

KLWines.com | March 1, 2012  
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# WINE News

**MARCH** starts off with the winter blues and ends in the green of spring, which makes it the ideal time to broaden horizons and open minds to a world of exciting new varietals and styles.



## CALIFORNIA'S 'OTHER' AVA

Nestled on the coast of California between Half Moon Bay and Woodside in the north to Watsonville and Mount Madonna in the south is a 322,000-acre growing region (about 1,500 acres under vine) producing some of the most stunning wines in California. The Santa Cruz Mountains was only recognized as an AVA in 1981, but the region has been producing wines since the mid 19th century. Santa Cruz was at the forefront of the Pinot Noir and Chardonnay boom of the seventies and eighties. Today, about 70 wineries make their home in the Santa Cruz Mountains, producing some of the best wines in California. There are many wineries to visit in the Santa Cruz Mountain AVA, from the more well-known names like Ridge Vineyards, Mount Eden, Bonny Doon, Clos LaChance and David Bruce to smaller producers such as Big Basin, Kathryn Kennedy, Santa Cruz Mountain Vineyards, Testarossa and Thomas Fogarty. It is an amazing collection of great wine producers. K&L loves the Santa Cruz Mountain AVA, and we will continue to carry the best this region has to offer. Below are a few favorites in stock.

**2009 Domaine Eden Santa Cruz Mountain Pinot Noir** \$29.99

My favorite Pinot Noir and Chardonnay producer in the region has just released a second label. Sourced from a nearby vineyard that was purchased in 2007, this wine is made exactly as the Mount Eden wines are with just a little more ripeness and accessibility at a young age. This is the wine you drink as you wait for your Mount Eden wines to age.

**2009 Thomas Fogarty Santa Cruz Mountain Pinot Noir** \$23.99

Cool-climate Pinot Noir at its best, this offers beautiful red fruits intertwined with hints of spice and earth. A touch of cedar along with a beautiful minerality shows throughout. Thomas Fogarty produces some of the finest wines in the AVA.

**2009 Storrs Santa Cruz Mountain Chardonnay** \$19.99

Storrs is all about crisp and clean, fruit-driven wines with great acidity. Apple and pear are nicely balanced with hints of cedar, vanilla and cinnamon. This is a California Chardonnay with a Burgundy soul.

Mike Jordan

## MORE DOMESTIC GOODIES

**2010 Curran Santa Ynez Valley Grenache Blanc** \$17.99

Chris Curran, formally of Sea Smoke, has developed quite a following with this wine. The grapes are sourced from the Camp 4 Vineyard in the eastern Santa Ynez Valley. Fruity and showing hints of sweet pear, green apples and figs, the finish is clean and crisp. This is an excellent food wine and would be a good pick for people looking for something a bit different.

**2009 Alma Rosa Santa Barbara County Chardonnay** \$14.99

This is light, fresh and clean, and it's about as food friendly as Chardonnay can get. If you generally find California Chardonnay to be heavy and oaky, give this wine a shot. The screwtop will ensure you don't have a corked bottle.

**2007 MacRostie "Wildcat Mountain" Sonoma Coast Pinot Noir** \$29.99

The "Wildcat Mountain Vineyard" is located in the southwest corner of the Sonoma County appellation. The 2007 Pinot Noir is loaded with bright cherry fruit, minerals, sweet cola and hints of spice and lavender. I enjoy the balance of this wine. It is big without being overbearing.

**2005 Château Soverain "Winemaker's Reserve" Alexander Valley Cabernet Sauvignon** \$19.99

This wine is in more of a typical California style: lots fruit, a good deal of oak and some firm tannins on the finish. For an under \$20 wine, this offers quite a bit of bang for the buck!

Trey Beffa

## MARCH 2012 FEATURES

- 5 2009 Bordeaux under \$20
- 10 Porter Creek Vineyards
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## To the Point about Points



Clyde Beffa Jr  
Co-owner/Bordeaux Buyer

**An amusing wine cartoon came from the Pacific Wine Company of SF in the late 1980s.** It shows a customer and a staffer at a tasting bar. After tasting a wine, the customer spits it out and says, "This wine is terrible,

undrinkable!" The staff member says, "Mr Wine Rater gave it 94 points." The customer says, "I'll take two cases!"

This still happens, and in fact wine points are more important than ever to some people. When the 100-point system burst onto the US wine scene in the mid 1980s, it took the wine-drinking community by storm, no more need to remember what 3 stars or 2 *toques* meant. It was like your high school grading system: 95 to 100 points meant classic or outstanding down to about 50 for undrinkable but wet. In the early days wines that scored 88 or 89 were considered very good, and these wines sold well. In recent years everyone has raised the bar to only include wines 90 points or above. Now wines under 90 points are looked down on by some. Some of our favorite wines and biggest sellers have gotten as low as 79 points at one time. Consider all wines, especially if we (K&L) write good staff comments. Consider

the points, but do not bank on them. Our advice at K&L is to taste a wine before you buy a quantity of it. Sometimes that is impossible, so you must go on someone's recommendation. We will put scores on many of our wines in the newsletter and on the website. We also try to include comments from our staff. I recommend not buying wine only on the basis of points from a rater, unless you're going to have him or her over to dinner.

Not all 90-point wines are of the same quality. The 90-point 1993 Mouton Rothschild is not the same quality as a 2009 Red Wine from XYZ country. Of course my other buyers will disagree, but I think a 90- point Bordeaux wine is equivalent to a 95- to 97-point wine from most countries. The **2009 La Tour de By, Médoc (\$19.99)**, which is 88-91 from Mr X and 90-92 from Mr Y is easily a 94-point wine from another country. Trust your taste and your K&L staff as much as the points, and you will have a cellar full of wonderful wines.

