, Margaux	\$599.99
2006 Pichon-Baron, Pauillac	\$89.99
2006 Reserve de Comtesse, Pauillac	\$39.99
2006 Rauzan-Ségla, Margaux	\$79.99
2007 Domaine de Chevalier Rouge	\$49.99
2007 La Croix de Beaucaillou	\$39.99
2007 L'Aura de Cambon, Margaux	\$34.99
2007 Palmer, Margaux	\$199.99

WHITE BORDEAUX

2007 Carbonnieux Blanc, Pessac	\$39.99
2010 St-Jean-des-Graves, Graves*	\$12.99
2010 L'Avocat Blanc*	\$16.99
2010 Grand Bateau Blanc*	\$9.99
2010 Clos Floridene Blanc*	\$21.99
Tremendous wine. Cellar it for 10 years!	

SAUTERNES IN STOCK (1986-2009)

1986 Doisy-Védrines, Barsac	\$59.99
1989 Suduiraut "Crème de Tête"	\$299.99
96 point <i>Wine Spectator</i> . Very rare.	
1990 Climens, Barsac	\$199.00
1996 Doisy-Védrines, Barsac	\$49.99
1996-1998-2002 Guiraud Set	\$49.99
100ml of each in a handsome box. A great gift.	
1997 D'Yquem, Sauternes	\$349.99
1998 D'Yquem (375ml)	\$139.99
1999 D'Yquem (375ml)	\$149.99
2001 Doisy-Védrines, Barsac	\$59.99
2001 Guiraud, Sauternes	\$59.99
Smashingly good.	
2003 Doisy-Védrines, Barsac	\$39.99
2004 D'Yquem (375ml)	\$149.99
2005 Guiraud-#4 <i>WS Top 100</i>	\$54.99
2007 Climens, Barsac (375ml)	\$99.99
2007 Cypres de Climens, Barsac	\$49.99
2007 Cypres de Climens (375ml)	\$24.99
2008 Climens, Barsac (375ml)	\$46.99
2008 D'Yquem, Sauternes	\$299.99
2010 L'Avocat, Cerons (500ml)	\$18.99
2009 Haut-Charmes (375ml)	\$12.99

K&L has some incredible 2008 Bordeaux, as well as some of the best values in 2009 Bordeaux—one of the most incredible vintages since 1982—in stock now!

2008 BORDEAUX IN STOCK

Beaumont, Haut-Médoc-Delicious	\$15.99
Bernadotte, Haut-Médoc	\$16.99
Bois-Malot, Bord Supérieur	\$10.99
Boutisse, St-Emilion-91 points RP	\$19.99
Certan de May, Pomerol	\$79.99
Clarke Rothschild, Listrac	\$19.99
Sturdy, full-bodied, ageable red.	
Clos la Madeleine, St-Emilion	\$29.99
Cos d'Estournel, St-Estèphe	\$149.99
Perhaps the best wine value of the vintage!	
Esprit de Pavie, Bordeaux	\$19.99
Fabulous wine. Rich and vibrant. From Pavie.	
Fonplégade, St-Emilion-Clyde loves it	\$39.99
Fonreaud, Listrac-Powerhouse!	\$14.99
Grand Pontet, St-Emilion	\$29.99
Hosanna, Pomerol	\$139.99
95 points RP. As good as 2009 and 2010.	
Joanin-Bécot, Côtes de Castillon	\$14.99
Joanin-Bécot (1.5L)	\$29.99
Fresh and vibrant, full of spicy fruit.	
La Chapelle de Calon, St-Estèphe	\$19.99
Awesome wine and a fabulous buy. Sweet!	
Lafleur Gazin, Pomerol	\$29.99
L'Arossee, St-Emilion	\$39.99
Superb! 93 points ST.	
L'Avocat Rouge, Graves-Value!	\$18.99
Latour, Pauillac	\$899.00
Léoville-Las Cases, St-Julien	\$199.99
Léoville-Poyferré, St-Julien	\$99.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
Les Trois Croix, Fronsac	\$19.99
Packed with fruit and a sweet core.	
Lilian Ladouys, St-Estèphe	\$19.99
Lynch-Bages, Pauillac	\$129.99
Malmaison, Médoc-Delicious!	\$14.99
Montrose, St-Estèphe	\$139.99
95 points Robert Parker: "One of the superstars of the vintage."	
Pape-Clément, Pessac-95 points RP	\$119.99
Pavie-Decesse, St-Emilion	\$99.99
Plaisance "Cuvée Alix"*	\$14.99
A delicious value from the Pape-Clément crew.	
Puy Blanquet, St-Emilion	\$19.99
Reignac, Bordeaux	\$19.99
Reserve de Comtesse, Pauillac	\$39.99
A seductive, lush style.	
Rollan de By, Médoc	\$22.99
90 points and <i>Wine Spectator's</i> top-ranking '08 Bordeaux on their Top 100 Wines of 2010.	

Saint Pierre, St-Julien-Fabulous	\$49.99
93 points <i>WE</i> . 94 points Clyde and Ralph.	
Trebiac, Graves	\$13.99

2009 BORDEAUX IN STOCK

This is the GREAT vintage that all the critics and consumers love. For the cellar and tonight! New ones arriving daily. Go to KLWines.com for current inventory.

Barthez, Haut-Médoc	\$16.99
Beaumont, St-Julien	\$19.99
Beaumont, St-Julien (1.5L)	\$39.99
Beaumont, St-Julien (3L)	\$76.99
Bellevue Lugagnac, Bord Supérieur	\$12.99
Bellevue, St-Emilion	\$64.99
Beychevelle, St-Julien	\$109.99
Bord'Eaux Merlot	\$9.99
Bord'Eaux Merlot (3L Bag-in-a-Box)	\$29.99
So sweet and lovely. Enjoy a bottle or the box.	
Busquet VV, Lussac St-Emilion	\$14.99
Cantin, St-Emilion-Lush and lovely	\$21.99
Clarke Rothschild, Listrac	\$24.99
Clément-Pichon, Bordeaux	\$19.99
Clos des Quartes Vents, Margaux	\$39.99
Coufran, Médoc	\$24.99
Ripe and soft on the palate. Full-flavored with a lush finish. A value.	
Fonreaud, Listrac	\$14.99
Franc Mayne, St-Emilion	\$39.99
Haut de Poujeaux, Moulis	\$17.99
Haut-Maurac, Médoc	\$19.99
Haut-Vigneau, Pessac	\$17.99
This wine is elegance personified.	
La Croix de Beaucaillou (1.5L)	\$149.99
La Croix de Beaucaillou (3L)	\$299.99
Special label by artist Jade Jagger; a stunning package for a great wine.	
Laubarit, Bordeaux-Biodynamic	\$9.99
La Dominique, St-Emilion	\$56.99
93 points RP: "Finally we have returned to the great La Dominiques made in 1989 and 1990. This has much of the style of the 1990, with supple tannin and loads of spicy fruitcake, licorice, cassis and kirsch-like notes that jump from this dense ruby/purple wine."	
La Gomerie, St-Emilion	\$59.99
La Pointe, Pomerol	\$39.99
La Tour de By, Médoc	\$19.99
Back in. A stunning value. Buy cases.	
La Verrière, Bordeaux Supérieur	\$10.99
A super value. Lots of forward boysenberry fruit on the palate and nose. Delicious now.	

Lanessan, Haut-Médoc (1.5L)	\$39.99
Le Tourelles, Pauillac	\$44.99
Le Tourelles, Pauillac (1.5L)	\$89.99
Second wine of Pichon-Baron. Wonderful!	
Louis, St-Emilion	\$24.99
Maison Blanche, Médoc	\$14.99
Malmaison, Moulis	\$19.99
Marquis de Terme, Margaux	\$44.99
*+V At UGC: Their best in a long time, perhaps ever? Super-ripe and sexy, with tons of everything and a silky finish. Not shy.	
Marsac Seguineau, Margaux	\$21.99
Moulin Haut la Roque, Fronsac	\$29.99
Big score and a small price!	
Moulin de la Roque, Médoc	\$15.99
Another super sweet 2009. Drink or cellar.	
Pichon-Lalande (1.5L)	\$399.99
Poitevin, Médoc	\$13.99
Pedesclaux, Pauillac	\$39.99
Pedesclaux, Pauillac (1.5L)	\$79.99
One of Clyde's faves under \$50! 91 points WS: "An amped-up style, with showy aromatics of toasty spice and wood, but there's good solid density to the blackberry, black currant and fig fruit, and the toast melds into a more honest graphite edge through the finish."	
Pouget, Margaux	\$46.99
93-96 points WS: "Currant and blackberry galore on the nose, but the palate seems subtle and beautiful. Full-bodied, with wonderful silky tannins and a mineral, mint and berry aftertaste."	
Prieuré Canteloup, Bordeaux	\$14.99
A superb value from Stephan Von Neipperg.	
Roc de Cambes, Côte de Bourg	\$69.99
Roland la Garde, Blaye	\$14.99
Ronan de Clinet, Bord Supérieur	\$13.99
Lush, sweet and spicy.	
Seguin, Pessac	\$29.99
One of the best values of 2009. 92 points Clyde.	
Tayac-Plaisance, Margaux	\$26.99
Valandraud, St-Emilion	\$319.99
Tour de Mons, Margaux	\$26.99
91 points WS: "This assertive red delivers bold flavors, with crisp texture, offering bright black cherry and pomegranate notes over firm tannins. Orange zest acidity carries this through the juicy finish."	
Tour Maillet, Pomerol	\$31.99
Tour Maillet, Pomerol (1.5L)	\$69.99
Tour Maillet, Pomerol (3L)	\$139.99
Tour Seran, Médoc	\$29.99
91 points <i>Wine Spectator</i> .	

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

2005 Laurel Glen, Sonoma	\$49.99
2005 Saddleback, Napa	\$34.99
2006 Amphora "Clone 7"	\$17.99
2006 Emblem, Rutherford	\$29.99
2006 Heitz Cellar, Napa	\$39.99
2006 Long Shadows "Chester Kidder"	\$39.99
2006 Mayacamas, Mt Veeder	\$62.99
2006 R Young "Red Winery Road"	\$29.99
2007 Hidden Ridge "55% Slope"	\$39.99
2007 K-J "Jackson Hills"	\$34.99
2007 Ladera, Napa	\$29.99
2007 Lancaster "Sophia's Hillside"	\$39.99
2007 Silver Oak, Alexander Valley	\$59.99
2007 Silver Oak, Napa	\$89.99
2007 Stonestreet "Monument"	\$39.99
2007 York Creek, Spring Mtn	\$29.99
2008 Anderson's CV "Right Bank"	\$49.99
2008 Behrens & Hitchcock "The Heavyweight"	\$74.99
2008 Cakebread, Napa	\$64.99
2008 Carpe Diem, Napa	\$21.99
2008 Ch Montelena "Estate"	\$109.99
2008 Ch Ste Michelle "Cold Creek"	\$24.99
2008 Clos du Val, Napa	\$24.99
2008 Columbia Crest "Reserve"	\$39.99
2008 Darioush, Napa	\$87.99
2008 Dominus, Napa	\$179.99
2008 Donati "Paicines"	\$16.99
2008 Far Niente, Oakville	\$89.99
2008 Forman, Napa	\$79.99
2008 Grgich Hills, Napa	\$49.99
2008 Heritage, Napa	\$27.99
2008 Januik, Columbia Valley	\$16.99
2008 Justin "Isosceles"	\$49.99
2008 Kathryn Kennedy "Lateral"	\$32.99
2008 Lewis Cellars "Reserve"	\$114.99
2008 Long Meadow "Ranch House"	\$26.99
2008 Long Meadow "Estate"	\$39.99
2008 Mount Eden "Estate"	\$49.99
2008 Pahlmeyer, Napa	\$109.99
2008 Ramey "Annum"	\$89.99
2008 Robert Craig "Affinity"	\$39.99
2008 Robert Craig, Howell Mtn	\$79.99
2008 Robert Craig, Mt Veeder	\$79.99
2008 Robert Mondavi, Napa	\$19.99
2008 Robert Mondavi "Reserve"	\$89.99
2008 Route Stock, Napa	\$19.99
2008 Ruston "Lost Acre"	\$34.99

