



# WINE News

**IF MARCH** comes in like a lion, it will go out like a lamb...or so the saying goes. In the world of wine, March's split weather personality means having plenty of hearty winter reds and fresh spring whites on hand. This month we're featuring the Commonwealth countries—Australia, New Zealand and South Africa—which are bursting with high-value wines in both categories. Look inside for our staff's recommendations and for new arrivals from Champagne, Italy and more...



## DOWN UNDER BATTLES BACK *Where is the love?*

**The Australian wine category has been hit, and I mean hit hard.** There doesn't seem to be any rhyme or reason to why interest in Australia has waned, other than the cycles of fashion. This happened with Spain some years back. But it was true of Spain then and it's true of Australia now: the wines are as good as, if not better than, they have always been. While there is certainly vintage variation with character nuance, Australia does not experience the more dramatic vintage changes as, say, Bordeaux. And the wines that are being produced at the "real" wineries still offer the tremendous value that started our love affair with Australia in the first place. By "real" I mean producers who are making wines with estate fruit, or who are in contract agreement with growers who manage and control the viticulture for them, but ultimately present wines from a region with a sense of purity and character. These winemakers are very aware of the marketplace and carefully consider where to place their products, and they often create consumer-friendly portfolios that offer wines at multiple price points. Though I will say, with a glut of juice available it can create the opportunity to put faceless wines without soul out into the world. If you concentrate on wineries where the winemaker and the grower are obviously in it for the long haul, where they've got a stake in the ground, you'll find wines that have more personality than just their marketing campaign. Email me for suggestions.

On the brighter side, the world seems to be discovering that there's more to New Zealand than Sauvignon Blanc. For instance, it's a great source of value-priced and characterful Pinot Noir from regions like Marlborough, Martinborough, Wairarapa, Waipara/Canterbury and Central Otago. Fine Riesling, Pinot Gris and Chardonnay are being made there as well, along

with stylish Syrah and Bordeaux-style blends on the North Island. In fact, I was invited late last year to an intimate blind tasting of New Zealand Bordeaux-style blends from the North Island's Gimblett Gravel region, comparing them to top flight Bordeaux (Mouton-Rothschild, Pontet-Canet, etc.), and I can tell you the Kiwis showed very well at a fraction of the price. For a unique take on Syrah, try the fresh, fun and smoky **Gunn Estate (\$16.99)** and **Trinity Hill Syrahs (\$16.99)**.

Finally, I think with this year's World Cup (soccer) in South Africa, you will see a renewed spotlight placed on the wines of this country, a wine region I've long believed in. Try the **Tulbaugh Mountain (\$18.99)** and **Porcupine Ridge (\$8.99) Syrahs**, all the **Rustenberg** wines, **Neil Ellis's "Sincerely" (\$7.99)** and **Southern Right's (\$13.99) Sauvignon Blancs**, and **La Petite Ferme Cabernet Sauvignon (\$17.99)** just for starters, and you'll see why.

*Cheers,  
Jim Chanteloup*

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## March 2010: And the Values Keep Coming...



Clyde Beffa Jr  
Co-owner/Bordeaux Buyer

From **Bordeaux, California, Spain, Australia, Italy**—you name the region and we can show you great wines selling for much less than they have in years. Many end up in our clubs (check out **'08 Cakebread Sauv Blanc, '06 Senechaux Cdp, '07 Olivet Lane Pinot Noir**, and more). Also, the juice we recently tasted for our Kalinda and Kirkham Peak wines is super high-quality. We've just selected two exceptional Cabernets from the Napa Valley, and they should arrive in stores soon. And the fantastic **'08 Kalinda Chardonnay (\$17.99)** is already in stock.

We just tasted a fine group of value Bordeaux including the **'06 Grand Bateau (\$9.99)** from the folks at Beychevelle. It offers sweet plum flavors, black fruit aromas and a lush mouthfeel. The **'06 Haut Nadeau Reserve (\$11.99)** has spicy, fruity flavors and cherry-vanilla aromas. Decant it. The lovely **'06 La Chapelle Aux Moines (\$19.99)** is elegant and ripe, with sweet blackberry fruit flavors. It is quite juicy and palate-pleasing. Finally, the **'04 Mille Roses** is a smashing success at **\$11.99 (Was \$20+)**—it is full and rich, with classic '04 power. Throw a case in your cellar.

From the great **'05 vintage**, try the tasty **Fleur Haut Gaussens (\$13.99)**—rich, meaty and spicy. The **'05 Leonie\* (\$19.99)** offers mineral flavors and aromas and is structured for the cellar. And the **'05 St-Jacques de Siran\* (\$14.99)** is one of my favorites for everyday drinking—sweet and lovely, with oaky nuances.

And speaking of **Château Siran**, we just received a small shipment of large bottles of **'82, '86 and '00!** We popped open a magnum of **'86 (1.5L \$139.00)** at L.A.'s Campanile, and it was perfect with the rack of lamb. It is an old school wine that opened up after half an hour, turning sweet and lush, with tons of cassis flavors. I can't wait to try the **'82 and '00!** The **'96 and '99 Lanessan (\$24.99 and \$19.99)** are two great older wines at unbelievable prices. We are temporarily sold out of the 1999, but have 100 more cases coming. Get on the waiting list. The 1996 is bigger, with Cabernet dominating the blend. Again, old school winemaking and a delicious wine. The 1999 is softer and sweeter—our staff bought most of the first batch.

Many great buys only last a week or so in our stores so, again, sign up for our weekly new arrivals email and keep reading the newsletter to find out about what's coming down the pike.

Clyde Beffa Jr

### K&L LOCATIONS, HOURS AND INFORMATION

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

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Hours Mon-Fri 10-7, Sat 9-7, Sun 10-6  
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F (415) 896-1739  
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We accept American Express, Discover, Visa and Mastercard.

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

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

**Sale Dates** End March 31, 2010. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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### REVIEW KEY

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

## SATURDAY TASTINGS

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

**March 6: Burgundy.** Try some of buyer Keith Wollenberg's favorite, newly-arrived red and white Burgundies. \$20.

**March 13: Wines of Spain.** Right now the wines of Spain are muy caliente! We have lots of new reds, whites and bubbly for you to try.

**March 20: Bordeaux.** Eight wines from the easy-drinking '07 vintage, plus two from older vintages. 10 in all for \$20.

**March 27: Domestic Pinot Noir.** Our favorite varietal will be featured with selections unique to each of our three stores.

## THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

**In San Francisco, Thursdays from 5-6:30 p.m. (NEW HOURS)**  
All dates: TBA. Check online for updated schedule.

**In Redwood City, Fridays from 5-6:30 p.m.**  
March 5: Bonny Doon tasting & book signing w/ Randall Graham;  
March 12: Beer; March 19: Kalin Cellars; March 26: Premium Port

**In Hollywood, Thursdays from 5:30-7:30 p.m.**  
March 4: Wines of Australia; March 11: Wines of New Zealand;  
March 18: Flowers Vineyard; March 25: Wine 201

**Special Hollywood Tastings from 5:30-7:30 p.m.**  
Wednesday, March 3: A special tasting with Soujorn Cellars.  
Wednesday, March 10: Wine 101

## SPECIAL EVENTS:

**Thursday, March 18:** Diageo/Pacific Wine & Spirits is hosting a trade tasting with their top Burgundy producers in Hollywood, followed by four, intimate winemaker dinners at four different Los Angeles restaurants. Winemakers tentatively include Ramonet, Jean-Louis Chavy, Courcel, Tollot-Beaut, Niellon, Alain Chavy, Bruno Colin and many more. Check our local events page for final details including times and locations. The dinners will be limited to 20 guests each, so if you are interested do not delay!

**Saturday, March 27:** 11th Annual Whiskies of the World Expo, San Francisco. K&L is the official retail sponsor of this incredible, annual ode to the artisanal dram. Tickets at [WhiskiesOfTheWorld.com/wow/](http://WhiskiesOfTheWorld.com/wow/).

**Saturday, April 17:** Hollywood's 3rd Anniversary Tent Event in honor of Chip Hammack, a dear friend and K&L Hollywood manager who passed away last year after a courageous battle with cancer. A portion of the proceeds will benefit a charity near to Chip's heart. Check our local events page for up-to-the-minute details.

## Sommelier Secrets ANTI-CRITTER WINES

Yes, you remember the "critter wines" of the Southern Hemisphere—those cheap, drink-at-your-own-risk bottles with cute labels and names like "a Lion and a Wildebeest" that, along with Uggs boots and the *Lord of the Rings* movies, flooded every nook and cranny of our lives a few years back with no sign of relief or respite. Though Uggs and hobbits are here to stay, thanks to the determination of committed and passionate producers who, against all marketing odds and in defiance of the snobbish dismissal of major wine critics, persisted in making world class wines of distinction, we need no longer fear the critter when venturing down under.

**2008 Yalumba Viognier Eden Valley South Australia (\$13.99)**  
Founded in 1849, Yalumba is not only Australia's oldest family winery, but also one of its most significant. It is the source of Australia's first commercial Viognier plantings (1980) and continues to be the largest and oldest mature Viognier resource in the Southern Hemisphere. The 2008 Eden Valley Viognier is a little like Condrieu on vacation: more relaxed, maybe a little more forward, certainly more fun—but never losing that sophisticated edge when it comes to balance of aroma, texture and flavor. A nose of lemon meringue and key lime leads into a medium-bodied palate that shows lychee fruit and creamy mineral notes. There is an overlay of blossom, but it is not too overpowering. Pairs well with Uggs.

**2005 Raka "Quinary" Bordeaux Blend South Africa (\$19.99)** The first Cabernet vines were planted on the Dreyer Family farm, situated in Kleinriver Mountains, the southernmost mountain range in Africa that is still close enough to Walker Bay for cooling sea breezes, in 1999. Thus began the metamorphosis of Piet Dreyer from sea-farer to steward of the

vine. (A fisherman first Dreyer's well-known freezer vessel was painted black and named "Raka," after a similarly dark figure in an Afrikaans poem.) Today, the Raka wines are earning top marks from the most prestigious institution in South Africa, the *Platter Guide*. The 2005 Raka Quinary is a Bordeaux blend that shows a lot of black fruit, earthiness, cigar box and savory herbs—definitely of the "Old World" ilk. It is masculine, with structured, firm tannins and medium-plus acidity all integrated nicely in the bottle. The finish is long and intense, marked by a distinctive menthol note. This wine begs for a hunk of red meat cooked over an open flame. Bring a rifle; leave the Uggs at home.

**2006 Quartz Reef Pinot Noir Central Otago New Zealand (\$19.99)**  
Unlike the fruity, sappy Pinots churned out of those warmer sites in the Southern Hemisphere, the cool Central Otago climate and high-draining, rocky terroir of Quartz Reef vineyards are ideal for Pinot that is at once reminiscent of Burgundy while expressive of its unique New Zealand origins. In this wine you get the earthy, herb and forest floor notes and vibrant acidity associated with the Old World, combined with supple berry flavors, rich mouthfeel and hint of the exotic that is irresistibly its own. If you don't believe me, ask a hobbit.

Join the **K&L Personal Sommelier Service** and create your own personalized Anti-Critter Wine subscription today! Learn more about the service online at [KLWines.com/Sommelier.asp](http://KLWines.com/Sommelier.asp) or write to: [chiarashannon@klwines.com](mailto:chiarashannon@klwines.com) for details.

Chiara Shannon

## 2007 Bordeaux are Arriving

After attending the Fête du Bordeaux and UGC tastings in January and tasting many of the newly-arrived 2007s, I can say that I honestly love these wines. But I also loved 1987 and 1997 Bordeaux wines too. I still drink 1997s today (most are heavenly and at their peak). Few of the wines are highly-scored because they are wines to drink young (for Bordeaux that means less than 15 years old), which, I think, makes them perfect restaurant wines.

The 2007 Bordeaux are like the 1997s, but with a bit more structure and sweetness. Ten more years of winemaking/vineyard experience really helped overcome some of the weather challenges. We'll look for many good value 2007s in the under \$20 price category when we go to Bordeaux in March—wines like Labegorce and Chasse-Spleen.

### In-Stock

**2007 Cantemerle, Haut-Médoc (750ml \$28.99; 1.5L (\$57.99; 3L \$116.99)** In January, 2010: toasty flavors and aromas. Great mouthfeel. This wine has good structure. Exceptional value. K&L's barrel notes: Sweet and lovely. Very nice wine. At the property: the wine shows ripe blackberry fruit. Full and rich and a great value again. Lovely.

**2007 La Croix de Beaucaillou, St-Julien (\$29.99)** K&L's notes: ½\* At Ducru this wine was quite sweet on the palate. Lots of black fruit flavors even though it has quite a bit of Cabernet in the blend. This is a very good second wine.

**2007 Phélan Ségur, St-Estèphe (\$34.99)** I love this wine: toasty aromas and sweet fruit on the palate. Elegance personified. According to the *Wine Spectator*: "Blackberry and cherry aromas and flavors, with hints of mineral and spice. Medium body..."

### On the higher end of the spectrum. These wines are also in stock:

**2007 Pavie Macquin, St-Emilion (\$49.99)** 92-94 points Robert Parker. 90-92 points *Stephen Tanzer's International Wine Cellar*: "Bright red-ruby. Black cherry, violet, licorice and minerals on the nose. Sweet on entry, then juicy and firm in the middle, with dense black fruit flavors showing excellent energy for the year."

**2007 Fleur Morange, St-Emilion (\$69.99)** 91-93 points Robert Parker. K&L's notes: \* Though it is 70% Merlot, it has a red fruit flavor profile. Sweet and a bit brambly on the palate. Some mineral and a bit of iron on the finish. Three acres and 100-year-old vines.

**2007 Lynch-Bages, Pauillac (Inquire)** Quite structured wine with sweet fruit surrounding a firm core. On the nose is a hint of sweet cassis fruit and oak, but it is still quite closed.

**2007 Montrose, St-Estèphe (Inquire)** This has red fruits and a hint of mint on the nose. Red currant notes highlight the round, smoothly-textured palate, which is framed by some tannins.

**2007 Léoville-Barton, St-Julien (1.5L \$119.99)** This shows substantial size and weight for the vintage. Spicy oak and black fruits on the nose. Big, generous black currant fruit. Smooth tannins and great length. Will age well. Just rated 92 points in the *Wine Spectator*.

**2007 Haut-Bailly, Pessac-Léognan (1.5L Inquire)** This wine is fabulous and was just rated 91 points in the *Spectator*. This has sweet, forward fruit and great texture on the palate. It has tons of flavor and great balance, with enough sweet tannins to cellar well for 10-plus years. Do not miss.

### Pre-arrivals due in soon:

**2007 d'Angludet, Margaux (Pre-Arrival \$27.99)** Wow! THIS WINE IS FABULOUS. Toasty, black fruit aromas. Lush on the palate and quite full flavored. It is truly delicious. A must buy.

**2007 Langoa-Barton, St-Julien (Pre-Arrival \$49.99)** Displays a youthful reddish-purple color with red and black fruits and spice on the nose. On the palate, tart, bright berry fruit, a silky texture and soft tannins. This wine has those tell-tale black cherry/cherry cola aromas and flavors. It is delicious and even better than the 1997 Langoa, of which we recently sold 300 cases.

**2007 Clos Fourtet, St-Emilion (Pre-Arrival \$57.99)** 90-93 points Robert Parker. K&L's notes: Tons of fruit. Ripe and sweet. Powerful. I love it. Tons of spice. Lovely texture that's long and lingering. And the wine was stunning in January 2010: black color. Lush and round on palate. Has integrated tannin and a lingering finish.

**2007 Clinet, Pomerol (Pre-Arrival Inquire)** Meaty, spicy wine with loads of tannin, acid and fruit. Will cellar well. Powerful.



"I think the 1987, 1997 and 2007 were/are perfect restaurant wines because they drink younger."

Clyde Beffa

## STEVE BEARDEN *On Bordeaux*

**There's never a dull moment in the K&L Bordeaux department.** We continue to sell the very good 2006 vintage Bordeaux and are excitedly making room for the newly-arriving 2007s. Plus we have some great 2005s back in stock at fantastic prices. You may recognize several of the following four wines as we have had them in the past.

**2005 Fourcas Dupre, Listrac (\$19.99)** This has alluring aromas of earthy cherries, dusty plums and red licorice. Although elegant for the region, there is no shortage of dark, sweet fruit or minerals, and it shows firm, fine tannins on the finish. This is balanced and affordable, and it shows considerable character.

**2005 Fleur Haut Gaussens, Bordeaux Superieur (\$13.99)** This is surprisingly rich and full-bodied, with a sweet core of dark fruit. Hearty blackberry and currant notes balance the toasty oak, while the coffee and tobacco aromas lend complexity to this chewy and dense bargain. This is the kind of value that the '05 vintage has become known for.

**2005 Leonie, Graves\* (\$19.99)** I'm thrilled to have this back in stock as it is a great example of an easy-drinking wine that still tastes like true Bordeaux. Soft, round, sweet and earthy, this is gentle enough to sip by the glass, but has the depth to stand up to food. It also has hints of tobacco and cedar, with lots of gentle, ripe fruit and soft, caressing tannins. Enjoy this tonight.

**2005 Domaine de Montalon, Bordeaux Superieur (\$14.99)** The fruit for this wine is sourced from the third highest elevation vineyard in Bordeaux, a vineyard that has been planted to grapes since 1639. This is an elegant and lively blend of 80% Merlot and 20% Cabernet Sauvignon that shows fresh floral notes, exotic spice, deep fruit and a long, mineral-laced finish. Delicious now, this outstanding value will age well.

*Steve Bearden*

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## JEFF GARNEAU'S *Bank Shot*

**Sunday, January 17—On a cool, wet and windy evening, customers and staff members gathered for K&L's annual Fête du Bordeaux at One Market Restaurant in San Francisco.** Presenting their 2007 vintage releases were Anthony Barton of Léoville- and Langoa-Barton, Jean-Charles Cazes of Lynch-Bages and Ormes de Pez, and Nicolas Glumineau of Montrose and Tronquoy-Lalande. The weather was a perfect metaphor for the difficult vintage of 2007, which was cool and wet through most of the growing season. Near disaster was miraculously avoided when the weather finally turned warm and dry in September and October, allowing additional time for ripening and a later harvest. It was a vintage that required much extra work in the vineyard throughout the year, something that only the best properties, with substantial resources could easily manage. The result? Overall, the wines were medium- to full-bodied, with sweet fruit and fairly soft tannins. Every vintage is unique, but this will likely be an early maturing one, a delight to those who prefer not to wait the usual 10 to 20 years to drink their Bordeaux. The best wines are just as Clyde described them in his initial barrel tasting report: "The wines have less mid-palate weight than the 2006s and a more open-knit style. They seem more forward with a smoother texture."

The **2007 Lynch-Bages, Pauillac (\$69.99)** was, perhaps, the most structured of the wines tasted that night, with sweet curant flavors surrounding a firm core. On the nose was a hint of sweet fruit and oak, but it was still quite closed. The 2007 Ormes de Pez was softer around the edges and somewhat lighter in body, but with similar sweet fruit. Tangy black fruits and dusty tannins completed the picture. The **2007 Montrose, St-Esèphe (Inquire)** showed red fruits and a hint of mint on the nose. Red currant notes highlighted the round, smooth-textured palate, which was framed by grippy tannins. The **2007 Tronquoy-Lalande, St-Esèphe (\$19.99)** showed both red and black fruits on the nose. On the palate, spicy red currant and cherry fruit shone through. The **2007 Langoa-Barton, St-Julien (Inquire)** displayed a youthful reddish-purple color, with red and black fruits and spice on the nose. On the palate, it was tart, with bright berry fruit, a silky texture and soft tannins. And the star of the tasting for me was definitely the **2007 Léoville-Barton, St-Julien (1.5L \$199.99)**, which showed substantial size and weight for the vintage. Spicy oak and black fruits on the nose, big, generous black currant fruit, plus smooth tannins and great length.

*Jeff Garneau*

"We have some great 2005s back in stock at fantastic prices."

"The 2007 vintage will be a delight to those who prefer not to wait the usual 10 to 20 years to drink their Bordeaux."

“I like French white wine and Italian red, but it’d be tough to name a favorite country for sparkling wine, since most winemaking countries do such a great job of it.”