Clyde Beffa Jr.

Check out the Pebble Beach Food & Wine Show (April 12-15), the premier epicurean event on the West Coast, matching 250 wineries and 75 celebrity chefs. Gift certificates on sale now at [pebblebeach.foodandwine.com](http://pebblebeach.foodandwine.com) or call 866.907.FOOD(3663).

## 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  
F (650) 364-4687

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

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

### K&L SAN FRANCISCO

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

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

### K&L HOLLYWOOD

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

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

We accept American Express, Discover, Visa and Mastercard.

**Mailing List** If you are not on our mailing list and would like to be, please call one of our stores or visit our website, [KLWines.com](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 email list.

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

**Sale Dates** End March 31, 2012. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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## REVIEW KEY

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

## MARCH EVENTS CALENDAR

### 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 3: California Focus.** Our buyers will pick their favorite unusual domestic wines from our March newsletter.

**March 10: Wines of Italy.** New releases from Italy will be featured in all three of our stores.

**March 17: Best of Bordeaux** in all three stores. Because our December "Best of Bordeaux" tasting is so successful, we offer another featuring favorites from 2009 along with past vintages, a white and a stickie. \$50.00. Tickets limited.

**March 24: Wines from Alsace and the Loire Valley** in all three stores. K&L buyer Eric Story will pick his favorite red and white wines from these two regions

**March 31: Wines from the Southern Rhône** in all three stores.

### COMING UP:

**Wednesday, March 7:** Join Jean Guillaume Prats of Château Cos d'Estournel at Alexander's Steakhouse for an intimate dinner featuring the 2003, 2005, 2008 and 2009 vintages as well as a few more surprises. Cost is \$175. per person.

**Sunday, April 22:** Don't miss the "Tour de France" tent event at our San Francisco store from 2 to 5 p.m. We will pour some of our favorite French imports from the Rhône, Bordeaux, Champagne, Burgundy, Loire and Alsace. A perfect way to find some new favorites and learn about the region. Cost is \$75. per person.

**Thursday, April 26:** You will not want to miss the "Big Six" Bordeaux Tasting and dinner in San Francisco with Christian Moueix (Hosanna and Certan de May), Veronique Sanders (Haut Bailly), Thomas Duroux (Palmer), Bruno Borie (Ducru Beaucaillou), Sylvie Cazes (Pichon Lalande) and a special representative from Mouton Rothschild. Email [kerri@KLWines.com](mailto:kerri@KLWines.com) for more information.

**Great releases from the Rhône keep coming! Our buyer, Mulan Chan-Randal, will pick her current favorites.**

### 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 1: Wines of Rudi Weist; March 8: Frog's Leap Vineyards; March 15: Capture Vineyards; March 22: Quintessential Wines; March 29: Talbott Vineyards

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

March 2: Rudi Weist Selections (Germany); March 9: South Africa; March 16: Lewis Cellars with Randy and Debbie Lewis; March 23: Quintessential Wines; March 30: Beer with Bryan Brick

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

March 1: Aperitifs!; March 8: Rudi Weist Selections (Germany); March 15: Spanish Wines with Angeles; March 22: Southwest France with International Vineyards; March 29: TBD

## Sommelier Goes Native ZINFANDEL

Though we can't technically claim Zinfandel as a native North American wine varietal, it's about as close as we can get here in the US, since the Zinfandel that made it to California in the mid 1800s has adapted and evolved to become different in many ways from its Croatian ancestor including some small genetic changes.\* The story goes that sometime in the early 1800s, cuttings from the Croatian variety Crljenak Kaštelanski of the central Dalmatian coast traveled to Italy's Puglia region, where an early ripening clone was planted and propagated under the name Primitivo (from the Latin "primativus," for early-ripening) and then traveled to the United States via Austria. Here the vine was first given the name Black Zinfandel (a bastardization of the Austrian varietal name Sylvaner, or so it is suggested), and it moved west during the Gold Rush. After putting down roots in the foothills of the Sierra surrounding the mining towns of Amador County, the vigorous vine quickly spread outward to Sonoma, Napa and elsewhere. The original "Old Grand-Père" Vineyard, planted in Amador's Shenendoah Valley in 1869, is the oldest documented Zinfandel vineyard on world record (Primitivo first appears in Italian records in the 1870s). The more I learn about Zinfandel's unique history and of the generations of passionate folks that have kept our oldest Zinfandel vineyards in production for 100+ years, the more excited I am to share these distinctive, *terroir*-driven Zins (and one Primitivo!) with you.

**2008 Ottimino "Zinfinity" Sonoma County Zinfandel (\$14.99)** This is Ottimino's second vintage of Zinfinity, produced from several historic, old-vine Sonoma County plantings including the Biglieri Vineyard (50-year-old vines) and Von Weidlich Vineyard Zinfandel (75-year-old vines). It's fruit-driven Zin, clean and pure with lifted aromas of black plum and juicy berries in the nose followed by a palate that is full, ripe

and juicy with ultra-fine tannins and subtle hints of vanilla and clove. For \$15, this balanced Zinfandel offers a refreshing take on the varietal.

**2008 Collier Falls Dry Creek Valley Primitivo (\$27.99)** Though Collier Falls' Primitivo is known for being dark, rich and wild, difficult growing conditions in 2008 resulted in a wine with a leaner and more feminine cut, along the lines of the Puglian style. The wine's bright cherry and brambly perfume with hints of rose petal and herbs, palate of tangy red fruit and dusty mineral-laced finish really appeal. The oak is well integrated into the fruit, and though the tannins are firm, I see it pairing beautifully with a hearty, rustic sausage stew.