2008 Spring Valley "Frederick"	\$44.99
2008 Spring Valley "Uriah"	\$44.99
2008 Stags' Leap Winery, Napa	\$36.99
2008 Trefethen, Napa	\$44.99
2008 Atalon, Napa	\$24.99
2009 Banshee, Napa	\$29.99
2009 Bench, Alexander Valley	\$19.99
2009 Beringer "Reserve"	\$44.99
2009 Buehler "Estate"	\$29.99
2009 Buehler, Napa	\$19.99
2009 Chappellet "Signature"	\$44.99
2009 Ch Ste Michelle, Columbia Vly	\$9.99
2009 Coho "Headwaters"	\$37.99
2009 Continuum, Oakville	\$149.99
2009 Darioush "Caravan"	\$43.99
2009 Edge, Napa	\$16.99
2009 Erna Schein "Spare Me"	\$49.99
2009 Hall Vineyards, Napa	\$41.99
2009 Hess "Allomi"	\$23.99
2009 Joseph Carr, Napa	\$17.99
2009 Kalinda "Cuvée Reserve"	\$21.99
2009 Kalinda "Reserve"	\$29.99
2009 Larkmead, Napa	\$71.99
2009 Lewis Cellars, Napa	\$79.99
2009 Martin Ray, Sonoma Mtn	\$24.99
2009 Newton "Red Label"	\$18.99
2009 Paul Hobbs, Napa	\$74.99
2009 Philip Togni "Estate"	\$94.99
2009 Ramey, Napa	\$37.99
2009 Round Pond "Estate"	\$44.50
2009 Round Pond, Napa	\$29.99
2009 Sbragia "Andolsen"	\$34.99
2009 Shafer "One Point Five"	\$69.99
2009 Silver Label "BR Cohn"	\$14.99
2009 Snowden "The Ranch"	\$39.99
2009 Steltzner "Claret"	\$17.99
2009 The Show, California	\$10.99
2009 Tor Kenward, Napa	\$74.99
2009 ZD, Napa	\$41.99
2010 Daou, Paso Robles	\$24.99
2010 Decoy, Napa County	\$21.99
2010 Decoy "Napa Red"	\$21.99
2010 Foxglove, Paso Robles	\$12.99
2010 Owen Roe "Sharecropper's"	\$14.99
2010 Twenty Bench, Napa	\$18.99
2010 Urbanite Cellars "Amplio" Cain "NV8"	\$10.99 \$29.99

MERLOT

2006 Paradigm, Oakville	\$39.99
2007 Burgess, Napa	\$17.99

2007 Twomey (Silver Oak), Napa	\$44.99
2008 Frog's Leap, Napa	\$29.99
2008 Matanzas Creek "Jackson"	\$29.99
2009 Avalon, Napa	\$10.99
2009 The House of Independent Producers	\$9.99

PINOT NOIR

2007 Handley, Anderson Valley	\$27.99
2007 MacRostie "Wildcat Mtn"	\$29.99
2008 Baileyana "Grand Firepeak"	\$19.99
2008 Fort Ross "Fort Ross"	\$29.99
2008 Gloria Ferrer, Carneros	\$14.99
2008 Pahlmeyer, Sonoma Coast	\$64.99
2008 Twelve "#144"	\$34.99
2008 Twelve, Yamhill-Carlton	\$23.99
2009 Arterberry Maresh "Maresh"	\$49.99
2009 Au Bon Climat, Santa Barbara	\$19.99
2009 Bethel Heights "Estate"	\$27.99
2009 Bethel Heights "Flat Block"	\$47.99
2009 Calera "Mills Vineyard"	\$44.99
2009 Cambria "Julia's Vineyard"	\$19.99
2009 David Bruce, Russian River	\$33.99
2009 Evesham Wood "Le Puits Sec"	\$32.99 \$32.99
2009 Eyrie "Estate Grown"	\$32.99
2009 Flowers, Sonoma Coast	\$44.99
2009 Goldeneye, Anderson Valley	\$54.99
2009 Hirsch "San Andreas Fault"	\$59.99
2009 J Swan "Cuvée de Trois"	\$28.99
2009 J Swan "Trenton Estate"	\$54.99
2009 Matello "Winter's Hill"	\$39.99
2009 Paraiso, SLH	\$19.99
2009 Soléna "Grand Cuvée"	\$22.99
2009 Twomey "Bien Nacido"	\$49.99
2009 Walter Hansel "Rodgers Crk"	\$26.99
2009 Waxwing, Sonoma Coast	\$24.99
2010 Angeline, California	\$9.99
2010 Argyle, Willamette Valley	\$19.99
2010 Bench, Sonoma Coast	\$16.99
2010 Bishop's Peak, SLO	\$14.99
2010 Cep (Peay), Sonoma Coast	\$25.99
2010 Failla, Sonoma Coast	\$34.99
2010 Foxen, Santa Maria Valley	\$34.99
2010 Hartford Court, Russian River	\$29.99
2010 Kalinda, Monterey County	\$19.99
2010 Ken Wright "Shea Vineyard"	\$49.99
2010 Lucia "Garys' Vineyard"	\$49.99
2010 Lucia, Santa Lucia Highlands	\$39.99
2010 Melville "Estate-Verna's"	\$21.99
2010 Neyers "Roberts Road"	\$36.99

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

2010 Pali "Huntington"	\$18.99	2007 Rocky Hill "Richard Dinner"	\$28.99	2010 Chappellet, Napa	\$28.99
2010 Patricia Green "K&L Cuvée"	\$27.99	2007 Sempre Vive Petite Verdot	\$27.99	2010 Ch Ste Michelle, Columbia Vly	\$7.99
2010 Paul Hobbs, Russian River	\$54.99	2008 Leonetti Sangiovese	\$72.99	2010 Decoy, Sonoma	\$18.99
2010 Peay, Sonoma Coast	\$39.99	2008 Paraduxx, Napa	\$47.99	2010 Flora Springs "Estate"	\$14.99
2010 Rickshaw, California	\$14.99	2008 Prospect 772 "The Brat"	\$29.99	2010 Four Vines "Naked"	\$10.99
2010 Sean Minor "Four Bears"	\$11.99	2009 Conundrum, California	\$19.99	2010 Foxglove, Central Coast	\$11.99
2010 Sojourn "Gap's Crown"	\$47.99	2009 Tablas Creek		2010 Handley "Estate"	\$19.99
2010 Sojourn, Sonoma Coast	\$38.99	"Esprit de Beaucastel" Rouge	\$49.99	2010 Hartford Court, Russian River	\$23.99
2010 ZD, Carneros	\$34.99	2009 Unti "Petit Frere"	\$18.99	2010 Kalinda, Russian River	\$17.99
2011 The Pinot Project, California	\$9.99	2009 Vino Noceto Sangiovese	\$16.99	2010 La Fenêtre "À Côté"	\$19.99
SYRAH & PETITE SIRAH					
2006 Women of the Vine "HBP"	\$24.99	2010 Beckmen "Cuvée Le Bec"	\$16.99	2010 Lewis Cellars "Baraglia Ln"	\$57.99
2007 Maranet, Russian River	\$29.99	2010 Donkey & Goat		2010 Lewis Cellars "Reserve"	\$57.99
2007 Quady "Steelhead Run"	\$21.99	"Five Thirteen"	\$29.99	2010 Lewis Cellars, Sonoma	\$44.99
2009 A Murray "Tous les Jours"	\$13.99	2010 Lacuna Red Wine	\$24.99	2010 Neyers, Napa	\$27.99
2009 Bogle Petite Sirah	\$9.99	2010 Orin Swift "The Prisoner"	\$37.99	2010 NoCo, North Coast	\$14.99
2009 Donkey & Goat "Pearl"	\$34.99	2010 Stolpman "La Cuadrilla"	\$19.99	2010 Shafer "Red Shoulder Ranch"	\$48.99
2009 Frog's Leap Petite Sirah	\$32.99	Sean Thackrey "Pleiades XXI"	\$23.99	2010 Talbott "Kali Hart"	\$13.99
2009 Girard Petite Sirah	\$23.99	Sherman & Hooker's "Shebang IV"	\$11.99	2010 Talbott "Sleepy Hollow"	\$29.99
2009 Neyers "Old Lakeville Rd"	\$27.99	CHARDONNAY			
2009 Qupé, Central Coast	\$14.99	2008 Mount Eden "Saratoga"	\$22.99	2010 Tor Kenward "Hudson"	\$53.99
2010 Charles Smith "Boom Boom"	\$15.99	2008 Stephen Ross "Bien Nacido"	\$19.99	SAUVIGNON BLANC	
2010 Spicerack "Punchdown"	\$18.99	2008 Thomas Fogarty, Santa Cruz	\$19.99	2009 Benziger "Paradiso de Maria"	\$29.99
ZINFANDEL					
2006 Il Gioiello "Block 1"	\$12.99	2009 Alta Maria, Santa Maria	\$22.99	2009 Farella-Park "La Luce"	\$14.99
2007 Rosenblum "Harris Kratka"	\$12.99	2009 Arrowood Sonoma County	\$19.99	2010 Amici, Napa	\$16.99
2007 Rosenblum, Contra Costa	\$13.99	2009 Ch Montelena, Napa	\$44.99	2010 Benziger, Sonoma County	\$12.99
2008 Acorn "Alegria"	\$31.99	2009 Clos du Val, Carneros	\$17.99	2010 Brander, Santa Ynez	\$12.99
2008 Robert Craig, Howell Mtn	\$39.99	2009 Domaine Alfred "Stainless"	\$14.99	2010 Brassfield "High Serenity"	\$7.99
2009 Ancient Peaks, Paso Robles	\$14.99	2009 DuMol "Chloe"	\$63.99	2010 Cakebread, Napa	\$24.99
2009 Dashe, Dry Creek Valley	\$24.99	2009 DuMol, Russian River	\$58.99	2010 Dry Creek, Sonoma	\$9.99
2009 DeLoach "Estate"	\$14.99	2009 Flowers, Sonoma Coast	\$39.99	2010 Husch "La Ribera"	\$9.99
2009 Edmeades, Mendocino	\$14.99	2009 Hess Collection, Napa	\$17.99	2010 Neal Family, Napa	\$17.99
2009 Four Vines "Old Vine Cuvée"	\$10.99	2009 K-L "Grand Reserve"	\$15.99	2010 Uppercut, North Coast	\$11.99
2009 Frog's Leap, Napa	\$22.99	2009 MacMurray, Sonoma Coast	\$13.99	2010 Walter Hansel, Russian River	\$17.99
2009 Green & Red "Chiles Canyon"	\$19.99	2009 MacRostie, Sonoma Coast	\$19.99	2010 Wattle Creek, Yorkville	\$11.99
2009 Joel Gott, California	\$13.99	2009 Migration, Russian River	\$26.99	2011 Cep (Peay) "Hopkins Ranch"	\$21.99
2009 Peterson "Old School"	\$17.99	2009 Miner "Hudson"	\$49.99	2011 Decoy, Napa	\$16.99
2009 Quivira, Dry Creek	\$18.99	2009 Miner "Hyde"	\$49.99	2011 Frog's Leap, Napa	\$17.99
2009 Storybook "Mayacamas"	\$32.99	2009 Miner, Napa	\$26.99	MISC WHITES	
2010 Buehler, Napa	\$16.99	2009 Mount Eden "Estate"	\$49.99	2008 Tangent "Paragon" Pinot Gris	\$16.99
2010 Ridge "Benito Dusi Ranch"	\$27.99	2009 Purisima Canyon, Russian River	\$9.99	2008 Uvaggio di Giacomo	
2010 Robert Biale "Black Chicken"	\$41.99	2009 Sequoia Grove, Carneros	\$18.99	Vermentino	\$8.99
2010 Seghesio, Sonoma County	\$18.99	2009 Three Saints, Santa Maria	\$13.99	2009 Saddleback Cellars Viognier	\$17.99
2010 SLOdown		2010 Artesa, Carneros	\$14.99	2010 Conundrum, California	\$19.99
"Sexual Chocolate"	\$19.99	2010 Au Bon Climat, Santa Barbara	\$19.99	2010 Dry Creek Chenin Blanc	\$10.99
MISC REDS					
2006 Brassfield "Eruption"	\$11.99	2010 Bishop's Peak, Central Coast	\$11.99	2010 Evesham Wood	
		2010 Buehler "Reserve"	\$17.99	"Blanc du Puits Sec"	\$14.99
		2010 Buehler, Russian River	\$12.99	2010 Handley Pinot Gris	\$15.99
		2010 Calera, Central Coast	\$16.99	2010 Melville "Verna's" Viognier	\$19.99
		2010 Calera, Mt Harlan	\$26.99	2010 Pacific Rim Riesling	\$7.99
		2010 Carmel Road, Monterey	\$12.99	2010 Urbanite Cellars "Caliberico"	\$14.99

