



# WINE News

**IT'S MARCH,** and for us that means Burgundy! This famous wine region offers everything you want—from hearty, earthy Pinot Noirs for cool evenings to crisp and minerally whites like Chardonnay and Aligoté for warm afternoons. Plus we've discovered some of Burgundy's best values, from Jacques Bavard, Maison Champy and others. Look inside for more...

## THE LURE (AND LORE) OF BURGUNDY

When we talk about Burgundy, we include the entire expanse of eastern France, from Chablis in the north to Beaujolais in the south. This storied area has been a winegrowing region since Roman times and famous since the 11th century when Cistercian Monks first pioneered vineyards such as Clos Vougeot and Romanée St-Vivant. The region is now home to more than 150 different A.O.C.s, more than one-third of the 400 in all of France!

Rather than rating a producer, in Burgundy the land is considered the star. So each vineyard has a rating, from simple Bourgogne to village, to the fabled 562 Premier Cru vineyards and, finally, the best sites, the Grands Crus. There are only 33 Grands Crus, making up less than 1.5% of the wine produced in all of Burgundy.

The plethora of appellations and producers can make Burgundy seem complicated. If you're new to the region, it's important to know that Burgundy's whites are Chardonnay-based, unless labeled otherwise, and its reds are made from Pinot Noir in Burgundy and Gamay in Beaujolais. After that, the best way to make sense of it all is to talk to us here at K&L, and to taste some Burgundies. **We've got in-store Burgundy tastings scheduled at all three K&L locations on March 5th and in Redwood City on March 23rd!**

The quality in Burgundy has never been as uniformly high as it is today. Enhanced canopy management, hand-harvesting, stricter selection at harvest in the vineyard, use of the lighted sorting table and temperature-controlled fermentation all lead to better and better wines. The result is a greatly improved average quality of Burgundy and decreased variability. Still, vintage matters a great deal.

2008 was an amazing year for Chablis and whites in the Côte d'Or, and it produced some terrific reds in the Côte de Nuits and Côte de Beaune. This month we are featuring those wines, as well as the 2009 Beaujolais vintage, which has rightly been called the vintage of a lifetime, with perfect growing conditions and some amazing values. We also have the first of the 2009 white Burgundies rolling in from Paul Pernot in Puligny-Montrachet (like the **2009 Paul Pernot Bourgogne Blanc\*** for **\$19.99**

and the **2009 Paul Pernot Puligny-Montrachet\*** for **\$43.99**), as well as wines from Denis Barraud in Vergisson. (We just received Barraud's **2009 Domaine des Nembrets St-Veran\***, a steal at just **\$12.99**.) And we will be offering some of the 2009 reds on a pre-arrival basis. Read more in my column on page 28. In addition to the celebrated names, which tend to be more expensive, there are many small producers, often in lesser-known villages, making terrific estate-grown, hand-harvested wines at very affordable prices. In this issue, you will find many recommendations from our talented staff. Starting on page 3, Chiara Shannon tells you how you can create your own personalized Burgundy subscription through our Personal Sommelier Service. On page 9 Leah Greenstein writes about Domaine Chicotot in Nuits-St-George, whose wines have always been good but are getting even better. And one of our Direct Import producers, Jacques Bavard, takes a moment to tell us what he is about, in his own words, on page 20. And that only gets us started on the Burgundies we have for you in this special issue.

Look for Jason Marwedel's views on page 25 about one of our favorite producers in the Mâcon, Denis Barraud. An hour or so south of the more famous area known as the Côte d'Or, Denis is in one of the prettiest areas, in a town called Vergisson, on the slopes of a large monolith in the Pouilly-Fuissé region. Jason also talks about a Pinot Noir from our featured winemaker, Jacques Bavard. Of course, you should also be sure not to miss the Captain's Log on page 27, where Kirk Walker writes about another of Jacques Bavard's wines, as well as another terrific Pinot Noir at an affordable price coming from an up-and-coming young man in Meursault.

Keith Wollenberg

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# March Forth to Social Security



Clyde Beffa Jr  
Co-owner/Bordeaux Buyer  
happening at K&L.

**So March is here already, and I'm reluctant to admit, I am now old enough to collect Social Security.** Where did the last 35 years go? Okay, enough about age, let's talk about some great things

In January we celebrated all that's great about Bordeaux at the Fête du Bordeaux and the UGC 2008 Bordeaux tasting. The nearly 500 people who attended these events saw just how good the '08 Bordeaux are. Don't miss these bargains; they may be the last inexpensive Bordeaux vintage we see. We have many 2008s arriving daily, so be sure to snatch up your favorites. Also, mark your calendars for our next big Bordeaux event, a Pichon-Lalande tasting and dinner on May 5th in Redwood City (more on page 3). It will be fantastic.

With the prices of some 2009 Bordeaux skyrocketing (thank you Hong Kong/China), we are looking to older Bordeaux wines for superb values. We just received two containers of old and rare wines that are affordable, including many vintages of Langoa- and Léoville-Barton and Cos d'Estournel. These great older vintages like **2001 Cos d'Estournel (\$129.99)**, **2004**

**Cos (\$119.99)**, **1997 Langoa-Barton (Inquire)** and **1993 Léoville-Barton (Inquire)**, are superb bargains and cost much less than the 2009s.

For other value wines, I recommend the **1994 Les Ormes de Pez (\$29.99)**, **2004 Poujeaux (\$31.99)**—so good—**2005 Beaumont (\$22.99)**, **2005 Clos Marsalette (\$26.99)**, **1997 Labegorce (1.5L \$69.99)**, and **1999 Kirwan (Inquire)**. How about **2004 Reignac** for just **\$11.99**? Check out the video where it beat out several top Bordeaux in a blind tasting in Hong Kong on our blog! Also try the **2005 La Fleur de Bouïard (\$24.99)**, a delicious wine that also scored very well.

Finally, Billecart-Salmon Champagne has been a staple at K&L since 1978. In the early 2000s we even had the famous Billecart-Salmon "Cuvée K&L" Brut. Since then, though, we have had to get the wines via the "grey market." Now we will finally have Billecart-Salmon on a more consistent basis, and the wines will be priced very fairly.

Good drinking wines are aplenty at K&L. And most all of the wines listed can be enjoyed by someone on Social Security! Have a great spring—we're off to Bordeaux on April 2nd for the magnificent 2010s.

Clyde Beffa Jr

## K&L LOCATIONS, HOURS AND INFORMATION

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

### K&L REDWOOD CITY

3005 El Camino Real  
Redwood City, CA 94061  
P (650)364-8544  
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Hours Mon-Fri 10-7, Sat 9-7, Sun 10-6  
Lockers Mon-Sat 10-6, Sun 11-5

### K&L SAN FRANCISCO

638 Fourth Street  
San Francisco, CA 94107  
P (415) 896-1734  
F (415) 896-1739  
Hours Mon-Fri 10-7, Sat 9-6, Sun 11-6

### K&L HOLLYWOOD

1400 Vine Street  
Hollywood, CA 90028  
P (323) 464-WINE (9463)  
F (323) 836-0853  
Hours Mon-Sat 10-8, Sun 11-6

We accept American Express, Discover, Visa and Mastercard.

**Mailing List** If you are not on our mailing list and would like to be, please call one of our stores or visit our website, [klwines.com](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, 2011. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

**Will call/holding policy** We will gladly keep your wines at any of our locations up to 90 days. If you need to store your wines after 90 days, we have both short-term and long-term storage available in our San Carlos facility (more on 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
JS	James Suckling
ST:	Stephen Tanzer
CG:	Connoisseurs' Guide
WA	Robert Parker's Wine Advocate

## SATURDAY TASTINGS

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

**March 5: Burgundy.** Keith W picks some new red and white Burgundies to showcase this month's featured region. \$20.

**March 12: Domestic New Release Pinot Noirs.** Our domestic buyers will select some excellent new Pinots for each store.

**March 19: Bordeaux.** We'll feature late-arriving 2007s and early-arriving 2008s, with a few older wines thrown in for fun. Ten wines, \$20.

**March 26: New releases from Italy.** Greg picks out some of the best new Italian arrivals for us to try.

## SPECIAL EVENTS:

**Wednesday, March 16: A Special Tasting at K&L Hollywood** featuring the wines of Frescobaldi from 5:30-7:00 p.m.

**Friday, March 18: A Special Tasting at K&L San Francisco** featuring the wines of Piedmont from 5-6:30 p.m. (\$10).

**Wednesday, March 23: A Special Tasting at K&L Redwood City** with Vincent Avenel of Domaine Faiveley from 5:30-7:00 p.m. to preview that domaine's 2009s and perhaps offer some 2008 Burgundies for sale.

**Friday, March 25: A Special Tasting at K&L Redwood City** featuring Sicilian wines and author Robert Camuto, who will read from his latest book, *Palmento: A Sicilian Wine Odyssey*.

**Thursday, May 5: A Special Pichon-Lalande tasting and dinner with winemaker Thomas Dô-Chi-Nam in Redwood City.** Don't miss this spectacular event, which begins with a tasting at our Redwood City store and then continues with a fantastic dinner next door at Chantilly Restaurant. We will taste a number of wines from Pichon-Lalande and Château Bernadotte, including some great vintages of Pichon like 1995 and 1996. Limited to 60 attendees. Only \$150 per person. Reserve now.

## THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

**March 3: Wines of Greece with Butters; March 10: Unti Vineyards; March 17: ZD Vineyards; March 24: Alsace and the Loire Valley; March 31: Robert Craig**

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

**March 4: Sake; March 11: South America Spotlight on Chile; March 18: Lewis Cellars; March 25: Sicilian Wines (See Below)**

**In Hollywood, Thursdays from 5:30-7:00 p.m.**

**March 3: Wines from Paso Robles; March 10: K&L Hollywood Anniversary Tasting; March 17: Wines by Epicurian; March 24: Wines of Italy; March 31: French Wines from International Vineyard Brands**

## Sommelier Secrets GET YOUR BURG ON

"Burgundy makes you think of silly things, Bordeaux makes you talk about them and Champagne makes you do them."

— Jean-Anthelme Brillat-Savarin

**Let's face it: Burgundy is hard. As a region it's complicated, as a product it's expensive, and as a wine it requires patience.** If you feel like you hear a lot more about great Burgundy than you actually experience, you are not alone. But I'm here to tell you, it doesn't have to be like this. Finding good, affordable Burgundy (especially in the under \$25 price range), is a job our Burgundy buyer Keith Wollenberg takes a lot of pride in. On trips to France you'll often find him scouring the back woods of Burgundy to sniff out the next best thing for our Direct Import program—it's no small feat.

Luckily, the stars are aligning for all us would-be-Burgundy customers: The 2009 vintage in Beaujolais was stellar, and has brought some of the finest wines from this region we've seen in a long time. Plus, acting on a tip from a friend on his last buying trip in Chassagne-Montrachet, Keith discovered the up-and-coming négociant Jacques Bavard, whose affordable wines have us all giggly with excitement. And Gary Westby is working hard to pick up as many properly-cellaried, bottle-aged Village and Premier Cru Burgs as come his way, to enhance our affordable and, yes, oh-so-worth-it options in the Old and Rare Department. So what are you waiting for? It's time to get your Burg on!

**2009 Château Thivin Côte de Brouilly Cru Beaujolais (\$22.99)** Cru Beaujolais, in general, is worlds apart from the simple, grapey picnic Beaujolais Nouveau most commonly associated with the region, and Côte de Brouilly wines are typically more concentrated, complex and ageworthy than basic Brouilly Beaujolais. 2009 has been heralded as the best vintage in Beaujolais in recent history, and this Thivin bottling is a real standout among the '09 Cru Beaujolais we have tasted here at K&L. The nose is generous, revealing ripe red and black fruit upfront, with high notes of cranberry and raspberry aromas that are supported by bass notes of black and blue fruit. The palate is medium-bodied, with bright acidity and earthy, mineral undertones.

**2008 Maison Jacques Bavard Monthelie Blanc\* (\$23.99)** Jacques Bavard is a small négociant based in Puligny-Montrachet who works only with organic and biodynamic growers and whose wines are a recent (and much celebrated) addition to our Burgundy DI portfolio. While his Rully Blanc and Monthelie Rouge were instant hits among the staff and customers, the Monthelie Blanc is stealthily winning over the most persnickety of palates. Its citrus aromas are supported by leesy undertones in the nose, which lead to a nice round palate supported by medium acidity and pleasing honey notes on the finish. This wine's appeal truly sneaks up on you before you can pinpoint exactly what makes it so pleasant—suave mouthfeel? subtle leesy flavors? fleeting mineral accents?—the bottle is gone! Luckily, we still have plenty on hand to share.

**2008 Maison Champy Chorey-lès-Beaune\* (\$19.99)** The fruit in this wine comes from Chorey vineyards that are cultivated organically and tended to by Maison Champy, Burgundy's oldest négociant house. A good percentage of the fruit for Champy's production comes from the best sites in Chorey, which contain higher limestone content. The result? A bright, light-bodied effort with pure red cherry fruit aromas, a little earthy funk and smoky barrel tones—precisely the kind of classy yet painless Burg that we could all use a little more of in our house supply.

**Get your Burg on with the K&L Personal Sommelier Service!** Whether you're just getting to know the wines of Burgundy or are interested in expanding your current collection, you can design your own customized wine club through the K&L Personal Sommelier Service. You set the number of bottles, the duration of the subscription and the budget. You can focus on specific regions and styles, or leave it open to be surprised. Email [Sommelier@KLWines.com](mailto:Sommelier@KLWines.com) for more information or visit [KLWines.com/Sommelier.asp](http://KLWines.com/Sommelier.asp) to get started today!

Chiara Shannon



“2001 is a vintage full of elegant wines with great consistency (just like Giants pitching) that we have loved from the start.”

## The Greatest Spring Ever Will Be Black and Orange!

As I write this in late-January, March seems like a very long way off. But the weather today here in Redwood City is a spring-like 68 degrees and gorgeous, so it's easier to get in the mood. Weather aside, it will surely be the greatest spring ever as, for the first time in 56 years, the San Francisco Giants will go to Spring Training as the defending World Series Champions.

If you are a regular reader of this column you know that I've signed off almost every column for more than 15 years, maybe 20, with “Go Giants” and “Go '49ers” because I'm a lifetime fan of those teams. I stopped this for a few months many years ago in a futile attempt to seem more serious, but so many people called and emailed me from all over the world to ask me why I stopped that I went right back to it. Anyway, wine gives great pleasure, so I try and keep it light. The Giants' 2010 season will never be forgotten here. I can die a happy man now!

If you think we are still celebrating out here on the West Coast, you are darn right! We are basking in the glory of victory. Thousands of fans wearing black and orange will be heading to Spring Training to continue the party. And if there's one sure thing in this world, it's that we here at K&L know how to party: with Bordeaux, of course! Led by our fearless leader Clyde Beffa Jr, I have been fortunate to be on this team for 33 seasons, finding and selling good Bordeaux that are indeed drinking well and at good prices. We have just scored some beauties, including some from my favorite estates.

**2001 Lanessan, Haut-Médoc (\$19.99)** 2001 is a vintage full of elegant wines with great consistency (just like Giants pitching) that we have loved from the start. Lanessan has been in top form in the last 10 years after a tough period, and their 2001 has good ripe Cabernet fruit that is a touch rustic, with lovely mineral and herbal tones. Also try the earthy and soft **2001 Beauregard Ducasse, Graves (\$12.99)**, another delicious 2001 value.

The 2003 vintage was as hot as the Giants were the last three months of the season. This heat produced ripeness hardly ever seen in Bordeaux, and because of this most of the wines (with a few top-tier exceptions) are starting to drink great now. They are expressive and have wide open aromas and flavors. **Château d'Aiguilhe** in the Côtes de Castillon is an estate I adore because the quality is ultra-high, and the wines are delicious young. Their **2003 (\$29.99)** Merlot-based beauty is full of really sweet, soft—almost fat—red fruits, with tinges of earth and oak. **Château Poujeaux**, in Moulis, is revered by almost everyone who knows Bordeaux well because they make serious Cabernet-based wine with lots of old vine fruit, and it always ages well. Nonetheless, the **2003 (\$29.99)** is already drinking, even this early in its life, with an hour of decanting. Third growth **Gruaud Larose** was the wine that hooked me into loving Bordeaux; the vintage was 1976 and I was 23. Wow, that's takes me back a touch. The great thing about Gruaud is that the estate has never wavered. The regal and distinctive aromas that hooked me then still leap out of the glass today on the **2003 (\$49.99)**, as well as on the baby **2008 (PA \$49.99)**, which I tasted last week at the Union des Grands Cru tasting in San Francisco. Majestic flavors of ripe grapes, earth, leather, smoke and wild herbs are its calling card; these are not flaws my friends, this is the wine of Gruaud!

From the **2005** vintage, **La Fleur de Boüard** in **Lalande-de-Pomerol (\$24.99)** offers a similar blend as the d'Aiguilhe, but it is a bigger wine, featuring darker and bolder black fruits with exotic hints of mocha and oak and a more powerful finish. Good now with some decanting. Serve it with steak, lamb or duck, grilled mushrooms and soft cheeses.

The **2006** vintage resulted in many classic clarets that need a good deal of time in the bottle, but you can get into the flashy and always tasty **Smith Haut Lafitte (\$44.99)** right now, with its big sweet layers of ripe black-blue fruit, earth and minerals. The smell is almost identical to the 1961, which I have had the pleasure of enjoying a couple of times. Get some **2006 Cos d'Estournel (\$99.99)** too, though it need lots of time to show it's classic flavors, because you will likely never see a good Cos at a price like this ever again!

Please feel free to contact me anytime with questions or for advice on the wines of Bordeaux at x2723 or by email at [Ralph@KLWines.com](mailto:Ralph@KLWines.com).

The Giants won the World Series! The Giants won the World Series! It's all Pétrus and d'Yquem (gravy) from now on. Cheers and Go Giants!

Ralph Sands

## STEVE BEARDEN *On Bordeaux*

At the giant UGC Bordeaux tasting last month I had a long chat with Stephan Von Neipperg, the force behind Canon-La-Gaffelière, La Mondotte and others. We agreed that the 2008 Bordeaux vintage was a success, with most wines showing balanced acidity, deep middle fruit, good complexity and sweet tannins. However, when I happily remarked how well-priced the vintage seemed, he looked me straight in the eye and said, “The prices are too low.” Here are some ’08s that you won’t want to miss, and if the prices seem too low to you, you’re in good company.

