



WINE News

WELCOME to another exciting issue of *K&L Wine News*, keeping you up-to-date with the latest trends and classic favorites.

Clyde's MARGAUX PICKS

K&L hosts two dinners with renown Bordeaux producer Château Margaux this March, one in San Francisco and the other in Hollywood. We've brought in these special offerings to whet your palate. Or, if you can't attend, to let you bring a bit of the Château Margaux experience home. Supplies are limited, so act fast.

2004 Pavillon Blanc de Margaux\$59.99

Robert Parker: "The brilliant 2004 is the finest Pavillon Blanc (100% sauvignon blanc) since the 2001."

2003 Pavillon Rouge de Margaux.....\$57.99

2004 Pavillon Rouge de Margaux.....\$54.99

1999 Ch. Margaux, Margaux\$369.00

92-94 points Robert Parker: "1999 Margaux reveals the vintage's flamboyant side in its sweet, blackberry, and cassis-scented nose. With airing, spicy vanillin and toast notes also emerge. Soft, full-bodied, and reminiscent of the 1990 (from a textural perspective), there is admirable density behind the wine's superficial display of charm."

2004 Ch. Margaux, Margaux\$269.00

92-95 points Robert Parker: "The 2004 is a streamlined, graceful example of Château Margaux with a deep plum/ruby/purple color and attractive black currant fruit intermixed with notions of white flowers, oak, and cherries. Rigidly constructed, with a lovely, medium-bodied texture, and tremendous purity, it will undoubtedly close down and need some time in the bottle. This beauty should be at its finest between 2010-2025."

Pre-Arrival

2006 Ch. Margaux, Margaux\$549.00

2006 Ch. Margaux, Margaux (1.5L) \$1,099.00

95-100 points *Wine Spectator*: "Very powerful and rich. Fantastic. Full, silky and structured. Yet layered and rich, with loads of mineral, violet and coffee character. Incredible. So much finesse in the nose. What a wine. Similar to the 1995, which received 100 points."

—Clyde Beffa Jr



Jeff's SPEYSIDE PASSION

Wine alone does not the heart content...

Many a night I enjoy a dram or two or three after dinner, especially when the weather turns chilly as it has lately. So you can imagine why I jumped at the chance to write about one of my loves while Susan was away in Scotland. Like wine, there are many flavors, styles and characteristics to Scotch whisky that are attributed to regional differences. In Scotland the distilleries are organized into regions that offer us an idea about the character of the Single Malts produced there. The principle regions are divided into the Lowlands, the Highlands and the Islands. Within the Highlands there is a subdivision called the Speyside, our topic here, considered the heartland of whisky and home to around half the distilleries in Scotland.

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Farewell WE'LL MISS YOU HENRY!

Henry J. van der Voort: December 27, 1915-January 14, 2008. When I wrote about Henry in the January newsletter, I knew he was ill, but had no idea how ill. He had written me (no e-mails for Henry) in his beautiful penmanship in mid-September and mentioned that a pending luncheon date would have to be postponed. When I talked to him on January 4, he sounded quite good and we discussed business as usual: the upcoming Fête de Bordeaux dinner (January 13th) and the previous one in October 2006 when he sat next to Jean Michel Cazes of Château Lynch-Bages. He lamented that he had not sold his beloved Château Bellegrave Van der Voort to Jean Michel—a lifelong friend of his. He was also upset that the new owners of the property took the name Van der Voort off of the label for the 2005 vintage. I told him I would drop by and visit him and he cautioned me, “Just for a few minutes.” He did see my January article, but unfortunately Henry passed away on January 14. We lost a giant of a man—not only the wine industry, but for all those who had contact with him. He was a great friend of K&L, attending many of our dinners and always insisting that we stay at Château Bellegrave van der Voort on our trips to Bordeaux. We may have lost him, but we will never lose all our great memories of him.

I have only one wine to recommend this month:

2005 Château Bellegrave (van der Voort), Pauillac\$34.99

Situated just north of Château Latour and Pichon-Lalande, this property has excellent terroir. The wine remains Old World in style, like every other vintage. 60% cabernet and a good amount of petit verdot in the mix. The aromas of red fruits and licorice come out with some air. This is a big, powerful wine that is loaded with ripe fruit and has plenty of tannins for long aging. I love the wine and though it only says Bellegrave on the label, it will always be Bellegrave van der Voort to me.

—Clyde Beffa Jr

Jeff Garneau's BANK SHOT

Recently I was fortunate to taste the wines of Jean-Louis Trocard with Clyde. The Trocard family's unbroken winemaking history is traceable all the way back to the 16th century. Today Jean-Louis produces some half-dozen wines in the region of Libourne on the Right Bank. Two wines from the 2005 vintage impressed me in particular.

2005 Château Croix de Rambeau, Lussac St-Emilion (\$19.99) Made mostly of merlot, this inexpensive Bordeaux is so immediately likeable it's like meeting an old friend. Simply raising a glass brings a smile to your face.

2005 Clos de la Vielle Eglise, Pomerol (\$79.99) A classic Pomerol and Trocard's most serious effort. The property, two parcels totaling a mere 1.5 hectares, has been in the family since the early 1800s. The soil is clay and gravel with iron subsoil, the so-called *crasse de fer* for which Pomerol is famous. Aged for 20 months in 100% new oak barrels, you would never know it. The fruit is dark, intense, deep and powerful. This may be the property's finest wine yet, and one that will continue to reap rewards in the cellar for many years to come.

Château La Cour d'Argent is another Right Bank winner. The grapes come from twin properties on either side of the Dordogne, south and west of St-Emilion, planted mostly to merlot with the remainder split between cabernet sauvignon and cabernet franc. The mouthfilling fruit that is the hallmark of the **2005 vintage (\$11.99; 1.5L \$26.99)** overshadows the astonishing structure found even at this level. Robert Parker calls this wine a “sleeper of the vintage,” but you don't have to be a lawyer from Maryland to recognize value when you see it. Buy a few bottles to enjoy now and a few magnums to enjoy over the next 3 to 5 years with friends.

—Jeff Garneau

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

Chip's Quips RIGLOS

Every once and awhile a little jewel falls into our laps here at K&L. Sometimes it's an importer, sometimes a wine, sometimes a new wine growing region. In this particular case it's a winery. Riglos is a new Argentinian venture started by lifelong friends Dario Werthein and Fabian Suffern, named Riglos for the Argentine village where their ancestors settled in the 19th century. The inimitable Paul Hobbs is the consultant at this new, spare-no-expense winery. The 2005s are their first born and they should be very proud. They have produced wines of suavity, concentration and balance.

2005 Riglos Gran Malbec (\$29.99) Loaded with black fruits, this wine is a profound pleasure to drink from start to finish. The nose presents itself with lavender, wild flowers and a hint of vanilla. Almost black in color, the richness of the mid-palate comes on like a blackberry reduction and the finish has a very unique hazelnut quality to it. Yes, this wine has great concentration, but there is also a beautiful lift to the fruit that gives it an engaging elegance.

2005 Riglos Gran Corte (\$49.99) It's hard to imagine a wine more sophisticated than the Gran Malbec, but the Gran Corte is. A blend of 55% malbec and 45% cabernet sauvignon it is structured for the long haul. Cedar, cassis, blackberries and vanilla overload your olfactory senses when you smell this wine. The intensity of the mid-palate explodes on your tongue. The finish is extremely long, viscous and touched by a hint of cocoa. All that and it's incredibly well-balanced to boot. Think cult California cab at one-third the price.

—Chip Hammack



Getting To Know **RALPH SANDS**

What do you do and how long have you done it?

A very long time! I started here in 1978. Today I'm the Senior Wine Specialist with the wines of Bordeaux being my specialty after 33 visits to Bordeaux.

What did you do before you started working here?

I was a customs broker at SFO in between tryouts for professional baseball.

What do you like to do in your spare time?

Spend family time with my wife, Kim, and my 5-year old Alton Warren "AW." Play golf with my buddies and follow my beloved San Francisco Giants and 49ers. Collect wine.

What's your favorite movie?

Sound of Music, Forest Gump, Rain Man.

What was your "epiphany wine?"

1964, '66, '68 and '70 Beaulieu Private Reserve Cabernet Sauvignon, 1974 Krug Cabernet Sauvignon Lot# F-1, 1974 Sutter Home Zinfandel, 1974 Sterling Cabernet Sauvignon, 1978 Ridge "Geyserville" Zinfandel and 1978 Ch. Pichon-Longueville Comtesse de Lalande were the wines that hooked me. Along the way, great wines like 1982 Cheval Blanc, '82 Mouton-Rothschild and '82 Léoville-Las Cases, the 1980s and 1990s from Cos d'Estournel, Lynch-Bages, Pichon-Longueville and Ch. Palmer got me through my middle years. Getting the chance to taste perfect bottles of legendary wines like 1961, 1955, 1959 and 1945 Ch. Latour, 1961 Ducru-Beaucailou as well as 1962, 1963 and 1967 Quinta do Noval National Port have spoiled me forever.

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

I'm a simple man, but I adore the front and back ends of traditional French

meals. I love a glass or two of Champagne before dinner and then on to the foie gras! I love it pan-seared and served with a favorite Sauternes: 1988 Ch. Climens, Suduiraut or Rieussec, just fantastic! Then fast-forward me right to the cheese please and a glass of any of the wines in question 5 would be great!

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

My nickname from Clyde in the early years was "Lead Palate!" My early palate was like most Americans', easily attracted to the big bold flavors from rich cabernets and fruit-bomb zinfandels and chardonnays. Today I'm at the other end of the spectrum and I love all kinds of wine, though I really love more elegant reds with bright acidity and freshness. Pinot Noir, of course, from Volnay and Pommard, Loire Valley Chinon and, yes, Bordeaux!

What do you like to drink?

At home I love my crisp, fresh white wines! Mostly sauvignon blanc from Sancerre, muscadet or Entre-Deux-Mers from Bordeaux. In the heat of the summer I love the New Zealand sauvignon blancs and German Kabinett-style rieslings. My Special occasion whites are Domaine de Chevalier Blanc and Pavillion Blanc from Ch. Margaux.

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

There are no boundaries in our wonderful wine world today; there's phenomenal quality from every region. Taste everything and keep a wide open mind.

If you could have dinner with anyone in history, who would you invite? What wine would you serve each of them?

Dinner in the cellar at Mouton-Rothschild with Baron Philippe de Rothschild, Babe Ruth and Le Grand Orange, Rusty Staub; all very fun guys from what I understand and I'd let the Baron pick the vintages.

Bordeaux Recap UNION DES GRANDS CRU AND 2005 VINTAGE SHINE IN SF!

On January 19th, for a few very special hours, the wines of Bordeaux, France took center stage when the UGC and 100 châteaux came to the City by the Bay for the second time ever to pour their wines for their most important customers—the final consumers of their wines. Clyde and I attend this event every April in Bordeaux and now the UGC brings the show on the road, visiting 7-8 major U.S. cities each year, but those tastings have only been for the trade and the press.

An event of this magnitude takes an incredible amount of planning, cooperation and hard work to pull off, so we have to take our hats off to a few people: Clyde for proposing the event to Directeur Jean Marc Girard and President Patrick Maroteaux from Ch. Branaire; to both of them for their faith in K&L and our ability to put on a first class event; and especially to Kerri Beffa Conlon and Type A Events for delivering an afternoon that will be remembered for a lifetime.

The tasting took place at San Francisco's Federal Mint, a historic building that has been used for previous UGC trade events. Unlike the trade events, which create an almost a zoo-like atmosphere where you can't converse or hear yourself think, the room had an air about it that reflected respect, warm appreciation and, as every château owner was thrilled to report, a studious feel. The owners themselves had a great time meeting all our passionate customers. A huge thank you to all the châteaux for making the trip and for pouring the 2005s just for the pleasure of pouring to our loyal customers (most of the business for 2005 is done and they don't have much to gain at this point).

Of course the 2005 vintage is really the reason this event will be remembered, and the wines did not disappoint. The 2005 Bordeaux are spectacular and absolutely classic in style. Loaded with bright ripe fruit, great freshness and a racy edge, the wines have had a sparkle to them from the very beginning. Most people want to taste the famous and the wines they have purchased and that, of course, makes sense,

but when people grabbed me and asked, "What should I make sure I taste?" my response was not what they expected. I said, "Go around the room and every wine you do not know/recognize or have never tasted, taste those wines!" I believe the barometer of a great vintage is how deep the quality transcends from the famous to the petite châteaux and 2005 is truly great. Many people listened to me and at the end were shaking their heads in disbelieving bliss!

The customers raved about the quality of estates that do not get the limelight often and I loved that! Places like Cos Labory, the château I'd buy if I hit the Lotto, shined! I've always loved the wine, but the big Cos (d'Estournel) next door cast a large shadow. If you like masculine, serious/direct wine with deeply saturated black fruits and the structure to go with it, **Cos Labory (\$39.99)** is a great value. Others greats include **Ch. Chantegrive (\$19.99)** and **Ch. Bouscaut** from Graves, **Ch. Berliquet** and **Franc Mayne (\$35.99)** from St-Emilion, **Ch. Labegorce** and **Dauzac (\$41.99)** from Margaux, **Phélan-Ségur (\$36.99)** from St-Estèphe and **Croizet-Bages (Inquire)** from Pauillac. All affordable and delicious! We are bringing in or have in our offerings most of these wines. And do not forget the great **Chasse-Spleen (\$39.99)**!

In all of this, the 2005 Sauternes have to deal with the shadow of the red wines, which is fine with me as it keeps pricing in line and keeps good availability selection wise. But be assured that 2005 is an outstanding vintage, a cross between 2001 (great acidity, balance and freshness) and 2003 (rich, fat, lush and sweet).

Thanks again to everyone that made the event one to remember and please feel free to contact me anytime with questions or for advice on the wines of Bordeaux at x2723 or Ralph@klwines.com.

Cheers and Toujours Bordeaux!

—Ralph Sands

BORDEAUX 1945-2000

This is just a partial list of our inventory; check our website for all in-stock Bordeaux.

- 1945 Senejac, Haut-Médoc\$299.00
1961 Ducru-Beaucaillou\$1,299.00
1961 Palmer, Margaux\$2,999.00
Perfect condition from Mahler-Besse. 99 pts RP.
1964 Siran, Margaux (1.5L)\$229.00
1966 Siran, Margaux (1.5L)\$229.00
Both are great finds and direct from the property!
1970 Beychevelle, St-Julien\$199.00
Great condition—Mahler-Besse cellar.
1970 Ducru-Beaucaillou, St-Julien .. \$245.00
92 pts RP: "...quintessentially elegant Bordeaux."
1971 Siran, Margaux (1.5L)\$229.00
1975 Poujeaux, Moulis (1.5L)\$169.99
1976 Latour, Pauillac (1.5L)\$599.00
1982 Latour, Pauillac.....\$2,199.00
Direct from the cellars of Latour.
1985 Margaux, Margaux\$899.00
1985 Palmer, Margaux\$289.00
1985 Siran, Margaux (5L)\$679.00
1986 Latour, Pauillac\$499.00
A bargain in the Latour world. From their cellar.
1986 Lynch-Bages, PauillacInquire
1989 Lafite-Rothschild, Pauillac\$549.00
1989 Siran, Margaux (1.5L)\$199.00
1990 Figeac, St-Emilion\$279.00
94 pts RP: "The 1990 is a great Figeac, potentially a richer, more complete and complex wine than the 1982."
1994 Ducru-Beaucaillou, St-Julien\$86.99
1994 Soutard, St-Emilion.....\$29.99
A fabulous buy for old-school merlot lovers.
1995 Ducru-Beaucaillou (1.5L).....\$439.00
97 points WS; 94 pts RP.
1995 Grand Puy Lacoste, Pauillac\$149.99
1995 Haut-Bailly, Pessac\$99.99
1995 Léoville-Barton (1.5L).....\$299.00
1995 Margaux, Margaux\$699.00
1995 Simard, St-Emilion\$29.99
1996 Cantenac Brown, Margaux.....\$54.99
1996 Haut-Bailly, Pessac\$69.99
Since 1982 Haut-Bailly has been making outstanding wines and the 1996 is no exception.
1996 Lynch-Bages, Pauillac\$209.99
94 pts RP: "In the flight of young wines, with all the vintages of the nineties represented, this wine stood out for its absolute purity of creme de cassis, ripe fruit, medium to full body, high tannin, wonderful sweetness, massive richness on the mid-palate, and abundant power, density, and ripeness. It is clearly the finest Lynch-Bages since the 1989 and 1990."
1996 Pontet-Canet, Pauillac\$84.99
1997 Clos du Marquis, St-Julien\$39.99
This red has mineral, currant and mint aromas. Medium- to full-bodied with polished tannins and

Now In Stock SPECTACULAR '05s

Some of the early arriving wines from the spectacular 2005 Bordeaux vintage are in stock now, and even at these more modest price points, the quality is stunning!