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 Ferrero Toscana IGT Rosso (Super Tuscan)* Unbelievable value! Soft, full-bodied, with dazzling fruit.	\$12.99
2007 Amantis "Birbanera" Montecucco	\$13.99
2010 Rocca di Montegrossi Chianti Classico*-91 points RP	\$19.99
2007 Colognole Chianti Rufina	\$19.99
2009 Felsina Chianti Classico	\$19.99
2001 Fanetti Vino Nobile di Montepulciano Riserva-91 points RP	\$33.99
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2007 Castello Fonterutoli "Ser Lapo" Chianti Riserva-95 points JS	\$39.99
2006 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker.	\$39.99
2007 Fontodi "Flaccianello"-96 points RP	\$109.99

BRUNELLO DI MONTALCINO PRE-ARRIVALS

2006 Tenuta di Sesta Brunello di Montalcino Riserva*	\$49.99
2006 Altesino Brunello di Montalcino Riserva-95 points JS	\$64.99
2006 Podere la Vigna Brunello Riserva-92 points JS	\$59.99
2006 Silvio Nardi "Vigneto Manachiara" Brunello-93+ points ST	\$79.99
2006 Podere Brizio Brunello di Montalcino Riserva-93 points JS	\$79.99
2006 Biondi-Santi Brunello di Montalcino-95 points JS	\$149.99
2007 Ferrero Brunello di Montalcino*	\$29.99
2007 Poggiarellino Brunello di Montalcino*-94 points WE	\$29.99
2007 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2007 Podere la Vigna Brunello di Montalcino-91 points WE	\$39.99
2007 Poggio San Polo Brunello di Montalcino-95 points WE	\$39.99
2007 San Filippo Brunello di Montalcino-93 points JS	\$43.99
2007 Argiano Brunello di Montalcino-92 points JS	\$46.99
2007 La Fornacina Brunello di Montalcino-94 points WE	\$47.99
2007 San Filippo "Le Lucère" Brunello di Montalcino-94 points JS	\$59.99
2007 San Polino Brunello di Montalcino-94 points JS	\$54.99
2007 Argiano "Orciaia" Brunello di Montalcino	\$59.99
2007 Siro Pacenti Brunello di Montalcino-97 points JS	\$79.99
2007 Stella Campalto Brunello di Montalcino	\$93.99

2006 BRUNELLO IN STOCK

2006 Ferrero Brunello di Montalcino*-94 points JS	\$29.99
2006 Poggiarellino Brunello di Montalcino*	\$29.99
2006 Tenuta Vitanza "Tradizione" Brunello Montalcino	\$31.99
2006 Baccinetti "La Saporioia" Brunello*-92 points JS	\$34.99
2006 Solaria Brunello di Montalcino-92 points JS	\$34.99
2006 Baricci Brunello di Montalcino*-90 points WE One of my favorite 2006s: elegant, complex and drinkable.	\$39.99
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2006 Canalicchio "Franco Pacenti" Brunello-94 points JS	\$59.99

MISC PIEDMONT

2008 Morassino Langhe Nebbiolo	\$21.99
2010 Luigi Baudana Langhe Chardonnay (unoaked)	\$21.99

2010 Azelia Nebbiolo Langhe	\$23.99
2006 Monchiero Barolo	\$34.99
2007 Azelia Barolo	\$44.99
2007 Schiavenza "Broglia" Barolo Riserva	\$52.99
2007 Schiavenza "Bricco Ceretta" Barolo	\$52.99
2007 Schiavenza "Prapo" Barolo Riserva	\$57.99
I often find it a difficult thing to be able to drink and be impressed with young Barolo, but this wine was startlingly good. It is blessed with luxurious texture (for a young Barolo), complex fruit and finishes with beautiful length. I love this wine.	
2004 Oddero "Mondoca di Bussia Soprana" Barolo	\$58.99
2006 Francesco Rinaldi "Cannubio" Barolo-94 points RP	\$64.99
2007 Azelia "Margheria" Barolo-93 points RP	\$64.99
2007 G.D. Vajra "Bricco Viole" Barolo-95+ points RP	\$67.99
2007 Luciano Sandrone "Le Vigne" Barolo-93 points RP	\$119.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2010 Marcato "Scaligeri" Soave	\$9.99
Stunning value for a superb Soave that has excellent richness and balance!	
2010 Blason Pinot Grigio* (1L)-New size=25% more wine!	\$10.99
2010 Blason Malvasia Istriana*	\$10.99
This wine has incredible concentration, minerality and finish!	
San Venanzio Prosecco Brut Valdobbiadene	\$14.99
2010 Blason Isonzo Bianco* (3L Bag-in-a-Box)*	\$14.99
This is like buying four bottles for just \$3.75 each! It lasts for months in your fridge, too, if you can hold off. From the excellent 2010 vintage.	
2010 Ermacora Pinot Grigio*	\$14.99
2011 Collestefano Verdicchio di Matelica	\$16.99
2007 Cavalchina Bardolino Superiore Santa Lucia	\$17.99
Silvano Follador Prosecco Brut Valdobbiadene	\$19.99
2009 Silvano Follador "Dosaggio Zero" Prosecco	\$24.99
2008 Belisario "Cambrugiano" Verdicchio di Matelica Riserva	\$28.99
This has got it all: the hills of Italy's Marche region, the Mediterranean sun, white flowers, a hint of vanilla and a persuasive, savory character on the palate with absolute harmony between acidity and fruit.	
2008 Buglioni "Bugiardo" Valpolicella Ripasso-91 points ST	\$29.99
2007 Drei Dona "Magnificat" Cabernet Sauvignon	\$31.99

ABBRUZZO, SICILY, SARDINIA, CAMPANIA & UMBRIA

2009 Planeta La Segreta Rosso	\$8.99
2006 Contesa Montepulciano d'Abruzzo	\$14.99
2008 Pasetti Montepulciano d'Abruzzo	\$14.99
2009 Cantine di Marzo Iripinia Aglianico	\$14.99
2010 Roccafiore Fiorefiore	\$15.99
2010 Vigne Surrau "Sciala" Vermentino di Gallura Superiore	\$22.99
2010 Casa d'Ambra d'Ischia Frassitelli	\$23.99
One of the highlights from Vinitaly this year, this is made from 100% Biancolella from vineyards high up on the isle of Ischia off the coast of Naples. This wine has great depth, mineral character and acidic focus, but with a very rich body. Absolutely stunning! For fans of mineral wine.	
2007 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$24.99

Who says you need to be rich to drink Burgundy? We have an incredible selection, including some great values—especially our Direct Imports, which are indicated by an asterisk*—See our full selection at KLWines.com

CHABLIS

2009 Dom. A&A Goisot Aligoté*	\$11.99
2009 Dom. des Malandes Chablis	\$19.99
2008 Dom. Etienne Boileau Chablis	\$19.99
2008 Dom. Etienne Boileau Chablis 1er Cru "Vosgros"	\$29.99
2009 Dom. Jean-Paul et Benoit Droin Chablis 1er Cru "Vaillons"	\$26.99
2009 Dom. Christian Moreau Chablis Grand Cru "Valmur"	\$61.99
2010 Dom. Jean-Paul & Benoit Droin Chablis	\$19.99
2010 Maison William Fèvre Chablis "Champs Royaux"	\$19.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$41.99
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Dom. Michel Gros Vosne-Romanée	\$53.99
2008 Dom. Michel Gros Clos de Vougeot Grand Cru	\$119.99
2008 Dom. Bruno Clair Gevrey-Chamb. 1er "Clos de Fontenys"	\$89.95
2009 Château de la Charrière Bourgogne Rouge (Yves Girardin)*	\$15.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"	\$27.99
2009 Dom. Paul Pillot Chassagne-Montrachet 1er "Clos St. Jean"	\$46.99
2009 Dom. Paul Pillot Bourgogne Pinot Noir	\$18.99
2009 Dom. Henri Delagrangé Volnay	\$44.99
2009 Dom. de Montille Volnay 1er Cru "Champans"/"Mitans"	\$114.99
2009 Desertaux Ferrand Bourgogne Rouge	\$15.99
2009 Dom. de Montille Pommard 1er Cru "Les Grands Epenots"/ "Pezzerolles"	\$114.99
2009 Château de la Charrière Beaune "Vieilles Vignes"*	\$21.99
2009 Dom. de Montille Beaune 1er Cru "Les Sizies"	\$57.99
2009 Dom. de Montille Beaune 1er Cru "Les Perrieres"	\$63.99
2009 Dom. Dubreuil-Fontaine Sv.-lès-Beaune 1er "Vergelesses"*	\$34.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "Clos Guettes"/ "Lès Lavières"/"Lès Vergelesses"	\$35.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "La Dominode"	\$39.95
2009 Dom. H. Delagrangé Bourgogne Hautes Côtes de Beaune	\$19.99
2009 Joseph Drouhin Chorey-lès-Beaune	\$23.99
2009 Joseph Drouhin Côte de Beaune-Villages	\$23.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Joseph Drouhin Côte de Nuits-Villages	\$18.99
2009 Dom. Chicotot Nuits-St-Georges*	\$39.95
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucraains"	\$69.95
2009 Dom. Jadot (Gagey) Nuits-St-Georges 1er "Boudots"	\$94.99
2009 Dom. de Montille Nuits-St-Georges "Les Saint Juliens"	\$58.99
2009 Dom. de Montille Nuits-St-Georges 1er Cru "Les Thorey"	\$89.95
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Beaumonts"	\$109.95
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Suchots"	\$114.99
2009 Dom. Eugenie Clos Vougeot Grand Cru	\$224.99
2009 Dom. de Montille Clos Vougeot Grand Cru	\$179.99
2009 Dom. Amiot-Servelle Chambolle-Musigny	\$61.99
2009 Dom. Jadot Chambolle-Musigny 1er "Feusselottes"	\$74.99