**2007 Vino Noceto "OGP" Amador County Zinfandel (\$29.99)** Famous for their Sangiovese production, the folks at Vino Noceto also produce a small amount of Zinfandel from the "Old Grand-Père" vineyard in Amador County. This is a serious wine, representing a truly noble expression of the varietal. There is a density and concentration here with intense red fruit aromas and flavors accompanied by a mineral component suggestive of iron or copper. Fine tannins lead to an earthy, focused finish. This is showing well now but can age much, much longer.

If you are a wine lover you can design your own customized wine club through the K&L Personal Sommelier Service. 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!

Chiara Shannon

\*Source: Meredith, Carole, Professor of Viticulture and Enology, University of California, Davis (2003). "Stated Meeting Report: Science as a window to wine history."



## Bordeaux



“...from the barrel and now to the bottle almost two years later ... all the sweet, fat primary fruit has tightened up a bit and has gained precise focus while keeping the lovely aromatics and great freshness!”

## BORDEAUX *And the Fête Goes on!*

The unveiling of the 2009 Bordeaux vintage at K&L's Fête du Bordeaux event in January was met with great anticipation, excitement and expectations. The wines performed just as advertised, fantastically! There were big smiles and nods of approval from our customers who tasted the wines for the first time. It's tough to live up to the type of hype of this vintage, but 2009 delivers.

Our fête dinner at the fine restaurant One Market featured the 2009 wines from three legendary estates and another from an additional producer made by the same winemaking and viticultural teams. The **2009 Lynch-Bages, Pauillac\*** (\$189.99) featured beautiful purity of deep Bing cherry fruit and cassis. It's a great tasting wine even now and reminds me of 1985! The **2009 Les Ormes De Pez, St-Estèphe\*** (Inquire) continues to be one of Bordeaux's greatest values with its lovely dark fruit, oak and earth tones. The **2009 Léoville-Barton, St-Julien\*** (Inquire) showcased the powerful blackberry fruit and oak that will take many years to integrate. The **2009 Langoa-Barton, St-Julien\*** (\$69.99) is zesty and strong. Bright red fruits seem to have already found focus, but this needs 7–10 years. The classically structured, long-aging **2009 Montrose, St-Estèphe\*** (\$279.99) proved to be the wild card as it possessed such silky ripe raspberry fruit without the big tannic structure. People who know the wine well were quite shocked but still loved it! Is it the 2009 vintage that lends itself to this forward style, or is it a new style for Montrose? My guess is that it is a bit of both. New ownership is very aware of the popularity of the new-world wines and their platform of immediate gratification, but making better wine is always the goal. The big fruit of 2009, while not quite as big, harkens back to the outrageous 1990. Montrose fans don't worry: In 2010 the wine is also fantastic and reverts back to the classic style. A side note, all Bordeaux lovers seeking great value need to be all over the **2009 Tronquoy-Lalande, St-Estèphe\*** (Inquire) with its flashy purple-blue fruit. It's a very affordable price and is owned and made by Montrose.

Our Union des Grand Cru tasting was held at the palatial Bentley Reserve building in San Francisco and went off without a hitch due to a great organization job by our event coordinator Kerri Conlon. The event went from 3–6 pm, and by the time I arrived at noon to start opening the bottles the room was completely set up and ready for the 80 estates' wines to be opened (around 300 bottles). Our staff was done in about an hour, which gave me the wonderful experience of tasting all the bottles in stoic quiet, albeit at a very brisk pace. Stock up while you can! The most important observation for me, from the barrel and now to the bottle almost two years later, is the fact that all the sweet, fat primary fruit has tightened up a bit and has gained precise focus while keeping the lovely aromatics and great freshness!

The great thing about a great vintage like 2009 is the amazing amount of great wines produced. For the purpose of this article I will break down the wines that really sung to me into two categories, wines of absolute greatness and wines of great value.

The greats: The **2009 Pichon-Baron, Pauillac\*** (\$149.99) is dark and powerful with exotic fruit and great flesh. The **2009 Figeac, St-Emilion\*** (\$249.99) is awesome wine, distinctive, complex and will require time. The **2009 Haut-Bailly, Pessac-Léognan\*** (\$169.99) is firm and pure from the Lafite of the Graves. The **2009 La Lagune, Haut-Médoc\*** (\$64.99) is perfect wine! It's an incredible value also! The **2009 Pichon-Lalande, Pauillac\*** (\$199.99) marks a return to greatness. The **2009 Rauzan-Ségla, Margaux\*** (\$119.99) sports a new label for 2009, and the wine is once again phenomenal Margaux. The **2009 Troplong Mondot, St-Emilion\*** (\$139.99) rivals the great 2005. It's dark, complex wine with lovely freshness and aromas. Congrats to winemaker Jose Sanfins from Cantenac Brown who has been improving the wine made here by leaps and bounds. The **2009 Cantenac Brown, Margaux\*** (\$74.99) has beautiful sweetness and a silky texture, fantastic!

The great values: **2009 d'Angludet, Margaux\*** (\$32.99), **2009 Branaire-Ducru, St-Julien\*** (\$69.99), **2009 Canon-La-Gaffelière, St-Emilion\*** (\$89.99), **2009 Clarke Rothschild, Llistrac\*** (\$23.99), **2009 Clerc-Milon, Pauillac\*** (\$74.99), **2009 Cantemerle, Haut-Médoc\*** (\$39.99), **2009 Domaine de Chevalier Rouge, Pessac-Léognan\*** (\$79.99), **2009 Gruaud-Larose, St-Julien\*** (\$89.99), **2009 Giscours, Margaux\*** (\$69.99), **2009 Gloria, St-Julien\*** (Inquire) and **2009 La Gaffelière, St-Emilion\*** (\$89.99) among others!