# Wine 101: Unconventional Sparkle

I realize K&L just devoted an entire issue to sparkling wine in honor of the month of February and Valentine’s Day. But I refuse to relegate Champagne and its cousins to one or two months a year. March is so depressing—still cold and gray, and utterly lacking in festivities—there may be no better time to pop a bottle of something special. As a lover of all things vinous and bubbly, I tend to be pretty omnivorous with regard to sparkling wine and its nation of origin. I like French white wine and Italian red, but it’d be tough to name a favorite country for sparkling wine, since most winemaking countries do such a great job of it. South Africa, for one, has blown me away with a duo of wines from Graham Beck that are amazing values.

The **NV Graham Beck Brut Rosé Sparkling Wine Western Cape (\$14.99)** is a blend of 55% Chardonnay and 45% Pinot Noir made according to the Méthode Champenoise. It has a pale salmon color, but its flavor is anything but pale. Raspberries, cherries and a crisp mineral note make for a delicious fizzy wine. The **NV Graham Beck Sparkling Wine Western Cape (\$13.99)** is pretty much the same grape breakdown, all picked from riverside or coastal sites where the cool climate makes for intense and lively sparkling wine. Traditional Champagne-method production and 15 to 18 months on the lees add to this rich and creamy bubbly that is more than good enough for company.

And now for something completely different but still in the sparkling vein, the **R Wines “Bitch Bubbly” Sparkling Grenache South Australia (\$9.99)** has a silly name and a ridiculously delicious taste. For fans of fruity, bright and very lightly sweet styles, this is a hit. If you have any chocolate left after Valentine’s Day, eat it with this. If you’re out of chocolate, buy some! From a bit further south comes the **NV Quartz Reef “Méthode Traditionelle” Brut (\$15.99)**, a more traditional rendering of a sparkling wine, it’s one-third Pinot Noir and the rest Chardonnay, all from Bendigo in New Zealand’s chilly Central Otago. This is all about green apple and biscuits, with a brisk finish and the sort of length you’d expect from actual Champagne.

*Elisabeth Schriber*

## BRICK’S BEER PICKS: STOCKTON?

**No, not John Stockton, assist and free throwing master from the Utah Jazz that I loved to hate.** I’m talking about the suburban, house-foreclosing, cow town of Stockton, California. My apologies here to anybody coming from or living in this fine city, no insult it meant by my above words. It is just that I’ve been to the town a couple of times and it was never by choice. In fact, the only good thing I’ve ever known from Stockton was my friend Jenn Tsai, who is surprisingly awesome.

That was, until now. Valley Brewing Company has been making some of the most interesting and fascinating beers over the last couple of years, garnering notoriety for beers like Über-Hoppy and winning Gold medals at the Great American Beer Festival (GABF). Tasting these three new brews made me want to get in my ’64 Chevelle and a road trip to their Brewpub, crashing, totally satisfied, at some crappy roadside Motel 6 afterward, where either the heat or the AC is stuck on high.

The aforementioned GABF Gold Medal winning beer was the **Valley Brewing Company “Old Inventory” Barley Wine, California (22oz \$6.49)**. With an amber/cola-based color and a café on leche tinted head, this English-styled Barley Wine is not only great to look at, but even better to drink. More malty than hoppy, it plays to the “English” style of Barley Wine well. This displays lots of caramel malt, with aromas of treacle and molasses, without any of the hoppy intensity we’ve come to know as “American” style Barley Wine. Expansive on the palate, this is filling stuff packed with vinous flavors of plum, fig, toffee, Christmas pudding and brown sugar. A treat for the beer drinkers that love their malt.

Another great interpretation of a classic style is the **Valley Brewing Company “Decadent Evil” Belgian Style Golden Ale, California (22oz \$6.49)**. This is up there with the best domestic variations of Golden Ale, easily as good as Avery’s Salvation and, dare I say it, Russian River’s Damnation. It has a full-on ester bouquet with fried plantains, dried honey, peach and freshly baked bread. Creamy and broad at once in the mouth, it drips with the rich, fruity, yeasty aspects that we all want in a Golden Ale, but is very dry at the same time. The finish here turns to flavors of fresh grass and a biscuit-like dryness.

The beer that really stood out for me was the **Valley Brewing Company “Decadence” Pomegranate Saison, California (22oz \$6.49)**. As my buddy, fellow beer lover and co-worker Andy said, “It is either going to be the best thing ever, or the worst thing ever.” Well, I’ll go with the former on that one. From the moment this pours you can tell it’s special, with a color reminiscent of dried rose petals or that reddish hue nectarines get. Instantly alluring, the beer gains steam, each component better than the last, all combining for a truly complete experience. The nose is fruity and a bit sour with raspberry, apricot, clove and, yes, pomegranate. But it also has the wonderful base of a solid Saison, spicy and earthy at the same time. The beer comes off almost juicy with the red-fruited pomegranate dominating, but just when you think this is going to be somewhat one-dimensional, it turns into something completely different. Mildly working in its sour edge and the touch of bitterness typical of Saisons, this becomes cleansing with its white pepper spice and notes of wet clay and stone. This is now my new beer for spring; get it while it lasts.

*Bryan Brick*

## Vintage Champagne **TWO FANTASTIC DEALS**

**This month I am trying a new approach.** Instead of frustrating all of you Champagne lovers with descriptions of wines that are sold out by the time you read this article, I will frustrate you all with descriptions of wines that will not have arrived by the time you read this. Both of the following wines are returning to stock, both sold out very quickly last time, and both are in my personal cellar. Please go online or call and add yourself to the waiting list for these if you wish to acquire them; we will send you an email so you can order them as soon as they arrive.

There has been a lot of excitement surrounding the 2002 vintage, and for very good reason. A frost-free spring and a perfect (and very quick) flowering was followed by a relatively dry, sunny summer, ending in a harvest of good size and ripeness not seen since 1990. Benoit Marguet made what I believe to be one of the stars of this very deep vintage with his **2002 Marguet Pere et Fils Grand Cru Brut Champagne\*** (\$39.99). Price aside, this is stunning Champagne. The blend is 70% Chardonnay and 30% Pinot Noir from old vines that Benoit sourced from Grand Cru vineyards in the Côte des Blancs and the Montagne de Reims. It has excellent balance and surprising power—tasting it blind I guessed that it had more than 50% Pinot Noir. It has fantastic black cherry Pinot Noir fruit, savory intrigue and quite a lot of minerality on the extremely long finish. In fact, this Champagne is one of the strongest finishers of any of our stock, with a real “peacock tail” that is almost stronger after swallowing it than when it sits on the tongue. The 2002 should age effortlessly well past 2012. Considering the value, which we are able to deliver because of our direct relationship with Benoit, this Champagne is a must-try for any fan of great bubbles.

We also have some more of the **1999 De Meric “Cuvée Catherine de Medicis” Brut Champagne\*** (\$49.99) arriving from micro-négociant De Meric. This was one of the fastest sellers we have ever had direct from Champagne—the 1995/1996 blend sold for \$79.99 and was a great deal. The majestic 1999 is Champagne at its barrel-fermented, long-aged best. The fruit is entirely from Ay, and fans of Bollinger and Gosset should take extra note. I have had many \$300+ Champagnes that did not measure up to this.

Gary Westby

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## Fine Champagne on the March

**Now that winter is beginning to release its icy (and wet) grip, our ship has arrived (literally) with hundreds of bottles of bubbles for your enjoyment.** So, what’s your pleasure? Clean and zippy? Full and yeasty? We’ve got them all! For full and yeasty, look for new releases from Ariston, Michel Arnould and Gonet. I’m going to start the new season with clean and zippy. And what better vineyard to feature than Franck Bonville?

Winemaker Olivier Bonville has vineyards in Cramant, Avize and Oger, the prime growing villages for Chardonnay in the Côte de Blancs. The Franck Bonville estate covers 20 hectares (45 acres) and produces some of the best fruit in the region. The result is a spectrum of amazing 100% Chardonnay Champagnes that are great values. The “basic” bubbly for **Franck Bonville** is the **NV Brut Selection Blanc de Blancs\***, which comes in three sizes (**375ml \$16.99; 750ml \$29.99;** and the very cellar worthy **1.5L \$64.99**). It has the classic aromas of lemon zest, wet stones and sea salt, and is a beauty on the palate with lemon-lime, green apple fruit and fresh acidity. This bottling is always one of our best selling Champagnes regardless of blend or style. Wonderful as a starter or with fatty fish like salmon, I generally buy a magnum here and there and age it for at least a couple of years. If you do, you won’t be disappointed. Another new arrival is the **2004 Franck Bonville Brut Blanc de Blancs\*** (\$39.99). The 2004 vintage has (so far) proven to be an excellent one, with the potential of being a cellar star. The first time I had the 2004 Franck Bonville I was very pleasantly surprised by its balance and length on the finish. It seemed to last forever. As with the other Champagnes from this producer, it has an overall clean, crisp style, but this one has the twist of being slightly toasty. Wonderful! This wine was a club pick last year, a testament to the exceptional, high-quality wines that go into our Champagne Club. We also have the **NV Franck Bonville Brut Prestige\*** (\$44.99). This beauty is distinguished by its richness, mouthfilling golden fruits, lemon curd and cream notes; it is a perfect match with white fish, chicken or braised pork. It also retains the zippy finish that is a Franck Bonville signature. It is made from old vine fruit, with an average vine age of 50 years and no vines younger than 40, and it is a blend of the 1998, 2000 and 2002 vintage with fruit sourced from Oger and Cramant. And don’t forget the **NV Franck Bonville “Cuvée Les Belle Voyes”\*** (\$67.99), which is consistently a staff favorite. I’ve already written a lot about this one, go check some of my previous articles. Needless to say it is an ideal beauty to add to your collection and to age for 8-10 years.

Thinking of you, Deborah Davids, as I write this. Mmm, k? Here’s to clean and zippy!

Scott Beckerley

“Instead of frustrating all of you Champagne lovers with descriptions of wines that are sold out by the time you read this article, I will frustrate you all with descriptions of wines that will not have arrived by the time you read this.”

“The Franck Bonville estate covers 20 hectares (45 acres) and produces some of the best fruit in the region. The result is a spectrum of amazing 100% Chardonnay Champagnes that are great values.”

## UNDER THE RADAR *More Deals from Bordeaux*



I'm normally the guy who writes about Bordeaux because he has to, rather than because he chooses to. I enjoy a glass of Pauillac as much as the next Claret fan, but it's a matter of diet that keeps me away. I simply don't eat a lot of beef, which is what I prefer to pair with Bordeaux. True, it can complement a range of other dishes, but normally not what I'm cooking at home. And I buy wines based on what I cook, not necessarily on what I think shows best at our staff tasting. However, there are two bottles that I recently purchased that I found so pleasing, I'll cook whatever it takes to enjoy them properly.

First off is the new vintage of one of our most popular everyday bottles—the **2006 Grand Bateau (\$9.99)**. Normally bargain hunters such as myself look for the great vintages and buy the inexpensive wines from it, hoping the quality of the year's fruit will translate into a better-than-average drinker. This logic withstanding, since the 2005 Bordeaux vintage was far better than 2006, the '05 Bateau should be the superior wine. But the '06 caught me completely off guard with its soft entry of sweet red fruit and gentle mouthfeel. The tannins kick in on the mid-palate and the minerality and strength that you typically associate with Bordeaux comes alive at that point, but the fruit goes all the way through to the finish. Not having had the '05 Bateau for some time, I'm

not 100% positive about this, but I'm almost certain that there is more fruit in the '06. Everyone is going to like this, and so far, everyone who works here already does.

The first Bordeaux I bought when I started at K&L in 2007 was the 2001 Sarget de Gruaud Larose—the second wine of Gruaud Larose and a wonderfully complex yet accessible bottle. I cooked up a steak that night, decanted the wine, and tried to get a grip on what exactly Bordeaux was and how I was going to tackle this whole wine gig. I remember that night clearly because the wine was one of the best I had tasted at that point in my life—a transcendental experience. Again, going back to the idea of buying good wines from great vintages, 2001 was not nearly as great of crop as 2005, so when the **2005 Sarget de Gruaud Larose (\$19.99)** came through the door recently, my eyes widened and my pulse quickened. I rarely get this excited about new arrivals! Wanting to relive my wonderful memory, I took the bottle home, grilled up a New York, popped the Sarget open and took immense pleasure in the rich fruit, the firm but giving tannins (which could preserve this baby for many years to come) and the earthy tones that are typical of St-Julien. For those of you searching for a worthy cellar candidate at a reasonable price, this wine is the jackpot.

David Driscoll

## French Regional

### Spring Fever

I am getting spring fever! Yes, summertime is still a few months out, but I am jonesing for some summertime-inspired eats.

Fortunately, we currently have two Provençal wines in stock from Château Paradis that will quench my thirst, and prompt me to get back in the kitchen and do some cooking. Below you'll find the beginnings of a simple but delicious and inspired menu, complete with wine recommendations to accompany it. For the complete menu and full recipes, along with pictures of these culinary treats, please check out my blog "mumu les vignes" (mumulesvignes.com). Just type "Omar" in the search window and you're there!

First, a deliciously simple crudité platter with a house made aioli is a healthy way to start off any meal. Along with a selection of green beans, cauliflower, baby carrots (all of which you'll want to flash boil for 10 seconds or so) and radishes, you can easily whip up your own aioli as well (see recipe below). I would pair this starter with a glass of the **2008 Château Paradis "Terre de Provence" Coteaux d'Aix En Provence Rosé\* (Inquire)**. This crisp and dry Provençal rosé is composed of Grenache, Cabernet Sauvignon and Syrah and vinified completely in stainless steel to optimize freshness and vibrancy. Perfect snacking and sipping while guests arrive.

My good friends Omar and Melissa recently introduced me to a simple and delicious take on pork loin with fresh herbs, which would make a hearty and flavorful main course. Along with it, Omar prepared a

delicious celery root and potato purée and lentil salad. The **2007 Château Paradis "Terre de Provence-Tradition" Coteaux d'Aix En Provence\* (\$15.99)** would make a lovely accompaniment. Composed of 55% Cabernet Sauvignon, 35% Grenache, and 10% Syrah, this substantial red has the stuffing to stand up to protein and bold herb aromatics, but will not overpower the dish with excessive alcohol or oak flavors. 91 points Robert Parker.

Bon appétit!

Mulan Chan-Randel

#### Mulan's Garlic Aioli

2 egg yolks  
1 tsp Dijon mustard  
2 tsp white vinegar  
1 cup olive oil  
4-5 crushed garlic cloves (best done with a garlic press)  
salt and pepper to taste  
2 tsp fresh herbs like parsley, tarragon or watercress

*Directions: Beat together egg yolks, mustard and vinegar. Very slowly blend/trickle in oil, making sure that mixture always maintains a smooth and integrated texture. Once you have a thick and glossy sauce, add garlic, fresh herbs and salt and pepper to taste. Refrigerate immediately until ready to use.*

# NERDS! NERDS! NERDS!

Recently I reached out to one of my favorite winemakers, at one of my all time favorite wineries, **Terry Leighton at Kalin Cellars**. My question was, “Where have your wines gone?”

The answer was that Terry and his wife, Frances, had recently decided to sell their wines direct from the winery after bouncing between numerous broker/distributor portfolios. You may ask why, if I believe these wines to be simply the most thoughtful and interesting wines being made in California, are more people not talking about them? Why they aren’t all the rage? Simple, they are just too nerdy. Terry was the pioneer of unfiltered, sur lie-aged white wines in California dating back to 1981. The Leightons’ also do something that is near preposterous in today’s day and age—they release all their wines five to 10 years after vintage, always adhering to their motto: “Produce no wine with less character than yourself.”

A perfect example of that is the **1997 Kalin Cellars Potter Valley Sauvignon Blanc (\$29.99)**. I’d put this up against any bottle of great aged White Bordeaux in a heartbeat. The nose is wildly expressive with butterscotch, beeswax, fresh cream, vanilla, dried alfalfa and dried apricot. The acidity is high on the entry, and the vibrance of fruit here belies its 13 years of age. Surprising tropical tones of quince, kumquat and pineapple, and an earthier backbone of gravel, sandalwood and warm clay round out this impressive Sauvignon Blanc.

*You may ask why, if I believe these wines to be simply the most thoughtful and interesting wines being made in California, are more people not talking about them? Why they aren’t all the rage?*

Terry also offers two intense Chardonnays both from 16 vintages ago. The **1994 Kalin Cellars “Cuvee LD” Sonoma County Chardonnay (\$32.99)** and the **1994 Kalin Cellars “Cuvee W” Livermore Valley Chardonnay (\$34.99)** are a testament to the aging potential of California Chardonnay when made correctly. The “Cuvee LD” is from the Long Vineyard in West Dry Creek Valley and is the fruitier and brighter of the two. Cola, passion fruit, Muscavado sugar, saltwater taffy and tangy green apple aromatics abound here, with wowing forwardness of fresh stone fruit flavors on the palate. A long, astounding finish of pear, vanilla and crème brulee is present long after the wine is gone. The “Cuvee W” is the Mersault to the LD’s Puligny. Coming from the Wenté Estate Vineyard in Livermore, this is a more textural experience showing layers of oak char, brioche, pear and clove notes on the nose. Slick and coating, this wine seems more saturated with honeyed nectarine, pie crust, mango and papaya flavors. A deeply earthy finish bolsters the rich flavors found on the palate here. Both of these Chardonnays have more life left in the bottle than most 4- to 5-year-old Chards have right now.

And not to be outdone by the tremendous white wines that Kalin Cellars produce is the **1998 Kalin Cellars “Cuvee DD” Sonoma County Pinot Noir (\$44.99)**. Don’t worry about the brick red color this wine pours, this is wildly alive. Ruddy cherry, tar, sandalwood and licorice aromas jump out of the glass leading to a fairly young, if you can believe it, Pinot Noir. Still very sprightly and light on its feet, this is like a unified Middleweight Champion; it packs one hell of a punch and is rare to find. Intense flavors of dried rose, lavender, white cherry, fresh raspberry, cinnamon and a continuation of the anise notes found on the nose pack this Pinot for drinking now or 15 years from now.

If you don’t believe my mad ravings about this winery that you’ve probably never heard of, find out for yourself. Terry will be in Redwood City pouring his wines on Friday, March 19th from 5-6:30 p.m. He may even bring his stunning Rosé Sparkling Wine if I beg!

*Bryan Brick*

*“If you don’t believe my mad ravings about this winery that you’ve probably never heard of, find out for yourself. Terry will be in Redwood City pouring his wines on Friday, March 19th...”*

“On the nose, this has everything I love in a Washington Syrah: smoky meatiness, a whiff of white pepper and a touch of freshly baked blueberry cobbler.”

“Jed loves wine and is willing to go anywhere to find the varietals he wants to produce.”

## Doug Davidson's **NORTHWEST CORNER**

If you're a repeat reader of my column (hello Mom and Dad—hopefully there's more than just the two of you out there), you're probably familiar with Westrey Wines.

Under the guidance of Amy Wesselman and David Autrey, Westrey has been crafting distinctly Oregonian wines exhibiting great flavor and balance since 1993, and their talents really shine with the **2008 Westrey “Oracle Vineyard” Willamette Valley Pinot Noir (\$24.99)**. Located in the Dundee Hills of the Willamette Valley, Oracle was Westrey's first estate vineyard, and it is comprised of 22 south-facing acres of Pinot Noir, Pinot Gris and Chardonnay, with some older rootstock dating back 40 years. The 2008 Pinot Noir from this great site has rich, sweet aromas of tangy red fruit with a touch of dark earth. On the palate, the wine shows off the greatness of the 2008 vintage—ripe red cherry fruit with perfectly balanced acidity and a long, pleasant finish. Another great wine from one of my perennial favorites!