2009 Dom. Jadot Chambolle-Musigny 1er Cru "Les Baudes"	\$94.99
2009 Dom. Louis Jadot (Gagey) Clos-St-Denis Grand Cru	\$199.95
2009 Dom. S. Magnien Bourg. Passetoutsgrains "Densité"*	\$14.99
2009 Dom. Tortochot Gevrey-Chambertin "Les Jeunes Rois"	\$32.99
2009 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"	\$69.95

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Dom. Guillemaud-Clerc Puligny-Mont. "Les Enseignères"*	\$59.99
2009 Dom. des Niales Rhedon-Marin Mâcon-Villages "VV"*	\$12.99
2009 Dom. des Nembrets Denis Barraud St-Véran*	\$14.99
2009 Clos Reissier Pouilly-Fuissé	\$19.99
2009 Olivier Leflaive St-Aubin 1er Cru "Charmois"	\$29.99
2009 Dom. Francois Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2009 Dom. Francois Carillon Bourgogne Chardonnay	\$19.99
2009 Dom. Maroslavac-Leger Chass.-Mont. "Les Voillenots"	\$44.99
2009 Dom. Maroslavac-Leger St-Aubin 1er Cru "Murgers Chien"	\$33.99
2009 Dom. Maroslavac-Leger Pul.-Mont. "Corvees des Vignes"	\$44.99
2009 Dom Thierry Matrot Bourgogne Blanc	\$19.99
2009 Dom. Paul Pillot Bourgogne Aligoté*	\$15.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chass-Montrachet 1er "Champs Gains"*	\$59.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffieres"	\$79.99
2009 Etienne Sauzet Puligny-Montrachet 1er "Champ Gains"	\$82.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2009 Dom. Dubreuil-Fontaine Bourgogne Chardonnay*	\$14.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99
2010 Dom. Paul Pernot Bourgogne Blanc	\$19.99
2010 Dom. Paul Pernot Puligny-Montrachet	\$44.99
2010 Dom. Paul Pernot Puligny-Mont. 1er Cru "Folatières"	\$79.95

BEAUJOLAIS

2009 Georges Duboeuf Brouilly (Flower Label)	\$7.49
2009 Potel-Aviron Beaujolois-Villages	\$8.99
2009 Château de Lavernette Beaujolois-Villages	\$13.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Charly Thevenet Regnie "Grain & Granit"	\$26.99
2009 Potel-Aviron Fleurie Cru Beaujolois	\$17.99
2009 Potel-Aviron Moulin-à-Vent Cru Beaujolois	\$17.99
2009 Château de Saint-Lager Brouilly*	\$14.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Champ de Coeur"	\$32.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$32.99
2009 Dom. du Vissoux Brouilly "Pierreux"	\$26.99
2009 Dom. du Vissoux Moulin-a-Vent "Trois Roches"	\$27.99
2010 Château des Capitans (Georges Duboeuf) Julienas	\$18.99
2010 Château Thivin Côte de Brouilly Cru Beaujolais	\$22.99



Getting to Know: Bruno-Eugène Borie

Winery: Château Ducru-Beaucaillou

Number of years in business: Ducru-Beaucaillou was founded in 1720.

How would you describe your winemaking philosophy?

- Being Médocain, we want to make Médoc wines: elitist Cabernet Sauvignon with sublime elegance, unique freshness...and infinite aging capacity.
- Being epicurian, we ambition to make epicurean wines: we privilege harmony and taste, charm, voluptuousness and sensuality.
- Being a historical château, representing the fourth generation of Bories in Bordeaux, we ambition to make aristocratic wines of absolute finesse and elegance.

What wines or winemakers helped influence your philosophy?

- Wine Makers: My father, Emile Peynaud, Jacques & Eric Boissenot
- Wines:

My father (being then wine merchant) had purchased a decent (indecent) quantity of Pétrus 1961. Once he had sold 2/3s of them, he kept the remaining for family events...and we have been drinking this absolute masterpiece numerous times. He also auctioned a pallet of Yquem 1967 that had been declared illegal by Japanese customs (volatile acidity or SO₂ ?). And we paired both stratospheric wines a few times for Christmas eve... One of my closest friends is Jean Hubert Delon. We have been through hundreds of bottles together...but always come back to the gigantic 1985 Léoville-Las Cases!

Last but not least, I have been raised with Ducru-Beaucaillou 1961...All these bottles have definitive influence on my winemaking philosophy at Ducru-Beaucaillou.

How involved in grape-growing are you?

- We château owners are part of the ecosystem of our château. My type of management is very close to my team's. I live at Ducru-Beaucaillou and spend most of my time there with my team. I do not travel often. I think that, even though it is important to meet consumers (and I adore sharing a glass of wine with them), it is essential to be here, on the spot to take crucial decisions that could not be taken without me and that I could not analyse while travelling around the globe.

- Time is key: we harvest vines that were planted by our dads and granddads, we plant vines that our children will harvest.

- We are gardeners: we prune each vine and give it manicured/surgical care all along the year in order to produce the most beautiful and tastier fruits.

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

Well, palate's aspirations evolve with age:

- In the early stages, I was under the influence of my father: classic top Bordeaux drunk at their perfect maturity.
- Then of course, as teenager, I wanted to express my own personality and was looking for freshness and fruitiness/young vintages.
- Later, becoming [a] young professional, I privileged technological prowess, looked for uncommon richness/spices/fruit/power/etc. all expressed through innovating techniques (garage wines etc.).
- Reaching maturity, I came back to reality and focused on the very elite only, and this is what influences me now. Thanks God for Ducru fans!

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

Well, first of all, I have developed a true passion for food and am a passionate gastronome and cook...Objective is always harmony: generally speaking, the spicier the food, the younger the wine. I prefer matured vintages in fall or winter, younger in the summer and spring.

We have the privilege of living in a holly country with all kind of fabulous food supplies. In season now at Ducru-Beaucaillou, we can enjoy new white asparagus, turbot and langoustines, ducks, suckling lamb or veal, fresh morels, baby potatoes and wild strawberries!

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

...In terms of varietals, it is important to know that our choice is dictated by Mother Nature and not marketing. We do not decide to plant Cabernet Sauvignon on plot N°XX because there is demand for "Cabs". It is just because Cabernet Sauvignon is the most adapted on this very plot. Nevertheless, I have developed a strong interest for Petit Verdot. Not for Ducru-Beaucaillou but for Croix de Beaucaillou, to which it brings a nice personality (first time this year 7% PV in our 2011 Croix de Beaucaillou). It is a very demanding varietal...but it gives great satisfaction in exchange!

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

When drinking my neighbours' wines, I find that Bordeaux has made tremendous progress to maintain its status of leading wine region in the world and indeed succeeded brilliantly! While sipping a glass of wine I often find myself thinking that we work in a fabulous industry.

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

I collect wines, indeed. Most of my collection is French...partly for personal taste, partly because like in other European wine producing countries, we have extremely limited supply of foreign wines. I just had...a 2000 Clos Saint Hune from Trimbach: pure liquid gold!

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

We have many challenges:

- The scientific research in both viticulture and oenology: we still have a lot to do!
- The endless financial crisis started in Sept 2008 with Lehmann Bros, the neoprohibitionist movements, the import taxes in countries such as Brazil or India.

Read this interview in its entirety on our blog at Blog.KLWines.com!

LO AUTÉNTICO *Rioja's Best Kept Secret*

For some reason, Bodegas Casa Juan Señor de Lesmos remains as unknown in Rioja as they are in the US. Some of you, however, may remember how delicious these wines are from the last time we carried them. We are now extremely proud to be the sole US importers of this terrific Rioja Alavesa estate.

Based in Laguardia, Bodegas Casa Juan (so named for the siblings who own it, CArmen, SAntiago, JUlia and ANgel) makes traditional Rioja wines for drinking and for cellaring. All the fruit comes from their own vineyards—mostly around Laguardia and Villalba in Rioja Alavesa, though about 15% of their vineyard holdings (mainly Mazuelo) come from Rioja Baja. Their bodega, a flour mill converted to a winery in the 1950s, functions very well. Wine is made simply: a native yeast fermentation of free run juice and pressed wine, carried out in concrete, is followed by careful aging in American and French oak barrels and then blending and a very long stabilization (sometimes more than a year) in concrete. Finally, the wines are bottled and undergo further aging. The result is beautiful Rioja with great structure and a real sense of place.

It is worth noting the personal and family driven nature of Bodegas Casa Juan. Viticulture has been a part of the family for several generations. Upon being introduced to Angel's sister as one of the owners, she was quick to motion towards her brother and say, "*pero el es el artista.*" And it's true. In a region known for wines made in healthy quantities, with many hands involved in the process, Angel's involvement and attention to detail begins in the vineyard and continues all the way to carefully aging his bottles until he thinks they are ready. As a result, I think you will find these wines to drink wonderfully now and for years to come.

2006 Bodegas Casa Juan Señor de Lesmos Crianza Rioja* (\$12.99) 85% Tempranillo from Rioja Alavesa blended with 15% Mazuelo from Rioja Baja; all estate fruit. This wine is aged in new American and French oak barrels for four months and then goes into older barrels for another year. After a year in concrete, the wine undergoes further bottle aging before being released. Spicy, classic red berry aromas lead to a wonderfully fresh and spicy, warm, red-fruited palate.

2005 Bodegas Casa Juan Señor de Lesmos Reserva Rioja* (\$19.99) Composed of the same grapes in the same percentages as the Crianza, the Reserva is a barrel selection of wines that Angel feels can undergo longer aging in barrel and then in bottle. Aged a total of 27 months in barrels, then into concrete for more than a year, the Reserva also sees bottle aging until Angel deems it ready for release. This wine ramps up the intensity of the Crianza, with more pungent fruit as well as a real spicy and wild quality. In a vintage as good as 2005, this wine is likely to improve for quite a long time—I'd love to check back on it in 2020! As with many of the best Riojas, though, this wine is quite delicious right now if you want to drink some bottles while you wait for other bottles in your cellar to mature.

Joe Manekin

WARM WEATHER? *It's Albariño Time!*

It's June, and all I want to do after the crazy weather this year is sit outside with a glass of something light and refreshing and enjoy the warmth of the afternoons. We talk a lot about red wine from Spain during the year, but right now I have white wine on the brain.

My favorite Spanish white these days is Albariño. Albariño is the primary grape used to make the dry white wines of northwest Spain in the Rías Baixas region—an area affectionately known as "Green Spain" due to the consistently damp maritime climate. Albariño makes up 90% of the plantings in the Rías Baixas DO. It is a thick-skinned grape, therefore resistant to rot, and is well-adapted to the blustery, cold, damp weather that would be anathema to other varieties. Extreme care has to be taken in vineyard management to ensure healthy grapes. In nearby Portugal, Albariño is known as Alvarinho.