That is a big list of wines. If you have questions contact me at x2723 or [Ralph@KLWines.com](mailto:Ralph@KLWines.com), and I will be happy to help you find wines that fit your budget and palate. Cheers, Happy Spring training and Go San Francisco Giants!

Ralph Sands

## STEVE BEARDEN *On Bordeaux*

Few of the classified growth Bordeaux from the stellar 2009 vintage have been released. The anticipation is running pretty high. Spirits are high here at K&L also because we just had a container of more modestly classified (and far less expensive) wines land, and the quality is amazing. Give these bottles a try, and you won't be disappointed.

**2009 La Verriere, Bordeaux Superieur\* (\$10.99)** At just over ten bucks this is as easy to buy as it is to drink. Plush chocolate-covered cherries glide through the warm, smooth middle. The gentle and roasted finish keeps you going back. This could easily become your house Bordeaux.

**2009 Haut-Vigneau, Pessac-Léognan\* (\$17.99)** The winemaking team at Carbonnieux helps fashion this best seller. Red fruits and berries abound in the mid-palate along with a touch of earth and licorice. This is a wine of balance and complexity with lots of mineral tones on the finish.

**2009 Prieure Canteloup, Côtes de Bordeaux\* (\$14.99)** Here is another property that really stepped up in 2009 with flowery, earthy aromas married to ripe fruit flavors that are clean and focused. The lively and complex aromatics give way to a surprisingly lush and round middle.

**2009 Cantin, St-Emilion\* (\$21.99)** This modern wine is made to impress, and the flashy aromas and sweet vanilla-tinged entry grab you right away. There are no hard edges to the exuberant blackberry, spice and herb notes that define the long, silky finish. This is very easy to drink tonight.

**2009 Gigault "Cuvée Viva," Premieres Cotes de Blaye\* (\$18.99, 1.5L \$36.99)** A fantastic wine, plus we have a large bottle that is priced like a small bottle and is ready to drink tonight. This is broad and rich with creamy raspberry and roasted plum fruit and a fat middle.

**1996-1998-2002 Guiraud, Sauternes Set\* (\$49.99)** This set includes three 100ml vials of three different vintages from the great Château Guiraud. Whether you prefer the honeyed 1996 with its hints of toasted marshmallow and coconut, the rich and thick 1998 with its flamboyant tropical fruit or the powerful but lively 2002 with its citrus flavors, there is something for everyone.

*Steve Bearden*

## JEFF GARNEAU'S *Bank Shot*

With all of the excitement over the 2009 vintage Bordeaux arriving, it's easy to overlook the many wonderful wines we have available from other recent vintages.

Clyde found quite a few wines of interest on his last visit to Bordeaux, and many of these are just now arriving in our stores, including:

**2007 Carbonnieux Blanc, Graves\* (\$44.99)** For lovers of white Bordeaux, this offers lively grapefruit and more tropical passion fruit notes and is surprisingly ripe for the vintage. Barrel aging with some lees stirring adds richness of texture but eschews overt oakiness. The blend is 68% Sauvignon Blanc and 32% Sémillon. Drink now or over the next three to five years.

**2007 Le Jardin de Petit Village, Pomerol\* (\$29.99)** First introduced with the 1996 vintage, this is the second wine of Petit Village, a neighbor to Vieux-Château-Certain and La Conseillante. A blend that is mostly Merlot yields wonderfully plummy fruit with genuine concentration, a real success for the vintage. Approachable now, this will also reward a few more years in the cellar.

**2007 Petit Figeac, St-Emilion\* (\$29.99)** A less expensive introduction to the wines of this historic property, this special cuvée is made in a forward style that is meant to be accessible when young. Unusual for a Right Bank property this wine is more or less equal parts Cabernet Sauvignon, Cabernet Franc and Merlot, which shows in the spicy, lightly floral character. Lovely dark fruit, soft and round in style, this is an excellent value and just plain delicious.

**2007 Kirwan, Margaux\* (\$29.99)** Always a good value from this appellation and a great example of the best of the 2007 vintage, this wine is lighter in body than in most vintages with softer tannins overall but blessed with sweet, ripe dark fruit. Over the next few years we are going to be drinking (and loving) a lot of the wines from this well-priced, early maturing vintage.

**2008 Fonreud, Lustrac\* (\$15.99)** Lustrac, near Moulis, is a great place to look for Bordeaux values. This one is mostly Cabernet Sauvignon and Merlot with a small percentage of Petit Verdot. It offers lovely dark fruit and is a well-made wine with lively acidity and chewy tannins.

*Jeff Garneau*

"This modern wine is made to impress, and the flashy aromas and sweet vanilla-tinged entry grab you right away. There are no hard edges to the exuberant blackberry, spice and herb notes..."

"Over the next few years we are going to be drinking (and loving) a lot of the wines from this well-priced, early maturing vintage."

## Wine 101, Bordeaux

“...this coastal appellation is one of the cooler, if not coolest, climates in California.”

# Wine 101: Mendocino in March

**It doesn't get more magical in California than early Spring in Mendocino county. The vines are being trimmed, the buds are on the vine,** the redwoods are drooping with rain and giving off that incredible perfume unique to Northern California and you are right in the middle of prime oyster season. Appropriately, Mendocino is also the land of domestic sparkling wines, producing legendary Pinot Noir and Chardonnay grapes. Located about an hour and a half north of San Francisco, this coastal appellation is one of the cooler, if not coolest, climates in California. This particular valley, laden in fog, creates an ideal setting for a long, gentle growing season ideal for growing sparkling wine grapes along the Anderson Valley.