**2008 Beaumont, Haut-Médoc (PA \$12.99)** This screaming value is already delicious and easy to drink. Softly earthy and gentle, this has sweet berries and spice, with a fine, elegant finish.

**2008 Cantemerle, Haut-Médoc (PA \$24.99)** This young wine still shows vanilla and oak spice, but there is plenty of red and dark berry fruit in the middle. Substantial but balanced.

**2008 La Lagune, Haut-Médoc (PA \$44.99)** Dark, firm and hearty, this is too well balanced to be called rustic, but it is one of the biggest wines I’ve tasted from this property. This shows sweet black fruit, mineral, oak and a touch of tobacco, with a firm, long finish.

**2008 Lagrange, St-Julien (PA \$34.99)** Oak, plum and graphite aromas waft from the glass before the dark fruit takes over. There’s a creamy quality to the middle and a touch of chalk on the finish.

**2008 Gruaud Larose, St-Julien (PA \$49.99)** Still somewhat closed, this focused and rather lively wine shows earthy notes, bright red fruit, red licorice and a sense of elegance in the full, ripe mid-palate. The finish has sweet, round tannins, and there is complexity poking through already.

**2008 Malescot-St-Exupéry, Margaux (PA \$49.99)** The picture of elegance, with aromas of raspberry, earth and flowers and a satin-textured middle of currants, tobacco and a hint of spice. This is ripe and silky with a long finish. One of the best wines of the UGC tasting.

**2008 Pichon-Lalande, Pauillac (PA \$109.99)** A wine of power and elegance. This is rich and deep with lots of dark chocolate, toast, pencil lead, blackberry fruit and more. Underneath the rich exterior lies a firm backbone of tannin and acid for long term cellaring.

*Steve Bearden*

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## JEFF GARNEAU'S *Bank Shot*

Here at K&L we are acutely aware that our customers rely on us for our expertise, and trust us to advise them about their wine purchases. This is a responsibility we take very seriously. We work hard to keep our wine knowledge up-to-date with weekly staff tastings, by attending trade tastings and, of course, we take a lot of work home with us.

In late January I arranged a wine tasting at our Redwood City store in order to introduce our newer staff members to the wonders of Bordeaux. Our broad survey of the region took the form of two flights of six wines. The first featured red wines, with Pavie-Macquin of St-Emilion representing the Right Bank, Haut-Bailly of Pessac-Léognan representing Graves and Malescot-St-Exupéry of Margaux representing the Médoc. In order to get a sense of how the wines develop, we tasted two vintages of each—2007 and 1999. The 2007s all showed very well, with lovely, rich fruit and still firm tannins. The **2007 Malescot-St-Exupéry (\$39.99)** was marvelously round, with rich, ripe cherry notes and some very toasty oak. The **2007 Haut-Bailly (\$44.99)** was seductively smoky, with similarly sweet red fruits. The **2007 Pavie-Macquin** was spicy, with rich, plummy fruit that really opened up in the glass. I think a lot of these 2007s will be quite enjoyable in another five to eight years. The 1999s all shared the medium weight and upfront sweet fruit that I have come to associate with the vintage. The **1999 Malescot (\$59.99)** was still very youthful, with hints of vanilla and ripe cherry and chewy tannins. The **1999 Pavie-Macquin (\$69.99)** displayed rich plum notes with hints of *sous bois* and truffle. But the hit of the evening was the **1999 Haut-Bailly (\$89.99)**, which had some lovely notes of leather and cedar combined with classic sour cherry and currant.

The second flight featured the white wines of Bordeaux. The first was the **2009 Reynon\* (\$13.99)**, one of Denis Dubourdieu’s properties and a superb example of the younger, fresher style of Bordeaux Blanc. It was a perfect introduction to the white wines and a restorative to the palate with its taut freshness and tart grapefruit notes. From Clyde’s cellar we tasted three vintages—2005, 1999 and 1995—of one of the greatest white wines of Bordeaux, **Domaine de Chevalier Blanc**. We finished up with two vintages of one of my favorite Sauternes—Coutet from Barsac—2007 and 1971. The **2007 Coutet (\$59.99)**, indisputably the finest vintage since 2001, had a rich, honeyed character, with notes of apricot and citrus zest. The **’71 Coutet** was remarkably fresh, with notes of honey, vanilla and dried apricots. Sweet and rich, with still lively acidity. Overall, a great introduction to Bordeaux for our newer staff members and easy enough for you to replicate at home.

*Jeff Garneau*

“Here are some ’08s that you won’t want to miss, and if the prices seem too low to you, you’re in good company.”

“The 1999s all shared the medium weight and upfront sweet fruit that I have come to associate with the vintage.”

“The Libertine is rosé from Burgundy, from Beaujolais more specifically, made by a super high-quality producer and sold at a price that I can not only stomach, I can practically chug!”

## Wine 101: Beaujolais Rosé?

As is true for the great wines of Bordeaux, I generally shy away from the Burgundy aisle and instead peruse the more value-centric regions of the wine world. Naturally I loooove Burgundy. What serious wine fan does doesn't? In fact, the single most memorable wine experience of my life was an old Corton that I shared with an ex-boyfriend 15 or so years ago at a now defunct French restaurant on Clement Street called Alain Rondelli. But Burgundy is a splurge for me that I can no longer rationalize no matter how hard I attempt to spin it. I am a girl who loves a deal. Of course, by now you know that I am also a girl who loves rosé wines and anything off the beaten track. So, you can imagine my excitement when we received a small amount of a very rare thing indeed: rosé from Burgundy, from Beaujolais more specifically, made by a super high-quality producer and sold at a price that I can not only stomach, I can practically chug!

The 2008 **Domaine des Nuges Gelin Beaujolais Rosé “Libertine” (\$13.99)** is just plain incredibly fun to drink. I am guessing not many of you have had a rosé Beaujolais. Perhaps you've tried the other rosé from Burgundy, Marsannay. Well this could not be more dissimilar. Marsannay is 100% Pinot Noir, and from high up north in the Côte d'Or. As such, it is a very pale and elegant wine, with intense acidity and minerality and subtle fruit characteristics. It is a “serious rosé.” This Gamay-based wine, on the other hand, is frivolous in nature, with a crazily fruity nose of strawberry jelly, raspberries and even a note of ...blueberry? Not completely dry, either, and not the sort of wine that gets you thinking (god forbid), or in the mood for long-cooked, complicated meals. Enjoy this well chilled and served with egg dishes, vegetable salads, mussels. It goes down super fast, and leaves a smile on your face.

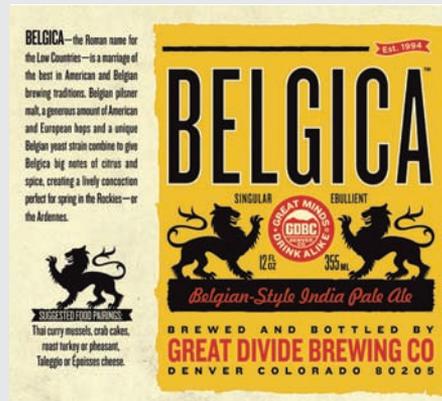
*Elisabeth Schriber*

### BRICK'S BEER PICKS: GOOD THINGS COME IN BIGGER PACKAGES

First of all, I'm incredibly excited this month about something that most people will find completely underwhelming. I guess I'm just that sort of guy; I get excited about the little things in life or, in this case, the bigger things. That's right, one of my all-time favorite beers, the **Victory Brewing “Prima Pils” Pilsner, Pennsylvania (\$2.99)** now comes in 22-ounce bottles. Yup, bombers of Prima Pils. No longer is there a need to be sad and lonely when you get done with a measly 12 ounces of this crisp, snappy, euro-hoppy pilsner. Rejoice in the fact, the simple fact, that bigger is better when it comes to the bottle size of this beer. I'm hoping there will soon be kegs available to drink at your favorite Northern California bar; that would surely be a treat.

*“I'll go on record and say the Goudenbrand is one of the two or three best Oud Bruins I've ever had.”*

Two recent additions to our ever expanding beer section come from **Brouwerij Liefmans**. Their **“Goudenbrand” Oud Bruin** and **“Cuvée-Brut” Fruit Beer** are both bottled in 750mls and run **\$10.99 a bottle**. These Belgian stalwarts have been MIA for the last couple of years on the West Coast after a change of ownership and a loss of distribution in most of the US. Well, they are back with a vengeance rarely seen, even in the best exploitative revenge flicks from the '70s and '80s. I'll go on record and say the Goudenbrand is one of the two or three best Oud Bruins I've ever had. The thing that sets it apart is that it is so dry, with much less of the stickiness of the style, while managing to retain its Oud Bruin character. The Cuvée-Brut is their cherry fruit beer, something akin to the grownup version of Lindeman's Kreik. This is not a lambic-based Kreik, though, but a crazy delicious beer that has a tasty natural sweetness of fruit and little to no funk.



If that is not enough for you, we just got in one of my favorite seasonal beers from **Great Divide Brewing Company**. The **Belgica (12oz \$1.99)** is one of the best examples of a Belgian IPA made in the US today. There is a deft balance between the sweet, brady yeastiness, pilsner malts and the bitter, slightly vegetal hoppiness on the palate. This to me is very reminiscent of De Ranke's XX Bitter and surely any fan of this style must give the Belgica a chance. It is sure to please!

*Bryan Brick*

Note: Beer cannot be shipped outside California.

## CHAMPAGNE *For Burgundy Lovers*

I have always wanted to write about the overlap between Champagne and Burgundy, and our Burgundy issue this March has given me the perfect excuse. These two great growing regions share much in common: a marginal climate in which the vine struggles to ripen, the grape varieties Pinot Noir and Chardonnay, and a huge multitude of small growers producing wines in an almost maddening variety of styles in quantities sure to tease rather than satisfy. Take warning; the bottles that I am about to recommend will likely be out of stock by the time you get this, but I promise they will be back if you put yourself on the waiting list by phone or on the web.

A good customer wrote me the other day asking for a Chablis-like Champagne to go with oysters. I did not hesitate in recommending the **Philippe Gonet “3210” Extra Brut Blanc de Blancs Champagne\*** (\$39.99), which is a bone dry, clean-as-a-whistle bottle born to go with anything that used to be in a shell. The three stands for three years of aging on the lees, the two for the pair of terroirs the vines come from (the fabulously chalky Mesnil and the more Kimmeridgean Montgueux), the one stands for one varietal (Chardonnay) and the zero for zero dosage. I think anyone who loves the crisper whites of Chablis will fall in love with this Champagne.

For me, the most wonderfully unusual Champagne we get is our most red Burgundy-like—the **Bruno Michel “Les Rose” Brut Rosé Champagne** (\$49.99). Strangely, this wine is 100% indigenous Meunier, harvested from the eponymous, organically farmed “Les Rose” parcel in Moussy. The current and returning batch, which does not carry a vintage, is all from 2005 and aged in barrel for a year. This has the gamey quality of a good Nuits-St-George, and it will make a great partner for a quail appetizer. This fantastic, long finishing Champagne is one of my favorites. A toast to Burgundy, and to you!

Gary Westby

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## March ON INTO PINOT

As I write this on January 25th, I am thinking of those of you who live in the Midwest and the Northeast. Looks like you had a humdinger of a weekend: 30-degrees below zero and some awfully pretty automobiles covered with ice from a burst water main in NYC. New Yorkers can even turn a burst water main into art! Fortunately, by the time you read this it should be warming up, at least a little, for you folks. But since it's still not quite hot enough for Blanc de Blancs Champagnes, in my opinion, my mind goes to Pinot Noir-based Bruts to celebrate the season—dry, yet with fruit to complement those lighter spring meals.

Since we are featuring Burgundy this month, I thought I'd build on Gary's article above and feature one of our more Burgundian Pinot Noir Champagnes, the **NV Fleury “Carte Rouge”\*** (\$39.99). Fleury is all Pinot Noir and is produced biodynamically from vines of various ages. This results in a Champagne that is rich and powerful, yet delicate and softly fruity. It gets a low dosage and displays black cherry fruit, spices, cream and brioche characteristics. Excellent quality with a lengthy finish. I think that this would be wonderful with apricot-glazed pork tenderloin.

The **NV Heidsieck Monopole “Blue Top” Brut** (\$29.99) comes from one of Champagne's larger houses and is composed of 70% Pinot Noir, 20% Chardonnay and 10% Pinot Meunier. Its overall characteristics tend toward rich, yellow apples and caramel, with hints of red fruit. Medium-bodied and soft, this has a very pleasant finish.

My third pick comes from one of my favorite winemakers, Benoit Marguet, he of the excellent sense of humor and fantastic winemaking skills. The **NV Marguet Pere et Fils “Cuvée Reserve” Brut\*** (\$32.99) is one of his best efforts. It is composed of 65% Pinot Noir and 35% Chardonnay. Rich and powerful, with loads of yeast and toast, this sparkler has wonderful rich apple fruit, bright cherries and yeast. Fantastic with paté!

**Michel Arnould** is another small estate producer that specializes in Pinot Noir bubbles. His elegant **Brut Reserve\*** (\$29.99) is a bargain, comprised of 75% Pinot Noir and 25% Chardonnay. It has a wonderful nutty character and deep red cherry fruit. You can always bump up to the **Grand Cuvée\*** (\$34.99), which is also a bargain. This beauty is composed of 80% Pinot Noir and 20% Chardonnay, and the singular hazelnut quality is there again, with racy cherries and lush cream. Perfectly great by itself!

Scott Beckerley

“A good customer wrote me the other day asking for a Chablis-like Champagne to go with oysters. I did not hesitate in recommending the Philippe Gonet ‘3210’ Extra Brut Blanc de Blancs Champagne\*.”

“The NV Marguet Pere et Fils ‘Cuvée Reserve’ Brut\* is one of Benoit's best efforts. Rich and powerful, with loads of yeast and toast, this sparkler has wonderful rich apple fruit, bright cherries and yeast. Fantastic with paté!”

## HIDDEN GEMS *Beaumes-de-Venise*

Lying in the hills at the base of the towering Dentelles Montmirail, just south of Gigondas and east of Vacqueyras in the Rhône Valley, is the appellation of Beaumes-de-Venise, an area known for stunning fortified dessert wines and reputable reds. Sheltered from *Le Mistral*, the south and southeast-facing slopes of Beaumes-de-Venise receive ample sunlight throughout the day, resulting in grapes with excellent ripeness and richness. The *beaume* or “caves” the region is known for dot the red sandstone cliffs of the Ventoux Mountains.

Our Rhône expert, Mulan Chan-Randel, discovered Domaine de la Ferme Saint-Martin in Beaumes-de-Venise on a buying trip in 2004. The winery’s reds are full of life and a sense of place. They are based on Grenache, with the addition of Syrah, from 45- to 90-year-old vines, grown on a 22-hectare estate. Owned by Guy Jullien, who is committed to natural wines and organic vineyard practices, the wines are meant to be drunk young, when the fruit is at its peak of freshness and the expression of the land is evident in every glass. Only indigenous yeasts are used, and the wines are bottled unfiltered. The result is a mix of

blackberries, spice and leather, with noticeable minerality. We currently have the **2008 Domaine de la Ferme Saint-Martin “Saint-Martin” (\$19.99)** and the **2009 Domaine de la Ferme Saint-Martin “Les Terres Jaunes” (\$14.99)**, which exemplify all of the noted characteristics.

While the aforementioned reds are fantastic, what Beaumes-de-Venise is truly known for is fortified Muscat wines. The wines are made by adding wine-based spirits to the fermenting musts at 5% alcohol, bringing the minimum alcohol content up to at least 15% ABV. Evocative of orange marmalade, apricot and peach, these dessert-style wines are made for fruit-based desserts. The wines are meant to be drunk quite chilled and while they are still young. Whole pears braised in a Côte du Rhône Blanc with sugar, vanilla bean, star anise and orange rind served with a quenelle of crème chantilly would pair beautifully with the **Domaine de La Pigeade Muscat de Beaumes-de-Venise (375ml \$13.99)**, a stunning wine and a model of the style at an exceptional price.

Melissa Lavrinc-Smith



## Rhône Valley

### The Trouble With Favorites

Customers often ask me which wines are my current faves. This is, believe it or not, often a difficult question to answer. Why?

Because the K&L staff tastes so many wines in a given week that it is difficult to maintain a running mental list of favorite wines that’s 30 or 40 deep. So many reasons to drink wine, and so little time. Well, this month I have gotten down to business and narrowed the (red) list down to the magic number three. Whether it’s for a weekend dinner party or Tuesday night supper, these delicious reds are at the top of my list.

**2008 The Rhône Gang Pinot Noir & Grenache “Le Hold-up N.08” Vin de Table (\$13.99)** Wanted: A fresh, mineral-driven red wine offering up charming notes of red fruits, kirsch and spice. Enter: the Rhône Gang, a motley crew of mischievous winemakers who, when not producing top notch wines at their respective domaines, are hell-bent on creating delicious wines that don’t always conform to traditional appellation regulations. Case in point, the N.08 (2008) Hold-Up. They robbed a bit of delicious Pinot Noir from Burgundy and paired it with sunny Rhône Valley Grenache, thereby creating one of the coolest blends ever! Composed of 70% cool-climate Pinot Noir and 30% Grenache, Hold-Up is 100% de-stemmed, vinified and aged in stainless steel tanks. No oak interference here, just juicy, supple berry fruits and a clean bright finish that lends itself to virtually all manner of fare. 13% ABV.

**2008 Mas Conscience “Le Cas” Vin de Pays de L’Herault (\$19.99)** Mas Conscience is a dynamic, up-and-coming estate located 35 kilometers northwest of Montpellier. Here, vigneron Geneviève and Laurent Vidal

farm 10 hectares of vines up to 55 years of age, at up to 250 meters above sea level. Located in the highly-esteemed terroir of Terraces de Larzac, the vineyards are overwhelmingly composed of clay and limestone, with pebbled *galets* like those in Châteauneuf-du-Pape. The Vidals are proponents of biodynamic viticulture, in which all stages of the vineyard cycle are dictated by lunar and tidal patterns. The Mas Conscience Le Cas is composed of 100% Carignane from 50-year-old vines. It has lovely dark berry and plum notes, with a suggestion of violets and just a whiff of damp earth that exemplifies what the Languedoc can do so well. Old vines, unusual varieties and an unorthodox flavor profile, make for a wonderfully intriguing single varietal wine. 13.5% ABV.