This month I'm also excited to introduce two wines from Trust Cellars in Walla Walla, Washington, a new producer for us and a newcomer to the Washington wine scene. The owner/winemaker at Trust Cellars is Steve Brooks, a former CNN producer who left journalism to pursue his love of wine. Moving to Walla Walla in 2001, he immersed himself in winemaking, taking classes and working as an apprentice at several local wineries. His first vintage was in 2005, and he continues to make great wines using fruit purchased from some of Washington's best sites, such as the Champoux, Lewis and Bacchus vineyards. A great example of excellent fruit in the hands of this talented winemaker is his **2008 Trust Columbia Valley Riesling (\$17.99)**. Blended from multiple vineyard sources, this wine has fresh aromas of golden pear and wet slate, leading to a rich palate of stone fruit and minerality, with a slightly chalky finish. There's a nice touch of sweetness that gives the wine a pleasant texture and balances the zippy Washington acidity. Another standout for me was his **2008 Trust Walla Walla Syrah (\$29.99)**. This wine is a blend of Syrahs from the Les Collines and VaPiano Vineyards in Walla Walla, with the addition of 11% Cabernet Sauvignon from the Lewis Vineyard in Prosser, Washington. On the nose, this has everything I love in a Washington Syrah: smoky meatiness, a whiff of white pepper and a touch of freshly baked blueberry cobbler. This aromatic promise follows through to the palate with rich fruit flavors and great acid balance, ending with a long, spicy mocha finish and a touch of silky tannic grip. The wines from Trust Cellars are definitely ones to buy now and keep an eye on in the future.

Doug Davidson

## **BOUTIQUE CORNER**

*The afternoon is bright,  
with spring in the air,  
a mild March afternoon,  
with the breath of April stirring,  
I am alone in the quiet patio  
looking for some old untried illusion  
some shadow on the whiteness of the wall  
some memory asleep  
on the stone rim of the fountain,  
perhaps in the air  
the light swish of some trailing gown.*

—From Selected Poems “#3” by Antonio Machado

**Jed Steele has been involved in the wine business since 1968, starting as a cellar rat at Stony Hill, followed by several years at Edmeades.** Kendall-Jackson was the next stop for Mr. Steele, where he stayed until he started his own winery in 1991. Jed loves wine and is willing to go anywhere to find the varietals he wants to produce. From Santa Barbara to the Colombia Valley in Washington, nowhere is too far. The man makes so many wines sometimes I can't keep up. Nonetheless, the one thing I can always be sure of is that every bottle of Steele and Shooting Star is filled with quality wine. The **2007 Steele Carneros Pinot Noir (\$18.99)** is a medium-bodied Pinot Noir with bright cranberry and strawberry fruit, with hints of pomegranate, spice and dried leaves. It is an extremely balanced wine and very user friendly. The second wine I love from Jed is the **2008 Shooting Star “Blue Franc” Washington Blaufränkisch (\$12.99)**. Jed has always been a fan of this varietal and has been making it for several years now. The wine falls somewhere between Gamay and spicy Santa Lucia Pinot Noir. It sees no oak and is brilliantly balanced. This is your Tuesday night bottle of wine—perfect with a cheeseburger or a Portobello Mushroom sandwich. It is, as Jed would say, “quintessentially quaffable.”

Michael Jordan

# TREY'S *March Picks*

It is Jan 29th and my March newsletter article is already overdue—but maybe that's a good thing. This morning I tasted through the new Joseph Phelps wines, and wow! We started off with the **2008 Joseph Phelps Napa Valley Sauvignon Blanc (\$21.99)**, which showed quite well. I was pleasantly surprised with its rich, creamy texture and bright, fresh finish. The **2006 Joseph Phelps Napa Valley Cabernet Sauvignon (\$44.99)** is solid Napa Cabernet. Fans of California Cabs will have no problem with this wine, yet I think it has a bit

Napa's reputation has taken a beating over the last few years. Luckily for Napa, though there have been enough new wine drinkers that the bottom never really completely fell out. Still, prices have driven many buyers out of the California Cab game. It's nice to see wineries in Napa react to the economic conditions, though some are a bit slower than others (hint, hint). Better late than never. I hope the fantastic 2006 and 2007 vintages can bring some of these buyers back to California. If prices go down I believe they will.

*Prices have driven many buyers out of the California Cab game, so it is nice to see wineries in Napa react to the economic conditions.*

more structure and acidity than a typical Phelps Cab. I think this wine will pair well with food and should be enjoyed over the next 5-7 years. The last wine I tried was the highly-anticipated **2006 Joseph Phelps "Insignia" Napa Valley Cabernet Sauvignon (\$129.00)**. The 2006 Insignia is a substantial wine that I think will age quite well. It has lots for structure and a firm backbone. Intense flavors of black cherry, mocha, crème de cassis, licorice and vanilla jump from the glass and linger on the palate. This wine should age well over the next 10-12 years.

That said, word on the street is that 2009 Bordeaux is a great vintage, but it is likely to be extremely expensive, too. I believe many buyers will be turned off by the prices, despite quality. I think it will be a great chance for California wineries to compete, but again, only if they can get their prices down. I'm heading to Napa next month and, I hope, I will have a chance to taste a few of the super-hyped '07s for myself. I will report back.

Trey Beffa



## Hollywood Hot Pix

### SOJOURN CELLARS

Winemaker Erich Bradley began his career studying under the likes of David Ramey and Dick Arrowood. Since then he has been turning out spectacular wines as the winemaker for Audelssa, where he has created some terrific Cabernets, as well as some for the Sojourn label—his project with tennis buddy and wine drinker Craig Haserot. With Sojourn, Erich also gets to entertain his muse, Pinot Noir, and the results are really exciting. We have been fans for a few years, and last year we premiered the now-classic wines from the 2007 vintage. Once again, we are privileged to do the same with the truly exciting '08s. As vintages go, 2007 is going to be tough to beat, but as Sojourn is now hitting full stride, their 2008 wine releases are their best wines to date.

**2008 Sojourn Cellars Sonoma Coast Pinot Noir (\$34.99)** The Sonoma Coast bottling is comprised of Fedrick, Windsor Oaks and Sangiacomo Vineyard fruit. The wine opens with ripe, plush fruit, spice and a touch of earth. It has that silky feeling that makes it immediately accessible and extremely pleasing right now, but there is enough backbone to warrant a year or two in the cellar. 93 points *Pinot Report*.

**2008 Sojourn Cellars "Rodgers Creek Vineyard" Sonoma Coast Pinot Noir (\$46.99)** It seems that each year Erich and Craig add a new Pinot fruit source. The 2008 Rodgers Creek is the first vintage they have produced of this wine, and it is a welcome addition. Rodgers Creek is located on a ridge in the Petaluma Gap, which is one of the coolest

growing regions in Sonoma, and is ideally suited for producing classic Pinot Noir. The vines are grown in light chalky soils on steep inclines, causing natural vine stress and resulting in high levels of concentration. Even though this is a cool climate site, the wine has wonderful depth and expression. There is rich red fruit, a touch of minerality, a hint of toast and a wonderful silky feel. A staff favorite. 93 points *Pinot Report*.

**2008 Sojourn Cellars "Gap's Crown Vineyard" Sonoma Coast Pinot Noir (\$46.99)** The Gap's Crown Vineyard is on the west-facing slopes of Sonoma Mountain, where it also feels the influence of the high winds and cool fog of the Petaluma Gap. Its rocky soil and severe terrain naturally stress the vines, making Gap's Crown one of the most desirable vineyards in the region. Darker fruit dominates the wine's character, with black cherry, blueberry and spice. Grippier than the Rodgers Creek, giving a wonderful mouthfeel with Burgundian flair. 95 points *Pinot Report*.

**2008 Sojourn Cellars "Sangiaco Vineyard" Sonoma Coast Pinot Noir (\$46.99)** Sojourn's flagship, the Sangiacomo is sourced from two distinct blocks within the vineyard, one planted in an old creek bed and the other in deeper loam soils. Still feeling the influence of the Petaluma Gap, there is a deep core of fruit to this wine. Surrounded by rich cherry flavors, clove, cinnamon, earth and spice, it is a seriously complex wine that should improve for several years. 97 points *Pinot Report*.

Keith Mabry

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



**ALSACE/LOIRE**

**2008 Charles Baur Pinot Blanc Alsace\*** \$12.99

This elegant wine is one of the most food-friendly whites on the planet, and is especially scrumptious when paired with seafood and delicate chicken dishes.

**Charles Baur Cremant d'Alsace Rosé \*** \$19.99

We are now thrilled to offer the rosé version of Baur's impeccable and ridiculously low-priced sparkler. This gets its hue from Pinot Noir, of course. Full of yeasty strawberry fruit and spice, it is a party wine and a terrific St. Pat's tippie.

**2006 Charles Baur "Pfersigberg" Gewürztraminer Grand Cru\*** \$24.99

This wine is very concentrated and comes from one of the most famous Grand Cru vineyards in Alsace. The site's gravelly soils, with rich deposits of magnesium, give the wine elegance, finesse and freshness. Well-balanced, but still on the big end of scale, this 2006 displays aromas of roses, acacia and exotic fruits. It is best served with poultry, fish or fruit-based desserts.

**De Chanceny Cremant de Loire Brut\*** \$11.99

A pale yellow wine with tiny bubbles, this Cremant de Loire Brut is rounded and delicate with a fine, nervy, complex nose and the freshness of Chenin Blanc, floral Chardonnay and fruity Cabernet Franc from 20- to 30-year-old vines.

**2008 Delhommeau "Cuvée St-Vincent" Muscadet\*** \$11.99

Soft, wet minerals are coated with honeydew and citrus. Nicely textured from beginning to end, with good weight and a fantastically long finish.

**2008 Domaine Cherrier Sancerre Blanc\*** \$16.99

Fresh lime, kiwi and honeydew are balanced by a profound minerality. A very lithe and racy wine, indeed, and an archetypal Sancerre!

**CHAMPAGNE**

**Ariston Aspasia Carte Blanche Brut Champagne\*** \$24.99

One of our best deals in bubbles? No doubt many on our staff would say yes! A balanced cuvée in every way, this Champagne, comprised of 40% Chardonnay, 30% Pinot Noir and 30% Meunier, is clean and powerful at once. The length of this little bottle of bubbles proves the class of its origin, the small commune of Brouillet in Champagne.

**Franck Bonville Brut Selection Champagne\*** \$29.99

All of the fruit comes from Bonville's own vineyards in the marvelous Grand Cru of Avize. It is all Chardonnay blended from three sensational years: '96, '97 and '98. This Champagne has exotic, ripe fruit aromatics with traces of clay and earth, just like in great Chablis. On the palate, the Champagne has great fruit and a wonderful full texture. This is a perennial staff favorite.

**RED BURGUNDY**

**2007 Domaine Bart Marsannay "Echezots"\*** \$21.99

Structured and spicy, with a long finish and flavors that make your mouth water. Charming now, or age a few years.

**2007 Domaine Fèry Bourgogne Rouge\*** \$23.99

This has nice weight and bit of spice on the palate, with an open and approachable character. It is made by Pascal Marchand, and has some structure to accompany the lovely fruit. It's a terrific wine!

**2006 Domaine Fèry Savigny-lès-Beaune "Ez Connardises"\*** \$27.99

Bottled unfiltered and unfiltered, this is lovely, rich and very long on the

palate. A terrific value from this wonderful village.

**2007 Domaine Fèry Morey-St-Denis\*** \$39.99

Rich and spicy, with very black fruit notes. Supple and approachable with lots of mid-palate and a long finish. Structured and good, with both red and black fruit notes on the nose. A terrific value!

**WHITE BURGUNDY**

**Plaisir des Princes Chardonnay\*** \$8.99

This is actually 2008 Mâcon-Villages, but the crop was larger and the market softer, thanks to the weak dollar.

**2007 Cave de Lugny Chardonnay de Chardonnay\*** \$10.99

A crisp, unoaked Chardonnay with a creamy texture and a refreshing finish. This delightful white pairs well with chicken, fish or lighter vegetable stir-fries.

**2008 Domaine Louis Moreau Petit Chablis\*** \$13.99

Several years after the sale of the négociant Moreau Pere & Fils, Louis Moreau regained the right to use his family name and a portion of the family Grand and Premier Cru vineyards, and is making lovely Chablis.

**2008 Domaine des Nembrets Denis Barraud St-Véran\*** \$14.99

This St-Véran is rich and focused, with good length. Although very appealing and open, this is also pure and unoaked and has a lovely finish. Wow!

**2008 Domaine de Biéville Louis Moreau Chablis "VV"\*** \$17.99

The Biéville is always a bit rounder in character than the Louis Moreau estate Chablis, but it retains the same sense of freshness and bright minerality to accompany its lovely floral notes. The finish is unmistakably Chablis, with notes of limestone, oyster shells and white flowers.

**2008 Domaine Paul Pernot Bourgogne Blanc\*** \$19.99

The bright and elegant entry is followed by characteristic Puligny minerality, a very nice creamy middle and slightly citric notes at the finish. Overall, this is a delight, easy to drink and lovely. Pernot's Bourgogne always contains a fair amount of declassified Puligny-Montrachet and it shows.

**RHÔNE/FRENCH REGIONAL**

**2008 Domaine de la Maurelle Côtes du Rhône\*** \$9.99

Always a favorite here at K&L, the 2008 Domaine de la Maurelle Côtes du Rhône exhibits juicy berry fruits along with very subtle hints of tapenade, grilled herb and mineral notes. A direct buy makes this an even better deal, but even at a significantly higher price, this delicious Rhône red (based on Grenache) would still be a steal.

**2007 Domaine de Mayran Côtes du Rhône-Villages\*** \$10.99

This 2007 Grenache-based Rhône possesses generous amounts of deep red fruits along with just a hint of spice and white pepper. The tannins are ripe and fine, making this elegant red the perfect accompaniment to a wide variety of Mediterranean-inspired dishes.

**2007 Clermont-Tonnerre "Très Vieilles Vignes" CdR-Villages\*** \$11.99

This shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics and excellent acidity and texture, this is a beauty to drink over the next four to five years.

**2007 Mas du Bouquet Vacqueyras\*** \$14.99

90 points ST: "Deep ruby. Rich blackberry and kirsch aromas are complicated by candied flowers, anise and garrigue, with a sexy note of cola coming up with air. Sweet dark berry flavors coat the palate, firmed



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

by fine-grained tannins that are quickly absorbed by the fruit.”

**2006 Chante Cigale Châteauneuf-du-Pape\*** \$24.99

The 2006 Châteauneuf-du-Pape has a dark ruby/plum color and a sweet black cherry and currant nose with notes of loamy soil intermixed with a hint of nori (the seaweed wrapper used in sushi restaurants), as well as pepper and lavender. It is very spicy and that, of course, is a signature of the 2006s.

**2006 Château Viranel “Tradition” Saint-Chinian Rouge\*** \$7.99

This juicy and very food-friendly red offers up beaucoup du flavor with berries, spice, garrigue and minerals amid a soft though persistent finish. 80% of the cuvée is aged in traditional tanks, with the remaining 20% aged in oak barrels.

**2008 Dom. de l’Attilon Vin de Pays de Méditerranée Merlot\*** \$9.99

This organically-grown Merlot is chock full of blackberry fruits, plum and floral notes. Smooth and juicy, with supple, fine tannins and no oak whatsoever, this is built for pure unadulterated drinking pleasure. Enjoy with about anything: pizza, meatloaf or even spaghetti.

#### SPAIN/ARGENTINA

**Gran Sarao Brut Cava Penedes\*** \$9.99

According to Robert Parker: “The non-vintage Brut offers yeasty, wheat-thin aromas, persistent small bubbles, and crisp, dry, citrus and green apple flavors. Drink it over the next 12-18 months. This is an excellent value in sparkling wine from Gran Sarao. It is a custom cuvée selected and bottled for the importer.”

**2004 Zarus Barrica Ribera del Duero\*** \$14.99

From *Wine Spectator*: “A smooth texture and well-integrated tannins give this red an appealing elegance. Cherry, vanilla and light herbal flavors are bright and lively. Drink now through 2012.”

**2007 Acústic “Acústic” Monstant\*** \$19.99

Back and every bit as tasty as the previous vintage, this staff favorite shows beautiful black cherry and blackberry fruit aromas with extraordinary freshness, purity and lift on the palate.

**2004 Montevejejo “Festivo” Malbec Mendoza\*** \$11.99

Medium-bodied, this is plush on the palate with plenty of ripe, forward fruit, light tannin and a sense of elegance. It can be enjoyed now and over the next five years. An outstanding value. 91 points RP.

**2006 Montevejejo “Festivo” Malbec Mendoza\*** \$11.99

Showing all of the pure plum and dark berry fruit of the 2004, Montevejejo’s 2006 also has considerably more complexity, a touch of minerality (not too common a descriptor for Malbec, but the good ones have it), excellent texture, mid-palate depth and just loads of character.

#### NEW ZEALAND

**2008 Kalinda Pinot Gris Marlborough\*** \$11.99

**2008 Kirkham Peak Sauvignon Blanc Marlborough\*** \$11.99

We’ve been loving both of these since they arrived last fall. The Pinot Gris is quite rich on the palate, while still crisp and dry on the finish. It is very Alsatian in style. The Sauvignon Blanc is limy, snappy, grapefruit-y and totally delicious. The best Kirkham we have had from New Zealand.

#### ITALIAN WINES

**2004 Collemattoni Brunello di Montalcino\*** \$46.99

95 points *Wine Spectator*: “Delivers fabulous aromas of crushed raspberries, cherries and strawberries, with flowers and a hint of vanilla

bean. Full-bodied, with a solid core of fruit and silky tannins. Dense and very long. A serious, powerful and complex red.”

**2004 Ferrero Brunello di Montalcino\*** \$34.99

This is gorgeous Sangiovese, full-bodied, ripe, sultry, lush, smooth and warm on the palate, kind of like if Brunello were made in Napa. This would be from Calistoga, next to Chateau Montelena. This is a wine you can drink now but you will also want to put some away for a few years to let it blossom completely. 91 points *Wine Spectator*: “Shows earth and berry aromas. Hints of fresh herbs follow through to a full body, with lots of dried fruit and spices on the palate. Long and flavorful.”

**2007 Ferrero Rosso di Montalcino\*** \$17.99

The Rosso from this vintage are really good, with stunning power and depth. Claudia and Pablo, in particular, made a wine with deep color and ripe plummy fruit that just flows out of the glass. Layers of luscious black cherry fruit and a plush palate feel command attention.

**2008 Ermacora Pinot Grigio\*** \$14.99

This is no industrial Pinot Grigio—it is the real McCoy. It has wonderful fruit and minerals on the nose, is loaded with pear and apple, and is concentrated and superbly balanced with body and an elegant finish.

**2008 Ermacora Pinot Bianco\*** \$14.99

This is the wine Ermacora is known for in Italy. Perfectly balanced, the Pinot Bianco has incredible depth, concentration and focus, with a hint of green apples and good acidity. It is rich and creamy, with custard-like flavors, and it is full-bodied on the palate. Balanced and complex. If you can hold onto it, this wine will age over the next two to three years.

#### SHIPPING INFO

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

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

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

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

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

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

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

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



**1955-2006 Red Bordeaux In Stock**

There are some fabulous buys here—check them out!