Perhaps the most popular and prestigious sparkling wine out of Anderson Valley is from the California outpost of legendary Champagne house Louis Roederer, whose non-vintage **Roederer Estate Anderson Valley Brut (\$18.99)** is made of 100% estate-grown Chardonnay and Pinot Noir at a ratio of 60 to 40 and aged at least two years on the lees. Fermented in stainless steel tanks with minimal, if any, malolactic fermentation, this wine is crisp and refreshing reflecting its Champagne counterpoint. In 2011 *Wine & Spirits* assigned it 91 points and designated it as one of the Top 100 Best Buys. Green apple, pear and lime with the added minerality make this an ideal *apéritif* but an even better pairing with some local oysters from Tomales Bay. If you're thinking pink, you will not be disappointed with the **Roederer Estate Anderson Valley Rosé (\$24.99)**. Through a fairly involved process of extended maceration before the secondary fermentation, a gorgeous salmon hue is obtained, and incredible notes of raspberry, cherry blossom and vanilla invade the palate.

Not too far down from Roederer Estate is a much smaller producer with roots in California going back over three decades. Scharffenberger Cellars produces a great sparkler at an incredible price. The **Scharffenberger Anderson Valley Brut (\$13.99)** is Pinot Noir based and fleshed out with 30% Chardonnay. It is a perfect bubbly for Spring weddings and

showers if you're on a budget. Having gone through 100% malolactic fermentation, this wine is ideal for light *hors d'oeuvres*, or even mixing with fresh-squeezed juice.

I think I may just bundle up, grab my shucker, stop by both wineries and make my way to the coast to do a little comparative tasting!

*Melissa Lavrinc Smith*

## THE MAGIC TWENTY BORDEAUX: A SAMPLING

Robert Parker conducted a tasting in Hong Kong of what he considers the best 20 non First Growth wines of the 2009 vintage. Here are 17 of them for you to buy if you haven't yet. Notes are from before this recent tasting, and most are sold as a pre-arrival sale.

**2009 Angelus, St-Emilion (\$329.99)** 96–100 points Robert Parker.

**2009 Clos Fourtet, St-Emilion (\$119.99)** 95–98 points Robert Parker: “...A magical wine, it may have a hard time eclipsing the 2005, but it is another prodigious effort in its own right.”

**2009 Cos d'Estournel, St-Estéphe (\$349.99)** 98–100 points Robert Parker.

**2009 Haut Bailly, Pessac-Léognan (\$169.99)** 96–98+ points Robert Parker: “The greatest Haut-Bailly ever made...”

**2009 La Conseillante, Pomerol (\$229.99)** 95–98 points *Wine Spectator*.

**2009 Le Gay, Pomerol (\$119.99; 1.5L \$229.99)** In stock. K&L's Notes: \*\*+ Outstanding *terroir* and winemaking. Intense blueberry and blackberry aromas follow to the palate. Super delicious with a one-minute-long finish.

**2009 Léoville-Las-Cases, St-Julien (\$349.99)** 96–100 points Parker.

**2009 Léoville-Poyferré, St-Julien (\$189.99)**

97–100 points Robert Parker: “The 2009 is even better than the 2000, 2003, and 2005.”

**2009 Lynch Bages, Pauillac (\$189.99)** 96–99 points *Wine Spectator*.

**2009 Malescot St-Exupéry, Margaux (\$129.99)** K&L's Notes: \*\*½+V Intriguing nose of toasty oak and spice; this wine has it all. Heavenly flavors. Bright and super fresh. Perfect balance.

**2009 Palmer, Margaux (\$319.99)**

98–100 points *Wine Enthusiast*: “Sumptuous, opulent, with gorgeous ripe fruit...”

**2009 Pape Clément, Pessac (\$149.99)** 94–97 points *Wine Spectator*.

**2009 Pichon-Baron, Pauillac (\$149.99; 1.5L 289.99)**

93–96 points Stephen Tanzer: “Deep red with purple highlights. Lovely, scented nose hints at red berry cocktail, dark plum, blackcurrant and minerals...”

**2009 Pichon-Lalande, Pauillac (\$199.99)**

K&L's Notes: \*\*\* A more masculine style of Pichon, but with great aromas of cedar and cassis. Tons of ripe fruit and a very sweet middle. Great texture...”

**2009 Pontet-Canet, Pauillac (\$199.99)**

K&L's Notes: \*\*\* A fabulous wine. Tons of spicy black fruits. At property: Plummy, oaky aromas with chocolate undertones...”

**2009 Rauzan-Segla, Margaux (\$119.00)**

94–96 points *Wine Enthusiast*: “Big tannins here, very dry, but the fruit seems rich enough to support it. It is finely structured, very dense, made for the long haul.”

**2009 Smith-Haut-Lafitte Rouge, Pessac-Léognan (\$119.99)**

96–98+ points Robert Parker: “The wine hits the palate with extraordinary density, unctuousity, and richness...”

## KRUG BREAKS THE SILENCE

The big houses of Champagne are known to be very tight lipped when it comes to the facts about their wines. It can be incredibly difficult to find out even the most basic



information about the most famous producers' Champagnes. Some will insist the information is proprietary and others that it is too technical and boring to be of any interest to us wine lovers. I know that many of you want to understand the differences in these wines. Krug has been making one of the truly great wines of the world for more than 160 years with their **Krug "Grande Cuvée" Brut Champagne (\$139.99)** and have always been the most secretive of houses when it comes to their composition. Now that has changed. And with Krug leading the way, I am sure the other big houses will follow. On the back of each bottle of Krug Grande Cuvée there is now a lot number, which can be entered into the Krug website, [www.krug.com](http://www.krug.com), for information on the disgorgement period and more. At the time of writing, our batch is ID 111004, which was disgorged in the winter of 2010-

2011 after six years of aging on the lees. After doing the math, that would make the base of this wine from the excellent 2004 vintage but includes wines from 12 harvests, the oldest being 1990. This batch was blended from 121 separate parcels.