2005 Château Mille Roses, Haut-Médoc (\$25.99) After working in the vineyards of Burgundy, Provence and Jurancon, David Faure returned to his native Médoc to create his own wine in Macau, next to the Margaux appellation. Faure was named "Winemaker of the year" by the *Revue du Vin de France* in 2003. He uses 60% cab and 40% merlot to fashion this deep, toasty, mocha and black currant-flavored beauty. Flashy, round and quite approachable.

2005 Château Le Pape, Pessac-Léognan (\$25.99) This property dates back to the 12th century and was once owned by Pope Clement V. The vineyard sits directly next to Haut-Bailly and Smith-Haut-Lafitte, two stars of the region and longtime K&L favorites. This is elegant and earthy with classic Graves aromas and flavors of hot gravel, dark fruit and mineral with a long, toasty finish. This is a great value from this expensive vintage.

2005 Brun, St-Emilion (\$13.99) This high-value star is delicious now and priced for purchase by the case. With plenty of spicy cherry fruit and crushed raspberry aromas this is a hearty, yet easy-going drink with vivid fruit and a persistent mineral-laced finish with gentle tannins.

2005 Beaumont, Haut-Médoc (\$16.99) This elegant, easy-drinking value exhibits great wine-making with bright cherry notes, hints of fresh tobacco and clean, firm structure. Well-integrated oak, red fruit aromas and gently rounded tannins balance this for early term drinking.

2005 La Cabanne, Pomerol (\$39.99) Here is a great deal from the tiny appellation of Pomerol and from a property that really stepped it up in 2005. This is dark and racy, with deep, clean fruit flavors and lovely floral aromas. Although tight and intense at first, this opens up to reveal an array of both red and dark fruit flavors, a sleek, compact structure, classy length and a fresh finish. Decant this now or age for further development and complexity.

2005 Goulée, Médoc (\$26.99) 2003 was the first vintage of this "garage wine" from the talented team at Cos d'Estournel and the 2005 is the best ever. This is oaky, creamy, thick and black with tons of cherry-vanilla flavors and an exotic brambly olive twig component to the aromatic profile. The style here is flashy and rich, yet there is plenty of complexity lurking underneath ripe, plush fruit, tobacco scents and oak spice. This is deep, dark and very good for the style.

—Steve Bearden

a fruity, succulent finish.

- 1997 Haut-Bailly, Pessac\$49.99
Sweet and sexy! Lovely wine now.
1997 Latour, Pauillac\$299.00
Affordable Latour.
1998 Haut-Bailly, Pessac\$99.99
One of our favorite wines of the vintage. Blackberry and blueberry aromas with plenty of mineral nuances. Touch of violet. Here is a pure wine, not over-extracted or mixed up.
1999 d'Angludet, Margaux (1.5L).....\$89.99
Delicious wine that can be drunk now.
1999 Branaire-Ducru, St-Julien\$44.99
1999 Haut-Bailly, Pessac\$64.99
This is a very elegant, yet powerful wine. Quite long on the palate with good grip. Delicious, exotic and velvety fruit. Made from 65% cabernet sauvignon, 25% merlot and 10% cabernet franc.
1999 Lagrange, St-Julien\$49.99
2000 d'Angludet, Margaux\$49.99
For the cellar or decant one hour.
2000 Haut-Bailly, Pessac\$139.99
92 pts WS: "Wonderful finesse and length to this wine. Loads of plum and berry, with hints of rasp-

berry. Full-bodied, with a solid, velvety core of ripe fruit and tannins."

- 2000 La Clemence, PomerolInquire
2000 La Grangeneuve de Figeac*\$36.99
2000 Latour, Pauillac\$1299.00
2000 Pontet-Canet, Pauillac\$89.99
93 pts WS: "Extremely pretty aromas of mineral, blackberry and raspberry. Full-bodied, with well-integrated tannins and a medium finish. Well-crafted red. The best Pontet-Canet ever."

Sauternes 1982-2005

- 1982 Suduiraut\$99.99
1982 Suduiraut (375ml)\$49.99
4 stars Michael Broadbent. This wine is actually better than the heralded 1983.
1989 Suduiraut Crème de Tête\$249.99
1993 d'Yquem—Great value!\$149.99
1996 Rieussec-90 pts ST\$64.99
1997 Lafaurie-Peyraguey-90 pts RP\$46.99
2001 Dudon\$24.99
2003 le Dauphin de Guiraud (375ml) \$17.99
2004 Lieutenant de Sigalas.....\$24.99
Delicious. Second wine of Sigalas-Rabaud
2005 Coutet\$51.99

BORDEAUX 2001-2005

This is just a partial list of our inventory; check our website for all Bordeaux.

2001 d'Angludet, Margaux\$44.99
Lovely and elegant.

2001 Haut-Bailly, Pessac\$69.99
K&L's notes: Everyone loves this wine. Earthy, classic Pessac nose. Tons of sweet fruit and cool earth aromas. It is reserved with violet aromas and red fruit flavors. Buy it on our recommendation.

2001 Reserve de Comtesse\$44.99
Absolutely delicious wine—Perfect now!

2002 Dame de Montrose, St-Estèphe ..\$29.99

2002 Haut-Bailly, Pessac\$59.99
90 pts RP: "An elegant, dark ruby/purple-tinged effort displaying notes of tobacco smoke intermixed with sweet currant, cherry and some toast."

2002 La Commanderie, St-Emilion\$19.99

2002 Malescot-St-Exupéry.....\$49.99

2002 Potensac, Médoc\$19.99

According to RP: "A beautiful, value-priced effort from the Delon family, the deep ruby/purple-colored 2002 Potensac exhibits an excellent, sweet, pure nose of black currants..."

2003 d'Angludet, Margaux\$49.99
Very ripe and round. Hold for a few years.

2003 Chantalouette, Pomerol\$21.99

2003 Clos de la Vieille Eglise, Pom.....\$39.99

2003 Closiere de Clos Fourtet\$29.99

Sweet and sexy wine—great right now. Toasty.

2003 Fourcas Hosten, Listrac\$16.99
Their best wine ever. Very supple for a Listrac.

2003 Greysac, Haut-Médoc\$16.99
According to RP: "A sleeper of the vintage."

2003 Haut-Bailly, Pessac\$59.99
According to Clyde: "Only 50% of the chateau's production was used for this wine; a very strict selection. It is a pure expression of the terroir with only 50% new oak used. Here, as in Haut-Brion, the merlot was the strength behind the blend."

2003 La Parde de Haut-Bailly*\$19.99
Excellent second wine of Haut-Bailly.

2003 Lamothe Bergeron, Médoc*\$17.99

2003 Lascombes, Margaux.....\$49.99

2003 Loudenne, Haut-Médoc\$18.99
Their best ever. Quite sweet and lovely.

2003 les Ormes de Pez, St-Estèphe\$29.99

2003 Malmaison, Moulis*\$13.99
A lot of wine for only \$13.99. Round and ripe.

2003 Mondorion, St-Emilion\$19.99

2003 Petit Puch, Graves de Vayres\$16.99
Ripe, forward, toasty! Very fine!

2003 Poujeaux, Moulis.....\$29.99

2003 Tourelles de Longueville.....\$27.99
Decant three hours and serve.

2004 d'Angludet, Margaux\$39.99
Classic style—meant to cellar. Will reward you.

2004 Blason de Evangile, Pomerol\$31.99

K&L Hours and Information

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.

Hours: San Francisco: Monday-Friday 10 to 7. Saturday 9 to 6. Sunday 11 to 6. Redwood City: Monday-Friday 10 to 7, Saturday 9 to 7, Sunday 10 to 6. Lockers: Monday-Saturday 10 to 6 and Sunday 11 to 5. Hollywood: Monday-Saturday 10 to 8. Sunday & holidays 11 to 6.

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 March 31, 2008. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

Will Call/Hold 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. Please contact us for details.

We accept American Express, Discover, Visa and Mastercard.

2004 Branaire-Ducru, St-Julien\$39.99

2004 Calon-Segur, St-Estèphe\$44.99

2004 Canon-La-Gaffelière, St-Emil.\$59.99

2004 Cantemerle, Haut-Médoc.....\$26.99

2004 Caronne Ste-Gemme, Médoc*\$15.99
One for the cellar! Old School style.

2004 Cheval Blanc, St-Emilion\$299.99

2004 Cos d'Estournel, St-EstèpheInquire

2004 d'Armailhac, Pauillac\$26.99

2004 de Pez, St-Estèphe\$26.99

2004 du Moulin, Haut-Médoc*\$19.99
Decant and enjoy—Old School.

2004 du Tertre, Margaux.....\$29.99

2004 Gruaud-Larose, St-Julien\$37.99

2004 Haut-Beausejour, St-Estèphe.....\$19.99
Decant and enjoy.

2004 Kirwan, Margaux.....\$39.99

2004 La Mision Haut-Brion, Pessac ..\$139.99

2004 Latour, Pauillac\$449.00

2004 Lascombes, Margaux.....Inquire

2004 Léoville-Las Cases, St-Julien\$139.99

2004 Malescot-St-Exupéry, Margaux ..\$39.99
Clyde loves this—has case of mags in his cellar.

2004 Montrose, St-Estèphe\$68.99

2004 Phélan-Ségur, St-Estèphe\$29.99

2004 Pichon Baron, Pauillac\$74.99

2004 Pichon Lalande, Pauillac\$79.99

2004 Pontet-Canet, Pauillac\$56.99
Almost out! Buy it—Mouton peer.

2004 Reserve de Comtesse\$33.99

2005 Bel Air "La Chapelle" Castil*\$16.99

2005 Birot Rouge, Cotes Bordeaux*\$12.99
Solid wine—best price around.

2005 Brun, St-Emilion*\$13.99
Very tasty wine—try it—we also have magnums.

2005 Clos Floridene Rouge, Graves\$19.99

Sweet and lovely wine—tons of toasty and tobacco aromas—great value.

2005 de Pez, St-Estèphe\$39.99

2005 Ferrière (1.5L)\$69.99

2005 Fombrauge, St-Emilion (1.5l)\$72.99

2005 Goulée, Médoc\$26.99
Excellent wine—a property to watch.

2005 La Cabanne, Pomerol\$39.99
Affordable Pomerol—decant.

2005 Lagrange, St-Julien\$56.99

2005 Lascombes, St-JulienInquire
New wave—packed with ripe fruit.

2005 Marges, Graves*\$8.99
Decant four hours before serving. Old School.

2005 Plaisance, Bordeaux*\$14.99

2005 Potensac, Médoc (1.5L)\$49.99

2005 Richelie, Fronsac*\$19.99
One for the cellar—will reward patient collectors.

2005 Roc de Cambes\$46.99

2005 Saransot-Dupre, Listrac\$19.99
Extremely approachable for Listrac. Smoky, toasty aromas. Sweet forward fruit on the palate.

2005 Senejac (1.5L).....\$49.99

2005 Soleil, St-Emilion.....\$29.99
New hot property!

2005 Sorbey, Haut-Médoc*\$17.99

Looking for your favorite Direct Import?

Asterisks * throughout the newsletter denote a K&L Direct Import. For a sneak peak at our current DIs, flip to page 7 or visit klwines.com.





Ariston Fils AND BROUILLET

...are the most quintessential of Champagne experiences. The picture of Paul Vincent Ariston above says it all: he is where he is happiest, with his vines at harvest, showing off his experimental plot of petite meslier, a grape indigenous to the region that almost became extinct. (I know that many of you have already had a chance to stay at the Ariston's little bed and breakfast and already know the great passion that this family puts into their wines and the natural beauty that the little Champagne village of Brouillet is blessed with. For those of you who haven't been yet, it is a must for any trip to France, only 1.5 hours from Charles De Gaul airport and a world away from city life. Take a look at: www.champagnearistonfils.com/eng/visite.html for more information, but beware, the site makes visiting unbearably tempting.) The slopes in Brouillet are quite steep compared to the rest of Champagne, and Paul Vincent prefers to harvest late, often 10 days after the rest of the appellation is done. This, combined with the fact that they are at the very northernmost part of the Champagne region, make for very rich, open-knit Champagnes with lots of toast and even some exotic fruit flavors. They have quite a large proportion of old vines, with the oldest going into the Aspasia averaging nearly 60 years. In the cellar they always encourage malolactic fermentation, making for creamy textures without sacrificing zip. Take a look at this short list of recommendations this month featuring all of the Champagnes from Ariston!

Ariston Carte Blanche Brut (\$24.99) Half bottles for \$13.99. I feel like this bottle takes me straight to Champagne every time I have it... So I try to have it as often as I can! It is a blend of 40% chardonnay, 30% meunier and 30% pinot noir from vines averaging 15 to 20 years old. It is rich, with great apple fruit and sourdough toast. This is a great way to start a party!

Ariston Aspasia Blanc de Blancs Champagne (\$29.99) This Blanc de Blanc is a great contrast to the Cote de Blanc Champagnes that we carry. Produced from warm parcels on the steepest slopes of the Ariston's estates all from chardonnay vines that are more than 25 years old, this wine has creaminess that is irresistible combined with a clean citric snap on the finish. I love to have this Champagne with sushi take-out in the middle of the week. Even though it does not cost a fortune, it feels like a wonderful extravagance!

Ariston Brut Rosé Champagne (\$32.99) This new batch was a big hit with the staff—Clyde and Todd gave us each a bottle for New Year's! It is composed of half and half meunier and pinot noir, with the color coming from roughly 12% meunier that is vinified red and blended in with the rest that is vinified white. This Champagne has a very pretty strawberry color with a charming nose to match. It might be the most delicious rosé that we currently have in stock, versatile with every-

Get K&L Email Updates!

Our lives are busy enough, so our leisure shouldn't be. Let K&L's experienced wine buyers keep you in the loop regarding new arrivals, specials, events and more! With K&L's email alerts YOU get to choose what we tell you about. So opt in to expertise and ease by choosing which emails you'd like to receive. K&L respects your privacy and will not sell your information to third parties. To sign up, follow the "Email Alert" link from K&L's home page.

thing from a salmon dinner for two all the way to a fruit-based dessert for a crowd.

Ariston Aspasia Brut Prestige Champagne (\$34.99) This is one of the biggest, richest, toastiest Champagnes that we carry. It does not carry a vintage date, but is in fact made exclusively from the 1998 harvest and has been given a luxurious eight years on the lees. As I mentioned in my article, this is made from the oldest vines on the property, averaging nearly 60 years old. It is a blend of 40% chardonnay, 30% meunier and 30% pinot noir.

—Gary Westby (garywestby@klwines.com)

Zip Into MARCH MADNESS

Wow! It's March already and March Madness (in more ways than one) is upon us. The sun is starting to come out from its winter slumber and temperatures are beginning to rise. What better way to celebrate than with a nice glass of clean, classic chardonnay-based Champagne? I can't think of any. One of my very favorites is the **NV Franck Bonville Brut Selection Blanc de Blancs (\$29.99)**—an excellent bubbly at that ever-so-magic under \$30 price. All of the fruit used is direct from the Franck Bonville estate vineyards in the Grand Cru of Avize. No messing with quality here. One-hundred percent chardonnay made with the great care that we have come to expect from this estate. A ripe nose for Blanc de Blanc of green apples, citrus, minerals and clay. Great apple-y fruit on the palate with fresh limes, mandarin oranges and zesty (yet, subtle) acidity. Compare it to a great Chablis. Look for the magnums and half-bottles as well! I highly recommend it with crab or oysters. For that really special occasion or meal, the **NV Krug Grande Cuvée (\$129.00)** is the only way to go. I had this wine about four times in two weeks back in January and it was not only a pleasure every time but, a surprise as well. This sparkler is made from up to ten different vintages and is completely barrel-fermented. Although all three varietals are used, this is a chardonnay-based blend. Founded in 1843, nearly all of the grapes used are from Grand Cru vineyards. The quality shows. A rich nose with scents of vanilla, pears, golden apples and exotic spices. On the palate, it is full and rich, masculine, yet nuanced. Lush, velvety fruit with ginger spice, coconut and a slight hint of stony minerality at the back of the tongue. The DRC of Champagne! It consistently gets well-deserved high marks from both Robert Parker and the *Wine Spectator*. Although tempting to have with a meal, I appreciate this wine the most by itself.

Enjoy these Champagnes and a big, happy birthday to my mom!

—Scott Beckerley

DIRECT BUYS FROM AROUND THE WORLD



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

Rosé/White Bordeaux

2006 Château Cantelys Rosé*\$9.99

This is a lovely wine with a delicate nose of red fruits and hibiscus aromas. The palate explodes with light red fruit flavors like strawberry, raspberry and watermelon. There is also a good fruit/acid balance and the wine finishes clean with some sage-like savory notes.