Because of the region's proximity to the ocean and its sandy soil, the wines take on a crisp, zesty, aromatic, mineral, almost saline quality—particularly if they come from older vines. Spain was one of the last regions to be affected by phylloxera, and in the case of Albariño, the sandy soils of the region meant the root louse could not survive, so fewer vines were destroyed. It is actually possible to find pre-phylloxera vines that are still producing grapes. The unusual **2010 Do Ferreiro Cepas Vellas Albariño Rías Baixas (\$39.99)** is one such example. This Albariño's characteristic intense peach, apricot and citrus qualities, partnered with its juicy acidity and zippy minerality, make it the perfect pairing with seafood, the classic cuisine of the Galician Coast. Also try the affordable **2010 Burgans Albariño Rías Baixas (\$12.99)** as a place to begin, or the **2010 Benito Santos "Saiair" Albariño Rías Baixas (\$16.99)** for a deeper exploration of the varietal. You won't be disappointed!

Sarah Covey

"In a region known for wines made in healthy quantities, with many hands involved in the process, Angel's involvement and attention to detail begins in the vineyard and continues all the way to carefully ageing his bottles until he thinks they are ready to drink."

"This Albariño's characteristic intense peach, apricot and citrus qualities, partnered with its juicy acidity and zippy minerality, make it the perfect pairing with seafood, the classic cuisine of the Galician Coast."

“In 1843, he planted the first vineyard there with Shiraz, and it is still producing today, bottled as their single vineyard wine ‘The Freedom 1843.’ Indeed, these may be the oldest surviving Shiraz vines in existence.”

“A magnanimous, deeply-polished wine for anyone who appreciates great Chardonnay, be it from Montrachet, Napa Valley or Margaret River.”

JIMMY C'S VIEW DOWN UNDER

Barossa Beauties.

The Langmeil Estate has a long history in the Barossa Valley going back to 1842, when a 36-year-old German blacksmith, Christian Auricgt, migrated to South Australia to avoid religious persecution. In 1843, he planted the first vineyard there with Shiraz, and it is still producing today, bottled as their single vineyard wine “The Freedom 1843.” Indeed, these may be the oldest surviving Shiraz vines in existence. In 1996, the Linder brothers, Richard and Carl, along with their friend Chris Bitter, purchased the property. They make wines with good purity of fruit and exceptional balance.

The **2010 Langmeil “Three Gardens” Shiraz-Mourvèdre-Grenache Barossa Valley South Australia (\$16.99)** is a blend of 45% Shiraz, 35% Mourvèdre and 20% Grenache that spends 12 months in seasoned oak barrels to enhance rather overpower the fruit. The nose offers blue and blackberry notes along with raspberry, leather and chocolate. On the palate there are hints of earth and licorice that mingle with the core of fruit that display fine balancing acidity and length. The **2010 Langmeil “Hanging Snakes” Shiraz-Viognier Barossa Valley South Australia (\$16.99)** is classic hand-picked Barossa Shiraz that is co-fermented with 4% Viognier. The bouquet shows blueberry, plum, grilled meats and a subtle floral lift of honeysuckle. On the palate: earth, chocolate and spice come into the picture with balanced, fine-grained tannins, good acidity and a long finish.

We first carried the **Thorn-Clarke “Shotfire” Shiraz Barossa Valley South Australia** in the 2001 vintage. It has consistently over-delivered, and the **2010 (\$19.99)** is no exception. I have been to the property a number of times, and have even been allowed shoot the family heirloom, a Winchester rifle from the 1800s. Guns and alcohol are *not* the usual way I start my day, but, when in Rome... Thorn-Clarke is in the cooler Eden Valley. That translates to a wine with more elegance and good acidity. Notes of earth, blackberry, blueberry, dark plum and a whiff of wintermint leap from a glass of this Barossa beauty. On the palate there is that more ethereal quality that you get from the higher altitude vineyards, with a lighter than expected feel through the mid-palate. Good acidity keeps the wine fresh and vibrant, with fine balance leading to a persistent finish.

Jimmy C

WHAT'S UP, HONEY-POSSUM?

A recent conversation between a hovering hummingbird and a tiny, hungry honey-possum went something like this: Hummingbird—“Lovely nectar, divine, divine, beating wings, all mine, all mine!” Honey-possum—“With my tongue, an artist’s brush, I’ll lick it clean, there’s no great rush!” You see, both diminutive creatures are unswervingly attracted to the seductively sweet content of the kangaroo paws’ nectar, a brilliantly-colored native flowering plant from southwestern Australia. The clever affinity between plant and bird and plant and mammal demonstrates the long eons of tweaking that took place between isolated flora and fauna in this most remote region, a jewel-like repository of great natural beauty and, from our special human perspective, boundless opportunity for cultivating fine wines. None of these wines are more highly-regarded than those of Leeuwin Estate, the legendary, pioneering producer in the Margaret River given the renowned distinction, in addition to its other excellent wines, of creating one of the greatest Chardonnays on the planet. The **2008 Leeuwin “Art Series” Chardonnay Margaret River Western Australia (\$74.99)** reveals, at this stage in its life, harmonious poise and restraint, a balancing act between superb depth, precision and finesse. The fruit was harvested during one of the coolest growing seasons in recent years, a factor that contributes to the brilliant definition, elegance and crisp, textural richness of this famed Chardonnay. Barrel fermentation in 100% new French oak and frequent stirring of the lees have added a delicate creamy note to the complex mélange of almonds, fruit and spices—white peach, pear, nectarine, melon, grapefruit, musk—enhanced by an enticing minerality on the lovely, lengthy finish. A magnanimous, deeply-polished wine for anyone who appreciates great Chardonnay, be it from Montrachet, Napa Valley or Margaret River.

Not to be thoroughly overshadowed by the Art Series, the winery also created a second label to showcase the remaining parcels of fine Chardonnay fruit—the **2008 Leeuwin “Prelude” Chardonnay Margaret River Western Australia (\$29.99)**. Prelude denotes a musical composition traditionally meant to introduce a greater work of the composer’s art—but with refreshing exuberance and good depth of focus, this delicious, full-bodied Chardonnay does a splendid job of holding its own against the sheer orchestral power of the Art Series. Exotic aromas of green apple, orange flower, pineapple and guava combine with herbal notes and tantalizing acidity to deliver a rhapsody of flavors that linger and play out in a delightful, captivating flourish. Leeuwin also makes an effortlessly-drinking, very supple, cooler-climate Shiraz, and we’re fortunate to offer a perfectly-aged version at a tremendous price. The **2004 Leeuwin “Siblings” Shiraz Margaret River Western Australia (\$15.99)** possesses fragrantly juicy, red and black fruits inflected with licorice, sweet tobacco and spice on the nose, with elegant concentration, pleasing acidity and integrated tannins, finishing with a black pepper and dried cherry note. A lot of Shiraz for very little money.

John Majeski

Before the Old World

Ever since I was introduced to the wines of the Republic of Georgia, and subsequently learned more about them, I find it so cute when people refer to wines as New World or Old World. The terms are used to separate the different styles of winemaking and viticultural practices, but let's face it: most people simply consider anything not coming from Europe "New World" and automatically call all European wines "Old World." These fabled Old World wines come from estates that go back a few hundred and even a few thousand years, thanks to those crazy toga-wearing Roman and Greek party fanatics. With all due respect, three thousand years is a very respectable number. But is it really that old?

If you try to get to the nitty gritty of when and where wine growing and wine culture actually began, you'd be surprised. For some reason it's some sort of secret in the wine world, history that's been cast aside—I'm guessing by the Old World. Winemaking wasn't invented by the French or the Greeks. It started between nine and 11 thousand years ago in a little region along the eastern edge of the Black Sea, along the southern Caucasus mountain range just south of the country that is now Russia. Yes, the Republic of Georgia is where all of this began. Sometime between 9,000 and 7,000 BCE the people had happily discovered that grape juice was magically turned into wine when left buried in the ground during the winter months. By the time 4,000 BCE rolled around, the Georgians were farming, harvesting, crushing and fermenting, storing and serving wine as a way of daily life. Some of the most impressive archeological finds are that of the *qvevri* (huge earthenware vessels buried in the ground used to ferment and store wine), which are scattered throughout the region. Lucky for us, Georgian winemaking practices and culture, although almost extinct at one point, have been continuous and unbroken since the very beginning. The most exciting thing about these wines for me is not the fact that they are finally getting the international attention and credit that they deserve, but they that defy preconceptions about New World/ Old World. They are from the Ancient World. And, that is something just downright cool!

2010 Alaverdi Monastery Cellar Rkatsiteli Republic of Georgia (\$23.99) Made in the authentic Georgian style, in clay fermentation vessels called *qvevri*, at the 1,000-plus-year-old Alaverdi Monastery in the Kakheti region in eastern Georgia. This unusual white is a wine geek's dream, a truly cool wine to drink, and I'm really excited to have it on our shelves. The nose is filled with super cool aromatics of dried white plums and peaches along with exotic baking spices that jump from the glass. Rich and dry on the palate, this has a tight power racing through the middle and a really cool tannin structure—just a few of the characteristics that make this wine so unique. Absolutely fantastic with all types of roasted white meats and grilled fish, it can even stand up to hearty red meats without batting an eye.

2007 Dergi Qvevri Rkatsiteli Republic of Georgia (\$16.99) In the Dergi style, this is open, expressive and fun to drink. Soft golden color with warm baking spices and dried apricots and just enough tannin to add depth and intrigue. A joy to drink with an earthy salad, a hearty bowl of squash soup or a salty, drier style of cheese.

2007 Dergi Saperavi Republic of Georgia (\$16.99) If you haven't had the opportunity to try Saperavi yet, this is where you should start. The color and aromas of this wine will blow your mind. Very pure, spicy fruit with well-integrated, medium-structured tannins, plus lush and juicy acidity. Give this a try alongside a pasta dish with a rich and hearty meat sauce or some of that barbecue chicken you may (or may not) be so famous for.

2010 Pheasant's Tears Saperavi Republic of Georgia (\$16.99) All of Pheasant's Tears wines, including this Saperavi—which means black in Georgian—are fermented and aged in the clay vessels called *qvevri*. The 2010 is a full-bodied, earthy, ink-dark red with notes of currants and almond skin. Firm tannins and good, rounding acidity.

2009 Pheasant's Tears Rkatsiteli Republic of Georgia (\$16.99) This white is golden amber in the glass with a nose of honey; it's dry and unexpectedly full-bodied in the mouth with notes of walnut and apricot. Rkatsiteli will stand up well to roasted chicken or more exotic fowl like duck or quail, but won't overpower lighter fare. Unique and utterly delicious.

Eric Story

“By the time 4,000 BCE rolled around, the Georgians were farming, harvesting, crushing and fermenting, storing and serving wine as a way of daily life.”

K&L ONLINE AUCTIONS 2011 Latour...End of an Era

I was fortunate enough this year to accompany the K&L team on the annual *En Primeur Bordeaux* trip. While we were touring the region and evaluating the newest vintage, négociants and château owners alike were buzzing about Latour's announcement that 2011 is to be their last vintage sold en primeur. Both the Grand Vin and Les Forts de Latour will be stored by the château and released when they feel it is ready (10 to 12 years), marking a distinct change in the en primeur system.