Many of us love to age our Grande Cuvée in our cellars for a few extra years, and now we will never lose track of the age of the bottles. While Krug does not yet share the *cepape* (break down of varietals), and there is no lot number on the half bottles we currently have in stock, the management at Krug says all of their cuvées will have IDs. I tasted this lot last night, and it was very consistent with the many other great bottles of Grand Cuvée that I have been lucky to drink over the years. This is Champagne at its fullest with the breadth that only neutral-oak barrel fermentation followed by long aging in the bottle can bring. I found it to have aromas of freshly toasted bread, nuts and naturally savory aged Pinot. The finish was a bright and elegant as ever and showed the virtue of blending the young with the old to achieve great balance. If you haven't ever tried Krug or haven't in a while, why not splurge?

Gary Westby

## LET'S START SPRING!

"In like a lion and out like a lamb," is the old saying about the month of March. The month is supposed to start with rough weather and end with mild weather. Well, here in San Francisco, after a too-mild, dry winter we're hoping for lion. Wet lion. Maybe some late-season skiing in the mountains and by April, some powerful waterfalls in Yosemite from the runoff. Though Spring doesn't officially begin until March 20, the entire month is a great time to enjoy the clean, pretty and "sunny" champagnes of Elisabeth Goutorbe. Many of you became acquainted with her at our annual Champagne Tent Event at our Redwood City store last fall. Well, 2012 is San Francisco's turn for the Champagne Tent Event, and we'll see if we can entice her to come!

With her winery and vineyards in Ay, Elisabeth has crafted a pair of wonderful bubbly that have a distinctive, chalky finish that is often associated with the vineyards of Ay. A light dosage of 9 grams also brings minerality to these wines. The first of these is the **Elisabeth Goutorbe "Cuvée Eclatante" Brut (\$34.99)**, a blend of 75% Pinot Noir, 20% Chardonnay and 5% Pinot Meunier all from the estate vineyards located in Ay. There is a fragrant nose of cherries, savory spice and doughy notes. Black cherries, yellow apples and more savory notes abound on the palate. Then comes the real surprise: fresh, vibrant acidity with citrus and mineral notes on the finish! The chalkiness will make you think that this wine includes a much higher amount of Chardonnay. This particular bottling is blended from the 2007 (85%), 2006, 2005 and 2004 vintages. The **2005 Elisabeth Goutorbe Brut (\$44.99)** has some of the characteristics of the Cuvée Eclatante though this tends more toward apple flavors, in particular green apples. On the nose pears, golden apples, nectarines and a hint of lime. In the mouth, it is all about the tart green apples, limes, minerals, a touch of cream and zippy acidity. This wine is just starting to open up, and it will also cellar well. If you decide to cellar, four years will be just the thing. Each of these Champagnes has pretty much something for everyone. One is full, rich and savory, the other is more tart, elegant and fresh. Both have the trademark mineral-driven finish unique to Goutorbe and the village of Ay. Both are great to have at the beginning, end or middle of the month of March! Here's to a happy spring!

Scott Beckerley

"This is Champagne at its fullest with the breadth that only neutral-oak barrel fermentation followed by long aging in the bottle can bring. I found it to have aromas of freshly toasted bread, nuts and naturally savory aged Pinot."

"Each of these Champagnes has pretty much something for everyone. One is full, rich and savory, the other is more tart, elegant and fresh."





## BRICK'S BACKYARD PICKS: #12 Seed

Although my interest in college basketball has waned over the past decade, it is hard to resist the charms of the NCAA tournament this month, to watch these kids play their hearts out for pride and pure love of competition and the spirit of the game, or so the bigwigs at the NCAA would want us to believe. The tournament is always wildly entertaining and in many cases makes for some high drama not the likes of which is seen commonly on network TV since the advent of the modern reality show.

Buzzers will be beaten, upsets will be had, someone at your office will toss their mouse against the wall when their bracket is busted in the first round and certainly a #12 seed will beat a #5 seed. These are the things you can count on. So this month let's give it up for the underdogs who just love to play ball, and in the case of this month's beer column that baller would have to be the scraggly but plucky team of sharp-shooting ciders that hide out in the bottom corner of our beer section.

A loveable long shot is the **Isastegi Sagardo Naturala (Natural Cider) Pais Vasco, Spain 750ml (\$9.99)**. This cider comes from the

heart of the Basque country in Spain where the fizzy, slightly tart cider is poured from mid-range jumper distance and rips the net every time. Sour apple, sourdough yeast, chalk and flavors of blue-vein cheese combine in this aggressively effervescent and ultimately delicious beverage. Dry and cleansing, this is not to be confused with the sugary sweet ciders that are always on the sidelines trying to give the cider program a bad rep, or even worse, land them in a boatload of sanctions.

The powerhouse pick of the month, a sure #1 seed out of the Eastern Bracket is the **Augustiner "Edelstoff" Helles Germany (11.2oz \$2.66)**. Packed with centuries of tradition and experience, this is the team that you can't help but to pick this to go all the way. Sure this beer could be beat on any given day but rarely is it not in the game from beginning to end. Medium weight with a lovely breadly richness and a slight bitter, hoppy bite, this is what a lager should be. It is what other lagers imitate but never duplicate.

Good luck on your brackets everyone  
Cheers!

Bryan Brick

## Old & Rare

## OLD WINES *Many Values from Bordeaux*

There are a number of shockingly good deals from Bordeaux. This is especially true for Bordeaux wines whose prices in the fabulous 2009 and 2010 vintages were/are quite high. Old (and rare) wines are fun to try with meals as many are ready to drink tonight, perhaps with a bit of decanting. Here are some great Bordeaux oldies from an array of vintages that I like personally.