2006 Château Reynon "VV," Bordeaux Blanc*\$13.99

Delicious, snappy, citric aromas and flavors. Great balance.

2005 Le Rochemorin Blanc, Pessac*\$17.99

Jancis Robinson: "Rich, creamy. Full-bodied. Racy, lively. A bit floral and deep flavoured." 100% sauvignon blanc.

2006 Le Cygne de Fonreaud, Bordeaux*\$17.99

Slight pear aromas that follow to the palate. Perfect balance and structure with a creamy mouthfeel and crisp finish. Stunning wine.

2005 Clos Floridene Blanc, Graves*\$19.99

According to RP: "One taste of the wonderful wines he [proprietor-winemaker, Denis Dubourdieu] makes reveals the Clos Floridene as a superb white Graves, nearly matching the quality of such legends as Laville Haut-Brion, Haut-Brion-Blanc, and Domaine de Chevalier."

2005 Château La Louvière Blanc, Pessac*\$35.99

17.5 of 20 Decanter: "Fine, elegant and balanced. Citrus notes. Palate full and round but with lingering acidity. Drink 2008-2018." Denis Dubourdieu is the consultant, so you know it must be good.

2005 Château Couhins Lurton Blanc, Pessac*\$39.99

88-90 pts RP: "I have always adored this small estate's 100% sauvignon blanc..." Aged for 12 months in 50% new oak on full lees. Denis Dubourdieu is the consultant.

White Burgundy

2005 St-Véran, Domaine de la Croix Senaillet*\$14.99

St-Véran, if you are unfamiliar, is an appellation that is literally a stone's throw away from Pouilly-Fuissé and several of the more esteemed Mâcon villages. This wine speaks to wine lovers, both Old World and New World. The nose is bright and citrusy with floral and yellow fruit tones.

2006 Mâcon Solutré, Domaine Renaud*\$11.99

Once in a great while, you find wines from the Mâcon so good that tasting them blind you are forced to apply some much higher (and more expensive) appellation to it. This is such a wine.

Rhône/French Regional

2004 Châteauneuf-du-Pape, Château Vaudieu*\$29.99

According to RP: "The 2004 Châteauneuf-du-Pape has a dark ruby color in addition to plenty of rich fruit with hints of overripeness (peach and apricots) along with peppery herbs and kirsch liqueur."

2005 Côtes du Rhône, Château Montfaucon*\$10.99

One of our all-time favorite producers and the 2005 vintage is stunning. This 2005 Côtes du Rhône is comprised of 50% grenache, 15% cinsault, 15% syrah, 10% carignan and 10% counoise. Violets and plum are followed by an explosion of red fruit jams on the palate.

Loire Valley

2006 Grange Tiphane Touraine Côt Vieilles Vignes*\$14.99

This wine is explosively aromatic with a core of sweet cassia, a sappy "old vine" intensity and chewy rich texture. It is dense and packed with flavor, a wine to drink now or over the next 10 years.

2006 Domaine de la Louvetrie Muscadet*\$9.99

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

Chile

2004 Neyen Espiritu de Apalta, Colchagua Valley, Chile*\$39.99

92 pts RP: "...70% carmenere and 30% cabernet sauvignon. Opaque purple-colored, it reveals a superb bouquet of pain grille, spice box, leather, blueberry, black currants, and blackberry liqueur. On the palate the wine has plenty of grip, oodles of layered black and blue fruits, ripe tannins and terrific balance."

Australia/New Zealand/South Africa

2003 Kirkham Peak Shiraz-Cabernet, Clare Valley*\$12.99

The 2003 Kirkham Peak Clare Valley Shiraz- (60%) Cabernet (40%) is a full-bodied wine that is loaded with spice and fruit. The nose has notes of eucalyptus, clove and blueberry. The wine is nicely balanced on the palate with notes of cocoa powder and fresh, cooling menthol playing off of the sweet fruit.

2006 Kirkham Peak Sauvignon Blanc, Marlborough*\$11.99

A great follow up to the 2005 production. Perfumed aromas of gooseberries and lime zest, this too is a crisp clean and mouthwatering white on the palate. Aromas of grapefruit, lychee and minerals. This wine has a nice roundness mid-palate with zingy acidity and a delicious mineral finish.

2006 Anwilka Constantia Stellenbosch, South Africa*\$37.99

Abundant black currant and blackberry fruit aromas with exotic spiciness add to the wine's aromatic complexity. Linear, concentrated dark berry and plum fruit flavors are perfectly balanced by the supple tannins and fresh acidity, evident through to the positive, flavorful finish.

Italy

Ruggeri Corsini Barbera d'Alba*\$14.99

1 Glass GR. Small production and super values! This young red offers a grapey nose, intense and yet delicate offering raspberry and violet notes. On the palate this wine is quite dry, full bodied and with plenty of acidity though tannins are soft and fully integrated!

2006 Ermacora Tocai Friulano*\$15.99

The wonderful balance, coupled with a depth of concentration you don't see often in Tocai is followed by hints of tarragon and layers of mineral that give way to a divine richness. Balanced with delicate acidity and scintillating aromas of bitter almonds, apple and ripe pear highlighted by a very long finish, this is the perfect accompaniment to fish or crab.

2006 Blason Pinot Grigio*\$8.99

Giovanni Blason and his consulting enologist Andrea Rossi have turned this 37-acre property into a juggernaut of affordable quality wines. The 2006 is a glassful of sunshine. Fuller and riper than many pinot grigios, this wine boasts bright acidity, clean, light fruit and limestone minerality. Refreshing and food friendly.

2005 Rocca di Montegrossi Chianti Classico*\$19.99

2 Glasses GR with the * Price Performer. According to WS: "Black cherry, lilac and mineral on the nose and palate. Medium-bodied, with fine tannins and a fresh fruit finish. Balanced and fresh. Drink now." (10/07)

Jim C's VIEW DOWN UNDER



2006 Allan Scott Sauvignon Blanc Marlborough New Zealand (\$12.99) Allan Scott planted his vineyard in 1975 and created his own winery in 1990. Though not ancient, it does make him somewhat of a Kiwi pioneer. The winery is located just across the street from Cloudy Bay, the wine that put Kiwi sauvignon blanc on the map. The bouquet offers notes of lime, melon and passion fruit with hints of mineral and grass. On the palate the wine is snappy with a good powdery texture, acidity and fine length. Serve as an aperitif or seafood. 90 points from the *Wine Spectator*.

2006 Jip Jip Rocks Shiraz Limestone Coast South Australia (\$11.99)

The Limestone Coast region, in the southeast corner of South Australia, includes Coonawarra, Padthaway and the lesser-known Wrattonbully. In this case, the fruit is sourced mainly from the Bryson family vineyards in Padthaway, famed for the "terra rosa" soil that they have worked for five generations. They also have wisely enlisted the talents of Ben Riggs, who has been making a name for himself for years at Penny Hill, his own Ben Riggs label and with some European wines. There is a more ferrous and often red fruit character to the wines with good acidity given its cooler maritime climate. The wine shows notes of black raspberry, blackberry, cassis, pepper and spice. There is good structure with integrated oak showing an accent of toffee, and fine acidity with a juicy mouth-feel. This is a terrific value, not to be missed.



2005 Bleasdale "Frank Potts" Bordeaux Blend Langhorne Creek South Australia (\$23.99) This is the thirteenth release of the "Frank Potts," who founded Bleasdale in 1850. The wine is composed of 89% cabernet sauvignon, 10% malbec and 1% petite verdot and merlot. This is a lovely, elegant "drop," I must say. The nose has notes of cherry, red currant, violets and cedar. On the palate, there are light notes of tobacco, mineral and mocha from the judiciously used French oak. With nice balancing acidity and fine-grained tannins, the wine shows real grace with very good persistence on the finish.

2005 Steve Hoff Shiraz Barossa Valley South Australia (\$23.99) I've been visiting and tasting the wines from Steve Hoff for a number of years now, and have seen them go from strength to strength with each vintage. Hoff is part of six generations of family that settled in the Barossa; he started the winery in 1984 in Marananga. The fruit for his 2005 Shiraz comes from Marananga and Greenock, two areas that are becoming well known for their intensity and depth of fruit. One of the things I like about Steve's wines is that they have an honest, pure expression of the fruit without excessive manipulation. There are notes of blue and blackberry, cassis, tar, graphite and dark chocolate that soar in the aromatics of this wine. In the mouth, the wine is rich and has silky, velvety tannins with great density and a creamy texture. You can put this away for a while, but it's also delicious to drink now.

—Jim C

Rising Star ANDRE BRUNEL

One of the brightest names in the Southern Rhône Valley, without a doubt, is Andre Brunel. On the famous large round galets of Châteauneuf-du-Pape, Brunel crafts bold, modern wines that are never lacking in character. This month K&L is pleased to offer two outstanding selections from this talented winemaker.

The 2005 Andre Brunel "Les Cailloux Châteauneuf-du-Pape" (\$44.99) is composed of approximately 65% old vine grenache (80-110 years old), 25% mourvèdre and 10% syrah. Each varietal is vinified separately, with the grenache aging in foudre or tank, while the mourvèdre and syrah age in small oak barrels for 18-24 months. Black cherry, cola and hints of garrigue and stone characterize this intense beauty. The finish is long, with good acidity and firm tannins that will undoubtedly soften with some cellar time. It will pair beautifully in 3-10 years with heartier dishes like braised lamb shanks or Provençal pork stew with olives and fennel. This is one wine that any Rhône lover should not pass up. It is a stellar CDP that remains (for now) still affordable.

Domaine de la Becassonne, which is also owned by Andre Brunel, is devoted exclusively to the production of white wine. Located near the village of Sorgue, the vineyards here enjoy a cool microclimate perfectly suited for producing vibrant and expressive whites. Roussanne, clairette blanc and grenache blanc vines are planted on sandy, limestone soils and are pruned for low yields (40 hectoliters per hectare). Each varietal is harvested separately in order to ensure optimal ripeness. Vinification takes place in temperature-controlled stainless steel vats in order to preserve maximum freshness and zip! The **2006 Domaine de la Becassonne Côtes du Rhône Blanc (\$13.99)** is composed of 55% roussanne, 30% grenache blanc and 15% clairette. This medium-bodied white displays lovely nuances of white nectarine and Meyer lemon, alongside notes of blanched almonds and candied ginger. The finish is long and clean, making it a perfect accompaniment to chicken tagine with apricots and olives or a grilled fish with freshly made pistou. Delicious!

—Mulan Chan

Shipping Information

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 or 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.

Saturday Tastings MARCH 2008

All tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 2-5 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, please see our website at www.klwines.com and click on "local events."

March 1: Domestic Cabernet Sauvignon. Our domestic buyers present the hottest new releases from the USA. A great opportunity to try some new boutique wines.

March 8: The Wines of Greece and Croatia in San Francisco and Redwood City. A very unusual tasting with wines from these two up-and-coming countries. A comparative tasting of both reds and whites, modern and traditional.

Angelo Jermann presents the wines of Silvio Jermann in Hollywood. Silvio Jermann's son, Angelo, will be pouring his father's northern Italian gems. Don't miss this fantastic tasting opportunity.

March 15: Bordeaux. Our monthly Bordeaux tasting digs deeper into the acclaimed 2005 vintage. Eight red (including one older pick), one white and one Sauternes will be poured. \$20 per person.

March 22: Italy in San Francisco and Redwood City. We welcome back our Italian wine experts just returned from Italy. They will be on hand to pour great new releases and to talk about upcoming arrivals.

The Wines of Australia and New Zealand in Hollywood.

March 29: Burgundy. We haven't had a Burgundy tasting since November, 2007, so what better way to welcome spring? Exciting red and white Burgundies will be presented to surprise you and tempt your palate.

Thursday/Friday NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

March 6: The wines of Elio Grasso—a very special tasting!

March 13: Acorn Vineyards; March 20: Knupp Brothers wines;

March 27: Forth Vineyards.

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

March 7: Gianluca Grasso from Elio Grasso; March 14: Kathryn Kennedy; March 21: Charles Neal; March 28: Franz-Josef Gritsch

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

March 6: Grapevine's Central Coast wines \$10;

March 12: Ch. Montelena \$10; **Special Tasting, March 14: Ch. Margaux tasting with Paul Pontallier ('03 Pavillon Blanc, '03 and '04 Pavillon Rouge & '04 Margaux. \$25 per person);** March 20: Palm

Bay Imports highlights Champagne, Chile, Spain & Italy \$10;

March 27: Antalva Imports, wines of Ribera del Duero \$10

Coming Up:

April 9 in San Francisco and April 10 in Hollywood: Jose Maria from Bodegas R. López de Heredia plus representatives from Bodegas Balbas and Buil & Giné will be here from Spain pouring the fruits of their labor.

More UGC SUPERB 2005 BORDEAUX

This was a fabulous tasting in San Francisco with 100 châteaux and 550 people sampling the great 2005 Vintage. These wines are sold on pre-arrival basis and are some of my favorites of the vintage.

2005 Malartic Lagravière Rouge, Pessac.....\$39.99
91-93 pts RP: "...While super rich in fruit as well as concentrated with medium body and superb precision, it remains a model of delicacy."

2005 du Tertre, Margaux-91-94 pts RP\$41.99

2005 La Lagune, Moulis\$54.99
92-94 pts RP: "My tastings this year reconfirmed that 2005 is a reference point vintage for La Lagune. The finest wine they have produced since 1982..."

2005 Talbot, St-Julien\$59.99
92-94 pts WS "Very rich and ripe on the nose, with currants, light raisins and violets. Full-bodied, with big, juicy tannins and a long finish. Almost 95-100. The best Talbot in years."

2005 Smith-Haut-Lafitte Rouge, Pessac-93-95 pts RP\$79.99

2005 Lynch-Bages, Pauillac\$94.99
92-94 pts WS: "Currant, blackberry, cherry and hints of licorice. Full-bodied, with silky and refined tannins and a fresh finish. This is racy and pretty. Very refined. Very structured."

2005 Pichon Baron, Pauillac-92-95 pts RP; 92-94 pts WS.....\$149.99

2005 Cos d'Estournel, St-EstèpheInquire
91-93 pts ST: "Bright medium ruby. Vibrant, musky aromas of crushed blackberry, espresso, black olive, leather and spices. Densely packed and sweet but offers excellent lift in the mouth..."

—Clyde Beffa Jr



Rhône Rangers Tasting SAN FRANCISCO

March 15, 2008 6-10 p.m: Library Tasting, Live Auction and Winemaker Dinner at the Log Cabin, San Francisco Presidio. Several of the RR's best wine-

makers will dig into their libraries to make this evening a memorable one. Celebrate with fabulous food and an abundance of Rhône style wines, followed by a live auction with unique items donated by each winemaker. Tickets are \$125 per person.

March 16, 11 a.m.- noon: Seminar & Tasting: Beyond Viognier, An Exploration of White Rhônes, Golden Gate Room. Explore several varieties of white Rhônes. Seminar attendees are invited to the Grand Tasting, and will be given admittance, along with members of the press and trade, at noon.

March 16, 2:00-5:00 p.m: The Grand Tasting. Sample Rhône varietals from over 120 Rhône Ranger member wineries and artisan food producers from the Bay Area and beyond. Festival Pavilion doors open to consumers at 2:00 p.m. Don't Miss: "Meet the Winemakers" special tasting area. Member winemakers will present 20-minute mini tastings for small groups on topics such as single vineyard syrah and vintage variation. See the schedule available the day of the tasting.

Seminar/Grand Tasting package: \$120 Seminar attendees get admitted to the tasting beginning at noon. Seminar tickets must be purchased in advance—tickets will not be for sale "day of."

Grand Tasting Only: Advance general admission: \$60. Rhône Ranger members: \$55 (must be purchased by 3/10/08) Day of: \$65.