**2009 Montirius “Garrigues” Vacqueyras (\$24.99)** Montirius is the impeccable fifth-generation estate owned by the Saurel family, a leading producer of Vacqueyras and Gigondas wines in the southern Rhône Valley. The Saurels make a range of deeply scented and flavored wines imbued with Provence’s spice and structure. The Saurel’s vineyards, many of which were planted in 1925, are meticulously tended following biodynamic principles. The 2009 Garrigues Vacqueyras is strikingly pure, showing lifted blackberry and violet notes along with just a hint of roasted herbs and mineral. Zero oak interference makes this 70% Grenache and 30% Syrah a great wine ambassador from Vacqueyras. Enjoy this expressive beauty now and over the next several years with virtually all manner of Provençal fare. 14% ABV.

Mulan Chan-Randel

“What makes Domaine Chicotot compelling, and a winery to watch, is that with all its history, the winery and the wines are still evolving.”

## Brick’s Backyard Picks: The Freshness of Spring

**Most people like to use spring as an excuse for a fresh start. Winter has begun to thaw in most of the country and people are looking to get over their bout with cabin fever and move on with their lives.** Looking around they notice how much clutter has accumulated, and there is a need to purge, a need to get back on track and do all the wonderful things that they planned for 2011. I am no different. When the sun really starts to warm up around here I get a little stir crazy and need to get all my ducks in a row. My clean, tidy self makes a warranted appearance and whips the house and my office back into shape. The problem with all this is that there’s always more to do than you expect. It becomes almost overwhelming, but you have to just power through. And what better motivation is there than a couple of glasses, or bottles, of fresh, lively wine to keep you going?

Wildly appropriate for spring’s rebirth and freshness is the **2009 Hawley Sonoma County Viognier (\$17.99)**. Now it is exceptionally rare that I actually, personally, enjoy Viognier, but I have to say that I would gladly take a bottle of this down like Andre the Giant used to body slam bleached-blond wrestlers in the ’80s. This avoids the major pitfall of Viognier, which happens when people try and make it like they make Chardonnay, by seeing only five months in neutral oak. Plenty of white pepper, peach pit and nectarine preserves combine on the balanced nose. Always remaining staunchly dry, this still has plenty of flesh and surely enough ripeness to please Viognier lovers.

*“How I love it when a wine surprises me! It punched me straight in the mouth with wonderful energy and cut.”*

Another spring appropriate white that I recently tasted was the **2009 Fritz Russian River Valley Chardonnay (\$17.99)**. I surely thought this to be another hugely rich, oak-laden Chardonnay by its nose, which had heavy oak toast, brioche and egg custard. But

then...WHAM! How I love it when a wine surprises me! It punched me straight in the mouth with wonderful energy and cut. This is one lively wine, full of vigor and flavors of lemon verbena, Buddha’s Hand and vanilla bean, with wisps of pretty white floral notes.

The **2008 Claude Thomas Dry Creek Valley Zinfandel (\$15.99)** was another fantastic new discovery, like turning over a rock and expecting to find grubs and spiders and instead finding a stash of gems. It was just superb and, even better, it was completely affordable. This

is that brooding, intensely fruited Zin that so many Zin drinkers love, myself included. Inky, briary blackberry fruit blended with aromas of chunky baker’s cocoa come through on the nose, leading to a wealth of powerful fruit. But the ripeness seemed very natural, not forced, and there was no obtrusive oak or residual sugar to muck it up. This may be the value of the year so far in Zinfandel.

Bryan Brick

### WINERY TO WATCH: DOMAINE CHICOTOT

**There’s really nothing “new” about Domaine Georges et Pascale Chicotot. The majority of the couple’s Nuits-St-Georges vineyard holdings have been in the family for seven generations, and Georges has been at the helm since 1971.** What makes this winery compelling, and one to watch, is that with all its its history, the winery and the wines are still evolving. For instance, it’s been just a few vintages since Pascale began deciding when to bottle the wines, but the resulting lineup has displayed livelier fruit and less overt tannins, while still managing to retain their ageworthy structure and concentrated Nuits-St-Georges character. The winery produces an Aligoté, but we love them for their sultry, balanced reds. And because we have a direct relationship with the producer, we’re able to offer their wines at more than reasonable prices, even the Premier Crus.

The **2008 Domaine Chicotot Bourgogne Rouge\* (\$16.99)** is drinkable proof that quality Burgundy does not have to be expensive. Made entirely from estate fruit, the wine woos with a smoky sarsaparilla nose brightened by notes of tart cranberry and citrus zest. In the mouth the wine just lights up like a jar full of fireflies, with sweet cherry fruit, tangy mandarin orange and a little earth. It’s easily drinkable, but substantial enough to put away for a year or two, too.

**2008 Domaine Chicotot Nuits-St-Georges Premier Cru “Les Pruliers”\* (\$49.95)** Of the many vineyards in Nuits-St-Georges, Les Pruliers is one of the most famous. Chicotot’s wine from the site is quite nervy, with polished red fruit, elegant, already-integrated tannins, and a finish that’s as harmonious and long as a Crosby, Stills, Nash and Young ballad.

**2008 Domaine Chicotot Nuits-St-Georges Premier Cru “Les Vaucrains”\* (\$59.95)** This comes from another of the region’s top vineyards, and it is easily the most elegant of the three wines. Its soils are predominantly limestone and marls, which lend a minerality and delicacy to the wine that is like a power-booster to the red fruit and earthy qualities. Still everything is in sync here, and while this gorgeous wine drinks well now with some air, it will only continue to improve over the years in your cellar.

Leah Greenstein

“The 2008 Langoa-Barton is showing classic currant fruit and graphite aromas, with a nice meaty, textural feel. Very young, and with lots of tannic grip, this wine will really sing after a few more years in the cellar.”

“It is always a pleasure to taste wine from a winery you’re not familiar with, and to be blown away by the quality and beauty. This recently happened to me with the wines of a small winery from the Sierra Foothills called Yorba.”

## Doug Davidson’s **BORDEAUX DETOUR**

As anyone who attended can tell you, the 2011 Fête du Bordeaux at One Market was a great event, made even more so by the outstanding wines that were poured. (In some cases not very accurately—my apologies to Mr. and Mrs. Barton—I’ll keep practicing, Clyde.) Among the wines tasted before dinner were some delicious 2008s that are still available for purchase. The most approachable right now was the **2008 Ormes de Pez, St-Estèphe (PA \$24.99)**. This blend of 60% Cabernet Sauvignon, 30% Merlot and 10% Cabernet Franc has a fragrant nose of plum and mocha spice, with a touch of earthy dust. On the palate there’s already lots of nice open black cherry fruit, with a touch of bittersweet chocolate balanced by cleansing acidity and lean tannins, all ending in a savory herb finish. We were also lucky enough to enjoy three vintages of the great Lynch-Bages, the 1988, 1998 and 2008. The **2008 Lynch-Bages, Pauillac (PA Inquire)**, while still very young, is already drinking nicely and showing rich, complex aromas of black fruit, iron and damp earth. This lush wine has great weight and texture, with a silky grip on the lingering spicy finish.

Also in attendance were Anthony and Eva Barton of Langoa- and Léoville-Barton. In addition to the 2008 vintage of both of these wines, we were also treated to the 1988 and 1998 vintages with dinner. The **2008 Langoa-Barton, St-Julien (PA \$32.99)** is showing classic currant fruit and graphite aromas, with a nice meaty, textural feel. Very young, and with lots of tannic grip, this wine will really sing after a few more years in the cellar. There’s a lot there to like now, too, down to the clove spice and enduring vanilla bean finish. The **2008 Léoville-Barton, St-Julien (PA \$69.99)** is a classic, with lots of potential to age. It has great aromas of black cherry, dark chocolate and earthy spice. It’s also still a baby, but is already showing great silky texture and lots of fruit, with balance, grip and a long finish of minerals and dusty earth. Another great wine for the cellar.

Not long after the Fête was the annual UGC tasting, an incredible opportunity to taste through more than 100 of the top wines from the 2008 vintage. While I don’t have room to go into all my favorites, two really stood out as great wines at outstanding prices: First, the **2008 Cantemerle, Haut-Médoc (PA \$24.99)**, which shows a bit of toast and camphor on the black fruit aromas and really rewards on the palate, with heaps of soft, rich fruit, balanced acidity and a great chewy texture ending with cleansing acidity and a spicy mocha finish. The other standout was the **2008 Beaumont, Haut-Médoc (PA \$12.99)**. Its rich black fruit and toast aromas are complemented by lots of nice soft, sweet fruit and silky-smooth tannins. This is a tasty wine at a price that’s hard to beat.

Doug Davidson

## BOUTIQUE CORNER

*“Softly, in the dusk, a woman is singing to me;  
Taking me back down the vista of years, till I see  
a child sitting under the piano, in the boom of the tingling strings  
and pressing the small, poised feet of a mother who smiles as she sings.  
In spite of myself, the insidious mastery of song  
Betrays me back, till the heart of me weeps to belong  
To the old Sunday evenings at home, with winter outside  
And hymns in the cosy parlour, the tinkling piano our guide.”*

From “Piano” by D.H. Lawrence

**It is always a pleasure to taste wine from a winery you’re not familiar with, and to be blown away by the quality and beauty. This recently happened to me with the wines of a small winery from the Sierra Foothills called Yorba.** The Kraemer family, whose roots in California farming go back to 1769, grow phenomenal grapes on the 46-acre Amador County property, Shake Ridge Ranch. Led by Vineyard Manager Ann Kraemer and winemaker Ken Bernards (Ancien), the family strives to grow great fruit and make great wines, and they succeed!

**2006 Yorba “Shake Ridge Ranch” Sierra Foothills Zinfandel (\$24.99)** The Zin shows lush red and black fruits, with great acidity and structure, plus spice and cedar accents throughout the mouth. Finishes long and lusty. A truly beautiful Zinfandel. The alcohol is a bit high, but integrates itself very well.

**2007 Yorba “Shake Ridge Ranch” Sierra Foothills Tempranillo (\$32.99)** A good domestic Tempranillo is very hard to find. This is a big girl, but one that shows Tempranillo’s silky, spicy red and blue fruit, with notes of chocolate. Finishes smooth and soft.

**2007 Yorba “Shake Ridge Ranch” Sierra Foothills Barbera (\$22.99)** This has lots of plum and blueberry fruit integrated with cinnamon, cloves and a plethora of spice. Structure and acid bring this wine into fine balance.

Michael Jordan

# TREY'S MARCH PICKS!

I am going to stick with the “value” theme for this month’s article. And by value I do not just mean inexpensive wines, but rather wines of much higher quality than other, similarly priced wines. To find the best values in California, you generally need to step outside of Napa for a bit and explore other winegrowing regions within the Golden State.

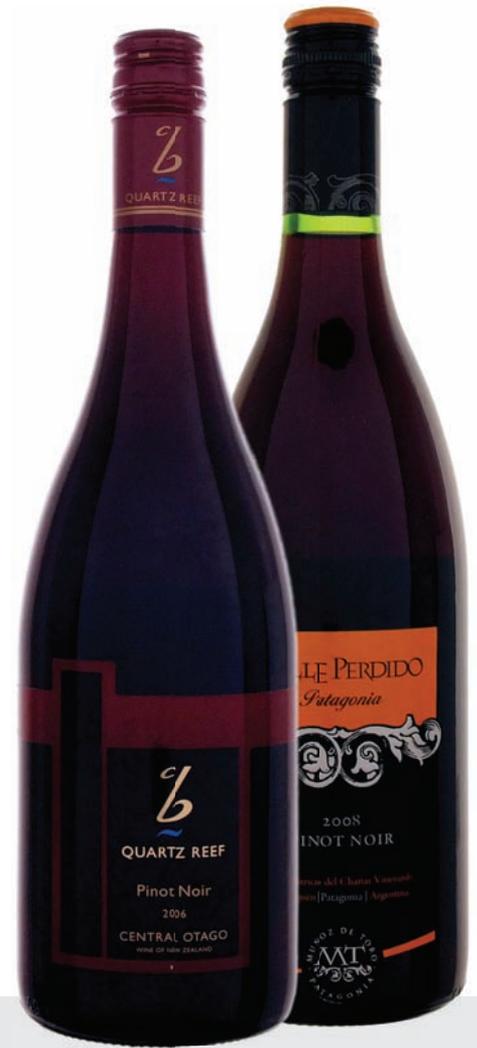
Paso Robles is a great source of values, as is evidenced by the **2007 Viña Robles “Huerhuero Vineyard” Paso Robles Cabernet Sauvignon (\$14.99)**—this is the real deal when it comes to value Cabernet. The Huerhuero Vineyard is cooled in the late afternoon by Pacific breezes blowing through the Templeton Gap. This enables the fruit to hang a bit longer on the vine and helps keep the natural acidity in the grapes up. The 2007 Cabernet shows bright and ripe aromas, with cassis-like fruit and a lively fresh finish. It is not heavy and sweet, but rather fruity and round in the mouth.

If you’re looking for excellent value Chardonnay and Pinot Noir, check out the Santa Cruz Mountains and the surrounding areas. Wines like the **2008 Thomas Fogarty Santa Cruz Mountains Pinot Noir (\$19.99)**, a wonderful Santa Cruz-style Pinot that shows

a great balance between earth and fruit, and the **2009 Thomas Fogarty “Skyline” Monterey County Chardonnay (\$13.99)**, an unoaked Chardonnay that shows crisp, bright acidity and plenty of richness from fruit rather than oak, offer a lot of bang for your buck. One of the oldest wineries in the Santa Cruz Mountains, Mount Eden, also makes some wonderful values. The **2007 Mount Eden “Saratoga Cuvée” Santa Cruz Mountains Chardonnay (\$24.99)** is a super Chardonnay that is layered and creamy in its mid-palate, with a bright and racy Burgundian-like finish. The fruit for this wine comes from Mount Eden Vineyards and Domaine Eden, which they purchased in 2007 from Cinnabar Winery.

If you look further north to Oregon, you can find even more great value Pinot Noirs like the **2008 Belle Pente Dundee Hills Pinot Noir (\$24.99)**. The vineyard at Belle Pente was planted in 1978 with Pommard clone vines and produces a wine I would not describe as light, but more elegant and delicate. This one is just plain pretty. Usually lighter wines lack a bit of fruit, but this wine shows plenty of red cherry mixed with hints of violets and spices.

Trey Beffa



## Hollywood Hot Pix

# PINOT GOES GLOBAL

“What in the wide, wide world of Pinot Noir is going on here? Pinot from somewhere other than France? I say, good day, sir!”

Well, let me tell ya’ something: Non-French Pinot is out there and it’s good! Here are a few that I found...

First, a wine from the Neuguen Valley in Argentina. The **2008 Valle Perdido Pinot Noir (\$12.99)** has a nose that is pure Argentina, all earth, fresh cherries and a hint of vanilla bean. Its lush mouthfeel is lifted with a little bit of smokiness and a great backbone of acid.

Now on to Chile (and we are not talking Cincinnati Chile here, even though I did find some similar spice notes). The **2008 Tabali Pinot Noir Reserva (\$11.99)** comes to us from Chile’s Limari Valley. This is a cherry, plum and cinnamon explosion on the nose, with cherry and berry fruit on the palate and a long finish that I hoped would never end. For the price, it’s one of the best in the bunch.

Next, come fly away with me to the opposite side of the world, to the land of the Tasmanian devil. He has probably dined on some of these grapes, which could soothe the most savage of beasts. The **2006 Frogmore Creek Pinot Noir Tasmania Australia (\$19.99)** is the most interesting of this group. The nose on it is incredible, with spices out the yin yang, whatever that means. Then menthol, bay leaf, allspice and crushed violets.

Ah, WHAT! The palate is silky smooth. Like Michael Jackson. Mocha, not like Michael Jackson. With clove, cardamom and a bitter cherry finish that ends all too soon. (See above reference.) I really found this wine compelling. Guess I’ll have another glass!

From Oregon you must try the **2008 Hamacher “H” Willamette Valley Pinot Noir (\$19.99)**. Considering it was only in barrel for 12 months, this wine has a lot to offer, with dark cherry fruit and spice on the finish. The *New York Times* got it right; this is a great vintage and more subtle than one would think for such great press. This wine will appeal to all Pinot lovers. And if this is what’s going into Hamacher’s second label, I’d love to try something from their third-tier grapes.

Last on the list first in the heart. I really enjoyed the **2006 Quartz Reef Pinot Noir Otago New Zealand (\$19.99)**, maybe because I didn’t see it coming. It works so well on so many levels. It’s a great wine by the glass because it drinks on its own, but it can hold up to so many foods. The descriptors are numerous: cherry, berry, herb, spice, sandalwood, crushed violet, allspice, cardamom—I could keep going, but, like I always say, wine is subjective. I don’t care if you like white Zinfandel. What matters is that it tastes good to you!

Illya Haase

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).

**GERMANY, ALSACE, LOIRE, AUSTRIA & HUNGARY**

**2009 Kalinda Rheingau Riesling Qba\*** \$10.99

A touch dryer than a halbtrocken, this Riesling still carries weight, texture and a juicy core of fruit. The rich Rheingau texture is mingled in with soft minerality that zips along your palate and leaves a subtle hint of sweetness.

**2008 Schloss Saarstein Pinot Blanc\*** \$18.99

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

**Charles Baur Cremant d'Alsace Rosé\*** \$18.99

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 anytime tippie.

**Tessier Cremant de Loire\*** \$18.99

Made with the local Pinot and Chardonnay, this extra-dry wine offers smooth bubbles with floral flavors of acacia and green apple.

**2009 Domaine Cherrier and Fils Sancerre Blanc\*** \$16.99

89 points *Wine Spectator*: "Taut and nervy, offering tangy-edged grapefruit, lemon and lime notes laced with hints of chive flower and straw. Good length. Drink now."