**VALUE WINES UNDER \$30 (1996-2006)**

<b>1996 Lanessan, Médoc*</b>	<b>\$24.99</b>
Back in again, and a perfect example of old school, mature Bordeaux.	
<b>1999 Fourcas Hosten (375ml)</b>	<b>\$9.99</b>
<b>1999 Lanessan, Médoc*-Fabulous</b>	<b>\$19.99</b>
<b>1999 Moulinet, Pomerol</b>	<b>\$29.99</b>
<b>1999 Phélan Ségur, St-Estèphe</b>	<i>Inquire</i>
<b>2003 Coufran (375ml)</b>	<b>\$8.99</b>
<b>2003 Gruaud Larose, St-Julien</b>	<b>\$39.99</b>
<b>2003 Gloria, St-Julien</b>	<b>\$29.99</b>
<b>2003 Potensac, Médoc</b>	<b>\$19.99</b>
<b>2003 Verdignan, Médoc</b>	<b>\$14.99</b>
Ralph loves this beauty.	
<b>2004 Lalande-Borie, St-Julien</b>	<b>\$21.99</b>
91 points from Clyde. Delicious wine. Classic.	
<b>2004 Mille Roses-As good as 2005!</b>	<b>\$11.99</b>
<b>2004 Verdignan, Haut-Médoc</b>	<b>\$12.99</b>
Fabulous bargain. Super classic and delicious.	
<b>2005 Bad Boy Bordeaux Thunevin*</b>	<b>\$19.99</b>
Collector's label banned in the USA. Good too.	
<b>2005 Bailly de Camensac, Médoc*</b>	<b>\$19.99</b>
Second wine of Camensac. Sweet and elegant!	
<b>2005 Chantegrive, Graves</b>	<b>\$19.99</b>
<b>2005 Clos Kalinda, St-Emilion*</b>	<b>\$26.99</b>
A spicy, lively, full-flavored Right Bank!	
<b>2005 d'Arche, Haut-Médoc*</b>	<i>Inquire</i>
Stunning wine. Tons of flavor.	
<b>2005 Domaine de Montalon*</b>	<b>\$14.99</b>
<b>2005 Ducluzeau, Listrac*</b>	<b>\$19.99</b>
<b>2005 Fleur de Bouïard</b>	<i>Inquire</i>
<b>2005 de l'Estang "Clos Kalinda"*</b>	<b>\$16.99</b>
<b>2005 Fourcas Dupre, Listrac*</b>	<b>\$19.99</b>
<b>2005 La Couronne, Mont St Emil*</b>	<b>\$14.99</b>
Extremely rich and quite delicious. Exceptional Right Bank value. 91 points from Clyde.	
<b>2005 Lanessan, Médoc*</b>	<b>\$26.99</b>
Back in again and better than ever!	
<b>2005 Laubarit "VV" Bordeaux*</b>	<b>\$11.99</b>
<b>2005 Leonie, Graves*-Just in!</b>	<b>\$19.99</b>
<b>2005 L'Avocat, Graves*</b>	<b>\$17.99</b>
<b>2005 Marquis de Calon, St-Estèphe</b>	<b>\$29.99</b>
<b>2005 Peyraud, Côtes de Blaye*</b>	<b>\$10.99</b>
<b>2005 Picque Caillou Rouge, Pessac</b>	<b>\$24.99</b>
<b>2005 Plain Point, Fronsac*</b>	<b>\$19.99</b>

<b>2005 Sarget de Gruaud Larose</b>	<b>\$19.99</b>
<b>2005 St-Jacques de Siran*</b>	<b>\$14.99</b>
Clyde's pick as best buy. Elegant.	
<b>2005 Valentons Canteloup*</b>	<b>\$10.99</b>
<b>2005 Vallegeorge, Haut-Médoc*</b>	<b>\$19.99</b>
<b>2006 Birot, Bordeaux*-K&amp;L Favorite</b>	<b>\$9.99</b>
<b>2006 Bourgneuf, Pomerol</b>	<b>\$29.99</b>
<b>2006 Cantemerle, Haut-Médoc</b>	<b>\$29.99</b>
<b>2006 Cantemerle (1.5L)</b>	<b>\$59.99</b>
<b>2006 d'Angludet, Margaux*</b>	<b>\$29.99</b>
<b>2006 d'Angludet, Margaux* (1.5L)</b>	<b>\$59.99</b>
<b>2006 d'Aiguilhe, Côte de Castillon</b>	<b>\$24.99</b>
<b>2006 Fonreaud, Listrac*</b>	<b>\$9.99</b>
<b>2006 Grand Bateau, Bordeaux*</b>	<b>\$9.99</b>
<b>2006 Joanin Becot, Castillon*</b>	<b>\$19.99</b>
<b>2006 Haut Nadeau, Bordeaux Sup*</b>	<b>\$11.99</b>
<b>2006 Larmande, St-Emilion*</b>	<b>\$19.99</b>
<b>2006 La Chapelle aux Moines*</b>	<b>\$19.99</b>
<b>2006 La Grave à Pomerol</b>	<b>\$29.99</b>
<b>2006 Le Fer, St-Emilion*-Value!</b>	<b>\$19.99</b>
<b>2006 Les Tours de Peyrat "VV"*</b>	<b>\$14.99</b>
<b>2006 Malartic-Lagravière, Pessac</b>	<b>\$29.99</b>
<b>2006 Picard, St-Estèphe*-Gutsy value!</b>	<b>\$9.99</b>
<b>2006 Puygauraud, Castillon</b>	<b>\$14.99</b>
As good as their fabulous 2005.	
<b>2006 Seigneurs d'Aiguilhe*</b>	<b>\$14.99</b>

**CLASSIC WINES (1955-2003)**

<b>1955 Pichon-Lalande (1.5L)</b>	<b>\$999.00</b>
<b>1959 Pichon-Lalande (1.5L)</b>	<b>\$1,999.00</b>
<b>1961 Pichon-Lalande (1.5L)</b>	<b>\$2,999.00</b>
These classics are direct from the property.	

**Ch. Siran Large Formats Direct From the Property and in Perfect Condition**

<b>1982 Siran, Margaux (3L)</b>	<b>\$299.00</b>
<b>1982 Siran, Margaux (5L)</b>	<b>\$449.00</b>
<b>1982 Siran, Margaux (6L)</b>	<b>\$599.00</b>
<b>1986 Siran, Margaux (1.5L)</b>	<b>\$139.00</b>
<b>1986 Siran, Margaux (3L)</b>	<b>\$269.00</b>
<b>1986 Siran, Margaux (5L)</b>	<b>\$399.00</b>
<b>1986 Siran, Margaux (6L)</b>	<b>\$499.00</b>
Just drank this great, old school wine at Campanile. Fantastic with some air.	
<b>2000 Siran, Margaux (1.5L)</b>	<b>\$119.00</b>

<b>1975 Poujeaux, Médoc (1.5L)</b>	<b>\$179.99</b>
<b>1961 Palmer, Margaux</b>	<b>\$2,399.00</b>
<b>1975 Palmer, Margaux</b>	<b>\$199.00</b>
<b>1979 Palmer, Margaux</b>	<b>\$199.00</b>
<b>1989 Palmer, Margaux</b>	<b>\$399.00</b>
Four wines just arrived from Mahler-Besse.	

<b>1981 Pichon-Lalande, Pauillac</b>	<b>\$179.99</b>
<b>1988 Pichon-Lalande, Pauillac</b>	<b>\$179.00</b>
Just drank this beauty. 10 more years.	
<b>1989 Clos du Marquis, St-Julien</b>	<b>\$99.99</b>
<b>1990 Chasse-Spleen, Médoc</b>	<b>\$109.99</b>
<b>1991 Pichon-Lalande (5L)</b>	<b>\$799.99</b>
<b>1991 Palmer, Margaux-Stunning!</b>	<b>\$189.99</b>
<b>1995 Clos du Marquis, St-Julien</b>	<b>\$84.99</b>
<b>1995 Grand Pontet, St-Emilion</b>	<b>\$49.99</b>
<b>1996 Haut-Bages Libéral, Pauillac</b>	<b>\$69.99</b>
<b>1996 Grand Pontet, St-Emilion</b>	<b>\$59.99</b>
<b>1996 Lagrange, St-Julien</b>	<b>\$99.99</b>
<b>1997 Grand Pontet, St-Emilion</b>	<b>\$39.99</b>
<b>1997 Malartic-Lagravière, Pessac</b>	<b>\$39.99</b>
<b>1999 Cos d'Estournel, St-Estèphe</b>	<b>\$99.99</b>
<b>1999 Kirwan, Margaux</b>	<b>\$69.99</b>
<b>1999 Labegorce, Margaux</b>	<b>\$36.99</b>
Elegant. Old school, classic Margaux.	
<b>2001 Grand Pontet, St-Emilion</b>	<b>\$39.99</b>
<b>2001 Larrivet Haut-Brion, Pessac</b>	<b>\$39.99</b>
<b>2001 Pontet-Canet, Pauillac</b>	<b>\$59.99</b>
<b>2001 Smith Haut Lafitte (1.5L)</b>	<b>\$199.99</b>
<b>2001 Cos d'Estournel, St-Estèphe</b>	<b>\$139.99</b>
<b>2002 Cos d'Estournel, St-Estèphe</b>	<b>\$119.99</b>
<b>2003 Cos d'Estournel, St-Estèphe</b>	<b>\$159.99</b>
<b>2003 Latour, Pauillac</b>	<b>\$999.00</b>
<b>2003 Mouton-Rothschild, Pauillac</b>	<b>\$249.99</b>

**SAUTERNES**

<b>1959 Caillou, Sauternes</b>	<b>\$219.00</b>
<b>1967 Caillou, Sauternes</b>	<b>\$199.99</b>
<b>1996 Rieussec, Sauternes</b>	<b>\$69.99</b>
<b>2000 d'Yquem (375ml)</b>	<i>Inquire</i>
<b>2001 Petit-Védrières, Sauternes</b>	<b>\$12.99</b>
<b>2001 Doisy-Védrières, Sauternes</b>	<b>\$59.99</b>
<b>2005 Coutet, Sauternes</b>	<b>\$29.99</b>
<b>2005 de Fargues (375ml)</b>	<b>\$59.99</b>
<b>2005 Lafaurie-Peyraguey</b>	<b>\$32.99</b>
<b>2005 d'Yquem-95-100 points WS</b>	<b>\$599.00</b>
<b>2005 Guiraud, Sauternes</b>	<b>\$54.99</b>
<b>2005 Guiraud, Sauternes (375ml)</b>	<b>\$29.99</b>
<b>2005 Rayne-Vigneau, Sauternes</b>	<b>\$29.99</b>
<b>2005 Suduiraut, Sauternes</b>	<b>\$49.99</b>
<b>2005 Rieussec, Sauternes</b>	<b>\$59.99</b>
<b>2006 Climens (375ml)</b>	<b>\$49.99</b>
<b>2007 Haut Charmes (375ml)</b>	<b>\$14.99</b>
From the most famous sweet wine producer.	
<b>2007 Carmes de Rieussec</b>	<b>\$29.99</b>
<b>2007 Laurie-Peyraguey (375ml)</b>	<b>\$26.99</b>
<b>2007 Petit-Védrières (375ml \$12.99)</b>	<b>\$24.99</b>
<b>2007 Suduiraut (375ml)</b>	<b>\$39.99</b>



We still have a few 2005 Bordeaux in stock—this is the vintage everyone wants—but they're slipping away. Fortunately, the excellent 2006s have arrived, and the prices are better than ever. This is just a partial list of our inventory. Visit [KLWines.com](http://KLWines.com) for more Bordeaux.

**2004, 2005 and 2006 Bordeaux In Stock**  
K&L still has a great selection of wines from the now-legendary '05 vintage and some exceptional '04s and '06s.

#### 2004 CLASSIC BORDEAUX

<b>Montrose, St-Estèphe</b>	<b>\$49.99</b>
92-95 points Stephen Tanzer.	
<b>Pontet-Canet, Pauillac</b>	<b>\$49.99</b>
<b>Pontet-Canet, Pauillac (1.5L)</b>	<b>\$109.99</b>
#34 on the <i>Wine Spectator's</i> Top 100 Wines of 2007 and 93 points!	

#### 2005 CLASSIC BORDEAUX

<b>Chasse-Spleen, Moulis-92 points WE</b>	<b>\$34.99</b>
<b>Fleur de Bouïard, Lalande Pomerol</b>	<b>\$29.99</b>
90 points <i>Wine Spectator</i> : "Round, soft and very velvety, with gorgeous fruit and tannins. Full-bodied, chewy and seductive. This is big and juicy."	
<b>Gruaud-Larose, St-Julien</b>	<b>\$54.99</b>
95 points <i>Wine Enthusiast</i> .	
<b>Larmande, St-Emilion (1.5L)</b>	<b>\$59.99</b>
92 points <i>Wine Spectator</i> . A fabulous value!	
<b>Léoville-Barton, St-Julien (1.5L)</b>	<b>\$229.99</b>
96 points <i>Wine Spectator</i> : "Delivers breathtaking aromas of blackberry, currant, licorice and flowers. Full-bodied, with a solid core of fruit and supersilky tannins."	
<b>Lynch-Bages, Pauillac</b>	<b>\$89.99</b>
93 points <i>Wine Spectator</i> : "Displays very beautiful aromas of crushed blackberry and dark chocolate, with a hint of coffee. Full-bodied, with a tightly wound palate of ripe tannins. Long and caressing. Best after 2015." And 91 points Robert Parker.	
<b>Pichon-Lalande, Pauillac</b>	<b>\$89.99</b>
93 points <i>Wine Spectator</i> : "Beautiful currant, berry and licorice aromas follow through to a full body, with tar and berry character, fine tannins and a long finish. I was expecting a little more from this, but it's still outstanding."	
<b>Reserve de Comtesse Lalande</b>	<b>\$39.99</b>
It's hard to believe that this is a second wine; it's so elegant and refined, packed with summer fruit on the bouquet: blackberries, plums and strawberries, punctuated by orange blossom.	

#### 2006 CLASSIC BORDEAUX

<b>Branais-Ducru, St-Julien</b>	<b>\$34.99</b>
<b>Cheval Blanc, St-Emilion</b>	<b>\$449.99</b>
<b>Cheval Blanc, St-Emilion (1.5L)</b>	<b>\$899.99</b>
<b>Clos Fourtet, St-Emilion-91 points RP</b>	<b>\$49.99</b>

<b>Cos d'Estournel, St-Estèphe</b>	<b>\$84.99</b>
<b>d'Armailhac, Pauillac</b>	<b>\$39.99</b>
91 points Robert Parker: "The dark ruby/purple-hued, mid-weight, elegant 2006 possesses sweet tannin as well as abundant concentration."	
<b>Domaine de Chevalier, Pessac</b>	<b>\$44.99</b>
<b>Gazin, Pomerol*-93 points WS</b>	<b>\$59.99</b>
<b>Grand Puy Lacoste, Pauillac (1.5L)</b>	<b>\$99.99</b>
92 points Robert Parker.	
<b>Haut-Bailly, Pessac-95 points RP</b>	<b>\$64.99</b>
<b>Kirwan, Margaux (1.5L)</b>	<b>\$49.99</b>
<b>Larcis Ducasse, St-Emilion</b>	<b>\$29.99</b>
91 points Robert Parker.	
<b>Langoa-Barton, St-Julien</b>	<b>\$49.99</b>
<b>Langoa-Barton, St-Julien (1.5L)</b>	<b>\$89.99</b>
91 points <i>Wine Spectator</i> : "Shows violet and blackberry, with hints of raisin. Full and velvety, with lovely-textured tannins and plenty of ripe fruit on the finish. Balanced and rich. Best after 2013."	
<b>Léoville-Barton, St-Julien (3L)</b>	<b>\$289.99</b>
<b>Léoville-Poyferré, St-Julien</b>	<b>\$49.99</b>
93 points <i>Wine Enthusiast</i> .	
<b>Margaux, Margaux (1.5L)</b>	<b>\$799.99</b>
<b>Nenin, Pomerol-91 points RP</b>	<b>\$49.99</b>
<b>Palmer XIXth Century Historical</b>	<b>\$149.99</b>
In the olden days, Bordeaux estates would routinely add Syrah (Hermitage) to their red wine for additional depth, color and alcohol. Palmer has brought back the old style, in an extremely limited fashion, of course, for a lucky few that will get to sample this fascinating and very tasty wine.	
<b>Palmer, Margaux</b>	<b>\$199.99</b>
<b>Palmer, Margaux (1.5L)</b>	<b>\$399.99</b>
93 points <i>Wine Spectator</i> : "Coffee, plum and spices on the nose follow through to a full body, with lovely fruit and a soft, silky-textured finish. Very balanced and beautiful, with lots of violet, new wood and richness. Long. Needs time."	
<b>Pierre de Lune, St-Emilion</b>	<b>\$39.99</b>
90-92 points Robert Parker: "Owned by Tony Balu, the régisseur of an up-and-coming St-Emilion star, Clos Fourtet, this hedonistic effort is a blend of 90% Merlot and 10% Cabernet Sauvignon."	
<b>Pichon-Baron, Pauillac</b>	<b>\$99.99</b>
<b>Pichon-Baron, Pauillac (1.5L)</b>	<b>\$169.99</b>
93 points WE and 92 RP.	
<b>Reserve de Comtesse Lalande</b>	<b>\$44.99</b>
Just arrived! Could be better than 2005!	

<b>Smith Haut Lafitte Rouge, Pessac</b>	<b>\$39.99</b>
93 points Robert Parker: "A top-notch success, the dense ruby/purple-colored 2006 Smith-Haut-Lafitte offers aromas of smoky, juicy black currants, graphite, earth, truffles, and forest floor. Full-bodied with superb purity, noticeable but sweet tannins, this round, generous, long wine should drink nicely for 15-20+ years."	
<b>St-Pierre, St-Julien-93 points RP</b>	<b>\$49.99</b>
<b>Talbot, St-Julien (1.5L)</b>	<b>\$89.99</b>

#### WHITE BORDEAUX

<b>2005 Laville Haut-Brion, Pessac</b>	<b>\$229.00</b>
<b>2006 Ducla Experience XIV*</b>	<b>\$12.99</b>
Rich, round, with a great finish.	
<b>2006 L'Avocat Blanc*</b>	<b>\$14.99</b>
Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.	
<b>2006 Smith Haut Lafitte Blanc</b>	<b>\$39.99</b>
93 points Robert Parker: "Another gorgeous white Graves from this vintage, this wine offers up notes of honeysuckle, lanolin, sweet citrus, and hints of orange peel as well as quince and white currants. It is medium to full-bodied, with fresh acidity, subtle nuances of smoky oak, and a long finish."	
<b>2007 Cantelys Blanc, Pessac*</b>	<b>\$19.99</b>
Toasty aromas and quite rich on the palate.	
<b>2007 Grand Village Blanc</b>	<b>\$14.99</b>
<b>2007 Pavillon Blanc, Margaux</b>	<b>\$159.99</b>
91-95 points <i>Wine Spectator</i> : "This is superracy and stylish, with mineral, lemon, lime, pineapple and papaya. Full, yet balanced and fresh, crisp and long. Wonderful!"	
<b>2008 La Gatte Blanc, Bordeaux*</b>	<b>\$10.99</b>
Superb balance and quite rich.	
<b>2008 Roquefort Bordeaux Blanc*</b>	<b>\$12.99</b>
A spicy, dry white. A staple at K&L for years.	
<b>2008 St-Jean des Graves, Graves*</b>	<b>\$13.99</b>
One of our favorites for many years. Lovely minerality. Clean and crisp.	
<b>2008 Chateau Reynon VV*</b>	<b>\$13.99</b>
<b>2008 Clos Floridene, Graves*</b>	<b>\$24.99</b>
These two Denis Dubourdieu wines have just arrived and they're excellent.	
<b>2008 La Gatte Rosé*</b>	<b>\$9.99</b>
A saignée of very fine Merlot, this makes a wonderful year-round accompaniment to shellfish, white meats, smoked meat and fish.	