Tickets: Call 415-345-7575 or go online: www.rhonerangers.org

CABERNET SAUVIGNON & BLENDS

1999 Beringer Private Res	\$64.99	2004 Hogue "Genesis" Wash.....	\$11.99	2005 Alexander Valley Vineyards.....	\$14.99
2002 Beringer Private Res (375ml).....	\$39.99	2004 Kunde, Sonoma	\$15.99	2005 Avalon, Napa	\$10.99
94 pts RP. Always a good idea to have a case of half bottles around!		2004 Lancaster, Alexander Valley.....	\$59.99	2005 Beringer Knights Valley	\$19.99
2003 Amici, Napa	\$34.99	2004 Lewis Cuvée L	\$225.00	2005 Blackstone, California.....	\$8.99
2003 Aia (Miner Family), Napa	\$23.99	2004 Napanook (Dominus).....	\$39.99	2005 BR Cohn "Silver Label".....	\$14.98
2003 Altamura, Napa	\$56.99	91 pts RP: "The estate's second wine is the 3,600-case cuvée of 2004 Napanook, a blend of 83% Cabernet Sauvignon and the rest Cabernet Franc, Merlot, and Petit Verdot. A strong effort, it offers a beautiful seductive nose of dried herbs, damp earth, sweet cherries, cedar, and spice box."		2005 Caymus, Napa	\$64.99
2003 Columbia Crest "Walter Clore" ..	\$29.99	2004 Pahlmeyer Napa Red.....	\$129.00	2005 Caymus Special Select.....	\$149.00
2003 Grgich Hills, Napa.....	\$49.99	2004 Peju, Napa	\$34.99	2005 Cloverdale Ranch, Alexnder Vly	\$27.99
2003 Hanna, Sonoma	\$19.99	2004 Robert Craig "Affinity".....	\$36.99	2005 Darioush, Napa	\$79.99
2003 Heitz, Napa	\$34.99	2004 Robert Mondavi Reserve	\$114.00	2005 Desert Wind "Ruah"	\$12.99
2003 Jordan, Alexander Valley	\$44.99	2004 Rombauer, Napa	\$34.99	2005 Donati Family Claret	\$18.99
2003 Silver Oak, Alexander Valley	\$54.99	2004 Silverado, Napa	\$34.98	2005 Edge, Napa	\$16.99
2004 Beringer Private Reserve.....	\$79.98	2004 Sequoia Grove, Napa.....	\$28.99	2005 Frog's Leap, Napa	\$32.99
95 pts RP, 93 pts WS and 93 pts WS.		2004 Stags' Leap "The Leap"	\$55.99	2005 Genuine Risk, Santa Ynez	\$21.99
2004 BV Georges de Latour.....	\$79.98	2004 Terra Valentine, Napa	\$28.99	2005 Green Lion, Napa	\$18.99
2004 BV Tapestry	\$36.98	2004 Vine Cliff, Napa	\$39.99	2005 Groth, Napa	\$46.99
2004 Ch St Jean, "Cinq Cepage"	\$49.99	92 pts WE: "Here's the latest in a string of great cabs from Vine Cliff. It shows the full ripeness of the vintage, with a rich array of blackberry, cassis, cherry, chocolate and caramel flavors."		2005 Hess Select, California	\$11.99
2004 Clos du Val, Napa	\$22.99	2004 Whitehall Lane, Napa	\$36.99	2005 House Wine, Columbia Valley ..	\$10.99
2004 Corison, Napa	\$64.99			2005 J. Lohr "Seven Oaks" Paso	\$10.99
2004 Dominus.....	\$99.00			2005 Joel Gott, California	\$14.99
2004 Franciscan, Napa	\$19.99			2005 Joseph Phelps, Napa	\$44.98
2004 Hawk Crest, California	\$9.99			2005 Justin, Paso Robles	\$21.99
2004 Hedges "Three Vineyards"	\$16.99			2005 Kalinda, Napa	\$17.99
2004 Hess Collection "Alomi"	\$19.99			2005 L'Aventure Optimus	\$39.99
2004 Hess Collection Mtn Cuvée	\$29.99			90 pts RP: "The 2005 Optimus, a combination of 51% Syrah, 44% cabernet sauvignon, and 5% petit verdot, is a dense ruby/purple-colored effort displaying sweet black currant fruit intermixed with notions of smoky oak, licorice, and flowers."	

Trey Beffa's MARCH PICKS!

2006 Hess Collection "Su'skol Vineyard' Napa Chardonnay (\$21.99) Formerly the Hess Collection Chardonnay, this wine is now produced from a single vineyard located near the edge of the San Pablo Bay. This relatively cool climate gives the wine a crisp backbone with flavors of minerals, Asian pear and cinnamon with hints of lemon, Mandarin orange and pineapple. Delicate and rich at the same time, this chardonnay is a crowd pleaser.

2003 Mount St. Helena Napa Valley Cabernet Sauvignon (\$19.99) This classic Napa cabernet sauvignon has a distinctive Bordeaux quality to it: brick red with a bouquet of blackberry, cassis, cedar and spice. Well-structured on the palate, this wine's tangy currant flavors are highlighted by a hint of menthol, focused tobacco and spice. This wine is more restrained than typical Napa cabs and is an excellent wine to go with food and not overpower it!

2003 Source "Paramount" Red Wine —Was \$60—(\$39.99) A great buy for under \$40! The Paramount is a blend of 47% merlot, 28% cabernet sauvignon, 20% cabernet franc and 5% petit verdot. Very open and drinkable now, this wine is fleshy and luscious in the mouth, with black cherry notes, sweet herbs, ripe tannins and a long, creamy finish. A great choice to enjoy with just about any hearty meat dish.

2005 Joseph Phelps Napa Cabernet Sauvignon (\$44.98) The 2005 Phelps Cabernet Sauvignon is a blend of 90% cabernet sauvignon, 6% merlot and 4% petite verdot; 25% of the fruit comes from independent growers and 75% comes from Estate-owned sites. The wine shows a rich bouquet of cinnamon, spice, licorice and vanilla, which is followed by integrated layers of cherry, currant and fresh blackberries. It's toasty and luscious in the mouth. Although quite young, this wine can be enjoyed now. Great party wine, especially with summer just around the corner!

—Trey Beffa

2005 Lewis Cellars, Napa	\$79.99
2005 Newton Red Label Claret	\$18.99
2005 Philip Togni, Spring Mtn	\$85.99
2005 Piedra Hill "Bronze Label"	\$34.99
2005 Pine Ridge, Rutherford.....	\$39.98
2005 Poppy, California	\$11.99
2005 Provenance, Rutherford	\$29.99
2005 Robert Goyette, Napa	\$19.99
2005 Robert Mondavi, Napa	\$19.99
2005 Seventy Five "Amber Knolls"	\$18.99
2005 Snowden, "The Ranch"	\$39.99
2005 Stag's Leap "Artemis"	\$44.98
2005 Turnbull, Napa	\$39.99
2005 Twenty Bench, Napa.....	\$15.99
2005 Vinifera, Napa	\$34.99
2005 ZD, Napa	\$37.99
2006 McManis, California	\$8.99
2006 The Show, California	\$11.99

This new wine from the winemakers behind Three Thieves blends cabernet sauvignon, merlot, cabernet franc and petite sirah from California's Central and North Coast AVAs.



CHARDONNAY/SAUVIGNON BLANC

Chardonnay

2004 Ch St Jean Reserve.....	\$28.99
2005 Beringer "Sbragia".....	\$39.98
2005 Beringer Private Reserve.....	\$29.98
2005 Cambria "Katherine's".....	\$16.98
2005 Carmel Road, Monterey.....	\$12.99
2005 Ch St Jean "Belle Terre".....	\$17.99
93 pts RP: "...abundant notes of honeysuckle, white peaches, and apricots in its medium to full-bodied personality."	
2005 Ch Montelena, Napa.....	\$34.99
2005 Dehlinger Estate, Russian River	\$31.99
2005 Grgich Hills, Napa.....	\$32.99
2005 Groth, Napa.....	\$22.99
2005 Hanzell, Sonoma.....	\$59.99
2005 Hess, Monterey.....	\$8.99
2005 Jordan, Russian River.....	\$27.99
2005 Keenan, Spring Mountain.....	\$22.99
2005 Landmark "Overlook".....	\$21.98
2005 Mark West, Central Coast.....	\$8.99
2005 Matanzas Creek, Sonoma.....	\$19.99
2005 Mer Soleil, Central Coast.....	\$34.99
2005 Newton Red Label.....	\$16.99

2005 Olivet Lane, Russian River.....	\$21.99
2005 Pine Ridge "Dijon Clones".....	\$22.99
90 pts CG: "Its complex aromas display notes of smoke, roasted grain, a bit of dried herbs and varied citrusy fruits, and its fairly rich flavors similarly show a good range of lees, oak and fruit."	
2005 Robert Mondavi, Napa.....	\$14.99
2005 Sonoma-Cutrer, Sonoma Coast	\$23.99
2005 Talbott "Sleepy Hollow".....	\$36.99
2005 Trefethen "Oak Knoll".....	\$22.99
2005 Walter Hansel "North Slope".....	\$34.99
2005 White Rock, Napa.....	\$29.99
2006 Acacia, Carneros.....	\$14.99
2006 August Briggs "Leveroni".....	\$29.99
2006 Bogle, California.....	\$7.99
2006 Cakebread, Napa.....	\$35.99
2006 Calera, Central Coast.....	\$14.99
2006 Chalona, Monterey.....	\$9.99
2006 Ch St Jean, Sonoma.....	\$11.99
2006 Edna Valley "Paragon".....	\$9.98
2006 Far Niente, Napa.....	\$44.99
2006 Four Vines "Naked" S.B.....	\$10.99
2006 Frank Family, Napa.....	\$28.99

2006 Frog's Leap, Napa.....	\$19.99
2006 Heitz, Napa.....	\$14.99
2006 Heron, California.....	\$8.99
2006 Hess Monterey.....	\$8.99
2006 Hollywood & Vine.....	\$40.99
2006 Justin, Paso Robles.....	\$14.99
2006 Kendall Jackson Vintners Res.....	\$11.99
2006 Kali Hart, Monterey.....	\$11.99
2006 Kalinda, Anderson Vly.....	\$13.99
2006 La Crema, Sonoma Coast.....	\$15.99
2006 Lewis, Sonoma.....	\$44.99

A little brighter and more citrusy than Lewis Cellars' Napa Chardonnay, the Sonoma Chardonnay hails from Dutton and Ritchie vineyards in the Russian River Valley.

2006 Lioco, Sonoma.....	\$19.99
2006 MacRostie, Carneros.....	\$17.99
2006 McManis, California.....	\$7.99
2006 Melville "Estate-Verna's".....	\$19.99
2006 Morgan "Metallico".....	\$19.99
2006 Mount Eden "Wolf".....	\$17.99
2006 Napa Cellars, Napa.....	\$15.99
2006 Olivet Lane, Russian River.....	\$23.99
2006 Patz & Hall "Dutton".....	\$34.99
2006 Pellegrini, Russian River.....	\$13.99
2006 Rochioli Estate.....	\$47.99
2006 Rombauer, Carneros.....	\$28.99
2006 Stuhlmuller, Alexander Valley.....	\$21.99
2006 ZD, California.....	\$24.98

Sauvignon Blanc

2005 Chance Creek, Redwood Vly.....	\$12.99
2005 Ch St Jean "Etolie".....	\$13.98
2006 Cakebread, Napa.....	\$23.99
2006 Di Stefano, Columbia Valley.....	\$14.99
2006 Ferrari-Carano, Sonoma.....	\$14.98
2006 Frog's Leap, Napa.....	\$16.99
2006 Geyser Peak, California.....	\$8.98
2006 Girard, Napa.....	\$14.99
2006 Grgich Hills, Napa.....	\$26.99
2006 Honig, Napa.....	\$13.99
2006 Husch, Mendocino.....	\$9.99
2006 Joel Gott, California.....	\$9.99
2006 Kalinda, Redwood Valley.....	\$11.99
2006 Kenwood, Sonoma.....	\$8.98
2006 Kunde "Magnolia Lane".....	\$11.99
2006 Morgan, Monterey.....	\$12.99
2006 Peter Franus, Carneros.....	\$19.99
2006 Pomelo, California.....	\$8.99
2006 Provenance, Rutherford.....	\$15.99
2006 Seventy Five, Napa.....	\$14.99
2006 Wattle Creek, Mendocino.....	\$11.99

Brilliant pale straw color speared by vibrant streaks of youthful green. While a dash of fennel is evident, the wine is dominated by spectacular green lime and grapefruit qualities.

2006 Westerly, Santa Ynez.....	\$16.99
2006 Whitehall Lane, Napa.....	\$14.98

Boutique CORNER

Love one another but make not a bond of love: Let it rather be a moving sea between the shores of your souls. Fill each other's cup but drink not from one cup. Give one another of your bread but eat not from the same loaf. Sing and dance together and be joyous, but let each one of you be alone, Even as the strings of a lute are alone though they quiver with the same music. Give your hearts, but not into each other's keeping. For only the hand of Life can contain your hearts. And stand together, yet not too near together: For the pillars of the temple stand apart, And the oak tree and the cypress grow not in each other's shadow.

—Khalil Gibran, *The Prophet*

2005 One Acre Napa Valley Cabernet Sauvignon (\$37.99) This is the wine that I hunt for when tasting through wines for the store. When I try a wine like this, it makes my day. Only eight barrels of this wine were made (200 cases) using three new and five used French oak barrels. The wine is beautifully soft and balanced with bright red and black fruit, hints of pepper, vanilla and chocolate. Soft tannins and an elegant, smooth finish make this wine a crowd pleaser. It's good now and can be cellared for 2-4 years.

2005 Forth "All Boys" Dry Creek Cabernet Sauvignon (\$19.99) This cabernet sauvignon from Forth, is made from fruit grown by the Forth's two sons, four grandsons and that of a neighboring vineyard owned by five brothers, hence "All Boys." The 2003 vintage of this wine was very popular here at K&L. The 2005 is a rich, meaty wine with great black fruit. Hints of cola, cherry and oak give it a great depth. This is a wine that can be cellared for a couple of years, but I think it's showing great now and should be drunk within 18 months.

2004 Coro Mendocino "Eaglepoint Ranch" Zinfandel (\$33.99) This is Eaglepoint Ranch's contribution to Mendocino's Coro project, a collaboration between area winemakers to create a loose set of rules governing the winemaking process. All wines are peer-reviewed early in the blending process and vetted by the group. The wine must have 40-70% zinfandel at the base of the blend and all the fruit must be from Mendocino. The Eaglepoint is made up of 40% zinfandel, 28% syrah, 13% petite sirah and 4% grenache. The 2003 was popular with our customers but the 2004 is on another level. Big and bright with lush blueberry fruit, white pepper and beautifully structured. A zinfandel fans dream come true.

—Mike Jordan

PINOT NOIR/ZINFANDEL/MERLOT

Pinot Noir

2004 Fort Ross "Fort Ross Vine"	\$37.99
92 pts WS: "Deep and complex, with wonderful earth, clay, spice and earthy berry flavors that turn more expansive, with dense, chewy currant, mineral and anise."	
2005 Aubin "Verve," Russian River	\$32.99
2005 BearBoat, Russian River	\$15.99
2005 Bogle, Russian River	\$11.99
2005 Carmel Road, Monterey	\$15.98
2005 Clos du Val, Carneros.....	\$24.99
2005 Donum, Carneros	\$59.99
2005 Etude, Carneros.....	\$39.99
2005 J Wine Company, Russian River	\$24.99
2005 Siduri, Santa Lucia Highlands	\$39.99
2005 Steele, Santa Barbara.....	\$18.99
2005 Walter Hansel "South Slope"	\$35.99
2006 A to Z, Oregon.....	\$16.99
2006 Adelsheim, Willamette Valley	\$27.99
2006 Au Bon Climat, Santa Barbara.....	\$19.99
2006 Brooks, Willamette Valley	\$22.99
2006 Calera, Central Coast	\$19.98
2006 Castle Rock, Columbia Valley	\$9.99
2006 Chalone, Monterey	\$13.99
2006 Foley, Santa Rita Hills.....	\$32.99
2006 Hitching Post "Cork Dancer"	\$24.99
2006 La Crema, Sonoma	\$16.98
2006 Lily, Sonoma	\$20.99
2006 Mark West, California	\$9.99
2006 McManis California	\$8.99
2006 Morgan "Twelve Clones"	\$24.99
2006 Olivet Lane, Russian River	\$34.99
2006 Patz & Hall, Sonoma.....	\$37.99
2006 Ponzi "Tavola," Willamette	\$24.99
2006 Poppy, Monterey.....	\$11.99
2006 Red Car "Boxcar," Russ River	\$26.99
2006 Rex Hill, Oregon	\$19.99
2006 Robert Sinskey, Carneros	\$31.98
2006 Stephen Ross, Central Coast	\$18.99
2006 Westrey, Willamette Vly	\$19.99

Zinfandel

2001 Joseph Swan "Mancini"	\$19.99
2002 Joseph Swan, Sonoma.....	\$19.99
2005 Boeger Walker	\$17.99
2005 Bogle Old Vines	\$9.99
2005 Bucklin Old Hill Ranch	\$29.99
2005 Hartford, Russian River	\$24.99
2005 Henry "Block 7"	\$27.99
2005 J. Runquist "Z"	\$19.99
2005 Joel Gott "Dillan Ranch"	\$21.99
2005 Klinker Brick "OV" Lodi	\$14.99
2005 Michael & David 7 Deadly Zins	\$13.99
2005 Neyers "Tofanelli"	\$29.99
2005 Plungerhead, Dry Creek.....	\$15.99
2005 Quivera, Dry Creek.....	\$15.99
2005 Rancho Zabaco "Dancing Bull"	\$6.99
2005 Ridge "Lytton Springs"	\$28.99
2005 Ridge "York Creek"	\$27.99