**2008 Franck Millet Sancerre Blanc\*** \$16.99

We love the Millet wines for their freshness, charm and affordability, and this is easily our best value Sancerre in the store. From soils of clay and chalk in the village of Bue near the Millet domaine, it's got plenty of snap.

**2009 Weingut Allram Grüner Veltliner\* (1L)** \$10.99

Textbook Grüner with spice and pepper, snap pea and grapefruit. Sleek, focused and juicy, owing to its wonderfully bright acid structure.

**2009 Hetszolo Furmint Sec\*** Inquire

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

**CHAMPAGNE**

**Philippe Gonet "3210" Extra Brut Blancs de Blanc\*** \$39.99

Dry as dry can be, and all the more tasty for it! This is a new cuvée without any makeup, that is, without any dosage at all. It was made from 100% Chardonnay from Le Mesnil and Montgueux.

**Michel Lorient "Extra Brut" Brut\*** \$39.99

This wine has a touch of gold in the color and is quite spicy and exotic on the nose, in part because they do not allow the wine to go through malolactic fermentation. In the mouth it is quite rich for an extra brut.

**RED & WHITE BURGUNDY**

**2008 Domaine Chicotot Bourgogne Rouge\*** \$16.99

This is all estate-grown and hand-harvested from Chicotot's vineyards in Nuits-St-Georges. On the palate it is rich and spicy, with transparent fruit and both red and black fruit notes.

**2008 Maison Champy Chorey-Lès-Beaune\*** \$19.99

According to the *Wine Spectator*: "Starts out with enticing black cherry and blackberry aromas, picking up elements of earth and spice on the palate. This is juicy, fresh and moderately long. Drink now through 2013."

**2008 Maison Champy Chambolle-Musigny\*** \$46.99

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

**2009 Domaine des Nembrets St-Veran\*** \$12.99

From the Nembrets estate vineyards on the slopes of the Roche de Vergisson, a giant basalt monolith surrounded by complex and folded rocky, well-drained soils with limestone outcroppings. Depending on the soil geology, a vineyard might be St-Veran, Pouilly-Fuissé or just Mâcon-Vergisson. This St-Veran is rich and focused, with good length. Although very appealing and open, this is also pure and unoaked, and it has a lovely mineral-kissed finish.

**2008 Maison Champy Bourgogne Chardonnay "Signature"\*** \$17.99

Always a hit at K&L, this falls squarely into the category of rich, buttery Chardonnay that California wineries make, but with a difference. In spite of the oak, this still shows interesting minerality and charm.

**2009 Paul Pernot Bourgogne Blanc\*** \$19.99

This comes from vines in the village of Puligny, on the Meursault border. The bright and elegant entry is followed by characteristic Puligny minerality, a very nice creamy middle and slight citrus notes at the finish.

**2008 Maison Jacques Bavard Meursault\*** \$34.99

This Meursault from négociant Jacques Bavard is stunning, with crisp minerality and great texture.

**RHÔNE & FRENCH REGIONAL**

**2008 Jean Louis Denois "Les Garriques" Rouge\*** \$7.99

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

**2009 Vignerons de Fontes "Prieure Saint-Hippolyte" Rosé\*** \$9.99

If you love deeply colored rosés that are nearly red, this will blow you away. Syrah and Grenache make for a chewy, medium-bodied wine with strawberry and cassis notes and a fresh, intense, slightly herbal palate.

**2008 Antech "Emotion" Cremant de Limoux Rosé\*** \$14.99

The Emotion is pale pink, with lively tints and a fine bead. Delicate nuances of cherry and strawberry, along with white floral notes, make for a crisp and elegant sparkler destined to become a favorite.

**2008 Château de Montfaucon Côtes du Rhône\*** \$10.99

Montfaucon has done it again! A classic Southern Rhône red with violets and purple plum, followed by an explosion of red fruit jams on the palate.

**2009 Comte Louis de Clermont-Tonnerre Châteauneuf-du-Pape "Tradition" (Alain Corcia)\*** \$21.99

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

**2008 Domaine de Fontbonau Côtes du Rhône\*** \$19.99

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

**SPAIN & ARGENTINA**

**2008 Bodegas Sierra Salinas "Mo" Monastrell\*** \$9.99

Shows lots of the rich, mouthcoating dark fruit and spiciness that its more expensive sibling shows. A very good mouthful of Monastrell for those who are looking for a dense, dark-fruited wine that over-delivers.

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).

**2008 Bodegas Sierra Salinas "Casa Mira"\* \$19.99**

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

**2006 Quinta Sardonía Ribera del Duero\* \$39.99**

93 points Robert Parker: "The deep crimson-colored 2006 Quinta Sardonía gives up an aromatic array of cedar, Asian spices, incense and blackberry. Savory and supple on the palate, it has enough underlying structure to evolve for 2-3 years..."

**2008 Kalinda Malbec Mendoza\* \$9.99**

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

**2009 Monteviejo "Festivo" Malbec Mendoza\* \$10.99**

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

**2009 Noble Malbec Mendoza\* \$12.99**

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

**2009 Noble Torrontes Mendoza\* \$13.99**

The 2009 Noble Torrontes is quite spicy, exotic and floral on the nose, with aromas that suggest rosewater, perhaps even Turkish delight.

**2007 Monteviejo "Bicentenario" Mendoza\* \$29.99**

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

## ITALY

**2009 I Stefanini "Selese" Soave\* \$8.99**

This is a clean, refreshing white wine that goes well with many lighter dishes and makes an excellent apéritif. Delicately perfumed, with notes of violets, hawthorn and elderberry. Dry, medium-bodied and smooth, with almond notes on the finish.

**2009 Blason Pinot Grigio\* \$9.99**

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

**2005 Ferrero Brunello di Montalcino\* \$34.99**

This might be Ferrero's best effort yet. It has all of the hallmarks of years past, but with more focus, brighter fruit and enlivening freshness.

**2005 Poggiarellino Brunello di Montalcino\* \$29.99**

93 points and a Cellar Selection from *Wine Enthusiast*: "This is a blockbuster Brunello that delivers pleasure and intensity on multiple levels. The aromas are deep and penetrating with an emphasis on cherry, forest berry, pressed violets, cola and balsam notes."

**2005 La Fortuna Brunello di Montalcino\* \$34.99**

90 points *ST*: "Full, bright red. Racy aromas of blueberry, almond flower and lemon zest, plus a whiff of alcohol. At once plump and juicy, showing impressive delicacy to its red fruit, mineral and tobacco flavors."

## PORT

**1963 Graham *Inquire***

97 points *Wine Spectator*: "This is a monumental wine..."

**1963 Warre \$199.99**

92 points *Wine Spectator*: "Extremely impressive, with beautifully balanced, sweet fruit on the palate."

**1977 Warre \$129.99**

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

**1977 Gould Campbell (1.5L) \$199.99**

97 points *WS*: "Amazing color... This is very impressive on the nose. Crushed raspberry, coffee, licorice and chocolate. Complex."

**1985 Croft \$79.99**

4 stars from Broadbent: "Extremely good, rich nose and fine flavour. An attractive, well-balanced wine."

**1985 Dow \$129.99**

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

**1994 Taylor Fladgate \$229.99**

100 points and #1 on the *Wine Spectator's* Top 100 Wines of 1997: "In a word, superb..."

**1994 Fonseca \$229.99**

100 points and tied with the Taylor for the #1 position on the *Wine Spectator's* Top 100 Wines 1997: "Hold on to your hat. This is the best Fonseca since 1977..."

## SHIPPING INFO

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

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

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

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

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

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

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

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

**1961-2006 Red Bordeaux In Stock**

There are some fabulous buys here—check them out!

**VALUE WINES UNDER \$30 (1994-2006)**

1994 Ormes de Pez, St-Estèphe	\$29.99
1997 Labegorce, Margaux	\$29.99
1997 Labegorce, Margaux (1.5L)	\$59.99
1997 Grand Pontet, St-Emilion	\$29.99
1998 Lalande-Borie, St-Julien	\$24.99
1999 Dalem, Fronsac	\$29.99
Clyde loves this old school, mature drinker.	
2000 Dalem, Fronsac	\$29.99
2001 Camensac, Haut-Médoc	\$29.99
Sweet and lovely. Decant one hour and enjoy.	
2001 Beaugard Ducasse, Graves	\$12.99
2001 Lanessan, Médoc	\$19.99
2001 Latour de By, Médoc	\$19.99
2003 D'Aiguilhe, Castillon	\$29.99
2004 Reignac, Bordeaux-Super value	\$11.99
2005 Beaumont, Haut-Médoc	\$22.99
2005 Castera, Haut-Médoc	\$12.99
2005 Escurac, Médoc	\$14.99
2005 Loudenne, Médoc	\$21.99
2005 L'Avocat Rouge, Graves*	\$17.99
Full-bodied, with nice bright fruit and hints of mineral flavors. It's one of our favorite Bordeaux in the store right now.	
2005 Ferrand Lartigue, St-Emilion	\$26.99
2005 La Dauphine, Fronsac	\$26.99
2005 La Fleur de Bouïard	\$24.99
91 points <i>Wine Enthusiast</i> : "With its high proportion of Merlot, this is a slinky, rich wine, smooth and ripe."	
2005 Mylord, Bordeaux-Great buy	\$10.99
2005 Prieur de Meyney, St-Estèphe	\$17.99
2005 Plaisance "Alix"-90 points WS	\$19.99
2005 Puygueraud, Côtes de Francs	<i>Inquire</i>
2005 St-Genès, Côtes de Blaye	\$12.99
89 points Robert Parker: "Owner Bernard Magrez has fashioned a noteworthy sleeper of the vintage."	
2006 Bellegrave, Pauillac	\$24.99
2006 Clarke Rothschild, Listrac	\$19.99
2006 La Chapelle aux Moines*	\$19.99
2006 La Gatte "Butte"*	\$14.99
2006 La Grave à Pomerol, Pomerol	\$29.99
2006 Les Tours de Peyrat "VV"*	\$14.99
2006 La Tour Figeac, St-Emilion	\$29.99
2006 La Fleur de Bouïard	<i>Inquire</i>
2006 Domaine de Montalon	\$11.99

2006 Puygueraud, Côtes de Francs	\$17.99
2006 Poitevin, Médoc	\$11.99
This new wave, silky and super fruity value offers flashy, sexy aromas and flavors.	

**CLASSIC WINES (1961-2006)**

1961 Cos d'Estournel, St-Estèphe	\$599.00
1975 Pavie Decesse, St-Emilion	\$49.99
Air it and enjoy!	
1978 Beaugard, St-Julien	\$39.99
1981 Léoville-Las Cases, St-Julien	\$169.99
1982 Cos d'Estournel, St-Estèphe	\$319.00
1982 Léoville-Barton, St-Julien	\$229.99
1982 Pichon-Lalande, Pauillac	\$599.99
1982 Pontet-Canet, Pauillac (1.5L)	\$349.99
1985 Chasse Spleen, Moulis	\$129.99
1986 La Lagune, Haut-Médoc	\$99.99
1986 D'Issan, Margaux (1.5L)	\$199.00
1986 Siran, Margaux (1.5L)	\$129.00
1988 Chasse Spleen (1.5L)	\$199.99
1988 Latour, Pauillac	\$499.99
1989 Cos d'Estournel, St-Estèphe	\$199.99
1989 Clos du Marquis, St-Julien	\$79.99
1990 Chasse Spleen, Moulis	\$119.99
1990 Petit Villages, Pomerol	\$149.99
1991 Léoville-Las Cases (1.5L)	\$269.00
Fabulous wine. Rich and full and delicious.	
1993 Cos d'Estournel, St-Estèphe	\$119.99
1993 Cos d'Estournel (1.5L)	\$239.99
1994 Corbin Michotte, St-Emilion	\$44.99
1994 Clos du Marquis, St-Julien	\$49.99

**DIRECT FROM THE PROPERTY**

We love the wines from Léoville- and Langoa-Barton. These just arrived.

1993 Léoville-Barton, St-Julien	\$79.99
1996 Léoville-Barton, St-Julien	\$129.99
1994 Langoa-Barton, St-Julien	\$49.99
Plum, raspberry, licorice and vanilla notes. Fine tannins and a lovely, sweet fruit finish.	
1996 Langoa-Barton, St-Julien	\$79.99
1997 Langoa-Barton, St-Julien	\$39.99
It's back! Our best-selling Bordeaux!	
1998 Langoa-Barton, St-Julien	\$59.99
1999 Langoa-Barton, St-Julien	\$54.99
2001 Langoa-Barton, St-Julien	\$44.99
2004 Langoa-Barton, St-Julien	\$49.99
1994 Calon-Séguir (1.5L)	\$139.99
1994 Pontet-Canet (1.5L)	\$199.99
1995 Lascombes, Margaux	\$69.99
1995 Soutard, Pomerol	\$59.99
1996 Haut-Batailley, Pauillac (1.5L)	\$199.99

1996 Rausan-Ségla, Margaux	\$119.99
1997 Clerc Milon, Pauillac	\$49.99
1997 Pavie Decesse, St-Emilion	\$49.99
1997 Troplong Mondot, St-Emilion	\$39.99
1998 Clerc Milon, Pauillac	\$69.99
1998 Cos d'Estournel, St-Estèphe	\$119.99
1999 Corbin, St-Emilion	\$34.99
1999 Ferriere, Margaux	\$59.99
1999 Haut-Bailly, Pessac-Léognan	\$89.99
1999 Kirwan, Margaux	\$69.99
1999 Malescot-St-Exupéry	\$59.99
From Robert Parker: "This 1999 is one of the finest efforts of the vintage. It offers up complex aromatics consisting of herbs, red and black fruits, minerals, acacia flowers and licorice...this is pure seduction."	
1999 Margaux, Margaux	\$499.99
2000 Chasse Spleen (1.5L)	\$139.99
2001 Chasse Spleen, Haut-Médoc	\$44.99
2001 Cos d'Estournel, St-Estèphe	\$129.99
2001 Dalem, Fronsac	\$34.99
2002 Pontet-Canet, Pauillac	\$59.99
2003 Gruaud Larose, St-Julien	\$49.99
2004 Cos d'Estournel, St-Estèphe	\$119.99
2004 Poujeaux, Moulis	\$31.99
2005 Belair, St-Emilion	\$49.99
2005 Bellefont-Belcier, St-Emilion	\$49.99
2005 Bellevue-Mondotte	\$299.99
2005 Clos Marsalette, Pessac	\$34.99
2005 Chauvin, St-Emilion	\$34.99
2005 Boyd Cantenac (1.5L)	\$79.99
2005 Croix de Gay, Pomerol	\$34.99
2005 D'Aiguilhe, Castillon	\$35.99
2005 D'Angludet, Margaux	\$49.99
90 points RP: "A sleeper of the vintage, this well-known, non-classified growth is a deep ruby/purple-colored effort revealing notions of roasted meats, black truffles, licorice and loamy earth."	
2005 Pichon-Lalande, Pauillac	\$149.99
2006 Cos d'Estournel, St-Estèphe	\$99.99
95 points <i>Wine Enthusiast</i> .	
2006 Magrez Fombrauge	\$59.99
2006 Montrose, St-Estèphe	\$79.99
2006 Pontet-Canet, Pauillac	\$89.99
95+ points Robert Parker: "The 2006 is a wine to stockpile, especially for those in their thirties and forties..."	
2006 Smith Haut Lafitte, Pessac	<i>Inquire</i>
93 points Robert Parker: "A top-notch success..."	

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

#### 2007 BORDEAUX IN STOCK

<b>Bélaïr, St-Emilion</b>	<b>\$29.99</b>
Next to Ausone. A superb value.	
<b>Cantemerle, Haut-Médoc</b>	<b>\$27.99</b>
<b>Cantemerle, Haut-Médoc (1.5L)</b>	<b>\$59.99</b>
As good as their 2006, but ready sooner.	
<b>Cheval Blanc, St-Emilion</b>	<b>\$399.00</b>
<b>D'Aiguilhe Querre, Castillon</b>	<b>\$18.99</b>
<b>Domaine du Bouscat "La Gargone"</b>	<b>\$14.99</b>
<b>Fombrauge, St-Emilion</b>	<b>\$17.99</b>
This wine is an absolute steal. Great structure and sweet fruit flavors.	
<b>Haut de Poujeaux, Moulis</b>	<b>\$14.99</b>
Second wine of Poujeaux.	
<b>Les Grands Chênes, Médoc</b>	<b>\$9.99</b>
A Magrez wine for half the normal price.	
<b>La Conseillante, Pomerol</b>	<b>\$69.99</b>
<b>Latour à Pomerol, Pomerol</b>	<b>\$49.99</b>
90 points <i>Wine Spectator</i> : "Offers black olive and dark fruits on the nose. Subtle yet rich. Full-bodied, with lovely silky tannins that stay in balance with the fruit. Refined and delicious."	
<b>Langoa-Barton, St-Julien</b>	<b>\$44.99</b>
91 points <i>WS</i> and <i>WE</i> : "Soft and ripe, here is a wine that enjoys being rich and fruity...an elegant structure of tannins"	
<b>Léoville-Barton, St-Julien</b>	<b>\$64.99</b>
94 points and a Cellar Selection, <i>Wine Enthusiast</i> : "This is a great success for the year, a wine that is dense, characterized by balance between sweet fruit and solid tannins."	
<b>Malescot-St-Exupéry (1.5L)</b>	<b>\$99.99</b>
90 points <i>Wine Spectator</i> : "Offers plum, milk chocolate and light toasty oak aromas. Full-bodied, with delicious fruit, soft, velvety tannins and a medium finish."	
<b>Petit Manou, Haut-Médoc</b>	<b>\$17.99</b>
Bottled without fining or filtration, this heady, unctuous red is ready to drink now.	
<b>Pétrus-Gaia, Bordeaux Supérieur</b>	<b>\$19.99</b>
Stunning value. Famous names.	
<b>Pince, Pomerol</b>	<b>\$24.99</b>
<i>Stephen Tanzer's International Wine Cellar</i> : "Good ruby-red. Sexy aromas of black cherry and minerals. Supple, sweet and easygoing"	
<b>Rouget, Pomerol</b>	<b>\$39.99</b>
From Robert Parker: "The soft, silky, tasty 2007 boasts copious black cherry and ripe strawberry fruit interwoven with notions of sandy soil."	
<b>Trotanoy, Pomerol</b>	<b>\$149.99</b>

#### 2008 BORDEAUX IN STOCK

<b>Clos Fourtet, St-Emilion (1.5L)</b>	<b>\$89.99</b>
<b>Fleur Cardinale, St-Emilion</b>	<b>\$34.99</b>
<b>Les Hauts de Pontet, Pauillac</b>	<b>\$24.99</b>
Second wine of Pontet-Canet. Super value!	
<b>Lugagnac, Bordeaux Supérieur</b>	<b>\$12.99</b>
<b>Tour Maillet, Pomerol</b>	<b>\$26.99</b>

#### 2009 BORDEAUX IN STOCK

<b>Belain Giraud, Entre-Deux-Mers</b>	<b>\$9.99</b>
Forward and fresh, with red berries and black currant fruit and a foresty/mineral quality.	
<b>Du Colombier, Entre-Deux-Mers</b>	<b>\$9.99</b>
An extremely drinkable strawberry- and cassis-nuanced red with a touch of herbs on the nose and a palate that is forward and supremely appealing.	
<b>Montjouan, Côtes de Bordeaux</b>	<b>\$9.99</b>
<b>La Croix Blanche, Mt St-Emilion</b>	<b>\$13.99</b>
Lots of blackberry flavors emerge. You will not believe how good this very great value tastes!	