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



**CABERNET SAUVIGNON**

2005 Ch Montelena "Estate"	\$104.99
2005 Cloverdale Ranch, Alex Vly	\$19.99
2005 Columbia Crest Walter Clore	\$21.99
2005 Hall Vineyards, Napa	\$34.99
2005 Heitz Cellar, Napa	\$39.99
2005 Hidden Ridge, Sonoma	\$39.99
2005 Keenan, Spring Mountain	\$29.99
2005 Lancaster Estate "Sophia's"	\$34.99
2005 Olema, Napa	\$15.99
2005 Silver Oak, Alexander Valley	\$54.99
2005 Terra Valentine, Spring Mtn	\$29.99
2006 Anderson's "Reserve"	\$49.99
2006 BV "Georges de Latour"	\$69.99
2006 BV "Tapestry"	\$29.99
2006 Buehler, Napa	\$21.99
2006 Ch Montelena, Napa	\$44.99
2006 Chimney Rock, Stags Leap	\$44.99
2006 Clos du Val, Napa Valley	\$21.99
2006 Cloverdale Ranch, Alex Vly	\$19.99
2006 Donati "Paicines"	\$17.99
2006 Far Niente, Oakville	\$109.00
2006 Hedges "Three Vineyards"	\$17.99
2006 Hess Estate "Allomi"	\$21.99
2006 Hess Select "Tri-County"	\$14.99
2006 Joseph Phelps, Napa	\$44.99
2006 Josh Cellars "Amber Knolls"	\$14.99
2006 Kalinda "Reserve"	\$29.99
2006 Kunde, Sonoma	\$15.99
2006 Ladera, Napa	\$28.99
2006 Larkmead, Napa	\$54.99
2006 Louis M Martini "Reserve"	\$17.99
2006 Raymond "Reserve"	\$26.99
2006 Red Lion, California	\$12.99
2006 Robert Mondavi, Napa	\$17.99
2006 Rombauer, Napa	\$34.99
2006 Sequoia Grove, Napa	\$32.99
2006 Seventy Five "Amber Knolls"	\$16.99
2006 Shafer "One Point Five"	\$69.99
2006 Silverado, Napa	\$34.99
2006 Stag's Leap "Artemis"	\$39.99
2006 Stephen Vincent, California	\$9.99
2006 The Show, California	\$11.99
2006 Urbanter Cellars "Amplio"	\$10.99
2007 Alexander Valley "Wetzel"	\$14.99
2007 Anderson's "Prologue"	\$24.99
2007 Anderson's "Right Bank"	\$54.99
2007 Avalon, Napa	\$11.99
2007 Bon Anno, Napa	\$19.99
2007 Cannonball, California	\$12.99

2007 Caymus "Special Selection"	\$109.00
2007 Caymus, Napa	\$59.99
2007 Chappellet "Mtn Cuvee"	\$21.99
2007 Coho "Headwaters"	\$32.99
2007 DeLille Cellars "D2"	\$39.99
2007 Forth "All Boys"	\$19.99
2007 Foxglove, Paso Robles	\$13.99
2007 Frog's Leap, Napa	\$34.99
2007 J Lohr "Seven Oaks"	\$12.99
2007 Joel Gott "815 Blend"	\$13.99
2007 Joseph Carr, Napa	\$19.99
2007 Justin, Paso Robles	\$21.99
2007 Kalinda, Napa	\$16.99
2007 Kirkham Peak, Napa	\$17.99
2007 Lander-Jenkins, California	\$9.99
2007 Lewis Cellars, Napa	\$76.99
2007 Lewis Cellars "Reserve"	\$114.99
2007 Louis M Martini, Sonoma	\$11.99
2007 Philip Togni "Tanbark Hill"	\$38.99
2007 Rutherford Ranch, Napa	\$15.99
2007 Side Job Cellars, Sonoma	\$17.99
2007 Snowden "Reserve"	\$69.99
2007 Snowden "The Ranch"	\$39.99
2007 The Show, California	\$11.99
2008 McManis, California	\$8.99
Cain "NV6"	\$32.99

**MERLOT**

2004 Silverado, Napa	\$24.99
2005 Cloverdale Ranch, Alex Vly	\$17.99
2005 Martin Ranch, Santa Clara	\$15.99
2005 Swanson, Napa	\$21.99
2006 Duckhorn, Napa	\$51.99
2006 Havens, Napa	\$6.99
2006 Kirkham Peak, Napa	\$17.99
2006 Rombauer, Napa	\$27.99
2006 Shafer, Napa	\$39.99
2006 Stags' Leap Winery, Napa	\$24.99
2007 Paloma, Napa	\$53.99
2008 McManis, California	\$7.99

**PINOT NOIR**

2006 BearBoat, Russian River	\$17.99
2006 J Swan "Cuvée de Trois"	\$26.99
2006 J Swan "Saralee's"	\$32.99
2006 Vergari "Van der Kamp"	\$34.99
2007 A to Z, Oregon	\$14.99
2007 Calera, Central Coast	\$19.99
2007 Carmel Road, Monterey	\$14.99
2007 Dutton "Karmen Isabella"	\$36.99
2007 Edna Valley "Paragon"	\$16.99

2007 Elk Cove, Willamette Valley	\$21.99
2007 Foley, Sta Rita Hills	\$28.99
2007 Hitching Post "Cork Dancer"	\$24.99
2007 Jim Ball "Boonville"	\$19.99
2007 La Crema, Sonoma Coast	\$19.99
2007 Loring "Keefer Ranch"	\$39.99
2007 MacMurray, Central Coast	\$14.99
2007 Morgan "Twelve Clones"	\$26.99
2007 Mueller, Russian River	\$24.99
2007 Olivet Lane, Russian River	\$21.99
2007 Patz & Hall, Sonoma Coast	\$33.99
2007 Paul Mathew, Russian River	\$29.99
2007 Poppy, Monterey	\$10.99
2007 Redemption "Mission Ranch"	\$29.99
2007 Rex Hill, Oregon	\$21.99
2007 Robert Sinskey, Carneros	\$31.98
2007 Sequana "Sarmiento"	\$29.99
2007 Steele, Carneros	\$19.99
2007 Taz, Santa Barbara	\$17.99
2007 Thomas Fogarty, Santa Cruz	\$25.99
2007 Torii Mor, Willamette Valley	\$24.99
2007 Toulouse "Estate"	\$37.99
2007 Walter Hansel "Cahill Lane"	\$34.99
2008 Au Bon Climat, Sta Barbara	\$19.99
2008 Babcock "Rita's Earth"	\$18.99
2008 Belle Glos "Meiomi"	\$23.99
2008 Byron, Santa Maria Valley	\$19.99
2008 Castle Rock, Willamette Vly	\$10.99
2008 Cazar, Russian River	\$19.99
2008 Costa de Oro, Santa Barbara	\$23.99
2008 Evening Land, Oregon	\$24.99
2008 J Wilkes, Santa Maria	\$22.99
2008 La Fenêtre "À Côté"	\$23.99
2008 Lioco, Sonoma Coast	\$29.99
2008 Loring, Russian River	\$29.99
2008 Melville "Estate-Verna's"	\$19.99
2008 O'Reilly's, Oregon	\$16.99
2008 Parker Station, Sta Barbara	\$11.99
2008 Sean Minor "Four Bears"	\$13.99

**SYRAH / PETITE SIRAH**

2004 Havens "Hudson"	\$24.99
2004 Ste Michelle "Ethos"	\$19.99
2005 Rosenblum "England-Shaw"	\$9.99
2006 Barrel 27 "Right Hand Man"	\$14.99
2006 Bonny Doon "Le Pousseur"	\$14.99
2006 Carica "Kick Ranch"	\$29.99
2006 Copain "L'Hiver"	\$12.99
2006 Roshambo "Justice"	\$14.99
2007 Cep (Peay Vineyards)	\$21.99
2007 Qupe, Central Coast	\$13.99



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

2007 Red Car "Boxcar"	\$16.99
2007 Samsara "Verna's"	\$29.99
2007 Viña Robles "Jardine" PS	\$19.99
2008 McManis Petite Sirah	\$9.99

#### ZINFANDEL

2005 Rosenblum "Harris Kratka"	\$19.99
2006 Haywood "Rocky Terrace"	\$29.99
2006 Peterson, Dry Creek	\$19.99
2006 Quivira, Dry Creek	\$18.99
2006 Ravenswood "Barrica"	\$19.99
2006 Ravenswood "Belloni"	\$24.99
2006 Rosenblum "Aparicio"	\$11.99
2006 Rosenblum "Richard Sauret"	\$16.99
2007 Ancient Peaks, Paso Robles	\$14.99
2007 J Runquist "Z"	\$19.99
2007 Joel Gott, California	\$12.99
2007 Klinker Brick "Old Vine"	\$14.99
2007 Mauritsen, Dry Creek	\$22.99
2007 M&D "7 Deadly Zins"	\$11.99
2007 Ridge "Geyserville"	\$29.99
2007 Rombauer, California	\$26.99
2007 Sextant, Central Coast	\$14.99
2007 Valley of the Moon, Sonoma	\$10.99
2007 Windmill Estates "Old Vine"	\$9.99
2008 Barber Cellars "Mr. Beast"	\$18.99
2008 Brown Estate, Napa	\$34.99
2008 Easton, Amador County	\$13.99
2008 Ridge "Three Valleys"	\$19.99
2008 Seghesio, Sonoma	\$19.99
2008 Shenandoah "Special Reserve"	\$9.99
Rosenblum "Vintner's Cuvee XXXI"	\$9.99

#### MISC REDS

2006 Bogle "The Phantom"	\$14.99
2006 Terre Rouge "Tete-a-Tete"	\$13.99
2006 Viña Robles "Signature"	\$28.99
2007 Bartolo "Minerva"	\$15.99
2007 Beckmen "Cuvée Le Bec"	\$18.99
2007 E Schein "Goddess of Meat"	\$39.99
2007 Hey Mambo "Sultry Red"	\$8.99
2007 J Runquist "R"	\$19.99
2007 Lewis Cellars "Alec's Blend"	\$54.99
2007 Lioco "Indica"	\$16.99
2007 Margerum "M5"	\$23.99
2007 Seventy Five "The Sum"	\$19.99
2008 Folie à Deux "Menage à Trois"	\$8.99
2008 Infinity Syrah-Grenache	\$10.99
2008 Orin Swift "The Prisoner"	\$34.99
2008 Owen Roe "Abbot's Table"	\$21.99
2008 Palmina Dolcetto	\$15.99

Boeger "Hangtown Red #38"	\$10.99
Fess Parker "Frontier Red Lot 91"	\$9.99
Marietta "Old Vine Red Lot #50"	\$9.99
Urbanite Cellars "Redart"	\$9.99

#### CHARDONNAY

2006 C Donatiello, Russian River	\$18.99
2006 Clos du Val, Carneros	\$18.99
2006 J Vineyards, Russian River	\$19.99
2006 Ridge "Monte Bello"	\$49.99
2006 Sbragia "Gamble Ranch"	\$32.99
2006 Sonoma-Cutrer, Sonoma	\$21.99
2006 Tolosa Estate, Edna Ranch	\$16.99
2006 Walter Hansel "North Slope"	\$35.99
2007 Acacia, Carneros	\$14.99
2007 Babcock, Santa Barbara	\$16.99
2007 Beringer "Private Reserve"	\$29.99
2007 Byron, Santa Maria	\$19.99
2007 Cambria "Katherine's"	\$16.99
2007 Chalk Hill "Estate"	\$31.99
2007 Chalone "Estate"	\$19.99
2007 Ch Montelena, Napa	\$44.99
2007 Far Niente, Napa	\$44.99
2007 Flora Springs Barrel Ferment	\$21.99
2007 Foley, Sta Rita Hills	\$24.99
2007 Groth, Napa	\$21.99
2007 Heitz Cellar, Napa	\$16.99
2007 J Lohr "Riverstone"	\$11.99
2007 Jordan, Russian River	\$27.99
2007 Kendall-Jackson "Vintner's"	\$12.99
2007 La Crema, Sonoma Coast	\$16.99
2007 Lincourt, Sta Rita Hills	\$16.99
2007 MacRostie, Carneros	\$17.99
2007 Margaret's, California	\$7.99
2007 Melville "Estate-Verna's"	\$18.99
2007 Mer Soleil "Silver"	\$24.99
2007 Mer Soleil, Santa Lucia	\$34.99
2007 Miner Family Napa	\$19.99
2007 Mount Eden "Wolff"	\$17.99
2007 Neyers, Carneros	\$24.99
2007 Olivet Lane, Russian River	\$19.99
2007 Stags' Leap Winery, Napa	\$21.98
2007 Talbott "Logan"	\$15.99
2007 Taz, Santa Barbara	\$15.99
2008 Cakebread, Napa	\$36.99
2008 Au Bon Climat, Sta Barbara	\$16.99
2008 Ch St Jean, Sonoma	\$10.99
2008 Columbia Crest Grand Estates	\$9.99
2008 Cuvaison, Carneros	\$15.99
2008 Domaine Alfred "Stainless"	\$12.99
2008 Edna Valley "Paragon"	\$9.99

2008 Four Vines "Naked"	\$10.99
2008 Foxglove, Central Coast	\$10.99
2008 Hess Select, Monterey	\$8.99
2008 Kali Hart, Monterey	\$13.99
2008 Kalinda, Napa	\$17.99
2008 Lander-Jenkins, California	\$9.99
2008 Lewis Cellars, Napa	\$42.99
2008 Lewis Cellars "Reserve"	\$57.99
2008 Napa Cellars, Napa	\$14.99
2008 Newton "Red Label"	\$16.99
2008 Neyers, Carneros	\$24.99
2008 Rombauer, Carneros	\$29.99
2008 Scott Family "Dijon Clones"	\$16.99
2008 Stuhlmuller, Alex Valley	\$20.99

#### SAUVIGNON BLANC

2006 Chance Creek "Terroir 95470"	\$10.99
2007 Castle Rock "Reserve"	\$9.99
2007 Ch St Jean "La Petite Etoile"	\$13.98
2007 Snowden, Rutherford	\$17.99
2008 Barber Cellars "Lazarie"	\$14.99
2008 Cakebread, Napa	\$24.99
2008 Ch St Jean, Sonoma	\$10.99
2008 Duckhorn, Napa Valley	\$26.99
2008 Ferrari-Carano, Sonoma	\$12.99
2008 Frog's Leap, Napa	\$14.99
2008 Geyser Peak, California	\$9.99
2008 Honig, Napa	\$13.99
2008 Joseph Phelps, Napa	\$21.99
2008 Kalinda, Mendocino	\$11.99
2008 Kathryn Kennedy, Santa Cruz	\$17.99
2008 Pomelo, California	\$8.99
2008 St Supéry, Napa Valley	\$14.99
2008 Voss, Rutherford	\$14.99
2008 Walter Hansel, Russian River	\$14.99
2008 Wattle Creek, Mendocino	\$11.99
2008 Wildhurst "Reserve"	\$8.99

#### MISC WHITES

2007 Bridlewood Reserve Viognier	\$14.99
2007 Eyrie Pinot Gris	\$14.99
2007 Pine Ridge Chenin/Viognier	\$9.99
2008 Benton Lane Pinot Gris	\$14.99
2008 Dry Creek Chenin Blanc	\$9.99
2008 Elk Cove Pinot Gris	\$15.99
2008 J Vineyards Pinot Gris	\$14.99
2008 King Estate Pinot Gris	\$14.99
2008 Kung Fu Girl Riesling	\$12.99
2008 La Clarine Grenache Blanc	\$13.99
2008 Pine Ridge Chenin/Viognier	\$10.99
NV Sokol Blosser "Evolution"	\$13.99

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### MISC TUSCANY

2008 Tenuta di Sesta "Camponovo" Sangiovese*	\$6.99
2008 Maritima "4 Old Guys" Sangiovese- <i>Outstanding Value!</i>	\$7.99
2007 Frescobaldi "Castiglioni" Chianti	\$9.99
2007 Villa Pillo "Borgoforte"	\$11.99
2007 Castello di Querceto Chianti Classico	\$11.99
2007 La Fortuna "Fortunello"*	\$14.99
2006 Ferrero Rosso di Montalcino*	\$15.99
2007 La Mozza I Perazzi Morellino di Scansano	\$15.99
2007 Ferrero Rosso di Montalcino*	\$15.99
2006 Castello di Monsanto Chianti Classico Riserva-91 points RP	\$17.99
2006 Frescobaldi Nipozzano Chianti Rufina Riserva	\$18.99
2007 La Fortuna Rosso di Montalcino*	\$19.99
2007 Tenuta dell'Ornellaia "Le Volte"-90 points RP	\$22.99
2006 Marchesi de' Frescobaldi "Tenuta Castiglioni" 90 points <i>Wine Spectator</i> .	\$24.99
2005 Tenuta Monteti "Monteti" Super Tuscan*	\$26.99
2004 Ferrero Brunello di Montalcino*-91 points WS	\$34.99
2004 Caparzo Brunello di Montalcino-91 points RP	\$39.99
2007 Tenuta San Guido "Guidalberto"	\$44.95
2004 Talenti Brunello di Montalcino*-93 points RP	\$44.99
2004 Collemattoni Brunello di Montalcino*-95 points WS	\$46.99
2007 Tenuta dell'Ornellaia "Le Serre Nuove" -92 points WS, RP	\$49.99
2004 Poggio Antico Brunello di Montalcino-91 points WS	\$58.99
2006 Fontodi "Vigna del Sorbo" Chianti Classico Riserva 95 points Robert Parker's <i>Wine Advocate</i> .	\$62.99
2004 La Gerla "Vigna gli Angeli" Brunello-92 points WS	\$71.99
2004 Altesino "Montosoli" Brunello-95 points WS	\$74.99
2004 Poggio Antico "Altero" Brunello-92 points WS	\$74.99
2006 Marchesi de' Frescobaldi "Giramonte"-92 points WS	\$89.99
2004 Valdicava Brunello di Montalcino-97 points WS	\$118.99
2006 Tenuta dell'Ornellaia-97 points RP	\$169.99

### MISC PIEDMONT

2008 Fontanafredda "Briccotondo" Barbera	\$10.99
2008 La Montagnetta "Il Ciaret" Freisa Chiaretto (Rosato)	\$12.99
2007 Icardi "L'Aurora" Cortese	\$13.99
2007 La Montagnetta "Bugianen" Freisa d'Asti	\$14.99
2008 Renato Ratti Dolcetto d'Alba	\$14.99
2007 Mutti "Bosco Barona" Barbera	\$15.99
2006 Bricco del Cucù "Bricco San Bernardo" Dogliani (Dolcetto)	\$19.99
2007 Angelo Germano "La Solegiatta" Barbera	\$19.99
2007 Angelo Germano Nebbiolo d'Alba	\$19.99
2008 Renato Ratti Nebbiolo d'Alba	\$19.99
2004 Angelo Germano Barolo	\$29.99
2005 G.D. Vajra "Albe" Barolo	\$29.99
2005 Ruggeri Corsini "Corsini" Barolo*	\$42.99
2004 Mauro Veglio "Arborina" Barolo	\$43.99
2004 Mauro Veglio "Castelloto" Barolo	\$44.99
2005 Clerico "Ciabot Mentin Ginestra" Barolo*-96 points RP	\$89.99

2005 Clerico "Pajana" Barolo\*-95 points RP \$89.99

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

2008 Contesa Vino Sfuso Rosso	\$6.99
2008 Blason Pinot Grigio*	\$8.99
It's back! The best value in Pinot Grigio.	
2008 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2008 Blason Cabernet Franc*	\$9.99
2008 Ermacora Friulano*-2 glasses GR	\$14.99
2008 Ermacora Pinot Grigio*-2 glasses GR	\$14.99
2008 Ermacora Pinot Bianco*-1 glass GR	\$14.99
2008 Convento Muri-Gries Pinot Grigio	\$14.99
NV Ruggeri "Gold Label" Prosecco	\$14.99
2007 Bastianich Friulano	\$15.95
2008 Santa Margherita Pinot Grigio	\$18.99
2007 Jermann Chardonnay	\$19.99
2007 Jermann Ribolla Gialla	\$19.99
2007 Jermann Pinot Grigio	\$19.99
2005 Ermacora "Riul" Super Friulian Red*	\$21.99
2008 Pacherhof Kerner	\$21.99
2008 Pacherhof Grüner Veltliner-91 points RP	\$22.99
2007 Cantina Valle Isarco "Aristos" Kerner-2 glasses GR	\$25.99
2007 Ermacora Picolit* (500ml)	\$49.99

### PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

2008 Tormaresca Neprica	\$8.95
2008 Il Trullo Primitivo del Salento	\$8.99
2007 Vinosia Primitivo di Salento IGT	\$9.99
2007 Fujanera "Lamadali" Negroamaro*	\$12.99
2007 San Francesco Cirò	\$12.99
2008 Valle dell'Acate "Case Ibidini" Nero d'Avola	\$12.99
2008 Fujanera "Arrocco" Nero di Troia*	\$14.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2008 Gulfi Cerasuolo di Vittoria	\$16.95
2007 Benanti "Rosso di Verzella" Etna Rosso	\$16.99
According to Robert Parker's <i>Wine Advocate</i> : "The 2005 Etna Rosso di Verzella (Nerello Mascalese, Nerello Cappuccino) is a mid-weight, ethereal red with pretty aromatics and a soft, delicate core of small red fruits, flowers and spices. The wine offers lovely balance and freshness in a feminine, weightless style. Anticipated maturity: 2009-2011."	
2007 Romanelli Montefalco Rosso	\$17.99
2005 Pasetti "Testarossa" Montepulciano d'Abruzzo	\$25.99
2004 Benanti "Serra della Contessa" Etna Rosso-93 points WA	\$39.99
2004 Antonelli "Chiusa di Pannone" Sagrantino-3 glasses GR	\$49.99
92 points <i>Stephen Tanzer's International Wine Cellar</i> : "Deep ruby. Explosive aromas of sweet, ripe red cherry, chocolate-covered plum, violet and cappuccino. Enters rich and suave, then turns somewhat more austere, offering lovely purity to its red fruit and sweet baking spice flavors. Displays lovely balance for a Sagrantino with the Antonelli-signature silky tannins and great length. Very well done."	