2005 Sobon "Rocky Top"	\$12.99
2005 St Francis "Old Vines"	\$18.99
2005 Unti, Dry Creek	\$23.99
2005 Windmill "Old Vine"	\$9.99
2006 Alexander Valley "Sin Zin"	\$13.99
2006 Brown Estate, Napa.....	\$35.99
2006 Dashe, Dry Creek	\$19.99
2006 Easton, Amador.....	\$12.99
2006 Joel Gott, California	\$12.99
2006 Kalinda, Napa	\$16.99
2006 Kirkham Peak, Napa.....	\$19.99
2006 Ridge "Three Valleys"	\$17.99
2006 Seghesio, Sonoma	\$16.99
2006 Storybook "Mayacamas"	\$29.99
Rosenblum Vintners Cuvée XXX.....	\$8.98

Merlot

2003 Cafaro, Napa	\$19.99
2003 Medlock Ames, Bell Mtn	\$39.99
2003 Silverado, Napa	\$21.99
2004 Burgess, Napa	\$14.99
2004 Brassfield "High Serenity"	\$14.99
2004 Cloverdale Ranch, Alexndr Vly	\$21.99
2004 Hall Vineyards, Napa	\$22.99
2004 Havens, Napa.....	\$22.99
2004 Markham, Napa	\$15.99
2004 Matanzas Creek, Sonoma.....	\$22.98

2004 Rombauer, Napa	\$26.99
2004 Stag's Leap Winery, Napa.....	\$21.99
2004 Swanson, Napa.....	\$23.99
2004 Twomey, Napa.....	\$57.99
2004 Whitehall Lane, Napa	\$24.99
2005 Blackstone, California.....	\$8.99
2005 Bogle, California	\$6.98
2005 Duckhorn, Napa	\$49.99
2005 Ferrari-Carano, Sonoma.....	\$19.99
2005 Green Lion, Napa	\$13.99
2005 Lewis, Napa	\$69.99
2005 Parcel 41 Napa.....	\$16.99
2005 Shafer, Napa.....	\$36.98
2005 Stags' Leap Winery, Napa.....	\$22.98
2005 McManis, California	\$8.99

Save the Date RWC 30TH ANNIVERSARY TENT SALE

K&L started here in 1978, but this is our first-ever tent sale. Come celebrate with us and taste more than 50 wines from around the world. Save the date: Saturday, May 31, 2008. Tickets go on sale March 15. Call 800-247-5987 or visit our award-winning website, klwines.com!

Brick's Backyard Picks NEW FINDS, NEW WINES

2006 Khroma Alexander Valley Cabernet Sauvignon (\$15.99) This is a new value-priced find in the overpriced world of cabernet. The Alexander Valley seems to over-deliver more than any other region in California when it comes to powerfully rich cabernet. Packed with the typical red-fruited aromatics of dusty cherry, raspberry and mocha this is juicy while remaining serious. Developing in the bottle still, this is just going to continue to get better as the chocolaty notes come forward more and the cigar box and cedar notes become more prominent. The wine, even in its youth, seems seamless and is easily drinkable.

2002 Calera "Mills Vineyard" Mount Harlan Pinot Noir (\$39.99) Okay, so this is neither a new wine, nor a new find, but it is one of the best pinots we've seen all year. Calera is starting to hold back a little bit of wine and we couldn't be happier about it. Anybody that tries their wines will tell you that they need time to fully blossom and Josh Jensen and his crew have helped out in this process. Sexy was the word that came to mind when I tried this. Full of granular, crystallized Bing cherry and earthier mushroom-like notes, this is trucking along wonderfully. The wine has such an amazing texture, sort of like the melt-i-ness of cotton candy minus the diabetic coma. Kudos to Josh for making and holding onto such great pinot.

2005 Wild Hog "Saini Farms" Dry Creek Valley Carignane (\$28.99) Did someone say hog? I think I've decided for my birthday this year I want to have a dinner at the local restaurant Incanto. Where you can, for a relatively small quantity of money, feast on a whole roast animal. I bet you can't guess what I'm having. But that really has nothing to do with said wine. This carignane is really a winner, it's not often do you see this varietal made with such class and restraint. Although there is plenty of sweet ripeness here it never seems to be a burden for the bright acidity and pliable tannins. Add some cola, rhubarb and white pepper and you have one delicious bottle of booze.

—Bryan Brick

OTHER DOMESTIC WINES

Syrah/Petite Sirah

2001 Steele "Parmelee-Hill"	\$19.99
2003 Kunde, Sonoma	\$19.99
92 pts WE and picked as an Editors' Choice!	
2004 Jaffurs "Verna's" SB	\$37.99
2004 Unti, Dry Creek	\$24.99
2005 Bogle California Petite Sirah	\$8.99
2005 Carlisle Sonoma Syrah	\$29.99
2005 Copain "L'Hiver" Syrah	\$15.99
2005 David Bruce, Central Coast	\$14.99
2005 J Runquist Petite Sirah	\$24.99
2005 Joseph Phelps "Mistral"	\$39.99
2005 Justin, Paso Robles	\$21.99
2005 Lagier Meredith Mount Veeder	\$54.99
95 points Robert Parker: "I have always enjoyed the elegant, French-styled Syrahs from this winery, and this 2005 appears to be the finest they have yet produced. A beautiful deep ruby/purple hue is accompanied by aromas of blueberries, black raspberries, spice, and ground pepper."	
2005 Lewis "Ethan's" Syrah	\$47.99
2005 Malm "Cross Blend"	\$15.99
2005 Melville "Verna's" Syrah	\$17.99
2005 Neyers "Old Lakeville Road"	\$25.99
2005 Ojai, Santa Barbara	\$23.99
2005 Rosenblum "Rominger"	\$22.99
2005 Stolpman Estate	\$26.99
2005 Vinum "PETS" Petite Sirah	\$9.99
2006 Hocus Pocus, Santa Barbara	\$17.99
2006 Holus-Bolus Syrah.....	\$25.99
2006 Jaffurs, Santa Barbara	\$22.99
2006 McManis, California PS	\$9.99
2006 Owen Roe "Ex-Umbris"	\$21.99
2006 Qupe, Central Coast	\$14.99
2006 Red Car "Boxcar" Syrah	\$21.99
2006 Rosenblum "Heritage Clones"	\$14.98

Domestic Red

2004 Altamura Sangiovese.....	\$34.99
2004 Atrea Old Soul Red	\$23.99
2004 Matchbook "Blockhouse"	\$14.99
2004 Minassian-Young, Paso Blend....	\$18.99
91 pts and Editors' Choice WE: "...soft and voluptuous, with complex flavors of blackberries, cherries, raspberries, milk chocolate, licorice and cinnamon spice. Finishes long and rewardingly dry."	
2004 Terra Rouge "Terra-a-Tete"	\$14.99
2005 Bacio Divino "Pazzo"	\$29.99
2005 Lewis "Alec's Blend"	\$59.99
2005 Luna Sangiovese	\$19.99
2005 McPrice Myers Grenache	\$29.99
2005 Paraduxx Napa Red.....	\$47.99
2005 Purisima Canyon Red	\$10.99
2005 Rosenblum Mourvèdre	\$14.99
2005 Turnbull Old Bull Red	\$18.99
2005 T-Vine Grenache.....	\$28.99
2005 Unti "Petit Frere"	\$18.99
2006 Cline Ancient V. Mourvèdre	\$12.99
2006 Hey Mambo Sultry Red	\$8.99
"A fun blend of barbera, syrah, petit sirah, carignane and alicante bouchet that gets you moving with aromas of sweet leather, chocolate ganache, raspberries and spicy clove."	
2006 Kunin "Pape Star" CC Red.....	\$17.99
2006 Orin Swift "The Prisoner"	\$31.99
2006 River Road Pinot Meunier	\$14.99
2006 Unti Dry Creek Barbera	\$24.99

Domestic White

2004 Dolce (375ml)	\$69.99
2005 ABC Pinot Gris/Pinot Blanc	\$14.99
2005 Beringer Alluvium Blanc	\$11.99
90 pts RP: "A wine that mimics a top white Graves!"	

2006 Ancien "Sangiacomo"	\$21.99
2006 Belle Glos Mendo Pinot Rosé.....	\$24.99
2006 Cambiata Albariño	\$18.99
2006 Chehalem Pinot Gris.....	\$15.99
2006 Cold Heaven Viognier	\$20.99
2006 Conundrum White Blend	\$21.99
2006 Kung Fu Girl Riesling	\$14.99
2006 Lazy Creek Gewürtz	\$23.99
2006 Londer, Anderson Vly Gewürtz	\$23.99
2006 Luna Napa Pinot Grigio	\$14.99
2006 Palmina "Alisos" Pinot Grigio....	\$19.99
2006 Ponzi Willamette Pinot Gris	\$15.99
2006 Qupe "Ibbara-Yng" Viognier.....	\$27.99
2006 Sobon Estate Amador Viognier	\$12.99
2006 Tu Tu California Pinot Grigio....	\$11.99
2006 Vinum Chellars CNW Chenin	\$8.99
2006 Belle Glos Mendo Rosé.....	\$24.99
2006 Sofia Coppola Pinot Rosé.....	\$11.99
2006 SoloRosa California Rosé	\$11.99
2007 Pine Ridge Chenin/Viognier	\$10.99

Domestic Sparkling Wine

1999 J. Schram Brut	\$74.99
2000 Roederer "l'Ermitage"	\$34.99
2004 Domaine Carneros Brut	\$19.98
2004 Iron Horse "Wedding Cuvée"	\$26.99
2004 Schramsberg BdB/BdN.....	\$27.98
2004 Schramsberg Brut Rosé.....	\$32.99
2006 Niebaum-Coppola Sofia BdB.....	\$16.99
NV Domaine Chandon Brut/BdN	\$14.98
NV Domaine Mumm Brut/BdN.....	\$13.98
NV Gloria Ferrer Brut/Blanc de Noir	\$14.99
NV J Wine Company "Cuvée 20"	\$21.99
NV Roederer Estate Anderson Valley	\$16.99
NV Roederer Estate Rosé.....	\$24.99
NV Scharffenberger Brut.....	\$14.99

Hollywood Hot Pix CHATEAU MONTELENA

New releases from one of California's most esteemed wineries are now hitting the shelves. This is one of the best line-ups from this winery in years and is sure to sell out fast.

2006 Chateau Montelena Napa Chardonnay (\$39.99) The chardonnay is a tricky animal this year. A lot of replanting has occurred, so production is way down for this perennial favorite. Once again the wine delivers gorgeous apple aromas and citrus rind flavors. Oak has never been a dominate flavor in this wine and it continues to serve as an enhancing background element here. No malolactic fermentation keeps the acid lively and you are left with a beautifully balanced chardonnay that should develop nicely over the coming years.

2005 Chateau Montelena Estate Napa Zinfandel (\$28.99) The Montelena Zinfandel for me is always a revelation. With a varietal where ripeness and high alcohol have dominated the field it is always a pleasure to taste one where classic briary fruit and peppery spice are the shining characteristics. This is a more elegantly styled zin that favors balance.

2005 Chateau Montelena Napa Cabernet Sauvignon (\$41.99) The 2005 Napa Cabernet is one of the best yet produced under this label. Reminiscent of the Calistoga Cuvée of years past, this wine is pleasure from the time the cork is pulled. Full of currant, cassis and spice, the wine has great structure and should please now and for several years to come.

2004 Chateau Montelena Estate Cabernet Sauvignon (\$112.99) The 2004 Estate Cabernet blew my mind. One of my all-time favorite wines is the 1991 Montelena Estate and my memory kept pulling at me as I tasted the '04. This is what I look for in cabernet. An impeccable sense of balance with layers of fruit that keep delivering more and more the longer I taste. I'll be adding some of this to my own collection because I think it is going to develop wonderfully for years to come and I cannot risk not being there to see it.

—Keith Mabry

Brick's Latin Picks LA PRIMAVERA ESTÁ EN EL AIRE

When I think of spring, really I think of one very important thing: Baseball. Seeing that my Oakland Athletics have pretty much sold the farm to get a farm system again it looks like it will be a long spring, peppered with new faces and fan favorites. Can we be competitive, who knows? But I'm looking forward to finding out.

The other thing spring makes me think of is white wine. As the temperature heats up, or at least stops being so extreme, the white stuff creeps into the rotation much more often. Something like the **2007 Mapema Sauvignon Blanc Mendoza, Argentina (\$11.99)** is a perfect match for the influx of fresh produce that March brings. Its very unique guava-laden gooseberry aromatics lead perfectly into plump flavors of passion fruit and Clementine. This is no flabby sauvignon blanc, however; the tropicality is always kept in check by zingy acidity reminiscent of fresh limes.

Another Argentine refresher is the ever-popular **2007 Dominio del Plata "Crios de Susana Balbo" Torrontes Mendoza, Argentina (\$12.99)**. A customer and staff favorite for vintages on end, featuring this in the newsletter is akin to attaching a bag of money on a puppy. You were going to pet it anyway, what's the point? If you haven't had it you may be agoraphobic and have a serious case of cyberphobia. If we haven't recommended it, we've just plain failed at our jobs. Try a bottle; you won't be sorry. Think of a cross between zesty, bone-dry riesling and the exotic flavors of viognier.

Not for the unadventurous is the **2005 Vina Ijalba Tempranillo Blanco Rioja, Spain (\$17.99)**. Yep that's right, tempranillo blanco, a mutation of the red-skinned grape that is the king of Spanish wine. With a touch of natural oxidation this is wild stuff, displaying evergreen, juniper berry and hazelnut skin aromas. Add to that a touch of sea salt brininess, honeycomb and white peach flesh and boy do you have something different, deliciously different, kind of like cinnamon-bacon ice cream. But that's a different story.

—Bryan Brick

Exciting NEW SPANISH WINES

Over the last year or so we have been working closely with a new importer of Spanish, Portuguese and French wines: Steve Miles Selections. Anne Picket, our resident expert on all things Latin, started a relationship with Steve Miles late last year, which I'm happy to say we will continue in 2008 and, hopefully, far beyond. Steve was Director of Sales for the past 11 years with Eric Solomon Imports. With that experience, and his 27 years in the wine business, Steve has numerous contacts and has found some amazing and well-priced wines to import. Our second container from Steve is slated to arrive in late February/early March and will have some fantastic wines from Ribera del Duero, Monsant, Priorat, and Rioja, among others. I'm very, very excited about these wines and will keep you all posted as they arrive. If you would like more info on these wines or any of the wines in our Latin section please contact me at: bryanbrick@klwines.com and I'll add you to my budding e-mail update list.

—Bryan Brick

Spanish Producers' DINNER

I'd like to welcome all of you to a very special event that will be taking place on April 9, 2008. We are honored to be hosting some of our favorite Spanish producers for a dinner in San Francisco. Gine Maria Jose Lopez from R. Lopez de Heredia in Rioja will be in attendance, Monica Nogues from Bodegas Balbas in Ribera del Duero and Xavi Buil of Buil & Giné in Priorat. The restaurant, at time of press, is yet to be determined, but you can bet that the food will be every bit as good as these producers' amazing wines. If you are interested in attending the dinner, or would like more information, please contact me at: bryanbrick@klwines.com. Reservations will be limited and mandatory.

Spanish Producers' Tastings: If you are not able to make the aforementioned dinner you can still taste the wines and meet with these very talented producers at our San Francisco store from 5-6:30 pm. on the same evening, April 9. Plus, the same group will be pouring at our Hollywood location the very next evening, Thursday April 10 from 5-6:30 p.m.. Reservations are not needed, please just come on by. Hope to see you all there."

Cheers,
Bryan Brick

Spectacular SPARKLING VALUES

NV Gran Sarao Brut Cava (\$8.99) This is produced by a well-run cooperative that also happens to make one of Spain's most beloved cavas: Mont Marcal. Crisp, clean, Granny Smith apple flavors make this an ideal budget sparkler for any occasion.



Pascual Toso Brut Sparkling Wine (\$9.99) By now many of you are probably familiar with Pascual Toso's 2006 Malbec—a strong contender for wine of the year in the \$10 and under category. Well, these folks also make a chardonnay sparkler that is absolutely worth trying. The entry is crisp and shows ripe apple/pear fruit. Where it really gets interesting, though, is on the mid-palate where there is a definite brioche-like quality and a soft, creamy texture. It's rare to have such flavor authority and delicate, soft mousse in a sparkling wine so affordably priced. If you enjoy fuller-bodied, yeasty champagnes such as Ariston, you might give the Pascual Toso a try.