#### WHITE BORDEAUX & ROSÉ

<b>2007 L'Avocat Blanc*</b>	<b>\$15.99</b>
Fresh citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.	
<b>2008 Bonnet Blanc, Entre-Deux-Mers</b>	<b>\$9.99</b>
<b>2009 St-Jean des Graves Blanc*</b>	<b>\$12.99</b>
Absolutely delicious.	
<b>2009 Reynon Vieilles Vignes*</b>	<b>\$13.99</b>
Almost sold out. Superb.	
<b>2009 Clos Floridene Blanc</b>	<b>\$24.99</b>
Lemon and cream aromas and flavors. Full-bodied, yet balanced and fresh.	
<b>2009 La Graside Blanc, Bordeaux</b>	<b>\$9.99</b>
Delicious wine. Figgy nose and lime flavors.	
<b>2009 Rol Valentin Rosé</b>	<b>\$6.99</b>
Lush and delicious. On the rich side.	

#### SAUTERNES IN STOCK

<b>1988 Rieussec, Sauternes (375ml)</b>	<b>\$59.99</b>
<b>1996 D'Yquem, Sauternes (375ml)</b>	<b>\$129.99</b>
<b>1997 Suduiraut, Sauternes (375ml)</b>	<b>\$34.99</b>
92 points <i>ST</i> and 90 points <i>WS</i> : "An outstanding Sauternes..."	
<b>2001 Doisy-Védrières, Sauternes</b>	<b>\$49.99</b>
93 points <i>WS</i> : "Lots of lemon curd and vanilla character, with hints of spices. Full-bodied, sweet and very fresh, with a spicy, honey aftertaste. A beautifully balanced Sauternes..."	
<b>2005 Suduiraut, Sauternes (375ml)</b>	<b>\$29.99</b>

**2006 Climens, Sauternes (375ml)** **\$39.99**  
96 points and one of *Wine Enthusiast's* Top 100 Cellar Selections of 2009: "Beautiful aromas of orange zest are followed by gingerbread, caramel and crème brûlée flavors."

**2006 Doisy-Védrières, Sauternes** **\$29.99**  
**2006 Doisy-Védrières (375ml)** **\$14.99**  
93 points *WE*: "A richly liquorous wine, ripe and packed with harmonious sweet textures."

**2006 Rieussec, Sauternes (375ml)** **\$29.99**  
**2007 Clos Haut-Peyraguey** **\$49.99**

**2007 Clos Haut-Peyraguey (375ml)** **\$24.99**  
95 points and an Editors' Choice, *Wine Enthusiast*: "A beautifully ripe wine, layered with the richest fruit, the acidity offering a bright moment within the richness. Botrytis is there, like a hard core for the pillow of ripe apricots, lychees, spice and fine freshness."

**2007 Doisy-Védrières, Sauternes** **\$34.99**  
**2007 Doisy-Védrières (375ml)** **\$17.99**  
94-96 points Robert Parker: "This has a superb nose, comparable to the Doisy-Daëne, perhaps unusually with an even greater sense of minerality and delineation. White flowers, a touch of honey, peach and apricot. The palate is just superb, probably the best Doisy-Védrières I have tasted out of barrel with a greater sense of poise and definition than previous vintages. Lots of botrytized fruit, lemon zest, barleysugar, honey, a touch of marmalade towards the finish. Great length. Outstanding."

**2007 Guiraud, Sauternes** **\$54.99**  
**2007 L'Avocat, Cérons (500ml)** **\$16.99**  
L'Avocat has been quietly making this original style of late-harvest Sémillon for more than 150 years. The 2007 offers an arresting bouquet of citrus, apricot and candied citrus with good, lively acidity and clean, lemony fruit.

**2007 Lafaurie-Peyraguey (375ml)** **\$24.99**  
**2007 Lafaurie-Peyraguey** **\$49.99**  
94 points and an Editors' Choice, *Wine Enthusiast*: "A beautifully ripe wine, layered with the richest fruit, the acidity offering a bright moment within the richness..."

**2007 Sigalas-Rabaud, Sauternes** **\$39.99**  
94 points *Wine Enthusiast*: "A beautifully ripe wine, layering all the dense botrytis of the vintage with freshest acidity..."

**2007 Suduiraut, Sauternes** **\$79.99**  
97 points and a Cellar Selection, *Wine Enthusiast*: "Powered by dry botrytis, this is a wine with immense potential. It has weight, complexity and richness, all under the cloak of botrytis. To leaven the power, there is acidity, but this is certainly for aging."

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.

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2004 Amici, Napa	\$34.99
2004 Smith-Madrone, Napa	\$34.99
2005 Chalk Hill, Sonoma	\$39.99
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2006 Donati Family "Paicines"	\$15.99
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2006 Souverain, Alexander Valley	\$15.99
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2007 Cakebread, Napa	\$69.99
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2007 Caravel, California	\$9.99
2007 Carpe Diem, Napa	\$21.99
2007 Castle Rock, Napa	\$9.99
2007 Ch Montelena, Napa	\$44.99
2007 Clark-Claudon, Napa	\$69.99
2007 Cloverdale Ranch, Alex Vly	\$19.99
2007 Darioush, Napa	\$79.99
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2007 Faust, Napa	\$39.99
2007 Frank Family, Napa	\$37.99
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2007 J Davies, Diamond Mtn	\$69.99
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2007 Khroma, Alexander Valley	\$15.99
2007 Kirkham Peak, Napa	\$17.99
2007 Lewis Cellars "Reserve"	\$114.99
2007 Long Meadow Ranch "Ranch House"	\$21.99
2007 Louis M Martini "Reserve"	\$19.99
2007 Maroon "Maroon"	\$22.99
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2007 Moffett "Reserve"	\$49.99
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2007 Quintessa, Rutherford	\$109.00
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**MERLOT**

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**PINOT NOIR**

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2007 C&T Cellars "Patio"	\$19.99
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2009 Belle Glos "Meiomi"	\$19.99
2009 Brooks, Willamette Valley	\$21.99
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2009 Loring "Durell Vineyard"	\$42.99
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2009 Loring "Graham Vineyard"	\$42.99
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2007 Eric Kent "Dry Stack"	\$39.99

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.

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2007 Maranet, Russian River	\$29.99
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2008 Alban "Patrina"	\$49.99
2008 Bogle Petite Sirah	\$9.99
2008 David Bruce Petite Sirah	\$16.99
2008 Lewis Cellars, Napa	\$62.99
2008 Lucia "Susan's Hill"	\$39.99
2008 Neyers "Old Lakeville Rd"	\$32.99
2008 Odisea "Cochon-Petite"	\$16.99
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2008 Rusack, Santa Barbara	\$24.99

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2007 Ridge "Benito Dusi Ranch"	\$27.99
2007 Storybook Mountain "Eastern Exposures"	\$39.99
2007 Unti Vineyards, Dry Creek	\$24.99
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2009 Ridge "Three Valleys"	\$19.99
2009 Seghesio, Sonoma	\$19.99

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2007 Petroni "Rosso di Sonoma"	\$19.99
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2008 Edmunds St John "Bone-Jolly" Gamay Noir	\$10.99
2008 Hudson "Pick Up Sticks"	\$39.99
2008 Infinity Syrah-Grenache	\$10.99
2008 JC Cellars "Smoke & Mirrors"	\$24.99
2008 L'Aventure "Côte à Côte"	\$79.99
2008 Lewis Cellars "Alec's Blend"	\$59.99
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2008 Unti Vineyards "Petit Frere"	\$16.99

2009 Orin Swift "Abstract"	\$24.99
Urbanite "Redart"	\$9.99

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2007 Cambria "Katherine's"	\$16.99
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2007 DuMol, Russian River	\$54.99
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2008 Alta Maria, Santa Maria	\$22.99
2008 Benziger "Sangiagomo"	\$14.99
2008 Beringer "Private Reserve"	\$26.99
2008 Bernardus, Monterey County	\$18.99
2008 Brewer-Clifton "Mt Carmel"	\$49.99
2008 Carmel Road, Monterey	\$11.99
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2008 Dutton-Goldfield "Rued"	\$39.99
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2009 Bogle, California	\$8.99
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2009 Byron, Santa Barbara	\$11.99
2009 Cakebread, Napa	\$34.99
2009 Calera, Central Coast	\$13.99
2009 Cuvaision, Carneros	\$16.99
2009 Domaine Alfred "Stainless"	\$14.99
2009 Far Niente, Napa	\$44.99
2009 Four Vines "Naked"	\$10.99

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2009 Kalinda, Santa Barbara	\$18.99
2009 Lewis Cellars, Napa	\$42.99
2009 Lewis Cellars, Russian River	\$42.99
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**SAUVIGNON BLANC**

2007 Amici, Napa	\$12.99
2009 Brander, Santa Ynez	\$12.99
2009 Cakebread, Napa	\$24.99
2009 Decoy, Napa	\$17.99
2009 Dry Creek Fumé Blanc	\$9.99
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2009 Ferrari-Carano Fumé Blanc	\$12.99
2009 Frog's Leap, Napa	\$15.99
2009 Geyser Peak, California	\$7.99
2009 Hall Vineyards, Napa	\$19.99
2009 Hatcher, Amador	\$14.99
2009 Honig, Napa	\$13.99
2009 Kathryn Kennedy, California	\$19.99
2009 Kirkham Peak, Redwood Vly	\$11.99
2009 MSH Cellars, Yountville	\$9.99

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2009 Pine Ridge Chenin-Viognier	\$9.99
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#### MISC TUSCANY

2009 Maritma "4 Old Guys" Sangiovese- <i>Outstanding Value!</i>	\$7.99
2008 La Maialina Chianti DOCG	\$7.99
2007 Castello d'Albola Chianti Classico-91 points & WS Top 100	\$13.99
2008 La Maialina Chianti Classico-90 points RP	\$14.99
2007 Viticcio Chianti Classico-90 points WS	\$14.99
2007 Nipozzano Chianti Rufina Riserva-91 points & WS Top 100	\$18.99
2007 La Maialina Chianti Classico Riserva-92 points RP	\$19.99
2007 Felsina Chianti Classico	\$19.99
2007 Viticcio Chianti Classico Riserva-93 points & WS Top 100	\$23.99
2007 Fontodi Chianti Classico-92 points ST	\$27.99
2007 Antinori Tenuta Guado al Tasso "Il Bruciato"	\$29.99
2005 Castello di Ama Chianti Classico	\$29.99
2006 Rocca di Montegrossi "San Marcellino" Chianti*	\$39.99
93 points Robert Parker's <i>Wine Advocate</i> : "The 2006 Chianti Classico Vigneto San Marcellino is a dark, brooding wine imbued with tons of dark fruit, smoke, tar and scented French oak, all of which come together in a powerful style. The wine needs a few years for the oak to come together and for the tannins to soften, but it should drink beautifully once it has had time to come together."	
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2004 La Velona Brunello di Montalcino Riserva-94 points RP	\$34.99
2005 Poggio il Castellare Brunello di Montalcino-93 points WS	\$39.99
2007 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2005 Lisini Brunello di Montalcino	\$49.99
2004 Banfi Brunello di Montalcino-93 points WS	\$49.99
2005 Costanti Brunello di Montalcino-93 points RP	\$59.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino-5* St. Clair	\$71.99
2005 Siro Pacenti Brunello di Montalcino-92 points RP	\$74.99
2004 Lisini "Ugolaia" Brunello di Montalcino-94 points RP	\$84.99
2004 Costanti Brunello di Montalcino Riserva-94 points RP	\$89.99

#### 2006 BRUNELLO PRE-ARRIVALS

2006 Ferrero Brunello di Montalcino*-94 points JS	\$29.99
2006 Antonio Sasa "Martina" Brunello-94 points JS	\$29.99
2006 Tenuta Silvio Nardi Brunello di Montalcino-94 points JS	\$39.99
2006 Talenti Brunello di Montalcino-95 points JS	\$44.99
2006 Argiano Brunello di Montalcino-92 points WE	\$49.99
2006 Banfi Brunello di Montalcino-95 points JS	\$49.99
2006 Podere Brizio Brunello di Montalcino-96 points WE	\$49.99
2006 Sesta di Sopra Brunello di Montalcino*-95 points WE	\$59.99
2006 Fuligni Brunello di Montalcino-95 points JS	\$59.99
2006 Valdicava Brunello di Montalcino	\$98.99

#### MISC PIEDMONT

2008 Fontanafredda "Briccotondo" Barbera	\$8.99
2009 La Corte "Preludio" Moscato d'Asti*	\$9.99
2009 La Corte "Lunae" Brachetto*	\$12.99
2007 Icardi "L'Aurora" Cortese	\$13.99
2006 Angelo Germano Nebbiolo d'Alba	\$19.99

2004 Travaglini "Gattinara"	\$29.99
2006 Angelo Germano Barolo	\$19.99
2004 Ca' del Baio "Valgrande" Barbaresco-90 points RP	\$44.99
2007 Ca' del Baio "Asili" Barbaresco	\$46.99
2001 Travaglini "Gattinara" Riserva	\$54.99
2004 Schiavenza "Bricco Ceretta" Barolo-92 points RP	\$69.99
2001 Cabutto "Sarmassa" Barolo Riserva del Fondatore	\$74.99

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

2008 Contesa Vino Sfuso Rosso	\$6.99
2009 I Stefanini "Selese" Soave*	\$8.99
Stuning value for a superb Soave that has excellent richness and balance!	
2008 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2009 Blason Pinot Grigio*-1 Glass GR	\$9.99
2009 Blason Cabernet Franc*	\$9.99
2008 I Stefanini "Monti de Toni" Soave Classico*	\$14.99
2009 Niklas Schiava	\$15.99
2009 Collestefano Verdicchio di Matelica	\$15.99
No malolactic fermentation keeps this wine fresh and bright, with fine acid and structure. A pale yellow wine with greenish tones and a delicate scent of country herbs and apple, its taste has a fresh sour trace which makes this wine particularly fragrant and food friendly.	
2009 Santa Margherita Pinot Grigio	\$19.99
2008 Jermann Pinot Grigio	\$21.99
2006 Brigaldara Amarone	\$48.99
2004 Brigaldara "Case Vecie" Amarone-94 points RP	\$69.99

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

2007 San Francesco Cirò	\$12.99
2009 Fujanera "Arrocco" Nero di Troia*	\$12.99
The Arrocco is loaded with blackberry fruit, but it isn't like a bunch of blackberry jam, there is something more exotic, liltling, inviting and lingering, with a higher tone to it rather than just simple fruit. It smells of wildness subtly layered in. No wood aging, only stainless steel, yet on the palate the wine is luxuriant and supple, with power, depth and significant weight at only 13.5% alcohol.	
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2008 Gulfi Cerasuolo di Vittoria	\$16.95
2008 Murgio Etna Rosso	\$17.99
On the nose you'll find red berries, black pepper and cloves on the Sicilian red grown on the flanks of an active volcano, while the palate is lively and harmonious with a long refreshing finish. Amazing with pasta in a lusty meat sauce. 85% Nerello Mascalese and 15% Nerello Mantellato.	
2008 Antonelli "Contrario" Sagrantino	\$19.99
2007 Antano Milziade Rosso di Montefalco-90 points RP	\$24.99
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99
2005 Cantina Santadi "Shardana"-94 points RP	\$29.99
2007 Passopisciaro "Guardiola" Chardonnay	\$29.99
2005 Benanti "Serra della Contessa" Etna Rosso-93 points WA	\$39.99
2005 Antano Milziade Sagrantino di Montefalco-93 points RP	\$49.99
2004 Antonelli "Chiusa di Pannone" Sagrantino-3 Glasses GR	\$49.99

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**CHABLIS**

2006 Joseph Drouhin Chablis Grand Cru "Vaudesir"	\$49.99
2007 Dom. Vocoret Chablis 1er Cru "La Foret"	\$19.99
2008 Dom. J-M Brocard Chablis Vieilles Vignes	\$24.99
2008 Dom. Drouhin-Vaudon Chablis	\$20.99
2009 Château de Maligny Chablis 1er "Montée de Tonnerre"	\$26.99

**CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE**

2005 Antonin Rodet Côte de Beaune-Villages	\$18.99
2005 Dom. Jacques Parent Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Dom. Desertaux-Ferrand Bourgogne Rouge	\$16.99
2006 Dom. Lignier-Michelot Morey-St-Denis 1er "Charmes"	\$56.99
2006 Dom. Bruno Clair Gevrey-Chamb. 1er "Clos St-Jacques"	\$149.95
2007 Dom. Marquis d'Angerville Volnay	\$49.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Taillepieds"	\$74.99
2007 Dom. de Courcel Pommard 1er Cru "Fremiers"	\$72.99
2007 Dom. de Courcel Pommard 1er Cru "Rugiens"	\$86.99
2007 Dom. Fèry Vougeot 1er Cru "Les Cràs"*	\$59.99
2007 Dom. Chezeaux (Ponsot) Cham.-Musigny 1er "Charmes"	\$59.99
2007 Dom. Chezeaux (Ponsot) Chambertin Grand Cru	\$139.95
2007 Dom. Chezeaux (Ponsot) Griotte-Chambertin Grand Cru	\$124.99
2008 Dom. Des Deux Bernards Beaune 1er Cru "Cent Vignes"	\$19.99
2008 Dom. Guillemard-Clerc Beaune 1er Cru "Coucherias"*	\$34.99
2008 Dom. Joseph Voillot Bourgogne Rouge, VV (Volnay)	\$21.99
2008 Maison Champy Volnay*	\$34.99
2008 Maison Champy Chorey-lès-Beaune*	\$19.99
2008 Dom. Marius Delarche Pernand-Vergelesses Rouge *	\$19.99
2008 Dom. M. Delarche Pernand-Verg. 1er "Iles des Vergelesses"	\$32.99
2008 Champy Pernand-Vergelesses "Clos de Bully" Rouge	\$19.99
2008 Champy Pernand-Vergelesses 1er Cru "Les Fichots" Rouge	\$23.99
2008 Dom. Marius Delarche Corton Renards Grand Cru*	\$54.99
2008 Dom. Chicotot Bourgogne Pinot Noir*	\$17.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$46.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucrains"*	\$54.99
2008 Maison Champy Chambolle-Musigny*	\$46.99

It has been said that Chambolle produces the most delicate and feminine of Pinots, and this is definitely the case in regard to this village offering from Maison Champy. Red fruit and exotic spice play off subtle earth and oak notes in a wine that is very correct, rather traditional and delicious with food.