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

### CHABLIS

2006 Dom. Louis Moreau Chablis Grand Cru "Les Clos"*	\$44.99
2007 Maison William Fèvre Chablis "Champs Royaux"	\$18.99
2007 Dom. Bernard Defaix Chablis 1er Cru "Vaillons"	\$26.99
2007 Dom. Bernard Defaix Chablis Grand Cru "Bougrons"	\$49.99
2007 Dom. Louis Moreau Chablis Premier Cru "Vaillons"*	\$24.99
2007 Dom. Louis Moreau Chablis Grand Cru "Les Clos"*	\$46.99
2008 Dom. de Biéville (Louis Moreau) Chablis VV	\$17.99
2008 Dom. Louis Moreau Petit Chablis*	\$13.99

### CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2003 Dom. Lignier-Michelot Gevrey-Chambertin	\$29.95
2005 Dom. Stephane Magnien Bourgogne Passetoutgrains*	\$12.99
2005 Emile Chandesais Mercurey 1er Cru "Clos du Roy" *	\$23.99
2005 Dom. Desertaux-Ferrand Beaune 1er Cru "Les Sceaux"	\$35.99
2005 Chanson Beaune 1er Cru "Bastion"	\$39.95
2005 Chanson Pernand-Vergelesses 1er Cru "Les Vergelesses"	\$29.95
2005 Dom. Desertaux-Ferrand Côte de Nuits-Villages	\$24.99
2006 Maison Faiveley Bourgogne Rouge "Joseph Faiveley"	\$17.99
2006 Dom. Blain-Gagnard Chassagne-Montrachet 1er Cru	\$23.99
2006 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets"	\$74.99
2006 Joseph Drouhin Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Nicolas Potel Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Dom. J-M Boillot Pommard 1er Cru "Les Rugiens"	\$109.95
2006 N. Potel Savigny-lès-Beaune 1er Cru "Les Marconnets"*	\$29.99
2006 Dom. Fèry Savigny-lès-Beaune "Ez Connardizes"*	\$27.99
2006 Dom. Tollot Beaud Savigny-lès-Beaune 1er Cru "Lavières"	\$28.99
2006 Dom. Tollot Beaud Aloxe-Corton	\$24.99
2006 Moillard Bourgogne Hautes Côte de Nuits Rouge	\$16.99
2006 Dom. Jean Tardy Nuits-St-Georges 1er "Les Boudots"*	\$69.99
2006 Dom. de Montille Clos Vougeot Grand Cru	\$136.99
2006 Dom. Mongeard-Mugneret Vosne-Romanée	\$49.99
2006 Dom. Jean Tardy Vosne-Romanée "Vigneux"*	\$47.99
2006 Dom. Tardy Vosne-Romanée 1er Cru "Les Chaumes"*	\$69.99
2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"*	\$134.95
2006 Dom. Mongeard-Mugneret Clos Vougeot Grand Cru	\$119.95
2006 Dom. Antonin Guyon Chambolle-Musigny	\$30.99
2006 DEux Montille Chambolle-Musigny "Les Babillères"	\$39.99
2006 Dom. Groffier Chambolle 1er Cru "Hauts Doix"	\$109.99
2006 Dom. Lignier-Michelot Chambolle-Musigny VV	\$39.99
2006 Dom. Thibault Liger-Belair Chambolle 1er "Gruenchers"	\$99.99
2006 Dom. Stephane Magnien Chambolle 1er Cru "Sentiers"*	\$54.99
2006 N. Potel Chambolle-Musigny 1er Cru "Les Hauts Doix"	\$59.99
2006 Nicolas Potel Bonnes-Mares Grand Cru	\$169.95
2006 Dom. Stephane Magnien Morey 1er "Monts Luisants"*	\$49.99
2006 Dom. Pierre Gelin Gevrey-Chambertin "Clos Meixvelle"	\$26.99
2006 Dom. Antonin Guyon Gevrey-Chambertin	\$27.99
2006 Nicolas Potel Gevrey-Chambertin	\$28.99
2006 Dom. Rebourseau Mazy-Chambertin Grand Cru	\$69.95
2007 Antonin Rodet Bourgogne Rouge	\$13.99
2007 Dom. Desertaux-Ferrand Bourgogne Rouge	\$18.99

2007 Dom. Fèry Bourgogne Rouge*	\$23.99
2007 Dom. Bart Bonnes Mares Grand Cru	\$109.99
2007 Dom. Olivier Guyot Bourgogne Rouge	\$19.99
2007 Maison Joseph Drouhin Côte de Nuits-Villages	\$19.99
2007 Dom. Fèry Côte de Nuits-Villages "Clos de Magny"*	\$23.99
2007 Dom. de Montille Vosne-Romanée 1er Cru "Malconsorts"	\$164.99
2007 Dom. Anne Gros Richebourg Grand Cru	\$299.95
2007 Dom. Anne Gros Clos Vougeot Grand Cru "Maupertuis"	\$139.99
2007 Dom. Fèry Vougeot 1er Cru "Les Cràs"*	\$59.99
2007 Maison Joseph Drouhin Chambolle-Musigny 1er Cru	\$79.99
2007 Dom. Fèry Morey-St-Denis*	\$39.99
2007 Dom. Olivier Guyot Gevrey-Chambertin 1er "Champeaux"	\$52.99
2007 Dom. Chezeaux-Ponsot Griottes-Chambertin Grand Cru	\$109.99
2007 Dom. Martin Bart Marsannay "Echezots"*	\$21.99
2007 Dom. Martin Bart Marsannay "Champs Salomon"*	\$21.99

### WHITE BURGUNDY

NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2005 Dom. Benoit Ente Puligny-Montrachet	\$51.99
2005 Dom. B. Ente Puligny-Montrachet 1er "Champs Gain"	\$64.99
2006 Dom. Bernard Millot Bourgogne Blanc (Meursault)	\$17.99
2006 Bonneau du Martray Corton-Charlemagne Grand Cru	\$99.95
2006 Dom. Anne Gros Hautes Côtes de Nuits "Marine"	\$29.99
2006 DEux Montilles St-Aubin 1er Cru "Sur Gamay"	\$29.99
2006 Olivier Leflaive St-Aubin 1er Cru "En Remilly"	\$29.99
2006 Dom. Jean-Marc Morey St. Aubin 1er Cru "Charmois"	\$34.99
2006 Dom. Jean-Marc Morey Chassagne-Montrachet	\$38.99
2007 Dom. Robert Martin Mâcon-Villages	\$12.99
2007 Dom. Fèry Bourgogne Aligoté*	\$18.99
2007 Etienne Sauzet Bourgogne Blanc	\$34.99
2006 Dom. Jean-Marc Morey Chassagne-Montrachet	\$38.99
2006 Dom. JM Morey Chassagne-Montrachet 1er "Chenevottes"	\$46.99
2007 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers" *	\$19.99
2007 Dom. Nembrets Pouilly-Fuissé "La Roche"*	\$28.99
2007 Sauzet Puligny-Montrachet 1er "Folatières"	\$119.99
2007 Sauzet Puligny-Montrachet 1er "Champ Canet"	\$119.99
2008 Dom. Paul Pernot Bourgogne Blanc*	\$19.99
2008 Dom. Sylvain Langoureau Chass-Montrachet "Perclos"*	\$39.99
2008 Dom. Heritiers du Comte Lafon Mâcon	\$19.99
2008 Dom. Bart Marsannay Rosé*	\$12.99
2008 Dom. Paul Pernot Meursault Blagny 1er Cru*	\$57.99
2008 Dom. Paul Pernot Meursault 1er "Piece Sous Bois"	\$57.99
2008 Dom. Nembrets Pouilly-Fuissé "Clos de la Combe Poncét"*	\$25.99
2008 Dom. Paul Pernot Puligny Montrachet*	\$44.99
2008 Dom. Paul Pernot Puligny-Montrachet 1er "Folatières"*	\$79.99
2008 Dom. Paul Pernot Puligny-Montrachet 1er "Pucelles"*	\$99.95
2008 Dom. Sylvain Langoureau St-Aubin*	\$23.99
2008 Dom. Sylvain Langoureau St-Aubin 1er "En Remilly"*	\$32.99
2008 Dom. Sylvain Langoureau St-Aubin 1er "Chez Edouard"*	\$32.99

### HALF BOTTLES (375ML)

2007 Dom. Matrot Meursault "Chevalières"	\$21.99
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“Co-conspirators like our friends at K&L, and their truth-seeking customers, make bucking the trend a real pleasure.”

## Getting to Know: Pyramid Valley Vineyards



**Who:** Mike and Claudia Weersing

**What:** Pyramid Valley Vineyards, New Zealand

**Number of Years in Business:** 10

### How would you describe your winemaking philosophy?

Maximizing site expression, by minimizing artificial inputs: biodynamics in the vineyard, natural transformation (no yeasts, bacteria, enzymes, finings, little or no sulphur) and sufficient time, in the winery. The inputs we prize are muscle and mind, hand and heart.

### What wines or winemakers helped influence your philosophy?

I have worked with so many heroes, and been inspired by so many others. I'll name two: Edmond Vatan and Jean-Michel Deiss. At the moment, I'm captivated and compelled by the natural winemaking movement in Europe.

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

As involved as tired hands and sore knees may attest. Claudia manages the home vineyards with scrupulous eye and green thumb. Discovering the voices of our home blocks is fascinating and exciting. Among the Growers Collection wines, I'm intrigued by the evolution of Riesling in the Rose (formerly Lebecca) vineyard.

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

I taste less these days for superficialities—aroma, flavour—and more for what I consider essences: energy, trajectory, spatial harmony. I believe absolutely that these latter are prioritized by allowing nature to reign in vineyard and cellar, by intervening as little as possible.

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

We're both committed gourmands, though lovely Claudia shows it less than I do. We often consider textures and intensities when choosing wines for a meal.

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

Later this year we'll release our '08 home wines, including our first Chardonnays. From the 2007 vintage, we have a Cabernet Franc (inspired by the Loire, not Bordeaux), soon to debut. In 2010, Chenin Blanc from Hawke's Bay, and a multi-varietal white, fermented on skins, in amphorae.

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

In New Zealand particularly, we are still in thrall to “varietal” wines: Rieslings that taste and smell like Riesling, Pinots like Pinot Noir, etc. These wines are lauded and recommended by our critics. For me these wines, though correct, entirely miss the point of wine—that the grape should be messenger, not message. We deal with this by making small volumes of transparent wines, and finding sympathetic minds and mouths. Co-conspirators like our friends at K&L, and their truth-seeking customers, make bucking the trend a real pleasure.

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

Any honest, authentic, specific wine, and all the Cantillon gueuze I can hold.

### Do you collect wine? If so, what is in your cellar?

I began by chasing the rare and collectible. Now, we tend to concentrate on the wines of our friends. Opening these is often deliciously bittersweet, as we celebrate friends' sites and work, yet miss their company.

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

Unhealthy vineyards, especially soils, and industrial/chemical winemaking.



Top: Mike pruning, with help from their pig Ginger Megs; Middle: Claudia sorting grapes; Bottom: Looking north from the Angel Flower Vineyard.

## I'LL TAKE MAVERICK WINEMAKERS FOR \$500

**2008 Acústic Blanc Montsant (\$19.99)** Do you remember when MTV first came out with the “unplugged” concept in order to showcase rock music in its pure form? The folks at Acústic have applied this stripped-down idea to old vine wines from Montsant—allowing these tiny parcels of old vine grapes to speak for themselves. Made from a blend of 60% Garnatxa Blanca, 25% Macabeo (Viura), 10% Garnatxa Rosa and 5% Xarel-lo, this white wine is full-bodied like a white Rhône or California Chardonnay, but it has more minerality and acidity. Enjoy this vibrant beauty with your favorite shrimp dish.

*“Do you remember when MTV first came out with the ‘unplugged’ concept in order to show case rock music in its pure form? The folks at Acústic have applied this stripped-down idea to old vine wines from Montsant...”*

**2004 Zarus Barrica Ribera del Duero (\$14.99)** When siblings don't get along, what do you do? Start your own winery! Here is an offering from the guy who had the good fortune to get the family's old Tempranillo vineyards. Made in the modern style, the Zarus Barrica shows off the very best that the 2004 vintage has to offer. The classic dark berry fruit and black licorice flavors are enhanced by oak

notes drawn from seven months in a combo of French and American oak. I love this wine with lamb.

**2005 Jaume Mesquida Negre Pla Llevant (\$19.99)** Okay, so it's a weird appellation, but we are talking Mallorca, the beautiful resort island here. The brother and sister team, Barbara and Jaume, took up the challenge of continuing the family's winery in the most unlikely of zones. Founded in 1945, the new focus is on showing off the grapes of Mallorca. Made from indigenous varieties blended with famous French ones: Callet, Montenegro,

Merlot and Cabernet. This red wine packs a punch with ripe black fruit and vanillin oak from some time spent in French oak. Awesome with a steak and 90 points from Robert Parker.

Buen Provecho!

Anne Pickett



## Spain

### LO AUTÉNTICO *La Rioja Alta*

**La Rioja Alta is a Rioja bodega writ large:** they own 360 hectares (890 acres) of vineyards, 25,000 American oak barrels and employ a staff of 25, whose sole responsibility is to rack these wines three times a year (as the wines are bottled unfiltered and unfiltered). Independently owned and operated since 1890, La Rioja Alta is one of the leading lights of traditional Rioja, right up there with R. Lopez de Heredia Viña Tondonia as well as the much smaller Señorío de P. Peciña. (You may, in fact, recall that Pablo Peciña managed La Rioja Alta's vineyards for many years prior to starting his own winery.) These are wines that hold a special place in the hearts of many Spanish wine drinkers. For me, the 1999 La Rioja Alta Viña Ardanza will always be important and one of my favorites. I have enjoyed this delicious wine on multiple occasions, though perhaps the most memorable was when I brought it to a friend's party a few years ago in Yountville, where alongside a table of many fancier (and much pricier) Napa cult wines, as well as a few esteemed bottles of Châteauneuf-du-Pape and even 1999 Jean Louis Chave Hermitage, it was the '99 Viña Ardanza that stood out and was emptied before all of the others. For yet another example of the continuing market-driven decrease (democratization?) of wine prices, we have recently been offered terrific pricing from our supplier of La Rioja Alta, as the winery wants to deplete their stocks of wine a little quicker in these tougher times. Very good wines and solid values beforehand, these wines now become must-haves for drinking as well as cellaring; they should form the cornerstone of any serious Spanish wine section in your cellar.

**2003 La Rioja Alta “Viña Alberdi” Reserva Rioja (\$19.99)** Now composed of 100% Tempranillo (there used to be a bit of Garnacha in the blend), this is a delicious Alberdi, the best I've had in a few years. The wine is still bottled unfiltered and unfiltered; that's what the 25 full-time staffers who do nothing but rack wine are for! For a classically styled Reserva bottling from Rioja, it does not get much better than this. Restrained and elegant red fruit flavors are accompanied by warm, subtle spicy and toasty notes from the American oak.

**2000 La Rioja Alta “Viña Ardanza” Reserva Rioja (\$29.99)** A blend of 75% Tempranillo from the Ardanza vineyard and 25% Garnacha from Rioja Baja, fermented in stainless steel and then aged for 36 months in American barrels averaging three years of age, before aging another three years. The 2000 vintage wine requires a bit of patience. It is currently showing a slightly firmer quality and higher acidity than the aforementioned '99 Ardanza. Make no mistake, though, this is a classic Ardanza that will show well now with grilled lamb, roasted chicken or a cheese plate, though you really have to like acid in your wines to drink this on its own (which I would do happily). Cellar this wine with confidence for five years or longer.

Joe Manekin

“A true innovation in the highly-popular ‘coffee style’ Pinotage first created in 2001 by winemaker Bertus ‘Starbucks’ Fourie.”

“What draws us to Gemtree, and what makes them one of our first wineries to watch for 2010, is that they consistently over-deliver, making wines of exceptional quality that are unbelievably affordable, with an eye toward environmental responsibility the entire way.”

## IT'S PINOTAGEOUS!

**Grapes of wrath indeed!** Few wines have rattled the unleashed opinionated passions of both devotees and critics, or generated as much love-hate rabid blog spittle as has perennially put-upon Pinotage, South Africa's very own homegrown variety, which just last year celebrated its 50th anniversary bottling. This hybrid grape was created by Stellenbosch University viticulturist Abraham Perold in 1925 from perfumed but hard-to-cultivate Pinot Noir and the productive Languedoc variety Cinsault (mistakenly called Hermitage) in an effort to bring out the best of both varieties. The name Pinotage first appeared on a wine label in 1961, and has since announced itself as South Africa's unique, if sometimes controversial, ambassador to the wine world.

For many years, not enough attention was paid to where Pinotage was grown and under what conditions, with warmer, less-than-ideal sites allowing wines to show the flamboyantly funky, banana peel and nail-polish persona that made some question its potential for ultimate acceptance. But Pinotage has made great advances over the last two decades, even recently winning a coveted *Decanter* World Wine Award as best red varietal. Some premium wineries have sought to bring out its more nuanced, opulent “Pinot Noir” side, often with great success. The **2008 Diemersfontein Pinotage (\$19.99)** is a true innovation in the highly-popular “coffee style” Pinotage first created in 2001 by winemaker Bertus “Starbucks” Fourie. Ripe, high-quality fruit fermented with specific yeasts, followed by a precise oak toasting and maturation regimen creates a new wave, cult-like Pinotage characterized by its abundant aromas of opulent fruit, smoke, spice, chocolate shavings and, most provocatively, coffee. This deliciously different Pinotage cries out for fajitas or curries.

**2009 Southern Right (Hamilton Russell) Sauvignon Blanc (\$13.99)** Iconic winemaker Anthony Hamilton Russell is not one to compromise on the scintillating quality of his beautifully-planted vineyards in the Hemel-en-Aarde Valley, nor the remarkably pure and refreshing wines that arise from them. Grown on free-draining Table Mountain sandstone and clay-rich shales in the breezy, Atlantic-influenced Walker Bay region of South Africa, the 2009 Sauvignon Blanc pinotage was characterized by favorable weather conditions that listed to the cool side, promising higher acidity levels and giving a brisk, clean, mineral precision to the wine: palate-quenching gooseberry, chive, pepper and lemon zest with a lingering, dry finish. So crack open a crab, take a sip, close your eyes, and imagine the sighting of a rare Southern Right whale as it rises in a great crescendo from the crystal blue waters off Walker Bay.

John Majeski

## WINERY TO WATCH *Gemtree Vineyards*

**Gemtree isn't exactly new**—they've been making wine since 1998 and growing grapes since 1980—but they weren't widely known outside of Australia until a few years ago. A customer introduced us to their wines back in 2008, and we've been big fans ever since. What draws us to Gemtree, and what makes them one of our first wineries to watch for 2010, is that they consistently over-deliver, making wines of exceptional quality that are unbelievably affordable, with an eye toward environmental responsibility the entire way.

Owners Jill and Paul Buttery bought their first vineyard in South Australia's McLaren Vale in 1980, adding a second in the foothills near McLaren Flat just a few years later. Their son Andrew is Gemtree's General Manager, and his wife Helen does marketing. Their daughter Melissa is Gemtree's viticulturalist and her husband, Mike Brown, is the winemaker. Today Gemtree owns 330 acres of vineyards, which have been farmed biodynamically since 2007, and are planted to less typical varietals such as Tempranillo, Sangiovese, Petit Verdot, Verdelho and Savagnin. They also have been developing 10 hectares of wetlands since 1998, creating six dams and planting 20,000 native trees and producing a haven for native plants, frogs, birds and other animals.