NV Pere Ventura Cava Brut Nature (\$14.99) In Penedes, not too far from Barcelona, the brut nature movement has recently begun to pick up steam amongst serious cava producers. Brut nature is a style like Champagne's brut zero, wines made without the finishing touch of cane sugar and reserve wine, or "sans dosage" (which also happens to be "Champagne" Gary Westby's on-air DJ name). If you like Laurent-Perrier's or Tarlant's Brut Zero, you need to try this artisanal producer's cava. Bracingly fresh, nervy, chiseled and mineral, it's as close to perfection as I've had in cava—all for under \$20.

—Joe Manekin

Spring Sipping AUSTRIAN VALUES

So, maybe I went a little over the top last month with my picks for February (I still stand by them 100% by the way). Let's swing the pendulum all the way back to the other side then, shall we? We are rapidly approaching the quaffing months. These are the months when the days become longer and temperatures begin to beat back the frigid air in which we've been entombed. We will soon begin to see the signs of fresh new life all around us. Maybe you think I'm jumping the gun a bit and I should wait to write this next month, but the anticipation is driving me nuts. I want to be fully prepared for the good times ahead so I will be loading up on vibrant, happy wines that always make for good times; when paired up with the right ambience these wines become a magnificent treat. And, who doesn't love treats?



One wine you can bank on me having is the **2007 Pollerhof Grüner Veltliner (1L \$9.99)**. This is the third consecutive vintage of this wine we've carried and for good reason, too. Located just to the northeast of Vienna in the Weinviertal, the Pollers have been quietly making fabulous organic wines since 1995, though they have not yet been "certified" organic. Extremely vibrant aromatically, there are notes of grapefruit, pink and white flowers and wet stone. There is just enough weight and texture to drink this on its own, but it also has a fantastically round, juicy acidity to complement a wide range of small bites (my favorite type of eating). Have I mentioned that this comes in a one liter bottle? Talk about a no-brainer!



And, when it's time to whip out the grill and sizzle up some of those marinated meats we all love so much then it's time for the **2005 Renner Zweigelt (\$15.99)**. The fruit for this wine comes from a combination of three different vineyard sites consisting of red stone and sandy loam, giving this little gem enough of that dark red fruit to stand up to those richer meats (lamb, venison etc.) yet keeping it lively and juicy enough for my favorite—pork—the king of meats. Let's not take life too serious. There is a lot of fun to be had out there and it doesn't have to cost you an arm and a leg or your kid's college fund. Now get out there!

—Eric Story

Save The Date MAY 1, 2008

Mark your calendars for a tasting and dinner featuring fabulous Bordeaux producer Château Pichon Baron and Sauternes producer Château Suduiraut and their winemakers. More info coming soon!



Loire Valley PHILIPPE ALLIET

I know I said I was going to write about Greece this month, but I was compelled to bring these great Chinon to your attention as they have just arrived and will not be here for long. The wines of Philippe Alliet are gaining a cult-like following here in the U.S., much as they enjoy in France, where you can be hard pressed to find bottles of his single-vineyard wines except on the lists of Michelin starred restaurants and fancy Parisian wine bars. Alliet is considered by many, myself included, to be the top grower in the appellation, turning out wines of uncommon density, ripeness and polish, yet always faithful to the terroir and possessing the freshness one associates with cabernet franc. He is a grower with a worldly palate often traveling to Bordeaux, Italy and beyond to exchange ideas and taste what others are doing. Bordeaux in particular has had a big influence on his wines, not just in the sense that he ages some of his wines in second-year Château Margaux barrels, but that he believes he can produce wines with the same level of finesse and elegance. Alliet works toward this goal by drastically limiting yields to below 40 hl/ha, he does extensive sorting of fruit after hand-harvesting, never uses chemical fertilizers or pesticides, works the soil between rows when needed and bottles without fining or filtering. All this adds up to some of the most supple and delicious cabernet franc we have ever tasted.

The **2006 Domaine Philippe Alliet Chinon (\$21.99)** is pure, exhilarating cabernet franc aged in stainless steel and neutral oak. This is his "young" cuvée, the first release of the year and the wine which we sell out of the fastest due to its price and the fact that it is just so tasty. It makes a great partner to many foods.

We also have small amounts of Alliet's highly anticipated 2005 single-vineyard wines and I strongly urge you to grab what you can and stash them away in your cellar. This is among the best vintages for red wines in the Loire in the past 20 years.

2005 Domaine Philippe Alliet Chinon l'Huisserie (\$36.99) This is a new site for Alliet, which he purchased recently. L'Huisserie sits adjacent to the Chene Vert vineyard, of Charles Joguet fame, on clay and limestone soils and produces wines of body and richness with sappy, dark cherry fruit and solid, round tannins.

2005 Domaine Philippe Alliet Chinon Coteau de Noiré (\$45.99) This is the top cuvée from Alliet and a wine of singular expression; it may well be the top wine of the vintage. The Coteau de Noiré is a south-facing slope on limestone soils with vines replanted by Alliet in 1996; it is aged in new oak and possesses enormous amounts of concentration and depth. This cuvée always shows a dark berry aromatic, mixed with sweet tobacco leaf and soil. It is fresh, exquisitely balanced and will improve for 15 years or more.

Get Some!

—Jeff Vierra, Chinon Drinker

Tasty Bargains CRU BEAUJOLAIS

Some of the best bargains in domaine-grown and estate-bottled red wines come from Beaujolais. The Grands Crus, as Hugh Johnson calls them, range from the lightest, Fleurie, to the most age-worthy, Moulin-à-Vent. There are nine in all, but this month I'd like to focus on three, from the opposite ends of the Crus. All are densely planted, at around 10,000-12,000 vines per hectare (one every three feet or so). All are hand-harvested for maximum freshness and quality of fruit, and yet they do not sell at a premium for wines made in this way.

St-Amour is the northernmost appellation of the Crus; the wines tend toward lighter and brighter character, with great freshness. The **2005 St-Amour, Cru Beaujolais, "3 Terroirs," Mommessin (\$19.99)** is part of their "Grande Exception" series, the top wines in their portfolio. The winemaker here, Julien Sunier, worked with Christian Roumier in Chambolle and brings a Burgundian sensibility to his winemaking, working with native yeasts and making supple, lovely Beaujolais. The Côte de Brouilly is a small appellation, only on the slopes of Mount Brouilly, and is planted on soil with less clay and much more quartz and volcanic rock. This makes the wines richer, fruitier and more powerful than the St-Amour. The **2005 Côte de Brouilly, La Montagne Bleue, Cru Beaujolais, Mommessin (\$16.99)** has Julian showing his deft touch here as well, with more weight and size, but no over-extraction or commercial yeasts showing at all. This is rich, concentrated and very lovely. Finally, from the surrounding, somewhat larger appellation of Brouilly, the southernmost of all the Crus, we have the **2005 Brouilly, Cru Beaujolais, Maison Joseph Drouhin (\$14.99)**, which shows lovely, rich but elegant fruit, characteristic gamay spice and supple tannins. Try one of these wines today and see for yourself what a value Cru Beaujolais can be.

À Santé!

—Keith Wollenberg

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

Chablis

- 2005 Chablis, Domaine Gerard Tremblay* (375ml)\$8.99
- 2005 Petit Chablis, Domaine Louis Michel\$17.99
- 2005 Chablis, St-Victoire, Domaine Seguinot-Bordet\$17.99
- 2005 Chablis, V.V., Grand Rsv. du Domaine, P. Bouchard*\$18.99
- 2004 Chablis Grand Cru, Bougros, Côte Bougerots, Wm. Fevre\$69.99
- 2005 Chablis Grand Cru, Les Clos, Dom. Billaud-Simon\$73.99

Mâcon & Côte d'Or

- 2005 Mâcon-Villages, Flower Label, Georges Duboeuf\$7.99
- 2005 Mâcon-Villages, V.V., Domaine Rhedon-Marin*\$11.99
- 2006 Mâcon-Charnay, Domaine Renaud*\$11.99
- 2006 Mâcon-Solutré, Domaine Renaud*\$11.99
- 2006 St-Véran, Domaine des Nembrets*\$14.99

We are directly importing several spectacular wines from a tiny domaine in the hills of Mâcon in a town called Vergisson. This St-Véran is rich and focused, with good length. Although very appealing and open, this is also pure and shows a lovely finish. Wow!

- 2005 St-Véran, Domaine de la Croix Senaillet*\$14.99
- 2005 Bourgogne Aligoté, Raisin Dorée, Michel Lafarge\$18.99
- 2006 Bourgogne Blanc, Renommée, Remoissenet.....\$19.99

- 2005 Bourgogne Chardonnay, Emotion Terroirs, Girardin.....\$18.99
- 2005 Pouilly-Fuissé, Domaine Renaud\$19.99
- 2006 Pouilly-Fuissé, Les Chataigniers, Domaine Nembrets*\$20.99
- 2005 Ladoix 1er Cru Blanc, Hautes Mourottes, Mérode*\$23.99
- 2006 Pouilly-Fuissé, Les Folles, Domaine Nembrets*\$23.99
- 2005 Pouilly-Fuissé, La Roche, Domaine Nembrets*\$25.99
- 2005 Bourgogne Aligoté, Domaine Ramonet\$28.99
- 2005 Bourgogne Blanc, Domaine Ramonet\$28.99
- 2005 Haute Côte de Nuits Blanc, Cuvée Marine, Anne Gros\$29.99
- 2005 St-Aubin "Charmois," 1er Cru, Champy*\$29.99
- 2005 Meursault, Chevalières, Domaine Matrot\$29.99
- 2005 Meursault "Tillets," Domaine Denis Carré\$30.99
- 2005 Bourgogne Blanc, Lucien Le Moine\$31.99
- 2004 Pernand-Verg. "Sous Fretilles," 1er, Deux Montille\$37.99
- 2006 Puligny-Montrachet, Domaine Paul Pernot\$39.99
- 2005 Puligny-Montrachet, Domaine Bachelet-Monnot\$42.99
- 2006 Puligny-Montrachet, Domaein Paul Pernot\$44.99
- 2005 Chassagne-Mont. "Clos St. Jean," 1er, Paul Pillot*\$46.99
- 2005 Chassagne-Mont., V.V., Dom. Fontaine Gagnard\$46.99
- 2005 Meursault, 1er Cru, Poruzots, Ch. Laboure Roi\$54.99
- 2005 Puligny-Montrachet, Château de Puligny-Montrachet.....\$57.99
- 2004 Chassagne-Mont. "Blanchots Dessus," 1er, A. Deleger\$59.99
- 2005 Puligny-Montrachet 1er Cru, Chalumeaux, Ch de P-M\$61.99
- 2005 Chassagne-Montrachet "Blanchots Dessus," 1er, Deleger \$63.99
- 2005 Chass-Mont. 1er, Clos des Murées, Fontaine Gagnard\$63.99
- 2005 Chassagne-Mont. 1er, Chenevottes, Fontaine Gagnard\$63.99

92 pts and Outstanding designate, Burghound: "...The most elegant nose of all the 1ers with its airy mix of spicy and mineral-infused floral, citrus and green fruit aromas that merge into stony, pure and racy flavors that are refined, harmonious and hugely long."

- 2005 Puligny-Montrachet, 1er Cru, Chalumeaux, Champy*\$64.99
- 2006 Puligny-Montrachet 1er Cru, Clos Garenne, Pernot\$73.99
- 2005 Corton-Charlemagne, Maison Champy*\$99.95

This is the finest Corton-Charlemagne that Champy has ever produced, it combines richness, elegance and Corton minerality.

Beaujolais

- 2006 Beaujolais, Domaine du Vissoux, Chermette\$13.99
- 2005 Brouilly, Joseph Drouhin\$14.99
- 2005 Côte de Brouilly, Montagne Bleue, Mommessin\$16.99
- 2005 St-Amour, 3 Terroirs, Mommessin\$19.99
- 2005 Fleurie, Les Garants, Domaine Vissoux, Chermette\$21.99

Spring FOR CHABLIS!

There is just something so special about Chablis! It is a wine that I just cannot get enough of, that is when there's enough of it to get! No matter what time of year Chablis is always in demand, so when you can get great Premier Cru for a bargain, it definitely doesn't last long! That is just what we have here **2006 Chablis 1er Cru, Montée de Tonnerre, Domaine Vocoret (\$26.99)**. Vinified entirely in stainless steel and aged in large foudres, this chardonnay speaks with purpose and purity of the greatness that this vineyard site is capable. The nose is bright and clean, full of yellow fruits and minerality. The palate is unusually rich for a wine with its pedigree. The fruit is intense and round, the minerality penetrating and dazzling and, best of all, it is impeccably balanced. It just dances along the palate and eases itself onto an admirably long finish. This is the real deal, grab some before it's gone!

—Kirk Walker

POUR VOTRE PLAISIR A Shifting Landscape in Burgundy

Things are shifting in Burgundy. More and more of the younger generation are getting involved in winemaking and since they almost all have technical training, there is no longer a tendency to just do things the way their grand-père did. Instead, having worked elsewhere in the world, and being accustomed to talking to their friends and neighbors, they are much more open to new ideas, but retain a respect for the terroir, the sense of place, that is at the heart of Burgundy. One result is entry-level Burgundy that competes on quality and price with pinot noir from any region of the world.

In addition, another shift in Burgundy, at least at K&L, is that we are carrying a broader selection of Burgundies than we ever have. For example, we have carried more than 500 different 2005 red Burgundies alone, plus another 225 white Burgundies from the 2005 vintage. Since most of the holdings are small and there many producers with just a handful of wine to sell, the wines tend to come and go rather quickly. This makes our print newsletter a bit difficult to write, as you can imagine. For current inventory, always check online at www.klwines.com. To hear about new arrivals as soon as they hit, please send me an email at burgundy@klwines.com, and ask to be added to the Burgundy Insiders Email List. One wine we should have in stock for delightful everyday drinking as you read this is the **2006 Bourgogne Rouge, "Tradition," Maison Moillard (\$15.99)** with bright fruit, interesting earthiness, and both a sense of seriousness and charm. Burghound describes this wine as having: "flavors that are both supple yet concentrated, and offer fine quality at this level."

À Santé!

—Keith Wollenberg

This is just a smattering of K&L's Red Burgundies—check our website at www.klwines.com for up-to-the-minute inventory information.

Côte de Beaune & Chalonaise

2005 Bourgogne Rouge, Be Friends Villages	\$13.99
2005 Bourgogne Rouge, Cuvée Joseph Faiveley, Faiveley	\$17.99
2005 Bourgogne Rouge, Château Demessey	\$19.99
2005 Bourgogne Rouge, Domaine Bachey-Legros	\$19.99
2005 Bourgogne Rouge, Domaine Edmund Cornu	\$20.99
2005 Savigny-lès-Beaune, Domaine Denis Carré	\$21.99
2005 Santenay, Clos de Malte, Domaine Louis Jadot	\$26.99
2005 Monthelie Rouge, Château de Puligny-Montrachet	\$27.99
2005 Santenay, Champ Claude, Domaine Lucien Muzard.....	\$28.99
This is deep, with real old-vine character. Located, as it is, next to Chassagne-Montrachet, it has an earthiness that is very distinctive.	
2005 Savigny-lès-Beaune, Grands Liards, Camus-Bruchon.....	\$32.99
2005 Santenay 1er, Clos Rousseau, V.V., Bachey-Legros	\$33.99
2005 Beaune, 1er Cru, Vignes Franches, Mazilly.....	\$33.99
2005 Bourgogne Rouge, Lucien LeMoine.....	\$34.99
2005 Savigny-lès-Beaune 1er, Clos Guettes, Domaine Jadot	\$34.99
2005 Savigny-lès-Beaune 1er, Lavieres, Camus-Bruchon.....	\$36.99
2005 Monthelie Rouge, Domaine Pierre Morey	\$36.99
2005 Pommard Clos de la Platière, Prince de Mérode*	\$36.99
2005 Savigny-lès-Beaune 1er, Lavieres, Chandon Briailles.	\$38.99
2005 Volnay, Vieilles Vignes, Nicolas Potel.....	\$39.95

2005 Pommard, Noizons, Domaine Denis Carré	\$39.99
2005 Beaune 1er Cru, Aux Cras, Maison Champy*	\$39.99
2005 Beaune 1er Grèves, Domaine Thomas-Moillard	\$39.99
2005 Pommard, Château de Puligny-Montrachet.....	\$49.99
2005 Pommard Perrieres, Mommessin	\$49.99
2005 Corton Marechaudes, Grand Cru, Prince de Merode*	\$51.99
2000 Pommard 1er, Grand Clos des Epenots, Courcel.....	\$54.99
2005 Volnay 1er Cru Caillerets, Chandon de Briailles	\$54.99
2005 Pommard 1er Cru, Les Grands Epenots, Girardin.....	\$72.99

Côte de Nuits

2005 Marsannay Rouge, Domaine Louis Latour	\$15.99
2005 Bourgogne Haute Côte de Nuits, Maison Moillard	\$17.99
2005 Bourgogne Rouge, Cuvée St. Vincent, V. Girardin	\$19.99
2005 Bourgogne Rouge, Domaine Confuron-Cotetidot.....	\$21.99

Cellar-worthy wine, made from Vosne-Romanée grown grapes.