2008 Dom. Chezeaux (Ponsot) Clos St-Denis "Trés VV"	\$179.95
2008 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.99
2008 Dom. Varoilles Gevrey-Chambertin "Clos Meix Ouches"*	\$49.95
2008 Dom. Varoilles Gevrey-Chambertin 1er Cru "Clos Varoilles"	\$64.99
2008 Dom. Michel Gros Vosne-Romanée	\$53.99
2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Les Brulées"	\$89.95
2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Clos de Reas"	\$99.95

**WHITE BURGUNDY**

NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2007 Dom. Ramonet Bourgogne Aligoté	\$23.99

2007 Dom. Lequin-Colin Chassagne-Montrachet "Clos Devant"	\$29.99
2007 Dom. Niellon Chassagne-Montrachet	\$42.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Maltroie"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Chaumées"	\$69.99
2007 Dom. Ramonet Chassagne-Montrachet Blanc	\$47.99
2008 Dom. Niales Rhedon-Marin Mâcon-Villages*	\$12.99
2008 Maison Champy Mâcon-Villages*	\$12.99
2008 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2008 Maison Champy Bourgogne Chardonnay "Signature"*	\$17.99
2008 Jacques Bavard Rully Blanc*	\$19.99
2008 Jacques Bavard Bourgogne Aligoté*	\$13.99
2008 Jacques Bavard Montheilie Blanc*	\$23.99
2008 Jacques Bavard St-Romain Blanc*	\$23.99
2008 Jacques Bavard Meursault*	\$34.99
2008 Jacques Bavard Puligny-Montrachet 1er "Champs Gains"*	\$54.99
2008 Dom. Marius Delarche Pernand-Vergelesses Blanc *	\$24.99
2008 Dom. Marius Delarche Corton-Charlemagne*	\$69.95
2008 Dom. Paul Pillot St-Aubin 1er Cru "Charmois"*	\$29.99
2008 Maison Champy St-Aubin 1er "Murgers Dents De Chien"*	\$32.99
2008 Paul Pillot Chassagne-Montrachet*	\$36.99
2008 Dom. Guillemard-Clerc Puligny-Mont. "Cuvée Elegance"*	\$46.99
2008 Dom. Guillemard-Clerc Puligny-Mont. "Les Enseignères"*	\$59.99
2008 Dom. Paul Pernot Meursault 1er "Piece Sous les Bois"*	\$57.99
2009 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers"*	\$19.99
2009 Dom. Renaud Mâcon-Charnay*	\$12.99
2009 Dom. Renaud St-Veran*	\$12.99
2009 Dom. Paul Pernot Bourgogne Blanc*	\$19.99
2009 Dom. Paul Pernot Puligny-Montrachet*	\$43.99
2009 Dom. Paul Pernot Meursault Blagny 1er Cru "Piece Sous le Bois"*	\$46.99
2009 Dom. Paul Pernot Puligny-Montrachet 1er Cru "Folatières"*	\$74.99
2009 Dom. Paul Pernot Puligny-Montrachet 1er Cru "Les Pucelles"*	\$94.99

**BEAUJOLAIS**

2009 Georges Duboeuf Beaujolais-Villages	\$7.99
2009 Maison Louis Tête Beaujolais-Villages "Le Pot"	\$10.99
2009 Château de Pizay Morgon*	\$13.99
2009 Dom. Bernard Diochon Moulin-à-Vent	\$21.99
From Robert Parker's <i>Wine Advocate</i> : "...Striking for its saline, alkaline mineral suggestions as well as for its fine row of tannic teeth. Carob and chocolate; dark cherry and plum; beef marrow and bouillon combine for an imposing sense of richness of flavor..."	
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Georges Duboeuf St-Amour "Cuvée Saint-Valentin"	\$15.99
2009 Château La Tour du Bief (Georges Duboeuf) Moulin-à-Vent	\$16.99

# Getting to Know: Jacques Bavard



## Winery: Jacques Bavard Vins

### How many years have you been in business?

Six years as winemaker, 25 years as restaurant owner.

### How would you describe your winemaking philosophy?

Make it simple, as little intervention as possible...

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

In fact, people influence me more than drinking their wines, even though they have excellent wines: M. Niellon, H. Boillot, Bernard Moreau, Pierrette et Marc Guillemot-Michel, Joblot, Mayer-Gilles, Roumier, Claude Dugat, Daniel Bocquenet and some others. A special thank to Michel Couvreur, a famous Belgian whisky-maker in Burgundy.

Biggest wine I had: '83 Montrachet DRC, '90 St-Vivant Leroy Domaine.

### How involved in grape-growing are you?

I have been involved in grape-growing for six years.

### Is there a particular vineyard site that excites you year after year?

Not yet, but I am always looking...

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

Tasting a lot as a restaurant owner and in winemaker's cellars, (more than I have the chance to taste today, unfortunately), turned my palate quickly to balance, energy, emotion, authority and elegance. Wine has to tease your palate, your mind and to match your mood and emotions.

### How do you think that has influenced your wines?

[I] always think that wine is [best] paired with food and friendship, even when you drink it alone, as sometimes happens... Wine has to be a "counterpoint" to food, like pepper on caviar. Wine stings, teases and stimulates your palate; it has to be present in your mind and body.



From top: Jacques Bavard's Winery; Middle: Jacques Bavard; Bottom: Jacques standing in front of his winery.

Minerality, not the acid, is a very interesting spice. Wine has to be himself, reflecting the grapes and the place where he comes from, with no makeup...

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

Simply cooked and tasty produce, seafood and cheeses, mainly.

### What changes are planned for coming vintages?

To establish the house of Jacques Bavard Vins.

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

Yes, but it's top secret...

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

Wine made from over-matured grapes, over-stirred, oxidative and over-wooded wines.

### How do you deal with it?

Make it simple. Never let the best be the enemy of the good.

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

A good and fresh beer, for pleasure. As wine, from some of the above cited producers.

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

I don't collect wines; I drink them, but not necessarily at once. I still have some '91 Niellons, which are good to drink now. Is that collecting?

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

To stay the way we are: to never forget humility and simplicity.

*Editor's Note: Jacques Bavard's wines, mentioned throughout the newsletter, are scheduled to arrive in stores March 11, French strikes notwithstanding.*

## ¿CUANDO LLEGARÁ EL DIA DE MI SUERTE?

**No need to wait for your lucky day. It's here!** Taste this trio of wines from Spain and you'll feel like you found the pot of gold at the end of the rainbow.

**2008 Sanclodio Ribeiro (\$14.99)** The clever people of Galicia decided to make their own luck and built terraces known as *socalcos* or *bocaribeiras* along their steep hillsides in order to make grape growing possible. Their slate soils, known as *pizarra*, give their wines a

*“At Fronton de Oro, they have found a pocket of paradise where they grow a local red variety called Tintilla. Full and rich, it reminds me of a Rhône-style wine...”*

purity of fruit and a distinctive minerality. This white wine, made from a blend of 70% Treixadura, 9% each of Godello and Loureira, 7% Torrontes and 5% Albariño, is lively and aromatic, with a long, crisp finish. The citrus flavors and minerality make this a great choice for just about any seafood dish.

**2009 Los Bermejós Malvasia Seco Lanzarote (\$24.99)** When your vineyards look like a moonscape, it's lucky to see the grape vines

growing! This fun white wine from the Canary Island region of Lanzarote is a pure pleasure to drink. Aromas of peach and orange give way to a rich, plush palate. The volcanic soils help the grapes retain their acidity and lend a minerality to the wine. Enjoy this dry Malvasia as an aperitif or with your favorite cheese plate.

**2008 Fronton de Oro Tintilla Gran Canaria (\$24.99)** Jose Pastor, Spanish wine importer *extraordinario*, has found gold in the steep

ravines of Gran Canaria. Often called a “continent in miniature,” it has micro-climates ranging from dry and sandy to tropical jungle. At Fronton de Oro, they have found a pocket of paradise where they grow a local red variety called Tintilla. Full and rich, it reminds me of a Rhône-style wine, with ripe blackberry fruit and a meaty and peppery finish. Enjoy with anything off the grill.

Anne Pickett



## Chile

## Lo Auténtico VINO MUY NATURAL IN CHILE

**As promised, we are continuing to focus on what's cool, exciting and new in South America.** Last month we took a look at Matthew Cain's ecologically minded Yellow + Blue wines from Argentina. This month, I would like to focus on a small, French-owned Chilean winery called Clos Ouvert.

Begun by Matthieu de Genevraye and Louis-Antoine Luyt, two Frenchmen with a strong inclination toward the fresh, honest, unmanipulated wines of Marcel Lapiere, Catherine and Pierre Breton, and Thierry Puzelat, Clos Ouvert is yet another example of French investment and exploration in Chile. This time, however, the vineyard land being explored is a bit more wild and remote, the barrels employed older (no new oak, here), and the wines being crafted cater to two people's personal preferences rather than towards a broad portion of the market.

Based in the Maule Valley, Clos Ouvert sources their grapes from vineyards located in a considerably cooler area than much of the rest of Chilean wine country, certainly a lot more so than in Maipo and Colchagua, where much of the focus on red wine has historically existed. Clos Ouvert's philosophy is simple: carefully source distinctive fruit from very old vines cared for without the use of herbicides or any other interventionist endeavor (this also means no irrigation, very rare for Chile), hand harvest the fruit and ferment only using native yeasts. Luyt employs a long, cool carbonic maceration and ages the wines in two to three-year-old French barrels. The wines are not filtered prior to bottling. Another important aspect to the winemaking is that sulphur is used very sparingly, only a bit is added prior to bottling. The resulting wines may be a bit

challenging for the uninitiated, but rewarding to be sure. They are very vibrant, energetic and expressive; their textures and acidity bring to mind similarly made wines from the South of France, but still show the typicity and generous fruit of a Chilean wine.

**2008 Clos Ouvert “Loncomilla” Carmenere Maule Valley (\$29.99)**

This is, far and away, the best Carmenere I have yet to taste. It has the typical smoky/savory elements aromatically and on the palate, but with an amazingly intense blackberry and plum skin quality to it, with some savory herb notes providing an interesting counterpoint. Chilean to be sure, but with the freshness, acid driven structure and technique of an authentically made French *vin naturel*. This is soulful stuff, weighing in at an honest, balanced 14.5% ABV.

**2008 Clos Ouvert “Uva Huasa” País Maule Valley (\$29.99)**

A bit more unusual, this one. The Uva Huasa is composed of 100% País, the original grape variety brought to Chile by Spanish missionaries in the 16th century. These vines are 100 years old and produce a wine that is truly an original. To be perfectly honest, I have a tough time describing it, and even deciding whether it is a wine I really like (tough to do after tasting it merely once). Spicy red fruit aromas lead to an equally exotic and spicy palate, with very assertive tannins. Make sure you decant this one, or even open it a day before you plan on drinking it. A tough one to read, but I'm curious to see where it goes...

Joe Mankein

“How on earth did this pallid, moonlike, late-ripening curiosity from the Jura region of France find its way to the McLaren Vale?”

“I invite you to think of these wines as a tip of the hat to the ‘Old World’ with their own worldly distinction.”

## THE JURA'S STILL OUT

We've been carrying the sustainably-minded Gemtree Vineyards' sensational, winning lineup of wines on our shelves for a few years now, most memorably the highly-popular and affordable Tadpole Shiraz, a great little wine so quenchably alive, lusty and delicious that it's been hard to keep in our inventory from vintage to vintage. So my friendly familiarity with the Gemtree wines took a startle when I noticed a stack of cases in the back room labeled **2010 Gemtree “Moonstone” Savagnin McLaren Vale (\$12.99)**. How on earth did this pallid, moonlike, late-ripening curiosity from the Jura region of France find its way to the McLaren Vale? Known among dedicated, hardcore oenophiles as the primary grape used to create Vin Jaune (the inspired, long-lived, yellow-tinted elixir from the tiny AC of Château-Chalon), Savagnin was hardly a candidate for popular, enthusiastic proliferation in the New World. But a couple of savvy French ampelographers and some rock-solid DNA detection nailed it: what were originally believed to be Albariño cuttings from Galicia somehow turned up in many well-established, high-profile Australian vineyards as the much rarer, fairly feral Savagnin. The verdict is still out as to exactly how this came to pass, and it has created a lot of lobbed “grapeshot” among the international wine press, hectored growers and market-conscious winemakers. But since the only “press” I'm really concerned with is the glass to my lips, the 100% biodynamic Moonstone shone beautifully and proved quite delicious, with a felicitation of green pears, fresh-cut peaches, Meyer lemon and mandarin aromatics attacking the palate with a cleansing note and rich, mouthwatering flavors of both citrus and stone fruits, somewhat reminiscent of vibrant, young dry Riesling. Luscious wine can be thoroughly planned or, in this unique, youthful Savagnin's persona, impressively achieved through proper cultivation and attention to the quality of fruit on the vine. As an apéritif or paired with lightly-fried calamari, an ideal match.

Not to neglect the **2008 Gemtree “Citrine” Chardonnay McLaren Vale South Australia (\$9.99)**, a wine from a fortuitous vintage, where optimal weather conditions prevailed through the harvest to ensure emblematic wines of considerable balance and depth. Pristine ripe fruit from some of the oldest vineyards on the property, a cool fermentation in both unoaked and new French oak components, followed by a secondary malolactic fermentation to soften the mouthfeel and frame the inherent complexity of the blend, all contribute to a highly-enjoyable, food-friendly wine at an astoundingly generous price. In fact, this zesty, crisp and versatile Chardonnay would be lovely with a fresh bowl of corn and crabmeat soup!

*John Majeski*

## JIMMY C'S VIEW DOWN UNDER

**With the emphasis on Burgundy this month, I feel inclined to write about** Chardonnay and Pinot Noir from the Commonwealth, which is no problem as they do it very well. I invite you to think of these wines as a tip of the hat to the “Old World” with their own worldly distinction.

**2009 Danie de Wet (De Wetshof) “Limestone Hill” Chardonnay Robertson South Africa (\$17.99)** The De Wetshof family is known in South Africa for being Chardonnay producers, and I have always been fond of their Limestone Hill for its clean, often Chablis-like character. Danie studied viticulture in Germany, and it's no surprise that he brings a European sensibility in his approach to winemaking. The grapes come from highly calcareous, gravelly soils rich in limestone, giving the wine its name and character. The 2009 is a richer, riper version than previous vintages, with notes of green apple and lemon zest in the nose and hints of peach and mineral upfront. This gives way to a creamy mid-palate, with supporting acidity that leads to a fine finish.

**2007 Kumeu River “Mate's Vineyard” Chardonnay Kumeu Region New Zealand (\$35.99)** It wasn't until 1990 that Mate Brajkovich replanted the vineyard he purchased in 1944 that provides the fruit for this iconic wine from New Zealand. Jancis Robinson and others have sung its praises, complimenting this wine for its superb quality and Burgundian spirit. The grapes are hand-harvested, whole-bunch pressed and go through 100% barrel fermentation using indigenous yeasts and 100% malolactic fermentation. Often this approach would leave you with an oaky, flabby wine. Well, this is anything but. The bouquet offers elements of hazelnut, caramel, flint, minerals, honey and pear. On the palate the wine is juicy and multi-layered, with superb acidity and length.

**2008 Pyramid Valley Vineyards “Riverbrook” Pinot Noir Marlborough New Zealand (\$29.99)** Winemaker Mike Weersing studied oenology and viticulture in Burgundy, and he brings that experience to the character of his wines. Mike is a believer in the theory that the wines make themselves, and he employs biodynamics in his viticulture and winemaking to let the purity of the wine express its sense of place and personality. The aromatics provide notes of dark plum, black cherry, Asian spices and a hint of mineral and game. On the palate there is good density, with fine tannins and supporting acidity that give a juicy mouthfeel with fine structure.

*Jimmy C*

## ENTRY LEVEL WINE

I'm sure you hear the term "entry level" a lot when it comes to wine. It is definitely a term that is tossed about quite often within the industry, without question. It's had me thinking a lot lately about how the term applies to the wines at K&L. You see, I've come to believe that we may have a higher standard than most. Our "entry level" wines come from producers who are at the top of their game. They are world class winemakers who take a lot of pride in what they do, not the type of people who will settle on less in order to make a wine that is just drinkable and cheap. These are the "entry level" wines I want to drink. I have made it my mission to never buy wines made by number-crunching suits and their white-jacketed lab partners, because I feel like those wines lack any and all social- and life-inspiring character. With winemakers like the ones I mention below out there unwilling to compromise their standards, quality and affordability isn't a paradigm that is hard to follow.

Take Eva Fricke for example. Her **2009 Eva Fricke Lorcher Riesling Trocken (\$17.99)** is a ridiculously good dry Riesling that exemplifies her approach to winemaking and the slate-laden hill from which it comes. Its sheer brightness and subdued character upfront might lead you to think that this is a one-dimensional wine. But wait! A little air and out comes the intense but sweet-hearted, smiling character of the wine, full of life and complexity, marching right through to your heart.