Since making their way into the marketplace, they have garnered numerous accolades. The 2009 *James Halliday's Wine Companion* listed them as a “5-star” winery and they made the list of ten “dark horses” in Australia who have excelled over the last year. Across the board, their wines have a sense of place with fine balance and purity of fruit, and are beloved by both critics and consumers. Their 2007 “Tadpole” Shiraz received 90 points from the *Wine Spectator* and was deemed a “Best Buy,” while the 2006 “Uncut” Shiraz got 92 points and made their Top 100 list. We currently have the **2008 “Tadpole” (\$10.99)**, which I believe is every bit as good as the 2007—a soft, drinkable Shiraz that is jammy and balanced. We also have the **2008 “Uncut” (\$19.99)**, a beautiful wine that was awarded 91 points by Robert Parker's *Wine Advocate*, and landed on *James Halliday's Wine Companion's* Top 100 with 95 points. Finally, we have the **2007 Gemtree “Bloodstone” Shiraz-Viognier (\$14.99)** which garnered 91 points from *Stephen Tanzer's International Wine Cellar* and 93 from *James Halliday's Wine Companion*. This has peachy aromas that mingle with blue and black fruit and a hint of mocha. Juicy, with good acidity and fine tannins; this is pure McLaren Vale.

Jim Chanteloup & Leah Greenstein

## SWEEPING STATEMENTS

**I'm just going to come out and say it... I have the coolest job! In my opinion it is, arguably, the most fun job here at K&L. (I say arguably just so I don't offend anyone, would hate to make my co-workers jealous.)** Being able to taste and make these wines available to people who love them as much as I do is truly a real treat for me. I never have to find some fancy adjectives for some over-priced Napa Merlot or pretend that a 'roided out Pinot from Southern California has elegance and finesse. Here are a few new faves:

**1999 Bert Simon Serriger Würtzberg Riesling Auslese Artist Label (1.5L \$59.99)** This is a K&L exclusive straight from Bert's cellar. The name "Who Is Afraid of The Brandenburg Gate" was influenced by the artist Barnett Newman Pate and his original "Who is afraid of Yellow, Red and Blue." Mr. Koepf's versions of the Brandenburg Gate were done in various styles by famous artists including Picasso, Miro, Pollock, Rauschenberg, Dali and Mondrian. Recently a group of wine journalists chose specific wines for the different renditions of the Brandenburg Gate, and the 1999 Serriger Wurtzberg Riesling Auslese from the Bert Simon estate was paired with a Paul Klee version. This Riesling Auslese is spicy and presents great richness on the palate, with salty minerals on a wide carpet of yellow fruits, especially apricots, along with spicy, corset-like acidity. Only 360 magnums of the wine were produced, and only 120 of them were brought to the United States. For the year 2009 they added a celebration sticker that notes: 1989—The Wall came tumbling down. Celebrating 20 years of freedom, creativity and growth in Berlin.

**1999 Bert Simon Serriger Würtzberg Riesling Auslese Gold Capsule (\$34.99)** Picked at Berenauslese levels, this is an intense and ripe wine that still has the vibrancy of its youth. Rich dense notes of peach, mango and citrus carry through the mid palate, and then it leaves you with a long, soft finish that seems like it can last through the evening and into the morning. By far one of the best deals going right now! If you're a fan of foie gras, this would be a perfect match.

*"Both are testament to the fact that Hungary can produce excellent red cuvées on par with Bordeaux, and for considerable more bang for the (albeit considerable) buck! "*

**2007 Attila Gere "SOLUS" Villany (\$67.99)** Attila Gere has been building his winery into one of the top estates in Hungary. It is located in the southern part of the country in the premium red wine region of Villany. Here Gere produces his flagship wines Kopár and Solus. Both are testament to the fact that Hungary can produce excellent red cuvées on par with Bordeaux, and for considerable more bang for the (albeit considerable) buck! In Latin, *Solus* means unique, and *sol* means sun. Solus is only produced in excellent years, exclusively from the fruit growing on the Kopár slope. Kopár means barren, which refers to the thin layer of soil on the southern side of the slope. This soil is loess on limestone. An elegant wine with a dense, chewy-fruity texture, nice harmony and a long, sweet finish. This wine would come out on top if blind-tasted with some of the top Merlot-based Bordeaux. Some may say that it is right up there with Pétrus...

**2008 Eva Fricke Lorcher Riesling Spätlese Trocken (\$17.99)** Finally my patience has paid off. I have been keeping a close eye on this talented young winemaker ever since I had the pleasure of meeting and working with her back in 2004 while in Germany. She came across a rare parcel of tiny vineyard space in the village of Lorch that has an unbelievable high concentration of slate—which is not common in the area—and took immediate advantage. She is fanatical about keeping her vines clean, healthy and pure. This definitely shows in the final product. This wine has unbelievable laser-like focus and an intense, salty minerality to it. The fruit structure is so clear that it almost comes off translucent, in a really good way. Besides the fact that I am absolutely thrilled to be able to have her wines here at K&L, and look forward to watching her bright future, she is an absolute delight to be around and has a heart of gold. I feel lucky to call her a friend and my sweet little Eva...

*Eric Story*

"Finally my patience has paid off. I have been keeping a close eye on this talented young winemaker ever since I had the pleasure of meeting and working with her back in 2004 while in Germany."

## MARCH GLADNESS

**Spring will be here soon, or so I've been told.** While my residence falls short of visible breath and stalactite shaped icicles, it has been cold and it has been wet this winter. Here at the shop, March means that we can begin to ship orders held back by blizzards and frosts, recommend the last bin ends of delicious Ports and Madeiras, and cease leaving work in the dark. For the sports fan, March means the most enjoyable basketball contests anywhere, with the qualifying teams given a chance to become a Cinderella story by playing as a team and playing defense, both rarities elsewhere. And the vineyards are full of quiet promise in March. Like the Ents of Tolkien's Middle Earth, the vines begin to ponder waking up. But their dreams of spring are still just dreams for now.

March is still the provenance of red wine. A balanced Bordeaux, a spicy Cinsault, a jammy Zinfandel maybe, but for me it may not get better than a Châteauneuf-du-Pape with a few years of age on it. I love bouquets of smoked meats and white pepper, rustic and charming and assertive in one mouthful. Or maybe something from its northern neighbor Hermitage, as pure an expression of Syrah as can be, opaque, layered and concentrated. Soon it will be time for the bright light and verdant flora of Riesling, yes. But in March, elemental warmth is the main objective.

To that end, the **1999 Lanessan (\$19.99)**, a seemingly simple Haut-Médoc is an amazing

value, and it is a wonderful pairing to the month of March. I've no idea of the points the wine has garnered, or of any press for that matter. Maybe it was praised; maybe it was panned. But the wine is delicious, full and ripe for a '99, sweet almost but with typical Lanessan rusticity. Jeff Garneau just told me a story about Monsieur Jean Delbois of Lanessan refusing to submit the wine for the 1855 classification, believing that the wine spoke for itself. Alas, being a thoroughbred on paper will get you more francs per bottle, but this is the consumer's gain. Still, I have to admire the man for his blend of conviction and chutzpah.

At the time of this writing we have inventory of **Caymus "Special Selection" and Beringer "Private Reserve" Cabernet Sauvignon** (the '86 was poured in our tasting bar recently to great success) and we are expecting the heralded **2007 Kistler Chardonnays** any day. Also worth mentioning is the wonderful **1983 Dow Port (\$89.99)**, very sweet yet very balanced, as well as being a bit of an early bird (ready to drink before you are 100 years old) and spot on at this very moment. What better way to ward off the last *folie marche* of Old Man Winter?

Finally, a prayer please, for the family of John Immonen of the Hart Davis Hart wine company. John was my "go-to" guy at HDH until his untimely passing. A super guy.

Joe Zugelder



## JIM'S LUCK OF THE IRISH GEMS

**We have been directly importing certain wines so long that often I cannot recall the first year we established our relationships with each producer.** Such is the case with Château Reynon, which we have been bringing in since the early 1990s, maybe even before that. Each year their wines seem to become much more refined and evolved, and the **2008 Reynon Bordeaux Blanc\* (\$13.99)** from owner Denis Dubourdieu is well-defined, with citrus-like tones shrouded by wet stone minerality on the nose and in the mouth. The finish is mouthwatering, clean and crisp. Both The Bean and Eby have told me that this will be our house white for the month and is perfect for those cracked crab dinners that I so enjoy cooking. 12.5% ABV. (🍷🍷🍷🍷🍷🍷)

Our Loire Valley wine buyer Eric Story has bought and landed three remarkable wines that need your immediate attention. First, the **2006 Joel Taluau St-Nicolas-de-Bourgueil "Vieilles Vignes"\* (\$19.99)** is amazing Cabernet Franc, and as Eric describes it, "it represents Cab Franc in its purest form." From a vineyard planted in 1934, this Gem is deeply colored, and it offers opulent aromas of cassis, blackberry and minerals. In the mouth, it is beautifully balanced, focused and well-defined in character, with soft tannins yet enough stuffing and depth to allow it to evolve another five to 10 years. This will be one of our house Loire Valley reds for the month according to Anderson. 12.5% ABV.

There are also two stunning wines from Jean-Francois Merieau that Eric discovered. First, there is the **2007 Touraine "Cent Visage" Côt\* (\$17.99)** that offers tons of character and drinkability. This is 100% Côt, the local name for Malbec, that is aged in oak for one year. It offers opulent aromas of blackberry and truffles, with meaty undertones that

carry over to its deep, yet balanced palate impressions. Definitely a wine that is meant to drink near-term. 12.5% ABV.

The blend of Cabernet Franc (80%) and Malbec (20%) is the make-up of the next Merieau production, the **2004 Touraine Rouge "Alliance des Generations"\* (\$21.99)**. As with the Cent Visage there is incredible balance and depth to this wine. Opulent on the nose, this Gem provides richness and strength in the mouth with moderate tannins, incredible structure and a deep, long finish. 12% ABV. Anderson has informed me that both these Merieau wines and the Taluau will all be our house reds for the month. (🍷🍷🍷🍷🍷🍷) each.

Finally, our Spanish wine buyer Joe Manekin brought in one of the most incredibly unique Rioja-like reds that I have ever tasted, produced from a native grape (Graciano), in the **2005 Heretat de Taverners Graciano Valencia\* (\$19.99)**. There are records of this wine being produced from these native grapes since 1738. Given 90 points by the International Wine God and also by Stephen Tanzer (the *International Wine Cellar*), this deeply-colored, high-profiled wine is rich and opulent in the nose, which carries over nicely to its intensely fruity palate, with cassis and currants, slate-y mineral and meaty undertones. Its incredible structure, silky tannins and amazing complexity would stand-up to many First Growth Bordeaux, and it has a finish that is warm, long and intense. This puppy will age easily another 8 to 12 years, but Anderson wants to make it one of our house reds for the next three to five. 14.5% ABV. (🍷🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, and The Bean

## JIMMY C'S VIEW DOWN UNDER

**2009 Frisk "Prickly" Riesling-Muscat Gordo Victoria (375ml \$6.99; 750ml \$9.99; 375ml 4-pack \$24.99)** This delightfully refreshing wine is a blend of 83% Riesling and 17% Muscat Gordo. The Riesling is sourced from vines grown in Australia's King Valley, at the base of the Victorian Alps, and the Muscat comes from old vines in the Riverland. The fruit is chilled, crushed, pressed and fermented very cold and very slowly, then chilled to pull up the ferment and trap a small amount of natural carbon dioxide. Loosely based on an older German style, the wine is bright and lively with a slight sweetness and palate-cleansing acidity. The nose sings with lime, apricot and peach that follow onto the palate with a touch of a "prickly" texture. Make sure to have some of this on hand as the weather warms up too, because with just 8.7% ABV this is a classic summer sipper. Pair it with some young cheeses or spicy Asian food.

**2005 Jasper Hill "Cornella" Grenache Heathcote Victoria (Biodynamic) (\$34.99)** A K&L exclusive! We are the only ones to have this wine in the United States, and even then we were limited to only 20 cases. I visited Ron Laughton and his daughter Emily in March of last year, and was all too happy to make the trek out to Heathcote to their iconic winery. They are pioneers in the region, and they are leading the way by using biodynamic

viticulture there. The wine shows beautiful aromas of smoky black raspberry, boysenberry, iron, earth and a light meaty note. There is terrific purity and impeccable balance with fine-grained tannins and an incredible, long finish. VERY LIMITED.

**2009 Manu Sauvignon Blanc Marlborough New Zealand (\$9.99)** From noted winemaker Steve Bird, who made the wine for years at Thornbury, back when they surfaced frequently on the *Wine Spectator's* Top 100 list, we have a great value in Kiwi "savvy." The bouquet serves up bright notes of lime blossom, passion fruit, pink grapefruit and some stone fruit character. On the palate the wine is clean and crisp with good length.

**2005 Seresin "Leah" Pinot Noir Marlborough New Zealand (\$28 elsewhere; at K&L: \$19.99)** I know I covered this wine quickly last month in my article, but I've been meaning to give it a little more face time. You really should try it. The organic fruit is sourced from three home vineyards and is unfiltered and unfiltered. With a little time in bottle this wine has developed nice complexity with smoky black cherry, spice, earth and a hint of forest floor. On the palate, the wine is rich and full with a note of dried orange peel, tangy-uicy acidity and a very good finish.

Jimmy C

## GETTING TO KNOW *John Majeski*

**What's your position at K&L and how long have you been with the company?**

While not making bad puns, I'm the SF liaison for Latin and Southern Hemisphere wines, which keeps me on my toasts in a vicarious state of travel to far flung vineyards, bodegas and fynbos.

**What did you do before K&L?**

Most recently I worked the wine department at Trader Joe's on Masonic. Before that I wrote slogans and made buttons advertising the novel concept of world peace. Sold expensive fountain pens...in another life I spent years as a cartographer for the phone company. My most unique job? Cared for a gang of goats in northern Norway.

**What was your "epiphany wine"?**

1974. I found myself sitting tired and alone in a cafe in Siracusa, Sicily, chin on my backpack while watching the "Thrilla in Manila" carnage between Muhammed Ali and Joe Frazier. Suddenly in walked a rowdy group of oil workers who, seeing my sorry state, asked me if I wanted to join them and their English girlfriends for dinner. Sure! So we all piled into their tiny windup Fiats and drove 30 miles over the mountains to god-knows-where we were, piled out into a courtyard that held a long

platform table lit with candles and platters of rich red pasta and langoustines, bread and inky squid, prawns the size of one's fist, and unlabeled flasks of dark volcanic peasant wine that tasted like all the gods poured their blood into it. Still the best meal of my life.

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

Don't go into a wine store with preconceived notions based on "fear of trying," bottle price or cult iconic labels. Be open; think of wine as a journey of the mind as well as the palate. Educate yourself by tasting everything you can. Our great Saturday tastings offer an ideal place to start learning. And remember, it's never wrong to ask for friendly advice.

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

Ok, Rod Serling, Louise Brooks. And last but not least, Ignatz the Mouse from the old 1940s Krazy Kat comic strip...Back to Rod. A bottle of Macallan 18 year would probably put him in the Twilight Zone. Louise my dear, 1982 Salon Champagne, nothing else would measure up to your incandescent charm and pure *joie de vivre*. As for Ignatz, a 1966 Latour, brick red at the rim and still in its prime, perhaps.

"A K&L exclusive! We are the only ones to have this wine in the United States, and even then we were limited to only 20 cases."

## GETTING TO KNOW:

*John Majeski*



Read the full interview with John at [Blog.KLWines.com](http://Blog.KLWines.com)...

## SUL TAPPETO ROSSO

Close your eyes for a moment and imagine that it's March 12th, because that's the day our new shipment of Italian wine arrives in stores. Right now it's "onna da boat." This latest container is stocked with recent vintages from some of our most favorite wineries, and we are delighted they will once again be on our shelves!

Top of that list is the much-awaited return of the **Silvano Follador Valdobbiadene Brut\*** (\$19.99), a purist's Prosecco. The young brother-and-sister team of Silvano and Alberta Follador make the best Prosecco I have ever tasted. It is biodynamic, magnificently balanced, delicate, and it features sophisticated fruit aromatics. It also has hints of yeasty complexity without being ponderous. This is one hell of a sparkling wine, and it makes the perfect aperitivo—long, pure and refreshing. This bubbly gem will make your view of Prosecco change for the better.

Antonio Galloni, Italian reviewer for Robert Parker's *Wine Advocate* recently reviewed the latest Rocca di Montegrossi releases, writing: "Marco Ricasoli has fashioned one of the most outstanding set of wines in Chianti Classico..." Well we've been believers for years! Marco's flagship wine, the **2007 Rocca di Montegrossi Chianti Classico\*** (\$19.99) is just wonderful. The blissful 2007 vintage is reminiscent of the 1997 Tuscan wines, showing that flashy richness and downright drinkability, all laced with spicy complexity and 91 points from the *Wine Advocate*. Marco's powerhouse is the stunning **2006 Rocca di Montegrossi "San Marcellino" Chianti Classico\*** (\$39.99). The 2006 vintage is powerfully structured, deeply flavored, long aging and has produced some of the most important wines of the decade. In a word, the San Marcellino is absolutely awesome. (Okay, that was more than one word, but that is how awesome it is!) The 2006 San Marcellino is one of the best ever produced at Montegrossi and will wow you when you try it, and it was rated 93 points by *Wine Advocate*. The **2005 Rocca di Montegrossi "Geremia"\*** (\$34.99) is a blend of 60% Merlot and 40% Cabernet Sauvignon, and Marco will tell you this is the best Geremia he has ever produced. It's stunning. I'd love to toss this 93-pointer into a blind Bordeaux tasting! Finally, if you think you know what Vin Santo is or tastes like, you owe it to yourself to try one of the greatest ever: the **2001 Rocca di Montegrossi Vin Santo\*** (375ml \$79.99) is truly stunning. This is a wine of definition, aromatics, body, complexity, length and finish; dictionaries should reference a finish like this: Fi-nish – The taste in the mouth after swallowing a beverage (as in wine)...see 2001 Rocca di Montegrossi Vin Santo. 95 points *Wine Advocate*.

Ruggeri Corsini, Monforte d'Alba's under-the-radar star producer is also back. The **2008 Ruggeri Corsini Dolcetto d'Alba\*** (\$14.99) is dense, bold Dolcetto fruit that is smoky and meaty, with a fascinating mineral quality mixed with a fresh essence of berries. It has underlying tannic structure that is subtle and soft, but it also adds density and balances the wine perfectly with a lively finish. The wine is very versatile, big enough for red meats and delicate enough for pasta, polenta and grilled sausage or risotto with porcini, and it is an ideal match for Osso Buco. It received two glasses in the 2010 *Gambero Rosso*. The **2007 Ruggeri Corsini Nebbiolo d'Alba\*** (\$14.99) is truly fabulous! It has great body, with lots of focus, size and power. The wine is full of the classic Nebbiolo aromas of dried roses, truffle and smoke, with hints of earth. There's lots of richness, loads of fruit and a long finish with very well-integrated tannin. Drink now or age for a few more years. Try it with *Stracotto al Barolo*, a Piemontese-style pot roast). Two glasses 2010 *Gambero Rosso*. That brings me to my favorite Ruggeri Corsini wine, the "Corsini" Barolo. The **2005 Ruggeri Corsini "Corsini" Barolo\*** (\$44.99) always impresses me with its seductive elegance. The '05 seems as if a feminine touch had softened the powerful structure of the Nebbiolo grape, relaxing its muscles and allowing the personality of the soil to gently assert itself. It also has the classic rose petal aromatics that make Barolo so famous. The 2005 is really an excellent rendition and received two glasses in the 2010 *Gambero Rosso*.

"The young brother-and-sister team of Silvano and Alberta Follador make the best Prosecco I have ever tasted."

Enjoy!

Greg St. Clair



## MARZO'S SELEZIONE

**2007 Ferrero Rosso di Montalcino\* (\$17.99)** I tasted this in February of 2009 and have been awaiting its arrival since. This is truly one of the best Rossos Ferrero has made to date. A classic 2007, the big, bright fruit hits you first—all black cherries, cassis and ripe strawberries—and then Tuscany starts rolling across your palate. The terroir takes on the rest of this wine, giving it a long finish that lingers long on the palate. This 2007 will work great for your “Santo Patrizio” parties!