**1983 Domaine de Chevalier Rouge, Pessac (\$179.99)** Absolutely delicious wine. I give it 95+. It has tons of mineral on the palate. This was made two years before all their Merlot was lost to frost.

**1994 Gruaud-Larose, Margaux (\$79.99)** One of Ralph's favorites for many years, this vintage shows savory herb, cherry, cassis and tobacco notes on the palate.

**1995 Grand Mayne, St-Emilion (\$79.99)** I love this wine and so does Robert Parker who scored it 90 points, "An unqualified sleeper of the vintage..."

**1996 Langoa-Barton, St-Julien\* (\$79.99)** This is harmonious and pretty with beautiful dried cherry and blackberry aromas as well as velvety tannins and a smoky berry aftertaste. Delicious!

**1998 Clos du Marquis, St-Julien (\$69.99)** Here is a powerful wine that needs decanting. Packed with red fruit flavors, this is great to serve with cassoulet or prime rib. It boasts black cherry, minerals and toasty oak.

**1999 Langoa-Barton, St-Julien\* (\$54.99)** The nose and palate are filled with sweet, concentrated red fruit with a silky texture and supple mouthfeel. The heady fruit lingers in the long finish. Ready now, according to K&L's Steve Greer.

**1999 Senejac, Haut-Médoc (1.5L \$39.99)** We used to sell a bunch of this Haut-Médoc property. We just received some magnums for a very

good price. There is tons of fruit for such a low magnum cost, and this one is great for parties.

**2000 Labegorce, Margaux\* (\$39.99)** This comes from a super vintage and an old-school producer and shows beautiful aromas of spices, berries and plums. Medium-bodied with fine tannins and a clean finish, it is very focused and quite mineral on the palate.

**2001 Beausejour-Duffau Lagarosse, St-Emilion\* (\$69.99)** Their 1990 was 100 points from Robert Parker. This delicate, elegant offering is clearly a wine of *terroir*. It has a subtle nature, purity and stylish flavors. Only 90 points from Parker for the '01, but at least 95 in my book

**2001 Haut-Batailley, Pauillac\* (\$59.99)** This is simply a fine-tasting wine from a very underrated vintage. We love the 2001s as they are big brothers to 1999 and 1997, and they taste very good right now. Decant this beauty for an hour and enjoy with a steak.

**2001 Sarget de Gruaud Larose, St-Julien (\$29.99)** This second wine of Gruaud Larose performed very well in 2001, with intense concentration and complexity. Ralph loves it as do I. Buy it by the case!

**2004 Lanessan, Haut-Médoc\* (\$19.99)** The 2001 is one of our fastest-selling wines from any category. This one is ready to drink with fruit flavors and classic, Bordeaux style. It's an old-school wine with tons of nuanced fruit.

**2007 Carbonnieux Blanc, Graves\* (\$44.99)** We must throw in a dry white. There is no better choice than this one from one of the great white-wine-producing properties. It offers clean, perfumy citrus notes such as light lime, and it is very fine on the palate. 92 points from Robert Parker.

Clyde Beffa Jr



“Blackberry, rose hips and a touch of tangy pomegranate all combine here over a base of more earthy flavors like porcini mushroom and fern fronds.”

## Brick's Backyard Picks: Stalwarts

**Every week it seems that 10 new wineries come out of the woodwork trying to pedal their amazing new wines.**

These wines are made by people from all walks of life and varying experience levels in the industry, which ultimately shows up in the wine in one way, shape or form from quality of what's in the bottle to marketing to price point.

A very small percentage of these wines are incredibly exciting, a slightly larger percent a bit boring, and most are just mediocre. But trudge through them I do. After all, there is a saying in the wine biz that goes something like, “We taste bad wine so you don't have to!” You'd be amazed, given the vast selection we have, how many wines I politely decline to sell here at K&L.

There are also wines I sell without fail every year. These are wines you can count on regardless of vintage variation or shifting styles. These are the ones that put bread on our tables. More likely than not you've all tried these on more than a few occasions. Sometimes these wines come from massive wineries with household names, but they can also come from the little guys just as easily.

Case in point is the amazing run we've had with the Foxglove label, run by twin brothers Bob and Jim Varner. Foxglove consistently churns out some of the best inexpensive reds and whites California has to offer. The newly released **2010 Foxglove Central Coast Chardonnay (\$11.99)** is always packed full of baked pear, lime flesh and mango fruit while delivering a nice, round texture without obtuse oak. Clarity is the word that I believe best describes the Foxglove wines. Wouldn't we all like to have a little extra clarity in our lives for a paltry \$12? The **2009 Foxglove Paso Robles Cabernet Sauvignon (\$11.99)** is also a crazy good value with dark cherry fruit and anise notes and a savory though juicy finish. It's great with food or without. Whenever you see a wine from Foxglove, I suggest you buy it!

Although new, the guys at Banshee/Rickshaw are certainly becoming firmly entrenched in this department of ultra-reliable wines. Their **2010 Rickshaw Sonoma County Pinot Noir (\$14.99)** is sourced from numerous vineyard sites, 11 to be exact. High-tier fruit is first and

foremost on display with layered ripeness and pure Pinot flavors. Blackberry, rose hips and a touch of tangy pomegranate all combine here over a base of more earthy flavors like porcini mushroom and fern fronds. This is quickly becoming a staple wine for us here at K&L, and I'm sure if you liked the 2009 vintage you are going to love his one even more.