Latour's decision will inevitably create a void in the marketplace as young vintages of Latour are withheld from sale to the public through traditional channels, as well as eliminating the ability to sell them on the secondary auction market. There are many predictions flying around about the pros and cons to this approach, which aims to ensure quality and provenance. Could this spell disaster for Latour or is it a genius idea to control the distribution of their wine? Latour is faced with financing years of warehouse storage while holding this vast supply of wine for a decade or more, which is a cost likely passed to the consumer when the wine is eventually released. Any financial gain one might enjoy from buying on pre-arrival would be eliminated in this scenario, though the provenance will be magnificent.

This change will surely impact K&L's ability to sell Latour to our customers at retail, though I'm quite curious to see how it impacts the auction market. I would encourage collectors to get their hands on Latour before the supply and demand ratio is impacted by this policy change. While I cannot predict how the wines will be priced when they're eventually released by the château, I would assume tangible bottles of Latour on the market that can be purchased, traded and consumed will see appreciation as the stream of young bottles diminishes.

One thing is for sure, Latour is trying to protect their brand and take steps to deliver a high quality, well-stored and authentic bottle of wine to their customer base. This may spell bad news for négociants and retailers like K&L who will be cut out of the deal, and it most definitely will impact the 2012 Bordeaux campaign, but it illustrates how perfect provenance and ideal storage conditions are of utmost importance from the château down to the consumer. With the hugely lucrative 2009 and 2010 campaigns in the bank, Latour has plenty of money to experiment with this new approach and, I hope, collectors with Latour will see their investment appreciate.

Molly Zucker

Jim's Gems

JIM'S JUNE GEMS

Winter finally showed up about six weeks ago (I am writing this towards the end of April) with a series of soaking storms that will relieve worries about drought and water allocation. As far as how it is affecting the vintage and our bud-break, I am not sure yet, but will, I hope, have more information by my next month's column.

2010 Jean-Francois Meriéau "L'Arpens Des Vaudons" Sauvignon Blanc Touraine* (\$12.99) If you love Sancerre, then this Gem from a 60-plus-year-old Sauvignon Blanc vineyard will knock your socks and shoes off. No oak on this Gem, it shows pure aromas of grapefruit and lemongrass, with bright, fresh flavors of the same and a clean, crisp, dry finish. The Bean has informed me that we need to have this with a crab dinner. This Gem will be our house white for the month. 12.5% ABV. (🍷🍷🍷🍷🍷)

2009 Poitevin, Médoc (\$13.99) The 2009 Bordeaux continue to amaze me with their incredible quality and depth of character. This is the vintage to definitely buy the lesser growths for their near-term drinkability and low costs, and the Poitevin is one of the two in this column that best represents this assertion. Medium-deep ruby in color, this lovely Cru Bourgeois is highly perfumed with lovely cherry-like to cassis-like aromas with undertones of cedar oak. In the mouth, the fruit is straightforward, with soft tannins and a creamy undertone. The finish is lush, long and warm. Rusty has informed me that this Gem will be one of our house reds for the month. 13.5% ABV. (🍷🍷🍷🍷🍷)

2009 Maison Blanche, Médoc (\$14.99) Again, an absolutely wonderful 2009 that will drink near-term. Medium-deep ruby in color, the nose is vibrant and opulent, with cedar, white pepper spiciness and blueberry aromas with wet stone undertones. In the mouth, this lovely wine is vivacious, integrated, well-balanced and full of flavor. Drink this Gem

over the next two to five years. This Gem will also be one of our house reds for the month, according to Rusty. 14% ABV. (🍷🍷🍷🍷🍷)

2009 Bergerie de l'Hortus Pic Saint Loup (\$13.99) When most of us think Pic Saint Loup, we think of Picpoul, the wonderful white wine produced there. But there are delightful reds that also come from the region. Produced from Syrah (60%), Grenache (30%) and the balance from Mourvèdre, this brightly colored southern French red is vibrant and open on the nose, with cassis and floral notes and undertones of herbs that carry over to a wonderfully balanced palate. This Gem will also be one of our house reds for the month, according to Rusty. 13.5% ABV. (🍷🍷🍷🍷🍷)

2008 Jean-Louis Denois "Grand Cuvée" Limoux* (\$16.99) I am just astounded each year as to the incredible quality of wines coming from Jean-Louis Denois—from his sparkling Brut Tradition to his reds. And when prices are taken into consideration, it leaves me in total disbelief. This blend of Merlot (50%), Cabernet Sauvignon (30%), Malbec (10%) and Syrah is a stunning wine that would rival any Premier Cru St-Emilion. Medium deep ruby, the opulent nose is rich with the likes of blackberry, mocha, cassis, truffles and black plum. In its ever expansive, complex mouth impression, this Gem has a wonderful lushness and broadness across the mid-range, with excellent acid structure, integrated silky tannins and a long, well-focused finish. Rusty has informed me that this superb Gem will be one of our house reds for however long it is available. 14% ABV. (🍷🍷🍷🍷🍷)

Have a great start to the summer with these wines.

Jim, Rusty, Eby, the Bean and Rizzo

UNDER THE RADAR *Summer Whites*

For the May newsletter, I focused on a few new white wines, as I thought it a good way to ring in spring. Well, as I've mentioned before, there seems to be an endless flow of unbelievably delicious little white gems flowing out of Italy, so I'll ring in the early summer with a few more.

Lugana is a DOC located roughly at the bottom of Lake Garda, in Lombardia just on the border of the Venteto. I'd never had a Lugana presented to me in three years of buying strictly Italian wine, but I've seen four or five in the last several months. Obviously the importers realize there's something special going on here. The **2010 Cascina Le Preseglie Lugana "Hamsa" (\$16.99)** is off the charts. Crystalline tree fruits, hints of white flowers, ginger and minerals, with excellent depth and length. I opened this wine for the staff at a recent tasting and every single person there flipped for it. Goofy bottle shape, we all admit, but the wine is absolutely stellar.

Another little charmer is a blend of Chardonnay, Sauvignon and Favorita (Vermentino) from the Monferrato, north of the Langhe in Piemonte, the **2010 Pico Maccario "Estrosa" Monferrato Bianco (\$13.99)**. The Chardonnay comes across as

golden delicious apple, the Sauvignon as ripe guava or mangosteen, and the Favorita as snappy sweet herbaceousness. The resulting wine is exceptionally complex with a tremendous amount going on for a wine at this price. When I tasted this, I really liked it thinking it was in the \$20+ range. When I heard it would be less than 14 bucks, I just about fell over. A really, really cool wine.

Finally, one of my personal favorite wines will be arriving just about the time this comes to print. It's not a white, but one does serve it chilled, so it's a summer wine indeed. We developed quite a following for the 2010 vintage, but the **2011 Antichi Vinai Petra Lava Etna Rosato (\$19.99)** is even better. Loads of über-pretty cherry, raspberry and watermelon fruit burst on the nose and palate, but with the undeniably mineral quality of Mt. Etna. I'm fond of saying that in the best wines of Etna, I just don't taste the volcanic quality expressed by the grapes, I feel it. I just spent a few days on Etna in late-March and am thoroughly convinced that these are some of the most interesting wines coming out of all of Europe. A bottle of this could not be a more perfect introduction to the region.

Chris Miller

GETTING TO KNOW *Joel Nicholas*

What's your position at K&L?

I'm the manager of phone sales and customer service, and I've been with K&L for four years. I was hired in 2007 with the opening of the Hollywood store, left for a little while and then was hired again in 2011.

What did you do before you started working here?

K&L is more or less my first full-time job out of college. Before I worked for K&L I was busy earning a bachelor's degree in theater in Seattle, while also working 30 hours a week at a wine shop.

What do you do in your spare time?

Hike, cook and drink wine with my wife (is that too obvious to even mention?), bike, read, delve into geeky baseball stats, movies, camp, road trips, the Mountain View farmers' market, spend time with family and work out about politics.

What's your favorite movie?

Spontaneous top five: *Chinatown*, *Rushmore*, *High Fidelity*, the *Godfather*, *North by Northwest*.

Describe Your Perfect Meal.

I've always wanted to eat at Le Bernardin, and since there's no budget for this answer, let's go

with the chef's tasting menu at Le Bernardin, with cuisine-appropriate Grand Cru Champagne and Grand Cru white and red Burgundy.

How has your palate changed?

I have significantly less tolerance for high-alcohol wines. I also drink way more white than I used to.

What do you like to drink?

Beer, coffee, white Burgundy, red Burgundy, Riesling, Northern Italian whites and reds, old Bordeaux and, of course, Champagne. Lots of Champagne.

Advice for people just getting into wine?

Develop a relationship with a wine professional that you trust, and let them get to know your palate.

Dinner with anyone in history and what would you serve?

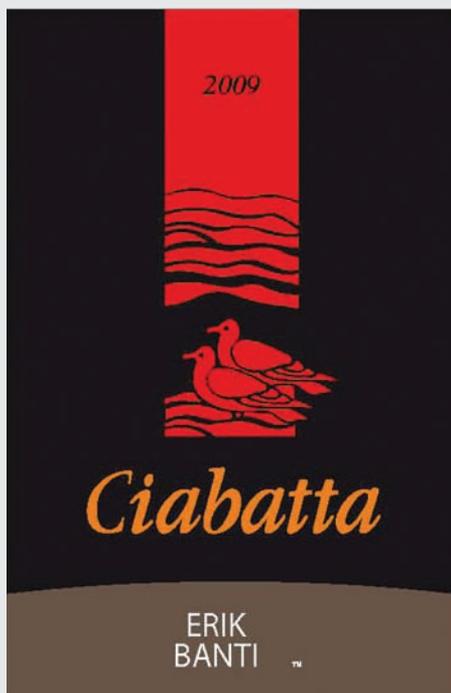
Karl Marx, Sam Beckett and Tony Kushner. Marx would get 1990 DRC La Tache because who better to appreciate a \$5K bottle of wine? Whisky for Beckett and let's say, Bründlmayer Riesling for Kushner. I would simply serve drinks and listen.

GETTING TO KNOW:

Joel Nicholas



"Karl Marx, Sam Beckett and Tony Kushner. Marx would get 1990 DRC La Tache because who better to appreciate a \$5K bottle of wine?"



Top: The label for Erik Banti's "Ciabatta." Bottom: The view of town from Erik Banti's Catina.

"I met Erik in Florence and immediately liked him: wiley, real, vibrant and impatient; he was impatient because he was so sure that K&L was the perfect match for him to have us import his wines."

PENSIERI DA MONTECHIARA

This past February, I arrived in Tuscany just after it snowed 17-plus inches in Montepulciano. Yikes! I didn't have the right clothes, but in this confusing globally-warmed world, five days later it was 70 degrees. I was in Italy scouting new sources of really good wine, because when we buy direct from the producer we end up with really good prices for you! I had been contacted by Erik Banti, a Morellino di Scansano producer who has not been imported to the US in sometime. The Morellino di Scansano DOCG is an appellation that is going gangbusters in Europe, but has had, at best, moderate success here. Erik was raised in Rome by a Danish mother and a Tuscan father. To read his life story is a blur of experience—multiple continents, accomplishments, race car driving, golf championships, still photographer for Fellini and Zeffirelli, travel agent, restaurant owner, winemaker. He's a true *rinascimento* man (that's "renaissance" in Italian). He came to Scansano, which is situated on the southern Tuscan coastal plain about an hour's drive southwest of Montalcino, in 1981 and started to make wine. In Montalcino they call their Sangiovese Brunello (hence Brunello di Montalcino) and in Scansano they call their Sangiovese Morellino (hence Morellino di Scansano). Though unlike Brunello, in Scansano they only need to have a minimum of 85% Sangiovese in their wine.