2005 Côte de Nuits Villages, Domaine Desertaux Ferrand	\$22.99
2005 Bourgogne Rouge, Domaine Regis Forey	\$23.99
2005 Bourgogne Rouge, Domaine Michel Gros	\$26.99
1999 Bourgogne Rouge, Domaine Leroy	\$29.99
2004 Marsannay, Domaine Joseph Roty.....	\$29.99
2005 Morey St-Denis, Domaine Jean-Paul Magnien*.....	\$31.99
2005 Bourgogne Rouge, Lucien Le Moine	\$34.99
2005 Chambolle-Musigny, Domaine Paul Misset*	\$41.99
2005 Chambolle-Musigny, Les Athets, Domaine Tardy*	\$44.99
2005 Nuits-St-Georges, Au Bas de Combe, Dom. Tardy*	\$44.99
2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier	\$46.99
2005 Gevrey-Chambertin, Seuvrées, Domaine Castaignier	\$46.99
2005 Gevrey-Chambertin, V.V., Denis Bachelet	\$49.99
2005 Morey-St-Denis 1er, Faconieres, J-P Magnien*	\$49.99
2005 Morey-St-Denis 1er, Cuvée Petites Noix, J-P Magnien*	\$49.99
2005 Vosne-Romanée, Les Vigneux, Domaine Jean Tardy*	\$47.99
2005 Vosne-Romanée, Vieilles Vignes, Nicolas Potel.....	\$49.95
2005 Gevrey-Chamb. 1er, Champonnets, Frederic Esmonin	\$49.99
2004 Gevrey-Chambertin, V.V., Domaine Denis Bachelet	\$49.99
2005 Nuits-St-Georges 1er Cru, Vignes Rondes, D. Rion*	\$54.99
2005 Chambolle 1er Cru, Sentiers, Dom. J-P Magnien*	\$56.99
2005 Morey-St-Denis 1er, Monts Luissants, J-P Magnien*	\$56.99
2005 Chambolle-Musigny, Domaine Hudelot Noellat	\$59.99
2005 Vosne-Romanée, Hudelot Noellat	\$59.99
2005 Morey-St-Denis, Rue de Vergy, Domaine Michel Gros	\$63.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$63.99
2005 Nuits-St-Georges 1er, Rue de Chaux, Hospices de Nuits	\$64.99
2000 Clos Vougeot, Grand Cru, Domaine Jean Tardy*	\$64.99
2005 Chambolle-Musigny, Domaine Michel Gros	\$66.99
2005 Vosne-Romanée 1er Suchots, Nicolas Potel	\$67.99
2005 Chambolle-Musigny 1er Cru, Gruenchers, D. Duband	\$79.99
2005 Clos Vougeot, Grand Cru, Champy*	\$79.99
2005 Charmes-Chambertin, Grd Cru, Dom. J-P Magnien*	\$84.99
2005 Clos St-Denis, Grd Cru, Dom. J-P Magnien*	\$84.99
2005 Clos Vougeot, Grand Cru, Domaine Daniel Rion*	\$99.99
2005 Latricieres Chamb., Grand Cru, Dom. Castaignier	\$104.99
2005 Vosne-Romanée 1er Cru, Clos Reas, Dom. M. Gros	\$127.99
2005 Clos de la Roche, Grand Cru, Dom. Pierre Amiot.....	\$124.99
2004 Clos de Tart Grand Cru, Mommessin	\$149.99
93 pts Burghound. Intense and powerful. May be the wine of the vintage.	
2005 Clos Vougeot, Grand Cru, Château de la Tour	\$189.95
2005 Chambertin, Grand Cru, Vincent Girardin	\$299.95

SUL TAPPETO ROSSO

Greetings and salutations from Italy! When you get this Guido Pares, from the K&L World Headquarters building in Redwood City, and the studious Kirk Walker, from our San Francisco Enoteca, and I will be tasting our way through Italy, stopping in with all of our Direct Import producers and exploring a bevy of new possibilities to bring to you in the coming year.

However while we are forcing our way up and down the autostrada you should try some of our new finds! I recently tasted a stunning wine from Sicily, the **2005 Feudo Montoni Nero d'Avola Selezione Speciale "Vrucara" (\$39.99)** one of the most exciting Nero d'Avola I've had. The wine is rich, complex and spicy, with great length and balance, superb aromatics and a delicious finish; this wine has resurrected my faith in Nero d'Avola, which I admit had dwindled. Next, and this wine is really a blockbuster, is a truly scrumptious wine, the **2004 6 Mura Rosso Isola dei Nuraghi (\$36.99)** (the 6 is pronounced "say"). It is made from 100% carignane (or carignano, in Italian) and comes from the south-central portion of Sardinia. The wine has incredible body, rich and fleshy with no harsh tannins, just lush, ripe and bold flavors. Let it open up in a decanter for a couple of hours and the wine takes off its cloak of fat fruit flavors (I love alliteration) and a spice box spills into your glass. For being so rich, it still has extraordinary balance and length, really worth your effort. The **2003 Colombaio di Cencio Chianti Classico "I Massi" Riserva (\$44.99)** is stellar Chianti: classic length, wonder-

ful ripeness, splendid aromatics, structure, balance and a gorgeous mouthfeel. Curse the falling dollar! I feel really bad for this wine, I've tasted so many weak or insipid "Super Tuscans" at higher prices than this wine, but the word CHIANTI seems to imply a lower price point to many. If I wrote Flaccianello you mightn't balk at a \$100 price tag but a CHIANTI for \$45 is too much to bear, even though the Flaccianello could be Chianti if they chose to put it in the DOC and lower the price.

Calabria, I can't remember the last time (or if I have ever) written an article about a wine from Calabria, yet the new releases from this newly imported winery are dramatic. Balbia was a short lived Roman Emperor from Calabria and the winery pays homage by taking his name. The project was started by Venica and Venica, a Friulian producer who thought there could be great wines grown in the region. The **2004 Terre di Balbia "Balbium" Rosso IGT Calabria (\$19.95)** has one dramatic thing on the label that shocked me—13.5% alcohol—that doesn't ever seem to happen anymore! The aromatics of this wine flow out of the glass and yet are focused, faceted and savory all at once. It is balanced, soft on the palate and a superb pleasure to drink. The **2004 Terre di Balbia "Serramonte" Rosso IGT Calabria (\$41.99)** is a more powerful, denser combination of magliocco and old vine sangiovese. This is a very small production wine that is truly focused and powerful with complex aromatics.

—Greg St.Clair

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

Misc Tuscany

- 2006 Maritma Sangiovese "4 Old Guys" -A new cuvée\$7.99
- 2003 Rocca di Montegrossi Chianti Classico* (375ml).....\$11.99
- 2005 La Mozza I Perazzi Morellino di Scansano\$14.95
- 2005 Felsina Chianti Classico-2 Glasses GR\$16.99
- 2006 Campo al Mare Vermentino di Toscana\$16.99
- 2004 Rocca di Montegrossi Chianti Classico*\$19.99
- 2005 Rocca di Montegrossi Chianti Classico*\$19.99
- 2005 Fontodi Chianti Classico\$26.95
- 2005 Bibi Graetz Soffocone di Vincigliata IGT\$29.99
- 2004 Tenuta Sette Ponti "Crognolo"-91 pts WS\$29.99
- 2004 La Mozza "Aragonese"-92 pts RP\$34.95
- 2003 Rocca di Montegrossi Chianti "S. Marcellino"*-91pts RP\$34.99
This is a 2003. But unlike so many others of this vintage, it is very focused. Beyond a doubt, a magnificent wine. (Greg St.Clair)
- 2004 Felsina Chianti Classico Riserva "Rancia"-95 pts ST.....\$34.99
- 2003 Rocca di Montegrossi "Geremia" Cab-Merlot*\$34.99
- 2004 Felsina Fontalloro"-100% sangiovese; 94 pts ST\$34.99
- 2001 Castello della Paneretta "Quattrocentenario"\$39.99
- 1999 Fontodi Flaccianello-92 pts RP\$69.99

Montalcino

- 2005 Ferrero Rosso di Montalcino*\$17.99
- 2005 Baricci Rosso di Montalcino*\$18.99
- 2002 Baricci Brunello di Montalcino*\$26.99
- 2002 Ferrero Brunello di Montalcino*\$29.99

- 2002 Sesta di Sopra Brunello di Montalcino*\$42.99
Greg's choice as the best of the 2002 Brunello vintage.
- 2001 San Filippo Brunello di Montalcino-90 pts WS\$44.99
- 2001 Collosorbo Brunello di Montalcino\$49.95
- 2001 Poggio Nardone Brunello di Montalcino Riserva\$49.95
- 2001 La Fortuna Brunello di Montalcino Riserva*-92 pts WS\$54.99
- 2001 Pian dell'Orino Brunello di Montalcino-91 pts WS\$54.95
- 2001 Le Macioche Brunello di Montalcino-91 pts RP\$58.95
- 2001 Castello Banfi Brunello di Montalcino-93 pts WS\$59.95
- 2001 Canalicchio di Sopra Brunello Riserva-92 pts ST\$64.95
- 2001 Tornesi Brunello di Montalcino Riserva-92 pts WS\$69.99
- 2001 La Fortuna Brunello di Montalcino (1.5L)*-3 Glasses GR\$89.99

Misc. Piedmont

- 2005 Ruggeri Corsini Barbera d'Alba*\$14.99
- 2005 Ruggeri Corsini Langhe Bianco*\$14.99
- 2005 Vietti Barbera d'Asti "Tre Vigne"\$17.99
- 2004 Batasiolo Nebbiolo d'Alba.....\$16.99
- 2006 Elio Grasso Nebbiolo d'Alba "Gavarini"\$19.99
- 2003 Massa Barbera "Monleale"-2 Red Glasses GR\$21.99
- 2003 Aldo Conterno Barbera d'Alba "Conca Tre Pile".....\$29.99

Barolo/Barbaresco

- 2003 Ruggeri Corsini Barolo "San Pietro"*\$29.99
Intoxicating aromas of red fruits and spice, fleshy and round, but not New-Worldly. Red and black fruit peppered with spice.
- 2003 Paitin di Pasquero Elia Barbaresco "Sori Paitin"\$32.99
- 2003 Marchesi di Grésy Barbaresco "Martinenga"\$39.99
- 2001 Famiglia Anselma Barolo-91 pts WS\$42.99
- 2003 Cavallotto Barolo "Bricco Boschis"-92 pts WS\$47.95
- 2001 Boroli Barolo "Bussia"-91 pts WS.....\$54.99

ITALIAN WINES

2003 Elio Grasso Barolo Ginestra "Casa Mate"-91 pts RP	\$59.99
2003 Elio Grasso Barolo Gavarini "Chinera"-91 pts RP	\$59.99
2003 Vietti Barolo "Rocche"-92 pts WS	\$94.99
2003 Vietti Barolo "Brunate"-91 pts W&S; 2 Glasses GR	\$94.99

Trentino-Alto Adige, Lombardy & Friuli

2006 Blason Pinot Grigio*	\$8.99
Don't wait to try this absolutely stunning pinot grigio! DIRECT IMPORT!	
2006 Blason Cabernet Franc*	\$9.99
2006 Blason Franconia "Blaufrankisch"*	\$11.99
2006 Bastianich Tocai Friulano	\$14.95
2006 Ermacora Tocai Friulano*-2 Glasses GR.....	\$15.99
2006 Ermacora Pinot Bianco*-2 Red Glasses GR	\$15.99
2006 Ermacora Pinot Grigio*-2 Red Glasses GR	\$15.99
2005/2006 Santa Margherita Pinot Grigio	\$17.95
2006 Ca de Frati "I Frati" Lugana	\$17.99
2006 Venica Collio Pinot Grigio "Jesera"	\$18.99
2006 Lis Neris Pinot Grigio-2 Glasses GR	\$19.95
2005 Cantina Valle Isarco Kerner "Aristos"-3 Glasses GR	\$19.99
2006 Jermann Pinot Grigio	\$27.99
2004 Bastianich Vespa Bianco	\$29.95
2004 Foradori Granato-94 pts RP; 3 Glasses GR	\$49.95
2005 Jermann Vintage Tunina.....	\$49.95

Sicily, Sardinia & Campania

2004 Sella Mosca Cannonau Riserva.....	\$9.99
2006 Feudo Arancio Pinot Noir.....	\$8.99
2006 Mancini Vermentino di Gallura.....	\$11.99
2005 Valle del Acate Poggio Bidini Nero d'Avola	\$12.99
2006 Valle dell'Acate "Il Frappato"-2 Glasses GR	\$17.99
2004 Valle dell'Acate Cerasuolo di Vittoria-1 Glass GR	\$19.99
2003 Arnaldo Caprai Rosso di Montefalco	\$21.95
2006 Marisa Cuomo Ravello Bianco	\$21.99
2002 Benanti Rosso di Verzella-1 Glass GR.....	\$22.99
2005 Vini Biondi "Gurna" Bianco.....	\$24.99
2004 Villagrande "Fiore" Bianco -2 Glasses GR	\$24.99
2002 Villagrande "Sciara"-2 Glasses GR.....	\$27.99
2004 Palari "Rosso Soprano"	\$29.99
2005 Passopisciaro Sicily IGT	\$31.99
2003 Vini Biondi Etna Rosso "Outis"	\$33.99
2003 Mastroberardino Taurasi "Radici"	\$34.99
2004 6 Mura Rosso Isola dei Nuraghi	\$36.99
2005 Feudo Montoni Nero d'Avola Selezione "Vrucara".....	\$39.99
2003 Scacciadiavoli Sagrantino di Montefalco-2 Glasses GR	\$42.95
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR	\$49.99
2001 Benanti Rovitello-2 Glasses GR	\$46.99
2004 Palari "Faro"-3 Glasses GR	\$64.99

Umbria, Abruzzo, Calabria, Puglia, Marche & Lazio

2005 Falesco Vitiano	\$7.95
2006 Vallevo Montepulciano d'Abruzzo	\$7.99
2005 Vigne e Vini Schiaccianoci Negroamaro Salento IGT*	\$9.99
2004 Vigne e Vini Tatu Primitivo del Tarantino IGT*	\$9.99
2005 Pasetti Montepulciano d'Abruzzo "Diecicoppe"	\$11.99
2006 Collestefano Verdicchio di Matelica-3 Glasses GR	\$13.99
2005 Pasetti Montepulciano d'Abruzzo	\$14.99
2005 Vigne e Vini Schiaccianoci Riserva Negroamaro IGT*	\$14.99
2004 Terre di Balbia "Balbium" Rosso IGT Calabria	\$19.95
2006 Arnaldo Caprai Grecante	\$19.99

2004 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$25.99
2004 Terre di Balbia "Serramonte" Rosso IGT Calabria	\$41.99
2003 Arnaldo Caprai Sagrantino "Collepiano"-3 Glasses GR	\$49.99
2000 Alberto Serenelli Rosso Conero "Varano"	\$64.99
2005 Oasi Degli Angeli "Kurni"	\$94.99

Emilia-Romagna & Veneto

2006 Masi Valpolicella "Bonacosta"	\$6.99
Ca Berti Lambrusco "Amabile"*	\$8.99
Ca Berti Lambrusco "Classico"*	\$9.99
2006 Corte Rugolin Valpolicella Classico.....	\$9.99
Silvano Follador Prosecco Brut Valdobbiadene*-2 Glasses GR	\$12.99
Ca Berti "Robsuco" Lambrusco*	\$12.99
Drusian Prosecco Valdobbiadene Extra Dry	\$12.99
Sorelle Bronca Prosecco Valdobbiadene	\$15.99
Silvano Follador Prosecco "Cartizze"*-2 Glasses GR	\$19.99
2003 Masi Amarone "Costasera"	\$49.95
2002 Tommaso Bussola Amarone Classico BG	\$54.95
2001 Brigaldara Amarone "Case Vecie"	\$64.99
2003 Speri Amarone	\$66.99
2003 Allegrini Amarone	\$69.95
1999 Bertani Amarone	\$79.99

Mike's March Picks

2006 Anna Maria Abbona Dolcetto di Dogliani "Sori dij But" (\$13.99) Wow that is a lot of name for this little wine. From the village of Dogliani in Piedmont, I have always been a huge fan of this winery and their dolcettos and 2006 is no exception. This is one of the best I have had from this producer. I love the overripe cherries, plum and bitter chocolate tones balanced by good acidity and winederful length on the finish. Think a big grilled portabello mushroom or a pasta primavera.