**2006 Bricco del Cucù “Bricco San Bernardo” Dogliani\* (\$19.99)** It seems like just yesterday that a good friend of mine (Max from La Ghersa winery) introduced us to his friend Dario Sciolla from Dogliani, and man were we glad to meet and taste his wines. We brought them in for the first time last year. This Dolcetto received two glasses from *Gambero Rosso*, and I give it two stars \*\*. It's like a little party for your mouth, with blackberries, plum and bitter chocolate, hints of nutmeg and lots of minerals. I love the tannin structure as well as the long finish. This is the bottle to open for your Irish stew.

**2008 Fujanera “Arrocco” Nero di Troia\* (\$14.99)** I opened this recently for a staff tasting and received lots of oohs and ahs from my co-workers. Nero di Troia is a grape that is almost exclusively grown in and Puglia. A late ripening varietal, with harvest usually in the first or second week of October, the wine it produces when it's done reminds me of a rich Cabernet Franc. The palate has ripe and fleshier fruit sensations—blueberries, red raspberries and a touch of clove—with a little hint of cocoa powder on the finish. It's my pick this year to go with the corned beef and cabbage.

**2005 Tenuta Monteti “Monteti”\* (\$26.99)** Okay, now for something completely different from me, a “Super Tuscan!” Monteti is from Maremma, and it is composed of 60% Petit Verdot, 32% Cabernet Sauvignon and includes small amounts of Alicante Bouschet and Merlot (about 4% each, but percentages change each vintage). This rocks! On the palate, flavors of black cherry and plum and soft floral notes blend with silky tannins; the Cab gives this a backbone that you feel. There's also a smoky vanilla, from well-integrated oak. It needs an hour or so to breathe, then serve it with a steak and Guinness pie!

Buona Fortuna!

Mike “Guido” Parres

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## Captain's Log FRIULIAN FEAST

**With winter's chill in full effect, I've found myself thinking of the traditional Friulian soup/stew Jota.** Truth be told, I woke up one morning and the first thing that popped in my head was this soup, a sauerkraut and bean soup, kind of strange but... Anyhow, I let the craving build over the following week, while looking for a place to source fresh sauerkraut, and then I found it! In fact I found more than I had ever hoped to, but that is another story. So this is a very rich soup with the aforementioned sauerkraut and beans, plus some sausage and bacon. It is comfort food at its savory, tangy, stick-to-your-bones, one-bowl-is-not-enough, best. What to serve with it? Red or white wine? Now what I love about Italian food and wine is that there will always be a great traditional pairing of local cuisine with local wines, and fortunately we just received the **2008 Ermacora Friulano\* (\$14.99)** and the **2005 Ermacora Riùl\* (\$21.99)**. Ermacora wines are a staple of our direct import portfolio, and it is always a treat for me when the reds arrive! Friuli, of course, is best known for its whites wines and deservedly so. Yet I love the reds that come from that region, especially those from indigenous varietals, and even the French varietals, which have been grown there since Napoleon visited the region. The Riùl combines both native and French in a blend of Merlot, Cabernet Sauvignon and Refosco. It is a medium- to full-bodied wine with plenty of richness, just the right amount of French oak and plenty of earthy, mineral spiciness. The '08 Friulano is classic! It's medium-bodied with a savory core of acidity and minerality that is the perfect frame for the soft orchard fruits, citrus and almost-herbal spice. Okay, now back to the meat of the story, which wine went best with the dish? The people I served it to who tend prefer reds liked the Riùl, and the white wine drinkers preferred the white. As for me, who loves both, it was the Friulano!

Kirk Walker

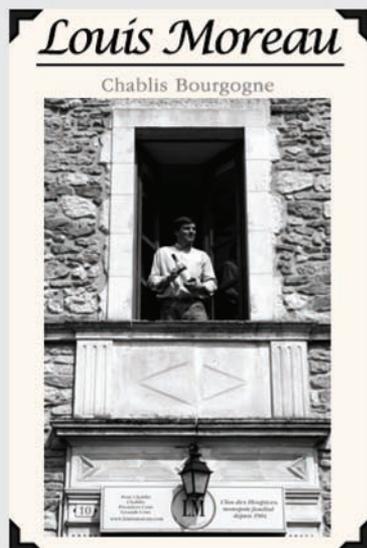
“I opened this recently for a staff tasting and received lots of oohs and ahs from my co-workers.”

“I love the reds that come from Friuli, especially those from indigenous varietals, and even the French varietals, which have been grown there since Napoleon visited the region.”

## POUR VOTRE PLAISIR

### *Chablis to Enjoy!*

**Chablis has enjoyed a string of successful vintages over the past few years.** And we have been fortunate enough to build some fantastic direct relationships in that region, like the one with Louis and Anne Moreau of Domaine Moreau. The Moreau family is extremely well-known in Chablis as they have been winegrowers and producers there for six generations, over the course of nearly 200 years. Louis' father, Jean-Jacques Moreau, was the founder of J. Moreau & Fils, the large and well-respected négociant. When he retired the family sold the négociant business, but wisely kept their estate vineyards. Those were split between two families, and Christian Moreau and Louis Moreau are each producing wonderful Chablis. Louis, besides running his own domaine, has been the head of the growers syndicate in Chablis, working to improve quality and consistency for all Chablis wines.



As promised, I visited Louis and Anne again last June and tasted their wines. Together Louis, his wife Anne, vineyard manager Eric Briffé and cellar master Eric Steinger, create a range of Chablis, with a clear sense of place and character, and they seem to be getting better and better each year. The domaine is working more organically than they ever have. They have used no pesticides for years, and have now changed from the use of herbicides to plowing to control weeds. Their work in the vineyards is clearly reflected in their wines, and in the sense of place those wines show when you taste them.

*“Louis, his wife Anne, vineyard manager Eric Briffé and cellar master Eric Steinger, create a range of Chablis with a clear sense of place and character, and they seem to be getting better and better each year.”*

K&L is importing several of Domaine Moreau's wines, and we are pleased and excited to be able to offer them at such compelling prices. We are currently introducing some of their wines from 2007 and 2008, two terrific Chablis vintages. For everyday enjoyment, don't miss their **2008 Petit Chablis\*** (\$13.99). It is classic, with bright minerality and a long finish. This crisp and refreshing unoaked Chardonnay, done in stainless steel, offers a perfect match for oysters, or a summer seafood dish or a vegetable stir-fry. If you are tired of over-oaked and interchangeable Chardonnays and hoping for wine to awaken your palate instead of deadening it, without breaking the bank, look no further than this highly individual white from Chablis.

The **2007 Domaine Louis Moreau Chablis 1er Cru “Vaillons”\*** (\$24.99) has both drive and energy with that fascinating tension between drive, minerality and length that is, for me, the hallmark of great Chablis. And the bracing minerality on the finish shows you the care in the vineyard and at harvest that produced the fruit in this terrific Premier Cru. We also have the **2008 Domaine Louis Moreau Chablis Grand Cru “Les Clos”\*** (\$46.99). This represents an almost unheard of value for superb Grand Cru Chablis, estate grown and hand-harvested. It is at once more subtle and bigger than the Vaillons, with hints of interesting tropical notes counter-poised with acidity and minerality. With every sip, I could not help thinking to myself, where is the Dungeness crab?

In addition to the Domaine Louis Moreau, which is located in the small and charming town of Beines, Louis and Anne also have two other domaines. One is the Domaine de Biéville, a single parcel of an astonishing 65 hectares that they keep separate from the Domaine Louis Moreau because it is in the village of Viviers in Eastern Chablis, on a south/southeast-facing hillside. The **2008 Domaine de Biéville Louis Moreau Chablis “Vieilles Vignes”** (\$17.99) is a bit more open and round in character than the Louis Moreau estate Chablis, but shows a terrific sense of place and minerality in this vintage. Floral and honey notes on the nose are followed by crisp minerality and notes of oyster shells. Lovely.



Top: Louis Moreau; Bottom: Louis and Anne Moreau.

*“The Moreau family is extremely well-known in Chablis as they have been winegrowers and producers there for six generations...”*

À Santé!

Keith Wollenberg

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Whisperkool 6000 (1,500 cu ft)	\$2,209
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WK Model	RETAIL	K&L
SS4000 (1,000 cu ft)	\$3,495	\$3,385
SS7000 (1,750 cu ft)	\$4,013	\$3,925

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

### QT Models

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

### Villa Models

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

### Reservoir Models

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

### LOW EVERYDAY PRICES!

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

## MARCH FEATURED ITEM:



**The Wine Mummy (2-pack \$5.99)** In the age of tight airline security, how do you get your bottles back home? We have an answer—the Wine Mummy. Heavy duty plastic with air bubble insulation and a zip-lock top protect your wine in your checked luggage. The perfect traveller's accessory!



### Ravi Wine Chiller

**(\$39.99)** An instant wine cooler that is chilled in your freezer. Place the Ravi into the bottle neck, and pour using your thumb on

the air hole to control flow. Slower for colder, faster for less cold. Very fast and very cool, pour up to 2 bottles and up to 2 hours per chill.



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## Le Cache Wine Cellars

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

“One of the few resolutions that you may actually enjoy keeping is the one where you drink good wine more often.”

## K&L Wine Clubs: A Great Way to Start the New Year

**We all make New Year's resolutions—some are hard to keep while others are easy.** One of the few resolutions that you may actually enjoy is the one where you drink good wine more often. Let K&L help you keep it. Our wine clubs offer a simplified way to shop, with five options guaranteed to fit almost anyone's taste or budget. If you love Champagne, big bold reds, classic Italian wines, interesting varietals and/or great values, you'll find them in one of our great clubs. Our experienced buyers and our purchasing power, built over more than 30 years in the business, allow us to negotiate great deals in order to give you the best possible wines for your money. The clubs are not only a great splurge for yourself, but they also make a great gift for a friend, colleague or loved one. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call **800-247-5987 x2766** or email us at: [theclubs@klwines.com](mailto:theclubs@klwines.com).

**Best Buy Wine Club:** If you are always searching for the next great wine value then the Best Buy Wine Club is for you. We scour the globe to find the best possible wines for your dollar and make sure each offering is of the highest possible quality. These wines are ready to drink now and are perfect for by-the-case orders. Each month you'll receive two bottles for just \$19.95 + shipping. Reorders average \$9.49/bottle, but may vary depending on wines.

**Premium Wine Club:** The wines in our Premium Club tend to be more complex, elegant and structured than the Best Buy wines. This club offers wines produced from unique grape varietals sourced from vineyards around the globe. The cost per month is \$29.95 + shipping. Reorders average \$13.95/bottle but may vary depending on wines.

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

**Champagne Club:** Our Champagne Club will guarantee you're the life of the party! Our Champagne buyer, Gary Westby, travels to Champagne to source the best possible artisanal grower-producer Champagnes as well as the world's top Grand Marque bottlings. Often our Champagne Club offers wines exclusively imported by K&L because they are made in such miniscule quantities. Add a little sparkle to the even numbered months. The Champagne Club costs \$69.95 per month +

shipping and ships every other month.

**Club Italiano:** With Italy's legendary winemaking and its modern ingenuity, our Italiano Club promises to deliver both classic and new interpretations of great Italian wines. Each month you'll be delighted to receive the best wines that Italy has to offer. The Italiano Club ships each month at a cost of \$39.95 + shipping.

*Alex Pross, Wine Club Director*

### FEBRUARY WINE CLUB PICKS

#### signature red collection

##### 2005 Domaine Chapelle Santenay 1er Cru "Beaurepaire"\*

Domaine Chapelle is a family-owned domaine, committed to organic viticulture. As Beaurepaire is directly opposite their winery, it was the first vineyard they converted to organic growing. This wine shows lovely material on the mid-palate, with rich, dark fruit and an interesting earthy character. This represents a wonderful value from a terrific vintage. 100% Pinot Noir.

Regular K&L Retail \$29.99 Wine Club price: \$24.49

#### best buy wine club

##### 2007 R. Dubois Bourgogne Rouge "Vieilles Vignes"\*

If you are looking for light, fresh and earthy Pinot Noir at an everyday price that is food friendly, some of the best values have been coming from Burgundy lately. Soft and open, with bright fruit, but a bit of structure behind it, this is a terrific bargain in old vine-Burgundy at a most affordable price. It comes from their vineyards in and near Nuits-St-Georges.

Regular K&L Retail \$14.99 Wine Club price: \$8.99

#### premium wine club

##### 2008 Kalinda Napa Valley Chardonnay\*

From one of the most famous Napa Valley wineries, this lush, exotic Chardonnay will dazzle you with its richness, balance and sheer power. This is a full-blown Chardonnay that provides a real tropical, white peach and spicy cinnamon apple set of varietal smells and flavors enclosed in a creamy, vanillin tone.

Regular K&L Retail \$17.99 Wine Club Price: \$13.95

#### italian club

##### 2006 Tenuta Monteti "Caburnio"\*

Tenuta Monteti is a new winery in southern coastal Tuscany that is planted to Bordeaux varieties with a twist! The Tenuta Monteti "Caburnio" is a supple and complex blend of Cabernet Sauvignon (50%), Merlot (25%) and Alicante Bouschet (25%), not a common blend along Southern Tuscany's coast, but this could be the "new" Bolgheri, a new Sassicaia or Ornellaia!

Regular K&L Retail \$16.99 Wine Club Price: \$12.99

## TALES OF THE SPORTING LIFE

It seems like years since we've had consistently cool weather in L.A., but the rains have refreshed the city and the evenings have been downright cold! And cold weather makes me think Scotch. Of course, a cold snap is not necessary for drinking Scotch, but instead a catalyst. It is all the better that the cold weather waited until the New Year to arrive, as our stocks of Scotch have grown plentiful with new, interesting and mind-boggling Single Malts of late. So start your spring off right, and treat yourself to one of these special, limited edition Single Malts.

First comes the **1991 Glenlivet Triumph Nadurra 18 Year Non-Chillfiltered Single Malt (\$69.99)** from one of the most storied names in Scotland. I'm a fan of the Nadurra Casks as they allow this wonderful distillery's true nature to come through. Totally natural with no colorants or adulterants added, the Nadurra 18-year is made exclusively from the heirloom variety Triumph barley. Wonderfully rich, this Malt is a picture-perfect example of mature Highland Single Malt. It has an intensity of fruit, depth of flavor and a certain textural quality that gets deep into the palate. Please add drop of water to experience its full aromatic potential.

The **Lagavulin 12 Year Old Natural Cask Strength Single Malt (\$69.99)**, is a rare and limited example of this Islay giant's non-chillfiltered whisky. Bottled at 57.9% ABV, this young whisky has a touch less Sherry influence than the 16-year, but an impressive depth of flavor once you've released the aromatics with a little water. Unbelievable floral elements contrast the fresh peatiness perfectly. It's all brought together with earthen-sweet oakiness that takes many forms as it moves down the palate.

Finally, from the madmen of Islay: the **Octomore Release 2.1 (\$199.99)** is here. While billed as the peatiest whisky ever distilled—a whopping 140ppm (Lagavulin sits around 53ppm)—Octomore achieves an incredible depth for a young whisky. Its peat, while all encompassing, does not come off as medicinal, but, dare I say, elegant. It is truly a collector's Single Malt. I suggest buying two bottles: one to drink and one to hold. The first release sold completely before even arriving in the States, so please don't miss it.

*David Othenin-Girard*

## OLD WORLD SPIRITS FROM BELMONT

**Davorin Kuchan is a Croatian-born master distiller who knows how to make quality booze.** He had a hand in the Santa Cruz cult favorite Sarticious Gin (of which we will have the updated version of in stores later this year—now called Blade Gin), and his new distillery in Belmont is producing some of the tastiest Eau de Vies the Golden State has ever seen. Kuchan is a big believer in sourcing only the freshest fruit from local farmers, so he buys his produce from the Larsson family in Placerville. From their harvests he crafts his own perfectly balanced brandies that we are delighted to be the first to carry.

Kuchan came by the store recently and let me sample his entire line-up. We started with the **Kuchan Poire William Pear (375ml \$35.99)**. The pear brandy has a lovely nose that jumps right out of the glass, and the entry is softer than most other fruit eau de vies. The difference, according to Kuchan, is the yeast he uses during fermentation (which is, he says, a trade secret.) He also ferments the fruit for more than a month, letting the slow process really give the spirit character. All of the fruit in **Indian Blood Peach (375ml \$35.99)** comes from Placerville's Apple Hill. Indian Blood peaches are a tart variety that can be difficult to sell as produce because they split easily. However, they are incredibly flavorful and they really come through in the spirit. The aromas are delicate, but unmistakably peachy, and the purity carries over to the palate as well. Finally, we have the incredible **Juglans Nigra Black Walnut Liqueur (375ml \$28.99)** is unlike anything you've ever tasted. The California black walnuts are crushed and macerated in a Zinfandel-based brandy for more than nine months! At the end, a bit of cinnamon and vanilla are added, as well as organic tapioca, according to the tradition that has been in Kuchan's family for generations.

On top of the fruit-based spirits, Kuchan has produced a top-notch absinthe called **La Sorcière Absinthe Supérieure Verte (\$72.99)**. It is a brandy-based absinthe distilled from wine made by local California growers. The Verte is macerated with wormwood, fennel, anise, star anise and other herbs before distillation, then the spirit gets a second maceration where the chlorophyll from the herbs colors the absinthe green. The aromas are not as bold as some of its contemporaries, partly because Kuchan tones down the proof to 100, but the concentration is beautiful. The anise really shines and the flavors are clean and focused. This is an absinthe I would like to drink straight, with no water added.

*David Driscoll*

“It is all the better that the cold weather waited until the New Year to arrive, as our stocks of Scotch have grown plentiful with new, interesting and mind-boggling Single Malts of late.”

“Kuchan is a big believer in sourcing only the freshest fruit from local farmers, so he buys his produce from the Larsson family in Placerville.”



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## *The Last Word* **ON BORDEAUX**

**My favorite part of working for K&L is the range of wines we have access to—both to taste and to present to our customers.** In regards to Bordeaux, the first of the 2007s have started to roll in, but also more 2006s and a lot of Bordeaux from older vintages. The following wines are my highlights from our latest tasting, which spanned four different vintages.

**2006 Léoville-Poyferré, St-Julien (\$49.99)** I wasn't expecting this to show anything right now, especially since I didn't have to time to decant it for any length of time before the tasting. But it had lots of black fruit on the nose. On the palate, the tannins were astringent with lots of black fruit and coffee, all of which carried over to the finish. This wine will be rewarding if you can wait a few years before you drink it.

**2004 Mille Roses, Haut-Médoc (\$11.99)** I can almost hear the reactions to seeing this wine listed: "2004 wasn't a good vintage;" "I've never heard of this château;" or, my favorite, "Bordeaux at this price can't be good." To all of that I say, give this wine a try and I am sure you will like it. The 2004 Mille Roses is an elegant, lighter-style Bordeaux that will go well with dinner or drink fine on its own to wrap up a Tuesday. The nose is all cedar and currant. The palate is polished with lots of black fruit, a bit of toasty oak and cedar. The tannins and finish are still a bit astringent. At this price this wine would also make for a great dinner party wine.

**2001 Les Gartieux de Pichon Lalande, Pauillac (\$21.99)** We have tried this wine three different times since it arrived, and I have noticed that the longer it's left it open the more interesting it becomes. At first the nose is closed, but with some air it begins to show oak and spice. The fruit is more raspberry-like, but it sits in the background with tobacco, cedar and spice dominating the palate right now, with a menthol finish. The mouthfeel is rounding out, but the acid is still prevalent, so it showed best with dinner.

**1999 Lanessan, Haut-Médoc (\$19.99)** This could be our best value in the store when you consider overall quality and straight-from-the-winery's-cellar aging. That's 10-year-old Bordeaux in great condition for only 20 bucks. On the nose: mushroom and earth, which also comes through on the palate with dried black fruit and tobacco. The finish is flush with cassis followed by more tobacco and earth. If you haven't had an aged Bordeaux and want to experience it without spending too much coin, treat yourself to this wine.

"I can almost hear the reactions to seeing this wine listed: '2004 wasn't a good vintage;' 'I've never heard of this château;' or, my favorite, 'Bordeaux at this price can't be good.' To all of that I say, give this wine a try and I am sure you will like it."

Steve Greer