I met Erik in Florence and immediately liked him: wiley, real, vibrant and impatient; he was impatient because he was so sure that K&L was the perfect match for him to have us import his wines. I have to be a little coy in these meetings—you don't want to give away your poker hand right away—but I don't have a poker face, so when I tasted the first wine, the **2009 Erik Banti Carato IGT Rosso*** (\$6.99) a blend of 70% Sangiovese, 25% Merlot and 5% Syrah, my tell was played. I would have said before tasting this wine that it isn't my favorite idea of a blend, delicate Sangiovese so often will get overwhelmed by those big tough French guys. But I tasted first. "How much is this?" I asked quizzically. Then I let out a slow, quiet, "wow!" when Erik gave his price. This wine is just delicious; full, fleshy, voluptuous, sumptuous, truly hedonistic. It spends 10 months in Slavonian and American oak barriques, and I think at this price you too will be saying wow! The **2010 Erik Banti Morellino di Scansano*** (\$10.99) is a blend of 85% Sangiovese, 10% Merlot and 5% Cabernet Sauvignon. It really is more the soul of Scansano. You can smell the warmth, the wild hills of the Maremma and a hint of the sea. This wine sees no oak, it is only the purity of the grape and the freshness of the vintage, and 2010 in this area is rocking! Balanced, fresh, decidedly drinkable, you should try it with *pinci* pasta, the thick hand-rolled spaghetti; it's bliss. The **2009 Erik Banti Morellino di Scansano Riserva "Ciabatta"*** (\$18.99) is not a type of bread, it is Erik's signature wine made from 90% Sangiovese and 10% Cabernet Sauvignon aged for one year in 10-hectoliter Slavonian oak barrels. You're going to love this wine, it exudes flavor, and not frilly "melted jello" artificial flavor, but grapes, earth, sweet leather, raw meat and a touch of the Maremma outback. The most dominant characteristic, however, is its supple texture, remarkable depth and precocious power, which give the wine an awesome palate presence. This is such a good wine at this incredible bargain price. You need to try it with a big dry-aged T-Bone on the grill, drizzled with a little Tuscan Extra Virgin olive oil. You'll have yourself an experience even Erik would smile at!

Occasionally, I make mistakes...unbelievable, I know, but betting on what people will be interested in when a wine is showing its best isn't always an easy task. I tasted the **2010 Fujanera Falanghina*** (\$11.99) at VinItaly in April 2011 and it was good, but it had just been bottled and it really wasn't tasting like what it would become. I waited until the end of last year to bring some in and only then a tiny bit to balance out some pallets. Then whoosh, it was gone. There were many sad faces among the staff who love this stuff. Anyway, I forgot about it, figuring it was gone. But then the producer casually asked if I liked the 2010 Falanghina (a freakishly good vintage for Italian whites and especially for Puglia). I said we loved it, and she said, "Well, I still have some." There was silence on my end for a moment, and then I asked, "Do you have two pallets?" So you now get to have some of this wonderful wine! The Fujanera is 100% Falanghina is wonderful, fermented in stainless steel and then kept on its lees for two months before being bottled. The nose is a complex perfume of elderflowers and white peach, with a bit of crushed stone that is couched in a medium-full body with a long and decidedly refreshing finish.

Greg St. Clair

GIUGNO'S SELEZIONE

San Venanzio Prosecco Valdobbiadene Brut (\$14.99) It's back! We ran out of this Prosecco last February and had a lot of our customers on the waiting list looking for its return to K&L. On the nose you will find generous fruit, releasing hints of apples, peaches and tropical fruit, plus wild pear blossoms, wonderful balance and elegance to complement a pleasurable spiciness. The palate is rich and velvety, fruity, with admirable fullness and length, closely mirroring the nose. This is a wine of great balance and elegance and an excellent apéritif for your Father's Day barbecue.

2010 Poggiarellino Rosso di Montalcino* (\$16.99) Like the 2009 Rosso, this is almost "baby Brunello." This is drinking great right now and will continue to do so over the next couple of years (but only if you can keep your hands off it and keep some in the cellar). Here is a wine that packs a wallop and lots of bang for your buck all in one. Give this Rosso about an hour to open up and wow! On the palate you will find ripe strawberries and black cherries, a little bitter chocolate, some hints of toasty oak and vanilla, soft tannins and very good acid that gives this a great backbone. This will work well with ribs or a pork loin. Open a bottle or two up for Dad and give him a couple to put in his cellar.

2010 Ruggeri Corsini Barbera d'Alba* (\$14.99) This is classic Ruggeri Corsini Barbera with dark ripe black cherries and plum, full-bodied with some minerals and dust on the very long and well integrated finish. (A little warning: we just received 40 cases of this, but it does seem to sell out fast.) I would let this open for an hour or so in a decanter and serve to some great friends with a grilled Portobello mushroom or burgers.

2011 Rocca di Montegrossi Rosato* (\$14.99) I was just in Verona this last May for a trade show called VinItaly; this was my first trip to this show in many years. I feel like a kid at a candy convention when I am there. The star of the show this year was from our friend Marco Ricasoli. This year's Rosato is amazing, the best rosé I have tasted! The first word in my notes for this wine was: WOW! Complex aromas of strawberry and raspberry fruit are also on the palate. There are also hints of flowers and citrus zest and lots of minerality. This wine is tremendously refreshing and the perfect accompaniment to any summer evening, I give it three stars!

Saluté!

Mike "Guido" Parres

Captain's Log BURGUNDY BARGAINS

I've been so spoiled by the 2009 vintage Burgundy and Beaujolais that I was not very interested in tasting the 2010s when they started to arrive. Why bother, I thought, when we still have '09s on the shelf? Well, that was before I tried the **2010 Domaine de la Chaponne Morgon (Duboeuf) (\$14.99)**. This is a very charming wine, with user-friendly, upfront dark red fruit character. The tannins are softer than the '09s, but with juicy acidity and just a touch of spice. This is an at honest, unpretentious wine that is enjoyable now. Perfect to help keep your hands off of those last few '09s so they'll age.

Speaking of 2009, we still have some of the **2009 Domaine Labruyère Moulin-à-Vent (\$19.99)** available. If you aren't familiar with this estate, you should know first off that it belongs to the owner and winemaker from Domaine Jacques Prieur. So now, if the price doesn't catch your attention, I don't know what I can tell you. This is a big wine. It is rich and definitely has the tannic structure of Moulin-à-Vent. The structure of the wine is admirable, but it is the aromatics and flavors that are so alluring. It is almost as if there is a small bit of Northern Rhône Syrah mixed in this wine. Beautiful, juicy dark berries with just a hint of spice. There's a gamey-smoky note to it that just kept drawing me back in. It is the perfect mix of sweet fruit and savory notes. I have a feeling that this wine will just keep on getting better over the next few years.

Some of the best deals in Burgundy are from grapes that are grown on the periphery of the Côte d'Or. The Domaine Desertaux-Ferrand make some in Corgolin, a village at the southern end of the Côte de Nuits and next to the Hill of Corton in the Côte de Beaune, but closer to the former, and you can taste it in the flavor profiles of the wines. The domaine is run by Vincent Desertaux and his sister Christine, and over the past several vintages they have been receiving a great deal of acclaim in France. If it wasn't for where their vines were planted, more people would know about these wines. That's fortunate for us, because then the prices would be a great deal higher, too. This domaine has been a favorite for the staff and our regulars for years, and their '09, are pure pleasure for the palate and the budget! The **2009 Domaine Desertaux-Ferrand Bourgogne Rouge (\$15.99)** is refreshing and elegant. Lively ripe fruit, which is characteristic for the vintage, is braced with fresh acidity. A perfect bistro red, you may even want to think about putting a slight chill on it!

Kirk Walker

"A little warning: we just received 40 cases of this, but it does seem to sell out fast."

"If it wasn't for where their vines were planted more people would know about these wines. That's fortunate for us, because then the prices would be a great deal higher, too."

POUR VOTRE PLAISIR

2009s Still Arriving, 2010s Coming Soon!

It's June, the start of the lazy, hazy days of summer. But the evenings are still cool, and Pinot Noir is perfect with barbecued spring Chinook salmon. We continue to see the arrival of the last of the 2009 red Burgundies, and the 2010 white Burgundies and Chablis are coming in. We are excited!

At K&L we continue to use our expertise to source wines from the less famous producers and appellations in order to bring you terrific Burgundies without a prince's budget. Just arrived are the red Burgundies from Domaine Joseph Roty. The domaine is now being run by Joseph's son, Philippe, and his brother Pierre-Jean, but since Philippe has been largely in charge since 1990, little has changed with the change in generations. This domaine is home to some of the oldest vines in the Côte de Nuits, and makes stylish wines with high toast oak complementing but not dominating. They are in the village of Marsannay, an area that offers wines of terrific quality, but without the premium price that some of the more famous villages get.

The range here starts with the **2009 Domaine J. Roty Bourgogne Rouge "Pressonniers" (\$26.99)**. Until 1994 this parcel was classified as Gevrey-Villages, so it has a clear sense of place and more weight than many Bourgogne Pinot Noirs. Burghound calls it "Outstanding", writing that the "rich and relatively full-bodied flavors are delicious, velvet-textured and sappy but best of all, there is a really lovely sense of complexity..." Moving up the range, Roty makes a series of wines from Marsannay, all of which are most interesting and quite distinct. The **2009 Domaine J. Roty Marsannay (\$36.99)** is ripe and opulent, with a lovely toasty note from the oak barrels. He also produces a number of single vineyard wines, including the **2009 Domaine J. Roty Marsannay "Les Ouzeloy" (\$42.99)** made from vines more than 80 years of age. It's concentrated and a bit toasty in character, and always a staff favorite here at K&L. The **2009 Domaine J. Roty Marsannay "Boivin" (\$43.99)** is dark and concentrated, with an interesting earthy note. It's rich and lingering on the finish as well. The **2009 Domaine J. Roty Gevrey-Chambertin "Champs Chenys" Vieilles Vignes (\$69.95)** was planted in 1934 and is adjacent to Charmes-Chambertin Grand Cru. This is a sleeper, as it drinks way out of the class of village wines, with much more red fruit than the Marsannays and a charming earthy note. Try the **2009 Domaine J. Roty Gevrey-Chambertin "La Brunelle" (\$67.99)** if you like a smoky, meaty, slightly gamey intensity with a plush mid-palate on your Pinot Noir. We also have tiny quantities of Grand Cru wines, but they sell quickly, so call us to inquire about them.

"At K&L we continue to use our expertise to source wines from the less famous producers and appellations, in order to bring you terrific Burgundies without a prince's budget. Just arrived are the red Burgundies from Domaine Joseph Roty."

Last month I promised you that we would see 2010 Chablis soon. Coming this month, about the 12th or so, we will see the **2010 Domaine Gerard Tremblay Chablis Vieilles Vignes (\$19.99)**. This comes from two parcels that are 80 years old! Honeyed on the nose and concentrated and mineral-driven on the finish, this wine offers a combination of richness and weight that is most attractive, especially at this very reasonable price. The **2009 Domaine Gerard Tremblay Chablis 1er Cru "Côte de Lechet" (\$24.99)** comes from the right bank of the Surein, and shows attractive apricot notes, with a charming minerality and a bit softer character, while the **2009 Domaine Gerard Tremblay Chablis 1er Cru "Fourchaumes" Vieilles Vignes (\$27.99)**, planted in 1951, show white flowers on the nose, with great length, a lovely character and a rich finish. This is always an excellent wine and one of my favorites.