And then there are the brothers Spreitzer. Like most siblings they are similar but vastly different from one another. Bernd Spreitzer is a touch more on the serious side. He is the one who likes to run the numbers and make sure that the wheels are always in motion. You definitely have to work at cracking his shell to get him to loosen up. But once you do... Andreas Spreitzer, on the other hand, well, I don't think he ever had a shell to crack. He's super quick, and the agility must help him somehow on the vineyard/winemaking side of the family business. He is also quite the practical joker. These characteristics show up in their wines, even in their "entry level" **2009 Spreitzer "101" Riesling (\$14.99)**. You first get a hint of the fun with the wine's lifting aromatics, which make you think this will be a jovial, playful sweet wine. But then it hits you in a drier, more serious way, with its shell just slightly cracked. Give it just a little air to taste its full personality.

*Eric Story*

## SPOTLIGHT ON THE LOIRE

**On the Loire River, in the village of La Pommeraye, is a small winery called Domaine du Fresche.** Family run for six generations, the winery's 30 hectares were certified organic in 2004, and the wines we are offering from them are generous, well-defined, easy to like and represent some wonderful Loire Valley values.

The **2009 Domaine du Fresche Anjou Rouge (\$13.99)** is 100% Cabernet Franc. Deep, inky violet, exuberant and fruity on the nose, with crushed currants, black cherry pit and tobacco, this has got snappy, sappy acidity. And with more black cherry on the palate, licorice, cocoa and grilled thyme, it delivers a lot in your glass for such a moderate price (and moderate alcohol—just 13.5%). A good one to try if you love the dark savory flavors of the Rhône but want a little less glycerol character and booze. Delicious right now in a boisterous, youthful manner—it would be great tonight with steak frites—this has all the structure and intensity to develop well over the next five-plus years.

The **2009 Domaine du Fresche "Cuvée Villes Sève" Anjou Coteaux de la Loire (\$21.99)** is a ripely sweet Chenin Blanc. Shimmering golden, you can see straight away that the wine has a light touch, neither greasily coating the glass nor heavily caramel in color. Bright and fragrant with honeysuckle, white minerals and luscious *tarte tatin* aromas. The texture is fresh and dainty, with medium body and low alcohol (11.5%). Lots of orchard fruits suggested on the palate, with baked apple and ripe Asian pear; the sweetness on the finish is matched exactly with clean, juicy acidity. Lucky for us consumers, the vines do not fall within the expensive Coteaux du Layon appellation but rather just outside, so we get a high quality dessert wine at a very affordable price. Quite delicious chilled as an apéritif, this wine would be ideal with fresh fruit salad, creamy goat's milk cheese or with caramelized apple tart and crème anglaise.

*Susan Thornett*

"I have made it my mission to never buy wines made by number-crunching suits and their white-jacketed lab partners, because I feel like those wines lack any and all social- and life-inspiring character."

"The wines we are offering from Domaine du Fresche are generous, well-defined, easy to like and represent some wonderful Loire Valley values."

# K&L ONLINE AUCTIONS *Getting the Most Bang for Your Bottle*



Last month we announced the launch of K&L Wine Auctions, held online at [KLWines.com](http://KLWines.com) 24 hours a day, seven days a week. Thanks to everyone who has already participated in an auction, either as a buyer or seller! We've been showcasing some of the world's most coveted and rare wines, and

will continue to expand the breadth of the auction lots with fabulous selections from around the globe as this permanent new K&L feature gains momentum.

## Why Auction?

K&L is fortunate to have a loyal customer base comprised of avid collectors, and we know that many of us with the wine bug often collect more bottles than we had planned on. Sometimes our tastes change and we end up with mature wine in a style that is no longer our favorite. Sometimes bottles that were purchased long ago become so valuable that drinking them doesn't sound fun anymore. And occasionally, wine fans just run out of room. K&L Wine Auctions provides greater flexibility for selling your wine, while opening the possibility of putting more money in your pocket than you might get from an outright purchase.

## Want to Sell your Wine?

Getting started is as easy as emailing a list of the wines you're considering selling to [Auctions@KLWines.com](mailto:Auctions@KLWines.com). We'll show you how your bottles have performed over the past 12 months at auctions around the world, providing a realistic picture of what your wines are worth. While there are advantages to selling K&L your wines outright, highly sought after wines that have been properly stored yield the best results at auction. K&L offers the lowest commission structure in the industry, including 0% commission if you elect to take payment in store credit that will never expire. Our No Buyer's Premium policy also means higher bids on your lots, since any rational bidder takes this fee (which runs 14% to 22% on top of the winning bid at other auction houses) into account when determining their maximum bid.

Visit the "Auctions – Selling" link in the "My Account" section of our site, [KLWines.com](http://KLWines.com), to download our preferred seller's template or send an organized list to the Auctions and Library Wine Department. K&L takes possession of the bottles prior to auction in order to do our inspection, take photos of the wines and get them ready to ship to the eventual buyer. If you are local, you may drop off the wine free of charge at any of our locations. Non-local sellers will need to ship their wine to our Northern California fulfillment facility. We're ready to answer any of your questions about this new auction platform, so please do not hesitate to call or email and find out more!

Molly Zucker

## Jim's Gems

## JIM'S LUCK-OF-THE-IRISH GEMS

Although it has been dry the preceding two weeks (I am writing this during the last week of January), we have had a standard, if not cold and wet winter. And that is normal, finally. The vines are asleep and there is really nothing to report about this evolving harvest.

**2009 Domaine Cherrier & Fils Sancerre\* (\$16.99)** In my 39 years in this business, I cannot recall seeing such an incredible vintage, across the board, for all of Europe, as I am witnessing and tasting from this 2009 harvest. As a result, you are treated here to an astounding Sauvignon Blanc from one of the top three producers in Sancerre. The opulent nose offers up classic slate-y to chalky notes, with overtones of lime zest and citrus. In the mouth this wonderful, brilliantly-produced wine is bright, crisp, mouthwatering and just a joy to drink. The Bean has informed me that this Gem will be one of our house white wines for the month. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

**2009 Domaine Paul Pernot Bourgogne Blanc\* (\$19.99)** Declassified Puligny-Montrachet? You betcha! This has a creamy, viscous Meursault undertone peeking through in its mid-range. A wonderful nose of wet river stone, apple and lanolin leads to a mineral-driven set of flavors, with a crisp, mouthwatering finish. So, you're buying a Puligny-Montrachet Gem with Meursault undertones at a terroir cheap price, and Eby wants to know what's wrong with that and you. This, according to her, will be one of our house whites for the month. 13% ABV. (🍷🍷🍷🍷🍷🍷)

### 2009 Purisima Canyon Russian River Valley Chardonnay\* (\$9.99)

This lovely Gem is a restrained beauty that is a delight to drink. It is Chardonnay that is blatantly not overdone or overoaked. In short, this is a for-real food oriented Chardonnay. Spicy, pear to white peach-like tones abound in the nose and carry into the balanced, well-structured palate, with crisp, clean flavors on the finish that make it a wonderful wine to serve with such seafood as halibut or sea bass. According to Rizzo, this will be one of our other house white for the month. 14.1% ABV. (🍷🍷🍷🍷🍷🍷)

### 2008 Kalinda Malbec Mendoza Argentina\* (\$9.99)

Coming from three vineyard locations in Ugarteche, La Consulta and Agrelo, this is our first private label Malbec from Argentina, and it is really an exciting Gem for us. Medium-deep ruby in color, the nose is bright, flashy and opulent, with blackberry to white pepper spiciness and extracted plumminess that carries over onto its broad, fleshy, bright palate, all framed by just a touch of oak. Its finish is long, warm and complete. This is an amazing, complex Gem of a Malbec from Argentina for us, and Anderson says that this will be our only house red for the month, and for you to really enjoy it. 13.9% ABV. (🍷🍷🍷🍷🍷🍷)

If you have any questions regarding these wines, email us at [JimBarr@KLWines.com](mailto:JimBarr@KLWines.com).

Jim, Anderson, Eby, the Bean and Rizzo

## UNDER THE RADAR *Rethinking Burgundy*

Like many of you I find Burgundy to be one of the most exciting wine regions on the planet. In retrospect, many of my fondest wine memories have revolved around an unforgettable bottle of Burgundy. That being said, I must confess that at times I find it to be a somewhat frustrating region. Allow me to explain... When you break it down on paper it all seems easy, right? In general you are dealing with two grape varieties (Pinot Noir and Chardonnay), only French oak, a handful of villages, and in the heart of Burgundy (the Côte d'Or) only 5,500 hectares of land. I mean really, how difficult can this be, right? Survey says...WRONG!!!

With so many variables, from producers and micro-climates to geological variation and tangled family trees, Burgundy can be an intimidating place to unravel and seemingly impossible to master. For this reason I try to take a more humble approach, and in doing so have learned that the true enjoyment of Burgundy lies in the process of discovering its great diversity.

One such discovery was my recent introduction to the wines of Monthelie. Located southwest of the vineyards of Volnay, this little-

known appellation has much to offer. In particular I found the **2008 Maison Jacques Bavard Monthelie Rouge\*** (\$23.99) to be an incredible value. In December, staff and customer enthusiasm led to this wine's quick disappearance. Fortunately, we secured another shipment, which is expected to land mid-month. This wine has wonderful focus and purity evidenced by its charming bouquet of fresh red berries. Possessing well-integrated oak and balanced acidity, this expressive Pinot Noir is the exact type of wine I love introducing to unsuspecting customers.

And of course, with spring around the corner, my hunt for "go-to" warm weather whites is under way. There is nothing more rewarding than discovering that delicious and affordable Chardonnay from the Mâcon you will keep stocked in the refrigerator all season! One of my leading contenders this year is the **2009 Domaine des Nembrets Denis Barraud St-Véran\*** (\$12.99). A bit more generous in the fruit department, this St-Véran is unoaked, which lends a clean, bright quality, making it perfect to enjoy on its own or with lighter fare.

*Jason Marwedel*

## GETTING TO KNOW *Susan Thornett*

### What's your position at K&L ?

I've been with K&L for two years and a bit. My official position is liaison for Loire, Alsatian, French regional, German and Austrian wine at the San Francisco store. My unofficial but main responsibility is making sure everyone is well-supplied with crispy pints!

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

I worked at a San Francisco restaurant, Campton Place, with a number of inspirational chefs, wine directors and generally wonderful folks. I worked a range of jobs there from runner to restaurant manager. Before that I waited tables in Santa Monica, Sydney, London and Birmingham.

### What's your favorite movie?

*Wallace & Gromit in the Curse of the Were-Rabbit*. Some quality gags and a great score.

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

Two words: crispy pints.

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

A long, all-day affair with many simple courses prepared by my husband and me with plenty of quality, easy-drinking grower fizz like Michel Arnould or Elisabeth Goutorbe for the chefs.

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

I now favor highly extracted, high alcohol wines with lots of new oak... ha! Only kidding, but I always wish someone would say that in this segment. Truly, we have so much well

made, honest wine to choose from here at K&L, I've become less accepting of flavors that seem artificial—you know, when it \*really\* tastes like passionfruit or blueberry syrup there is a problem.

### What do you like to drink?

Besides crispy pints? I'll tend to go for an everyday SW French or Tuscan red with dinner, a Mâcon or Touraine white for everyday drinking. If I'm out I love a glass of Crémant or Champagne, or some kind of aromatic whiskey cocktail.

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

Taste as much as possible! Seek out wines that go with the kinds of food you enjoy. Don't fret if you don't taste the same things as others, our palates are all built differently. Describing fruit flavors found in wine only works well for some people, for many others the character and structure are far more useful.

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

...Bach would have to get an exquisite, pure, perfectly balanced Mosel Riesling, probably a Kabinett from a classic vintage. Béla Bartók would get an aged Barolo, something vibrant with streaks and flashes of volatile brilliance. Dmitri Shostakovich would get a rich, buttery Meursault paired with a seared piece of Foie Gras; I think it would cheer him up.

"With so many variables, from producers and micro-climates to geological variation and tangled family trees, Burgundy can be an intimidating place to unravel and seemingly impossible to master. For this reason I try to take a more humble approach..."

## GETTING TO KNOW: *Susan Thornett*



"Don't fret if you don't taste the same things as others, our palates are all built differently."

## PENSIERI DA MONTECHIARA

**Every once in a while I get caught off guard and taste something I know nothing about from a region I wouldn't have expected anything of greatness; that's the wonder of Italy.** The thousands of grape varieties and vineyards covering almost every square kilometer of the Italian peninsula's arable land, and then some, produce a never-ending array of excitement and challenges for the wine lover. For instance, regular readers of my column might remember me raving about Verdicchio from the tiny Matelica Valley nestled in the midst of the Marche's portion of the Apennine Mountains. You might recall how the mineral vibrancy and scintillating aromatics of Collestefano's Verdicchio di Matelica thrilled me, how the complexity, focus and structure of Bisci's Verdicchio di Matelica "Fogliano" excited me, or how the sheer richness overlaying the minerality of La Monacesa's Verdicchio di Matelica amazed me. There aren't much more than a dozen producers in this tiny appellation to begin with, and my search to taste all of them recently led me to Belisario.



One of the reasons wines from Matelica are so vibrant, fresh and complex is that the high valley gets very warm in the summer, but the cool mountain air flows in and brings evening temperatures into the 50s every night, creating balance, preserving freshness and allowing the grapes an extraordinarily long hang time on the vines. This allows the grapes to produce more flavors without becoming overripe, the results are stupendous.

The **2009 Belisario Verdicchio di Matelica "Vigneti del Cerro" (\$21.99)** is classic Matelica, alive with acidity and minerality, delicate aromatics of spice and spring blossoms, yet delicate layers of richness that rein in the wine's acidity. At just 13.5% ABV and with no oak influence, I could drink this wine every day. Belisario also produces the **2007 Belisario Verdicchio di Matelica Riserva "Cambrugiano" (\$27.99)**, the winery's most award-winning wine. From a single vineyard, the Cambrugiano goes through malolactic fermentation and is aged in a multi-year barrique rotation so as not to impart heavy vanilla/wood flavors. I find I can feel a slight bit of torque that the barrel gives to the wine. I am not a fan of woody wines, and this wine isn't, yet it does have more richness than you might think. With the right food, I'm thinking lobster, swordfish and the like, that richness is spectacular. And it's still only 13% ABV. I think this is the wine to serve to the friends you're looking to wean off Rombauer Chardonnay.



**"I love these stellar whites, but I was completely floored, blindsided actually, by the 2006 Belisario Rosso Riserva San Leopardo, but I can see why this wine has been lost in obscurity."**

I love these stellar whites, but I was completely floored, blindsided actually, by the **2006 Belisario Rosso Riserva San Leopardo (\$24.99)**, but I can see why this wine has been lost in obscurity. The DOC (which is too long to add to this already long name) Colli Maceratesi isn't exactly a household name, and red wine from the Marche isn't exactly flying off of our shelves either. It will now. This is the most exciting red wine I've tasted in years. It is made from a blend of 50% Sangiovese, 20% Cabernet (in Italy this could mean Franc, Sauvignon, both or some other similar Bordeaux variety—I'm trying to find out exactly which), 20% Merlot and 10% Cilegiolo fermented in stainless steel. It then spends a year in 50hl Slavonian oak (to give you an idea of the size of this barrel, you can fit 22 barriques inside of it) and then it rests in the cellar. Though I first tasted it nine days ago, I still vividly remember my first impression. It didn't immediately jump up and say, "Wow, look at me." It was subtle, like a passing glance, the flick of an eyelash, a breath of perfume seven steps after...intriguing huh? I was in love; the lightning bolt had struck! But still I didn't know anything about this wine. Red Matelica is not well known, and I was not ready for something so engaging and mysterious. The nose is full of complex Marasca cherry woven into an undercarriage of spice, cedar, tobacco, gravel and exotic woods that effortlessly unite in one voice—lilting, haunting, reaching for you but not pulling. On the palate the wine glides easily, easing slowly to all corners of your mouth, freeing the complex fruit and earth. This wine doesn't swirl, whoosh or rush, there's no hurrying of the flavors, it is a patient, slow crescendo without the cymbals or drum flourish to let you know it has finished...because it hasn't. Lingering on, it has a significant palate presence, but with only 13% ABV, it isn't about heaviness. This wine is like a stain in your memory, weightless but obviously evident. I really think this is such a great wine, I hope you will try it. As much as I like to just drink this wine, a food pairing would be, well, better. The flavor spectrum of this wine is so versatile that beef, pork, lamb, game birds, wild mushroom dishes and aged cheeses would all be a delight. Enjoy...as much as I have!

Greg St. Clair

## MARZO'S SELEZIONE

**Ca' Berti Lambrusco Grasparossa di Castelvetro "Robusco" Semi-Dry (\$11.99)** The arrival of the spring months means, among other things, picnics and cookouts with generous platters of cold cuts, barbecued chicken, grilled vegetables and a host of other marvels. What to drink with it all? Lambrusco! This one is my personal favorite. The purple froth on this is really amazing to watch rise in your glass. The intense perfume on the nose and the palate has lots cinnamon and clove spice. Black cherries, red currants and a hint of dustiness add to its complexity on the palate. Give it a light chill and pour yourself a big glass.

**Ca' Berti Lambrusco Grasparossa di Castelvetro "Tipico" Dry (\$9.99)** Don't let the reputation of Lambrusco prevent you from giving it a try. It is rare that you will find this red Italian table wine on a wine list at any American dining establishment, but if you come across it, give it a try or grab a couple of bottles of Ca' Berti's to sample at home. The Tipico is dryer than the Robusco, and on the palate you will discover cherry cola flavors with wild berries and plums to boot. Dry and light on the alcohol, with good acidity and low tannins. This will work great with the corned beef and cabbage.

*"Every time I raise a glass of this wine to my lips, it brings me back to Montaclino. Why? Because there is so much Montaclino terroir in the glass."*

**2008 Baricci Rosso di Montalcino\* (\$17.99)** Most of the 2008 Rossos have come and gone by now, but we saved a few of our favorites to tide us over until the 2009s come in. Woo hoo! Baricci's back in town! Every time I raise a glass of this wine to my lips, it brings me back to Montalcino. Why? Because there is so much Montalcino terroir in the glass. This Rosso reveals perfumed ripe plum, cassis and kirsch, with some leather and cassis mid-palate and an earthiness that melds into ripe strawberries, spices and minerals on the long finish.