2000 Anna Maria Abbona CadòLanghe Rosso (Barbera) (\$24.99) In Dogliani you aren't even allowed to label a barbera as barbera—that's how devoted to dolcetto they are. Yet this barbera with a splash of dolcetto (10%, they can't ever get away from it) is something really sensational. Pure and classic barbera fruit and focus, with touches of new French oak that merely highlights without dominating, all couched in a thick and luscious, well-balanced wine that is aged to perfection. 2 Glasses *Gambero Rosso*.

2005 Rocca di Montegrossi Chianti Classico* (\$19.99) This is one of our best values from Tuscany, black cherries, spicy oak, and a touch of earth. In the mouth, the wine is medium-bodied, with fine concentration and dry finish, with well integrated tannins. Enjoy tonight and over the next couple years.

2003 Rocca di Montegrossi Chianti Classico "San Marcellino"* (\$34.99) I made many friends with this wine over the holidays. This is very user-friendly Chianti, the '03 vintage was a little warmer than most and the effect it had on this wine is amazing! Big and very luscious, ripe fruit and with 18 months in small oak barrels rounds it out very nicely. Will work well for your San Patrizio (17th Marzo) celebration and the requisite corned beef dinner.

—Mike Parres

...continued from page 1

Speyside is located in northeastern Scotland, primarily in the watershed of the river Spey but also including the Findhorn, Lossie and, famously, the Livet. With such a broad and diverse region, and so many distilleries, it is difficult to lump their styles all together. But, in general, one could say the Malts of Speyside are among the most delicate and elegant in Scotland, with fruity, grassy, heather and honey aromatics and delicate character derived from the soft granite filtered water found in the region. Of the many great distilleries in the region I have chosen to feature one of my favorites: The Glenrothes.

Glenrothes was founded in 1878 a short way up the glen formed by the Burn of Rothes, which flows from the Mannoch Hills. The first spirit came off the still December 28, 1879 the same night as the infamous Tay Bridge Disaster, which sent a train full of people to their fate in the Tay Estuary. The distillery has seen its share of hardships since then, with an explosion in 1903 and numerous fires, including one in 1922 that sent 900,000 liters of steaming whisky into the Burn of Rothes, a devastating blow to production, as you can imagine, yet a boon to the locals who were reported to be happily pulling bucketfuls from the stream.

Glenrothes is best known in the industry for providing some of the key components of the Cutty Sark and Famous Grouse blends, however until recently it was only known as a Single Malt to those enthusiasts who sought it out. In 1994 Glenrothes bottled their first vintage, the 1979, to the delight and praise of Single Malt enthusiasts around the globe. Since that fateful day Glenrothes has bottled other vintages in limited quantities including '72, '73, '75, '84, '85, '87, '89, '91, '92, and '94. Each vintage is hand selected by Malt Master John Ramsay for its unique expression of the personality of Glenrothes in a particular year's distillation. The vintage program represents about 2% of the total production of the distillery and thus is very limited.

From the distillery "Unlike Malt Whiskies that are produced in line with the age concept, each Vintage must have its own unique personality. However, it is important that each Vintage is underpinned by the distinctive hallmarks of the distillery, in the case of The Glenrothes ripe fruits, citrus, vanilla, an exquisite spicy finish encased in the creamiest of textures and a complex, well-poised balance."

Glenrothes is distilled in pot stills that are exact replicas of the original stills found there in 1879; they use Scottish barley malted in Saladin boxes (a cement trough with perforations in the floor into which the barley is poured, then air is circulated up through the floor to regulate temperature as the grain is slowly turned by giant screws or paddles for even germination). Pure, soft spring water is drawn from the Ardcanny and Lady's wells behind the distillery. New barrels are produced in Southern Spain from flat staves purchased in America or Spain, then filled and "seasoned" with Oloroso sherry to the specifications of the distillery. Bourbon barrels having already contained Malt Whiskey may be used later in the maturation process to enhance the flavor of a particular vintage. New casks represent about 25% of any given vintage.

Glenrothes produces a "Select Reserve" (\$44.99), which, unlike the vintages, is a blend of years selected to reflect the house style of Glenrothes: ripe fruits, citrus, vanilla and hints of spice. Malt Master John Ramsay has taken great care to pick out the finest casks from different

years to create the first non-vintage expression from Glenrothes. The youngest whisky is from 1998. This is the perfect Glenrothes to enjoy all year round. 40% ABV. The **Glenrothes Vintage 1991 (\$79.99)** is magnificent! It is autumn gold in color with a rich berry fruit aroma accented by hints of vanilla and white chocolate on the nose. The palate is soft, with flavors of coconut, vanilla and butter-scotch that finish with a lingering sweetness. Add just a touch of water to really set it off in the glass. The **Glenrothes Vintage 1987 (\$87.99)** is primarily a selection of Sherry casks and refills. There is a slight influence from second-fill Bourbon casks, imparting some richness and body to the Malt. The zesty orange peel really comes through, with candied citrus, creamy vanilla and a slight sweetness in the finish. This has a friendly and easy going personality.

Also available, on special order, are these rare releases:

The **Glenrothes Vintage 1972 (\$197.99)** Called "As good as Malt Whisky gets" by Charlie Maclean, one of Scotland's most respected whisky writers. "This expression bursts with spices and marmalade oranges. The oak is wonderfully displayed and in combination with the creamy velvety texture. Reminiscent of leather seats in an antique car this expression conjures up all that is classic in single malts" says the Glenrothes. The **Glenrothes Vintage Single Cask, Cask Strength 1979 (\$799.99)** This is the rarest of them all, only bottled when a cask is deemed to be truly outstanding and special by the Malt Master. There have been only nine casks ever bottled at Glenrothes, two from 1966, two from 1967, one from 1977 and four from 1979 (this is cask # 13458). 1979 saw the installation of new stills, crafted to be replicas of those from 100 years before. At 114 proof this is a strong and youthful whiskey commemorating this centenary year of distillation. The spirit has a deep mahogany hue, aromas of vanilla and plum dominate the nose with subtle hints of spicy oak; on the palate you find dried fruits, candied plum and a haunting touch of flamed orange peel. The finish is long and sweet with citrus abounding. A rare and special treat for the Single Malt enthusiast. The bottles are displayed in a wooden frame and each is individually numbered.

Finally, we have a **Glenrothes Single Malt Whisky Triple-Pack Gift Set 3-100ml Bottles (\$29.99)**, which contains the '85, '91 and Select Reserve, a great way to get to know these Malts if you just can't decide which to try.

I hope you enjoy these as much as I do...

—Jeff Vierra, Part time Scotch Drinker.

Whiskies of The World MARCH 29

K&L Wine Merchants is proud to be the on-site retail exhibitor for the 9th Annual Whiskies Of The World Expo. Riannon Walsh has expanded the Expo this year to make it a complete Celtic Celebration! Come join us and experience some of the world's greatest whiskies and the wonderful men and women who create them! Perfect for someone who is just learning about the world of whisky and long-time fans of the spirit! If you have attended in the past, bring a friend! In true Celtic fashion, the joy of whisky is most pleasurable when it is shared!

—Susan Purnell



March Featured Item:

**Laguiole
L'Eclair
Corkscrew
(\$29.99)**

The Laguiole

name has always meant quality and luxury in the world of corkscrews, and until now it also meant expensive. The L'Eclair is a beautiful corkscrew available in light or dark wood at an unbelievable price. It comes in a lovely wooden gift box and are the perfect gift for any wine lover.

—Shaun Green

Tritan Titanium Crystal Lead Free!

We now carry the world's most break-resistant glassware, Tritan "Forte" by **Schott Zwiesel**.

Made with titanium and zirconium instead of lead, this glassware is dishwasher safe and strong while still brilliant and clear. Specialized wineglass shapes are specifically created to enhance your wine-drinking pleasure. If you love wine and you love entertaining, you *need* this stemware.

We now carry Bordeaux, Burgundy, Chardonnay, Chianti/Zinfandel and Champagne all \$8.99 per stem.



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

LM-200 \$69.99

The Screwpull Lever Model: outstanding design and unparalleled performance. Its perfectly shaped Teflon coated screw can open 2000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. Our Lever Models all come with a ten year warranty.

Whisperkool Cooling Units...Sale Prices!

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



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Whisperkool 3,000 (650 cu ft) \$1,458
Whisperkool 4,200 (1,000 cu ft) \$1,615
Whisperkool 6,000 (1,500 cu ft) \$2,103
Whisperkool 8,000 (2,000 cu ft) \$2,253

Add the new PDT digital thermostat to any of the above units for only \$120

Prices include free ground shipping.

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VINOTHEQUE STORAGE CABINETS

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

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

QT Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789

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Vinotheque has a new Wine Cabinet for those looking for function and price performance: **The Reservoir**. These cabinets hold 224 bottles in fixed wire racking and have 1000 BTU cooling units with humidity recirculation for perfect storage.

No need to worry about options and accessories; these are turn-key cabinets. The units are ready to ship in black or can be ordered with a wood stain.

Standard Cabinet \$1,949
Window Cabinet \$2,299

Plus shipping and tax if applicable.

Le Cache Wine Cellars

The easy way to buy a cellar. Sized from 160 to 622 bottles. Ready to ship, the Le Cache cellars come with most options included and usually ship within 5 days.

Maple finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are all included. No need to add in all the options to the price. \$2,950.00 to \$5,499.00 plus tax and shipping. Call for more information.

Wine Storage Lockers in San Carlos and RWC

Plenty of lockers available in San Carlos. A 24-case locker is only \$35.00 per month. Our RWC wine locker facility is temperature-controlled and very secure. To get on the waiting list or for billing, call Sharon at (650) 364-8544 x 2733.

Join Now **K&L WINE CLUBS**

Joining one of K&L's wine clubs is a fun and easy way to explore the wide world of fine wine. Whatever your price point, all the wines in our clubs are hand-selected by our wine buyers, dedicated professionals with years of experience and an extraordinary breadth of knowledge. We offer five different clubs appealing to a full range of wine lovers from the novice to the connoisseur. Call 800-247-5987 x2766, email us at theclubs@klwines.com or visit our award-winning web site: <http://www.klwines.com/wineofthemonth.asp> to sign up.

Best Buy Wine Club: The K&L Best Buy Wine Club is a great way to learn about a wide range of wines or can serve as a great source of high-quality, low-cost wines for the savvy wine drinker. The cost per month is \$19.95 + shipping (and tax for CA residents). Reorders average \$9.49/bottle, but may vary depending on wines.

Premium Wine Club: The K&L Premium Wine Club is usually one white and one red. The wines are of a very high quality, selected for their varietal and regional tipicity. The cost per month is \$29.95 + shipping (and tax for CA residents). Reorders average \$13.99/bottle but may vary depending on wines.

Signature Red Club: K&L's Signature Red Club is conceived expressly for those who love big, bold red wines. The monthly shipment will always be two bottles of very high-quality red wines from the world's finest wine regions including Bordeaux and Napa. The cost per month is \$49.95 + shipping (and tax for CA residents). Reorders are generally \$23.99/bottle, but may vary depending on wines.

Champagne Club: The K&L Champagne Club is our only bi-monthly club. Each shipment generally contains one bottle from an artisan grower-producer and one bottle from a grand marque producer. The Champagne Club ships in even numbered months and costs \$69.95 + shipping (and tax for CA residents). Next shipment is in April.

Club Italiano: K&L is pleased to announce our first month for this wine club devoted exclusively to fine Italian wines. K&L's Club Italiano brings you the best of this great country from well-known favorites to intriguing new discoveries specially selected by our Italian Wine Buyer, Greg St. Clair. The Club Italiano ships monthly and costs \$39.95+shipping (and tax for CA residents).

—Clyde Beffa Jr


WINE  CLUB

Signature Red Collection
2003 Cantelys Rouge
Pessac-Léognan, France

92 points *Wine Spectator*: "Aromas of blackberry, meat and spice follow through to a full-bodied palate, with velvety tannins and a long, flavorful finish of berry, orange peel and chocolate. Structured and complex. Superclean. Best ever from here. Best after 2009. 2,665 cases made."

Regular K&L Retail \$31.99
Wine Club Price only \$25.99


(Please note there are very limited amounts of this wine left.)

WINE  CLUB

Premium
2006 Kirkham Peak
Napa Valley Zinfandel

The 2006 Kirkham Peak Zinfandel is a special bottling that comes from one of the Napa Valley's top zinfandel producers. Just a small portion of the 200-acre Chiles Valley property is currently used, taking advantage of iron-rich soils veined with serpentine that have been planted to vine as far back as the 1890s (the current vines date back to 1972). Earthy and dusty, this dry zinfandel balances blackberry fruit, bittersweet chocolate and warm pie crust.

Regular K&L Retail \$19.99
Wine Club Price only \$13.99

WINE  CLUB

Best Buy
2006 Denois Chardonnay
Limoux, France

Jean-Louis Denois is considered by many as a maverick of the Languedoc. This passionate vigneron produces an impressive portfolio of wines from Limoux, considered one of the coolest parts of the region. The Denois philosophy is simple: to showcase Limoux as an island of freshness in the South of France. Finding the perfect balance between ripeness and acidity here is key and Denois manages to maintain this across the board.

Regular K&L Retail \$12.99
Wine Club Price only \$9.49

WINE  CLUB

Club Italiano
2004 Vigne e Vini Papale
Primitivo di Manduria

100% primitivo grapes are harvested from Vigne e Vini's oldest vineyards located near the Ionian Sea. This wine offers a ruby red color and very intense fragrances of fruit jam, along with black currant, cherry, mulberry, cocoa and licorice. On the palate it offers a round smooth taste and plenty of rich fruit. Ideal with braised meat.

Regular K&L Retail \$19.99
Wine Club Price only \$8.99

Vintage Port **YOUR LUCKY CHARM**

1955 Taylor\$549.00

A racy wine with a fruit bowl of flavors. Medium-red with a garnet edge, chocolate and vanilla aromas, medium-bodied with sweet berry flavors and a lovely finish. I just tasted this blockbuster—perfect right now!

1964 Krohn White Colheita\$79.99

Recently rediscovered in Krohn's cellars in Vila Nova de Gaia, the rare 1964 white Colheita Port is made from malvasia fina, viosinho, donzelinho, gouveio and códega. It is antique gold in hue, dense and rich. Powerful aromas still distinguish the nose and the palate is velvety with good balanced between sweetness and tannins with a long finish.

1966 Dow\$269.00

One of the rarest of the great 1966 vintage. 94 pts *WS*: "This is an extremely racy and totally harmonious VP, with wonderfully fresh aromas of flowers, fruit and berries. Full-bodied, with a sweet yet firm palate. Long, long finish. Super.—Dow vertical. Drink now."

1966 Graham\$209.99

5 stars Broadbent! 93 pts *WS*: "Elegant, silky and youthful, this is a sexy wine. Medium ruby-red, showing aromas of plums, chocolate and ripe fruit. The palate follows through with a bounty of sweet plum flavors and a fleshy mouthfeel. It should continue to improve with age."

1966 Taylor\$269.00

Clyde just tasted this beauty—shows better than 1963 right now. Coates: "Very fine on the nose, with rich, very blackcurranty, very concentrated fruit. Full and complete on the palate, lovely concentrated..."

1970 Graham\$189.00

Sweet and lovely. Just delicious. 94 pts *WS*: "...an extremely full-bodied, power-

ful wine, but it still retains a classy balance."

1970 Taylor\$249.99

98 pts *WS*: "Clearly lives up to Taylor's superb reputation. Deep ruby, with intense violet and chocolate aromas, full-bodied, with gorgeous fruit flavors, full but well-integrated tannins and an extremely long finish. Amazing balance and finesse."

1977 Taylor\$209.99

5 stars from Broadbent! 98 pts *WS*: "There is an explosion of fruit and tannins in the mouth but at the same time this wine is in total harmony. Deep dark ruby, with blackberries and violets on the nose, full-bodied, with masses of blackberry flavors, full, hard tannins and a very long finish."

1977 Dow (1.5L)\$239.00

The biggest no-brainer in Port values this year. Get what you can! 94 pts *WS*.

1980 Graham\$89.99

Do not overlook this vintage for great buys! 90 pts *WS*: "This is very impressive, with loads of fruit and tannins. Deep ruby, with a floral, cherry and plum nose, full-bodied, with medium tannins and sweet plum flavors on the finish."

1985 Quinta do Noval\$69.99

Spectacular value that can be drunk right now. 91 pts *WS*. 4 stars Broadbent: "Really ready to drink, spicy and earthy, sweet and lovely."

1985 Dow\$79.99

5 Stars Broadbent: "Very sweet, intense, and powerful. Very tannic. Very flavoury."

1987 Krohn Colheita\$39.99

—Clyde Beffa Jr



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