We also have a terrific value on Pouilly-Fuissé, the **2009 Clos Reissier Pouilly-Fuissé (\$19.99)**, from a vineyard dating back to Roman times. The combination of bright fruit, a bit of toasty oak and mineral notes on the finish makes this absolutely classic for the appellation. It is fine and elegant with lovely minerality and very lively fruit.

À Santé!

Keith Wollenberg



"This domaine is home to some of the oldest vines in the Côte de Nuits, and makes stylish wines...but without the premium price that some of the more famous villages get."

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JUNE FEATURED ITEM:

California Wine Map from DeLong (\$24.99)

Whether you're learning about wine or are

already a fan of California wines, this map is an essential reference. The only up-to-date wine map of California currently available; it also shows the region in context. This beautiful, 24x36 inch map is expertly printed on heavyweight, acid-free archival paper. Suitable for framing.

LA CACHE WINE STORAGE CABINETS



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



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



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

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

	Contemporary	European	Mission	Loft	
1400	\$3,299.00	\$4,099.00	\$3,799.00	\$3,999.00	(160+12 bottles)
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3800	\$4,699.00	\$5,499.00	N/A	N/A	(408+50 bottles)
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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.

“Let us feed your wine cellar while you relax. A membership to one of our wine clubs is like having your own personal sommelier.”

K&L Wine Clubs: Summer Simplicity

It's summer, and who wants to shop? So why let us feed your wine cellar while you relax? A membership to one of our wine clubs is like having your own personal sommelier. We have five great clubs to choose from and we guarantee one of them will be the perfect fit. Our wine clubs offer the perfect introduction to wine, as well as undiscovered gems for the discerning palate, thanks to our expert buyers who source great wines from all over the world. From great Champagne to reds from the Rhône, Bordeaux, Napa and Sonoma to Italian gems or unique varietals from emerging wine regions, we've got clubs that will tickle your palate while not breaking your pocketbook. A K&L Wine Club membership is also the perfect birthday present, thank you or make-up gift. All clubs, except the Champagne Club ship on a monthly schedule and are subject to sales tax for California residents. To sign up or learn more, 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 varietals sourced from vineyards around the globe. The cost per month is \$29.95 + shipping. Reorders average \$14.99/bottle but may vary depending on wines.

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

Champagne Club: 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 miniscule 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 JUNE WINE CLUB PICKS

signature red collection

2009 Chante Cigale Châteauneuf-du-Pape*

According to Robert Parker, this is “one of Châteauneuf-du-Pape's most traditional estates.” In 2009 Chante Cigale made a fabulous, fruit-driven Châteauneuf-du-Pape with black cherry and black pepper, a rich, full bodied palate and a dense finish. Enjoy now with a cassoulet or cellar.

Regular K&L Retail: \$29.99 Wine Club Price: \$25.99

best buy wine club

2010 Clos Chanteduc Côtes du Rhône

According to Robert Parker: “The 2010 reveals similar notes of garrigue and black cherries along with more lavender and licorice as well as slightly higher acidity, focus and precision given the crisper acids found in this vintage. It should drink well for 5-6 years.”

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

premium wine club

2010 Bodegas Mas Alta “Black Slate” Priorat

The 2010 Mas Alta Black Slate is a joint project between renowned Rhône négociant Michel Tardieu and noted French enologist Philippe Cambie located in the village of Viella Alta. A blend of 65% Grenache, 30% Carignan and 5% Cab, this wine easily drinks like a \$40+ wine.

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

italian club

2010 Roccafiore Fiorfiore

I tasted this wine a year ago and have been waiting for it to finally arrive! This Umbrian Grechetto is aged in big barrels to give just a gentle kiss of richness to the texture without overpowering the complex fruit. Superb feel and balance on the palate, you're going to love this wine.

Regular K&L Retail: \$17.99 Wine Club Price: \$15.99

champagne club

Pierre Paillard Brut Champagne*

Pierre Paillard is the most exciting new producer we've yet had in the wine club. With 40 acres of old vines in the Grand Cru of Bouzy at the family's disposal, they make powerful, expressive wine. This is 60% Pinot and 40% Chardonnay dosed at only seven grams per liter. It makes a wonderful apéritif, but also a fine partner to smoked fish.

Regular K&L Retail: \$39.99 Wine Club Price: \$34.99

TALES OF THE SPORTING LIFE

Ok, so I'm going to keep it short and sweet. After having spent the last two months planning, executing, and decompressing from our trip to Scotland, I've realized how *absolutely* lucky we are. It's like a dream come true. Today, I'm going to tell you about another dream come true. When I started in the business more than seven years ago, nothing was more elusive than Japanese whisky. Only two or three new products have been released in the last decade, and the only game in town for Japanese Whisky has been the extremely high-quality Suntory Whisky. Suntory is Japan's first distillery, one of great repute, but they have not strayed from their standard offerings in the US. Suntory's main rival, Nikka, has struggled to gain entry to the US market, although rumors of their arrival seem more credible than ever. A third pillar of Japanese whisky, little known in the American market, is the Karuizawa distillery. Officially closed in 2001, Karuizawa's offerings have become some of the world's most celebrated and sought-after whiskies in the world.

Today, I'm announcing to the world the first-ever Karuizawa offering available in the United States. We are getting not one, but *two* single barrels of the Karuizawa aged for years in first fill Sherry barrels. These will be some of the absolute rarest bottles that will ever pass through our store. While I cannot give you an exact timeline for their arrival, you should be aware that these bottles are part of American and Japanese Whisky history. Each will be bottled at cask strength in a beautiful package featuring the traditional Japanese "Noh" mask. While they won't be inexpensive, I can assure you that I can assure you that both of these barrels are transcendent in their quality. Their mere existence is a coup, and you'll be among the lucky few able to buy them. For more information about the Karuizawa Single Malts please sign up for our Whisk(e)y Club by emailing us at Whisky@KLWines.com.

David Othenin-Girard

K&L Whisky Merchants **AMERICAN WHISKEY STORY**

There's a story I tell often on the sales floor to both customers and colleagues alike.

Usually I tell it once or twice a week. It might happen on a lazy Wednesday afternoon, when a bright-eyed customer walks in to peruse the Bourbon shelf, searching high and low for something in particular. After a few minutes they walk over, hesitating, and finally ask, "Do you guys have any Pappy Van Winkle?" I smile, politely shake my head, close my eyes and say, "Child, come sit by me and let me tell you the story of Pappy." It's a story that needs to be told often and accurately. It's a story that needs to be known.

In 1991, a distillery named Stitzel-Weller closed down in Kentucky, more than a decade after the Van Winkle family had sold it to new owners. Preston Van Winkle, the grandson of Pappy, and his father Julian, had hoped that Pappy's wheated whiskey would continue to run forever, but alas it was not to be. While the Van Winkles had enough Stitzel-Weller whiskey in barrel to sustain their Pappy Van Winkle brand for the moment, they would eventually need to find a new source for their Bourbon. Buffalo Trace distillery approached them in the mid-'90s about picking up where SW had left off, and a new relationship was forged. When the old Van Winkle whiskey dried up, Buffalo Trace would recreate the wheated formula that had made Pappy famous.

Since the label was created, K&L has been selling the Van Winkle whiskies for Bourbon fans in the know. It was always highly regarded, but not enough people knew about it to spike demand. All that changed in 2009. Spurred by the great cocktail revival of 2008, the new renaissance of American Bourbon began a year later. All of a sudden people knew that Bourbon was cool again. They began asking around, checking message boards, consulting with friends, asking one question again and again: "What should I be drinking?" Every time the answer was: Pappy. The legend grew quickly and rapidly, spreading like wildfire until people began asking about Pappy whiskies at K&L literally every day. Unfortunately, the Pappy whiskies are only released twice a year, in very limited quantities. Demand went through the roof, customers went wild and retailers began pulling their hair out. Today, we're forced to sell the bottles by raffle to ensure fairness.

HOWEVER...what many in search of Pappy do not understand is, as I mentioned, that the standard expressions are no longer made with Stitzel-Weller whiskey. The Van Winkle 10, 12 and 15 year expressions are now completely supplied by Buffalo Trace distillery, which picked up the Weller banner after SW was shutdown. The same wheated whiskey used in these impossible-to-find Bourbons goes into the **Old Weller 12 (\$25.99)** and the **Old Weller Antique 107 proof (1L \$25.99)**. Both are absolutely delicious and both are available at K&L year-round. While the story of Weller isn't nearly as romantic or exciting as the story of Pappy Van Winkle, the whiskey is just as good. Creamy, rich and wonderful—just like Pappy's distillery used to make.

David Driscoll

"Today, I'm announcing to the world the first-ever Karuizawa offering available in the United States. We are getting not one, but *two* single barrels of the Karuizawa aged for years in first fill Sherry barrels."

"What many in search of Pappy do not understand is that the standard expressions are no longer made with Stitzel-Weller whiskey."



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The Last Word **ON BORDEAUX**

It's that time of year again. The new vintage of Bordeaux has been tasted from barrel, reviewed and rated, but I won't bother worrying where the prices for 2011 will end up. You really don't need to either, because there are many exciting 2009s arriving daily, as well as older vintages of Bordeaux. I know it is easy to insist that the prices of the top 20, maybe even top 40, wines from Bordeaux are out of control, but I think it is better to focus on the positive: There are plenty of good to very good wines to choose from for less than \$50 a bottle.

2010 Leo de La Gaffelière Bordeaux Rouge (\$12.99) It's easy for us to start jumping on the 2010s that are releasing early because the vintage is equal to '09 in quality, but very different in style. This is produced by La Gaffelière, but is not their second label—that's Clos la Gaffelière. The nose is just a touch reductive, so decanting helps to open up the bright blackberry aromas. The palate is soft and lush, with ripe black fruit and a hint of spice and licorice. The finish has a lifted blackberry aromatic increased by good acidity and just a touch of astringency.

2009 Beaumont, Haut-Médoc (750ml \$19.99; 1.5L \$39.99; 3L \$76.99) A perennial favorite. I expected darker fruit, but there is lovely bright red cherry, red currants and a background of spice. The tart red fruits dominate, but some nice roasted herbs, wood spice and a saline minerality are in the background and show through on the long finish. Refreshingly bright and fresh.

2009 Seguin, Pessac-Léognan (\$29.99) This was a lovely surprise hit from our last in-store tasting. The nose showed plenty of layers of cassis, mineral and cedar. The palate showed a lush texture of heady cassis, mineral, oak spice and more cedar, all carrying through on the long finish. The ripe fruit remains in balance, with plenty of structure. There's a lot of wine here for \$30.

2009 Les Tourelles de Pichon-Baron, Pauillac (\$44.99) My favorite of the tasting, but then I'm partial to the 2009 Pichon-Baron so it's no surprise that their second label didn't disappoint. The nose is beautiful, with graphite and oak spice dominating and dark cassis coming through after 30 minutes in the decanter. The cassis takes center stage on the palate, with the mineral and spice in the background. The lovely rich texture really comes alive with time. Fantastic!

1995 Les Ormes de Pez, St-Estèphe (\$49.99) Right out of the bottle the wine is aromatic, showing red fruit and an earthy herbaceousness. The currant still shows surprisingly vibrant and integrated on the palate. Lovely.

Steve Greer

“The Seguin was a lovely surprise hit from our last in-store tasting. The palate showed a lush texture of heady cassis, mineral, oak spice and more cedar, all carrying through on the long finish.”