**2008 Ferrero Rosso di Montalcino\* (\$14.99)** I tasted this last February and have been patiently awaiting its arrival. This is a user-friendly Rosso. Its bright fruit hits you first—black cherries cassis and ripe strawberries—and then Tuscany starts to roll across your palate and the terroir takes over, giving it a long finish that lingers. Needs an hour or so to breathe. I will be serving it with my Mom's "Harrington Irish stew."

Boun Santo Patrizio,

Mike "Guido" Parres

## Captain's Log BURGUNDY BARGAINS

**2008 Domaine Ballot-Millot Bourgogne Rouge\* (\$18.99)** This comes from estate-grown fruit in Meursault, Beaune and Pommard. A few years ago Charles Ballot-Millot took control of the property, and we have seen the quality of their wines improve. Still, I was unfamiliar with Ballot-Millot's red wines, only having tried their Meursaults in the past, and I was pleasantly surprised. It is very pretty on the palate, with lovely bright fruit, just what you would expect from grapes coming from these appellations. A touch of spice, refreshing acidity and a hint of earthiness give this wine nice dimension. This is delicious Pinot Noir for a song.

**2008 Domaine Jacques Bavard St-Romain\* (\$23.99)** This is from a tiny négociant in Puligny-Montrachet named Jacques Bavard. He comes from a long line of winegrowers and is also dedicated to working with organic and biodynamic growers. We first brought in his wines this past fall. All of them were exceptional, and we managed to get our hands on more of the St-Romain. The wine has a solid core of yellow fruit that is bolstered by a touch of creaminess then brought into focus by good acidity. This appellation is infrequently seen, and this is the perfect introduction.

Kirk Walker

"The arrival of the spring months means, among other things, picnics and cookouts with generous platters of cold cuts, barbecued chicken, grilled vegetables and a host of other marvels. What to drink with it all? Lambrusco!"

## Burgundy

"A touch of spice, refreshing acidity and a hint of earthiness give this wine nice dimension. This is delicious Pinot Noir for a song."

## POUR VOTRE PLAISIR

### *Raise a Glass to Burgundy and Beaujolais*

It is exciting to see K&L celebrate Burgundy this month. When I talked about going to work for this company in 1998, I generally heard terrific things about them. But one friend said to me, "They are a Bordeaux House, and will never take Burgundy seriously. And you love Burgundy so much. Are you sure you want to do this?" I replied that part of the challenge for me was to broaden the focus here, and to make Burgundy more significant at K&L. My goal was for K&L to become known as a Burgundy House, as well as a Bordeaux one. As you look at our offerings this month, I hope you will conclude that with Todd and Clyde's support, K&L has become a force in Burgundy as well as Bordeaux!

One of the things I work hardest at is finding values in Burgundy. Much as I love the storied names and Grands Crus, they are not in my budget for a Tuesday night. And I actually think that drinking a mix of wines, from the ordinary to the ethereal, leaves your palate more appreciative of the greatest wines when you taste them. If you are looking for bargains, there are plenty. As I write this column, K&L has in stock more than 60 different Burgundies under \$25! Many of these are estate-grown, domaine-bottled wines from hand-harvested fruit, and can compete with Chardonnay and Pinot Noir from anywhere in the world. The days when Burgundy was highly variable and, frankly, hit-or-miss, are behind us, but that reputation sadly tends to linger.

We continue to look for direct imports to offer you terrific values, as well as the best opportunities from all of the importers and wholesalers who are our continuing partners. I'll be back in Burgundy in March to taste the 2009s and to look for more and better values among the lesser-known villages and producers. I'll have more to report on that trip in the coming months.

*"I actually think that drinking a mix of wines, from the ordinary to the ethereal, leaves your palate more appreciative of the greatest wines when you taste them. If you are looking for bargains, there are plenty listed this month. As I write this column, K&L has in stock more than 60 different Burgundies under \$25!"*

Just for fun, here are some of my favorites for everyday drinking. There is a baker's dozen, so you'll have to go to the website for longer notes. Of course, KLWines.com is always the place to go for a complete, up-to-the-minute list of all of the Burgundies available, whether in-stock or pre-arrival. Many producers are small, with limited quantities to sell, so things change quickly. In the refrigerator at home, our go-to bubbly is **Louis Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"** (\$13.99). For Tuesday night Chardonnays, it is hard to beat the toasty **2008 Labouré-Roi Bourgogne "Maximum"** (\$9.99), or the unoaked **2008 Domaine des Niales Rhedon-Marin Mâcon-Villages\*** (\$12.99) or the **2009 Domaine des Nembrets St-Veran\*** (\$12.99). For a crisp and refreshing white that makes a terrific apéritif, try the **2008 Jacques Bavard Bourgogne Aligoté\*** (\$13.99). A standby for us is the **2009 Maison Joseph Drouhin St-Veran** (\$14.99), and for an affordable treat try the **2008 Olivier Leflaive Bourgogne Blanc "Les Setilles"** (\$15.99), which comes entirely from Puligny-Montrachet and Meursault and is rich and complex. Finally, for that shellfish feast, do not miss the **2009 Château de Maligny Chablis 1er Cru "Montée de Tonnerre"\*** (\$26.99) a fabulous value from my favorite Premier Cru vineyard in all of Chablis.

A list of some favorite weeknight reds has to include at least one or two 2009 Cru Beaujolais, since this is truly the best vintage of Beaujolais that I have ever tasted in my 30+ years of experience with Cru Beaujolais. If you miss 2009, you are very likely to be sad later. Two terrific values are **2009 Château de Pizay Morgon** (\$13.99), with minerality and red fruit notes, and **2009 Domaine Jean Descombes Morgon** (\$15.99) from Georges Duboeuf, which got 93 points from the *Wine Spectator*. Charles Ballot is an up-and-coming young producer at **Domaine Ballot-Millot** in Meursault. His **2008 Bourgogne Rouge Pinot Noir\*** (\$18.99) has lovely spice and length. From Nuits-St-Georges we have the **2008 Domaine Chicotot Bourgogne Rouge\*** (\$18.99). From the hill of Corton there is the **2008 Domaine Delarche Pernand-Vergelesses\*** (\$19.99). From a vineyard right next to the famous Premier Cru Clos de Maréchaie vineyard in Nuits-St-Georges, we have the **2008 Domaine Laleure-Piot Côtes de Nuits-Villages "Belle Vue"\*** (\$19.99). In a softer style, try the **2008 Maison Champy Chorey-lès-Beaune\*** (\$19.99) with lovely black cherry notes. (Okay, that's 15 wines, not 13, but I had too difficult a time choosing which ones to leave out!)

À Santé!

Keith Wollenberg



Top: St-Romain evening from Mikulskis.  
Bottom: Vergisson a la roche.

*"A list of some favorite weeknight reds has to include at least one or two 2009 Cru Beaujolais, since this is truly the best vintage of Beaujolais that I have ever tasted in my 30+ years of experience with Cru Beaujolais."*

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## VINOTHEQUE STORAGE CABINETS



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Vinotherapie 700	528	\$4,267	\$3,219
QT Models			
Vinotherapie 320	264	\$3,544	\$2,689
Vinotherapie 500	368	\$4,229	\$3,189
Vinotherapie 550	428	\$4,608	\$3,489
Vinotherapie 700	528	\$4,994	\$3,789
Reservoir Models			
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## MARCH FEATURED ITEM: GoVino Glasses (4-pack \$11.99)

Anywhere Wine Glass. GoVino glasses are made from a special food-grade polymer that's

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



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“But now that spring has sprung, it’s time to tidy up the cellar and to replenish it. And what better way to do that than with a wine club subscription?”

## K&L Wine Clubs: Spring Cleaning

The lousy winter weather probably kept more than a few of you indoors over the past few months, drinking through your wine stash. But now that spring has sprung, it’s time to tidy up the cellar and to replenish it. And what better way to do that than with a wine club subscription? Whether you’re looking to stock up on Champagne, big bold reds, Italian wines, interesting varietals or stupendous values, we have the perfect club to help you do it. Our experienced buyers and purchasing power, built over more than 30 years, allow us to get you the best possible wines for your money. The clubs are not only a great splurge for yourself, but they make an excellent 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’re always searching for the next great value for everyday drinking, then the Best Buy Wine Club is for you. We scour the globe for high quality, bang-for-your-buck wines with that are ready to drink and perfect for by-the-case orders. Each month you’ll receive two bottles for just \$19.95 + shipping. Reorders average \$9.99/bottle, but may vary depending on wines.

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

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

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

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

*Alex Pross, Wine Club Director*

### MARCH WINE CLUB PICKS

#### signature red collection

**2006 Lancaster Estate Alexander Valley Cabernet Sauvignon**

90 points Robert Parker: “The 2006 Cabernet Sauvignon Estate includes small quantities of Malbec, Merlot and Cabernet Franc. Revealing a deep ruby/purple color, a big, intense, masculine mouthfeel, and plenty of power and tannin, it needs time to round into an accessible wine, but it shows good balance, structure and purity.”

Regular K&L Retail \$54.99 Wine Club price: Inquire

#### best buy wine club

**2006 Jacob’s Creek Steingarten Riesling Barossa Valley Australia**

Jacob’s Creek has eked out what may be the greatest site for Riesling in the Barossa, a steep hillside vineyard overlooking a winding river. This is Steingarten, and the wine made from these grapes bears a striking resemblance to a Mosel Riesling from a very good vintage.

Regular K&L Retail \$13.99 Wine Club price: Inquire

#### premium wine club

**2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay Rapel Valley Chile**

**2008 Casa Lapostolle “Cuvée Alexandre” Cabernet Sauvignon Rapel Valley Chile**

When the 2005 Casa Lapostolle “Clos Apalta” Red Blend was named *Wine Spectator’s* Wine of the Year in 2008, both Chile and Casa Lapostolle winery achieved the fame and notoriety they so richly deserved. Casa Lapostolle fashions some of Chile’s greatest wines, and the “Cuvée Alexandre” tier represents, in our opinion, their best overall value. The Chardonnay is full and rich, reminiscent of a Puligny-Montrachet, while the Cabernet Sauvignon is a synthesis of Old World Bordeaux and New World fruit and power. Both wines are stunning and easily outperform their bargain price level.

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

#### italian club

**2006 Tenuta Monteti “Monteti”\***

93+ points Robert Parker’s *Wine Advocate*: “The 2006 Monteti sparkles on the palate with beautifully articulated dark fruit, rosemary, mint and French oak. This is a somewhat understated 2006 from the Tuscan coast that relies more on elegance than sheer power...”

Regular K&L Retail \$26.99 Wine Club Price: \$23.99

## TALES OF THE SPORTING LIFE

Here at K&L's Spirits Department, we are constantly looking for ways to get you new and interesting products. David and I have had an amazing time picking some of the best spirits and working with distillers to create special bottles exclusively for K&L's customers. At the end of this month, we will go on our first buying trip to Scotland, where our itinerary takes us over 1,000 miles of Scottish highway and potentially to an equal number of barrels to taste. We've also worked hard to get some of the rarest whiskies from private collections, allowing us to offer them for outrageously low prices. Among our many unique offerings this year is a bottle of the most collectable single malt ever sold. The Ladyburn 12 year, which originally retailed for \$60, sold at Christie's for \$7,500 in 1999 due to its incredible rarity. Needless to say our price is somewhere in between those two, but I guarantee we are the only ones in the world selling this bottle retail.

While our focus is often on rare and unique whisky, the heart of the Spirits Department, we are also committed to providing you a vast array of spirits from every category; this is our soul. This month I'd like to point out some exceptional non-whisky potables that everyone should consider for their bar. First is a very special bottle from one of the finest producers of Tequila in Mexico, the **Don Felix Añejo Tequila (750ml \$54.99)**. Felix Bañuelos immigrated to the US when he was just 17 years old. After working hard to make a living, he returned to Mexico and in 1973 founded what would become one of the most popular brands of Tequila worldwide. His sale to a multinational spirits corporation did not spell the end to his domination of the tequila market, though. After his non-compete expired, he bought back his distillery and hired back all his old staff. This Añejo is a first for Don Bañuelos, who spent his career focusing on reposado. It is aged to perfection in 100% new American white oak barrels. Soft and smooth, yet incredibly distinctive. Only 6,000 bottles of Don Felix Añejo were produced. Warning: this might ruin all other tequila for you.

Next, we have a very special new liqueur that's perfect for the all cocktail amateurs out there. From a century-old recipe, **King's Ginger Liqueur (750ml \$42.99)** is unlike any other. Voluptuous yet vibrant, His Majesty King Edward VII used it to "stimulate and revivify" himself. Made by carefully macerating ginger root and lemon peel and slowly steeping them in Glenrothes Single Malt, it can be used either as a warming, after-dinner digestif or as an invigorating component to a cocktail with tonic or as a spritzer. The color is shimmering gold and the body is perfectly rich without being sappy. Delicate and subtle for all its intensity, King's Ginger is a must have for any serious tippler.

*David Othenin-Girard*

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## K&L Whisky Merchants **NEW BARRELS**

**Sourcing barrels of whiskey isn't always the easiest thing in the world to do—at least sourcing quality casks.** Since our direct purchasing of brown water has taken off as of late, we've been running out of our exclusive whiskeys within days of receiving them, leading us to ponder how much is really enough to satisfy demand. A lesser merchant would exploit the situation and buy whatever was available to fill the void, but if the quality doesn't remain top notch, we know our savvy customers would soon catch wind of the situation and take their allegiance elsewhere.

So David OG and I put out the call for barrel samples across the country. The whiskeys we received were just not up to K&L standards until Buffalo Trace walked back in recently with a few more barrels to offer. Our new **Buffalo Trace "K&L Barrel #3" Kentucky Bourbon Whiskey\* (\$24.99)** is the most supple and delicate bourbon we've had in some time. Soft vanilla and maple syrup notes on the entry and an easy softness over the mid-palate combine for a beautifully graceful finish. This is one of the most affordable gems we've come across.

Lightening, however, does strike twice apparently, at least sometimes. No sooner had Buffalo Trace walked out the door than a box full of Duncan Taylor Scotch Whiskey samples came in. We'd been looking to take part in the new octave program this independent bottler had been recently promoting, aging single malts in one-eighth the size of a standard barrel for more wood contact and faster maturation time. Always looking for great mid-priced barrels, we fell in love with a **1998 Imperial 12 Year Old Cask Strength Single Malt Whiskey\* (\$69.99)** from a distillery that rarely bottles its supplies as single malt and almost never exports it to the US. From Scotland's Highland region, this Imperial malt shows concentrated vanilla bean on the entry, with a flurry of sweet grains soon after. At an unadulterated 48.7% alcohol, none of the flavor has been diluted and no water is needed to proof it down. However, coming from an octave, only 70 bottles were made of this delicious whisky and we don't expect it to last.

While the great barrel shortage has been averted for the meantime, David and I will be heading off to Scotland this month in search of even more whisky. I'll continue to update you on what we find here and on our spirits journal at [SpiritsJournal.KLWines.com](http://SpiritsJournal.KLWines.com).

*David Driscoll*

“While our focus is often on rare and unique whisky, the heart of the Spirits Department, we are also committed to providing you a vast array of spirits from every category, this is our soul.”

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

Back at the end of January K&L hosted the annual UGC Bordeaux tasting at the Palace Hotel in San Francisco, a chance for the trade and consumers to try the 2008 vintage. All of the consumers we spoke with were blown away by the quality of the vintage. One word of advice: the yields of the 2008 vintage are low, the lowest since 1991, so buy them before they're gone.

**2008 Angélu, St-Emilion (PA \$169.99)** The wines of St-Emilion were a standout for me at this year's tasting. Roughly comprised of 60% Merlot and 40% Cabernet Franc, the nose showed oak spice and deep dark fruit aromas. The palate showed dark fruit, spice and chocolate, with a long finish drenched in dark fruit and spice. The rich mouthfeel had a balanced structure, with sweet, polished tannins and good acidity. This was one of my personal favorites.

**2008 Beau-Séjour Bécot, St-Emilion (PA \$46.99)** The blend for this wine is 70% Merlot, 20% Cabernet Franc and 10% Cabernet Sauvignon. Spice and rich black fruit dominated the nose, carrying through onto the rich, fleshy palate. I loved its finish of black and red fruit and spice, with polished tannins. The acidity was a bit brighter, revealing some tart fruit on the finish.

**2008 Larcis Ducasse, St-Emilion (PA \$74.99)** I was told the final blend on this wine is 84% Merlot and 16% Cabernet Franc. It was the most approachable wine I tasted at the UGC event. The nose showed rich perfumed blackberry and plum fruit. The palate was soft and fleshy, with rich, dark fruit that was balanced by bright acidity. Long, heady and a touch astringent at the finish.

**2008 Pavie Macquin, St-Emilion (PA \$69.99)** This was the most astringent of the St-Emilions. The blend is 84% Merlot, 14% Cabernet Franc and 2% Cabernet Sauvignon. Loads of oak spice and dark blackberry fruit show on the nose. The black fruit is the dominant flavor on the palate, but lurking just underneath are spice and mineral qualities. There is a depth and elegance to this wine that is hiding behind the astringent tannins. Buy this wine, but put it a way for awhile.

**2008 Smith Haut Lafitte Rouge, Pessac-Léognan (PA \$59.99)** This was the highlight of the Pessac reds for me. The nose was slightly closed, but it showed plenty of dark cassis and spice. The palate is where the wine showed best. Cassis, spice, herbal, mineral and tobacco were layered on the palate. The mouthfeel and finish had grippy tannins and tart acidity. This is a very good wine, but it needs some time to resolve its astringent tannins.

**2008 Climens, Barsac (PA \$89.99)** The Climens was among the best of the sweet wines from 2008. Lemon zest and candied grapefruit were complemented by a slight coconut aroma on the nose, all of which continued to the palate, with some peachy spice and bright acidity.

Steve Greer

“The rich mouthfeel of the Angélu had a balanced structure, with sweet, polished tannins and good acidity. This was one of my personal favorites.”