Also remember, if you are interested in becoming a part of our mailing list focusing on interesting, small-production domestic wines—wines that are destined to become the “next big thing,” wines that don't have points, or are just underdogs—please send me an email at [bryanbrick@KLWines.com](mailto:bryanbrick@KLWines.com). Cheers!

*Bryan Brick*

## WINERY TO WATCH: CRISTOM

**When I first arrived on the K&L sales floor I was overwhelmed by the knowledge of my peers as well as the extensive collection of wine throughout the stores.** I dove into the fast track of staff tastings of wine from every corner of the globe, leftover sample bottles, and fellow employees' advice to get me up to speed. After a few months of helping the quickly moving section, I became the domestic liaison. In between lugging cases and slinging bottles up and down the endless wine wall that is domestic, I grew a fondness for Oregon wines. Their lighter, precise-style wines consistently stuck out amongst the 50-bottle domestic tastings. Cristom especially struck a note with me and was the first winery that came to mind when I was asked to write this article.

In 1992, engineer Paul Gerrie decided to gamble on a rundown, underdeveloped winery in the Eola-Amity hills AVA. His travels to France enlightened him to the aspect of *terroir*. After scouting numerous locations, he decided Oregon was the ideal location. Paul soon brought in Steve Doerner, who was making outstanding Burgundian-style California Pinot with Calera at the time, to be Cristom's winemaker. They tapped into the knowledge of vineyard manager and Willamette Valley native Mark Feltz to restore the eight estate vineyards. This team, still together today, has lead Cristom through 20 years of solid winemaking.

The **2009 Cristom “Mt. Jefferson Cuvée” Willamette Valley Pinot Noir (\$25.99)** is an absolute staff favorite year after year. Made with a blend of grapes from their estate vineyards as well as quality purchased neighboring fruit, this wine shows bright strawberry and cherry. Spice box, earthy green notes and solid acidity lead to a soft, lingering finish. This wine is a very serious Oregon Pinot at an entry-level price! The **2008 Cristom “Sommers Reserve” Willamette Valley Pinot Noir (\$39.99)** is another blend sourced from estate vineyards as well as top-notch purchased fruit. This blend spends 18 months in the barrel leading to a graceful and more complex showing of spices, black cherry and red berry fruit. This wine begs to be forgotten in the cellar for two to 15 years!

Moving into the single-vineyard bottling realm reveals even more complex wines, showing off the terroir of Cristom. From a vineyard originally planted in 1982, the **2008 Cristom “Marjorie Vineyard” Eola-Amity Hills Pinot Noir (\$59.99)** is layered with dusty, smoky red berry and black cherry fruit. The clove and cinnamon notes that the vineyard is famous for are present as well as the bright acidity that really brings every part together. This wine will drink well for many years to come. Cristom may be most famous for Pinot yet another favorite of mine is the **2008 Cristom “Estate” Willamette Valley Syrah (\$27.99)**. This medium body, fresh red fruit, and white pepper-coated Syrah is undeniably made in the Cristom fashion.

*Jim Boyce*

## Domestic Wine

“It’s gorgeous in the glass with a pristine pink-coral color. Fresh rhubarb-strawberry preserves and melon notes predominate with spring wildflower aromas.”

“This wine is done so well, we have French producers of Carignane come over and ask for this by name in the shop.”

## GET FRESH WITH EARLY SPRING SIPPERS

It’s never too late to start drinking California Central Coast whites and rosé! This has been the warmest California winter I can remember. What better time to enjoy refreshing and fun whites and a pink wine? I have some quick picks for you to try from some of my favorite small producers!

**2010 Brander “Au Natural” Santa Ynez Valley Sauvignon Blanc (\$27.99)** Owner and winemaker C. Frederick Brander says this is his ode to the Loire. A full day of soaking on the grape skins brings an opulent mouthfeel to this lavish, fig-scented bottle. The grassy notes are subtle amid lots of ripe tangerine. This is one of my favorite Central Coast Sauvignon Blanc producers because their style hasn’t changed in 25+ years. It is always elegant and food friendly with complex nuances.

Another K&L favorite comes from the Santa Ynez Valley. I love the brightness of the **2010 Dragonette Cellars Santa Ynez Valley Sauvignon Blanc (\$23.99)**. John and Steve Dragonette believe in balance and controlled yields in their vineyard management, and it shows in the wines. Every bottle that leaves this winery is 100% produced by their family members. It is a staple for comparison in Santa Barbara Sauvignon Blancs.

A new arrival in the Hollywood store is the **2010 Alta Maria Vineyards Sauvignon Blanc Santa Ynez Valley (\$17.99)**. This has that unmistakable tropical fruit of Santa Ynez, and when it hits your nose along comes aromatic white flowers of jasmine and gardenia complemented by pure acacia honey that gives way to a broad expansive mid-palate of orchard stone fruit and fine herbs. All stainless-steel fermentation and no malo keeps the acid bright and fresh.

The **2010 L’Aventure Estate Rosé (\$23.99)** is a unique and delightful blend of 70% Syrah and 30% Cabernet Sauvignon. It’s gorgeous in the glass with a pristine pink-coral color. Fresh rhubarb-strawberry preserves and melon notes predominate with spring wildflower aromas. The attack is soft in the mouth as delicate raspberry and blueberry flavors lead to a crispness suggestive of apricot, peach and grapefruit. This sells out quickly, so grab it before it’s gone!

*Christie Cartwright*

## BOUTIQUE CORNER

*A human being is a part of a whole, called by us \_universe\_, a part limited in time and space. He experiences himself, his thoughts and feelings as something separated from the rest... a kind of optical delusion of his consciousness. This delusion is a kind of prison for us, restricting us to our personal desires and to affection for a few persons nearest to us. Our task must be to free ourselves from this prison by widening our circle of compassion to embrace all living creatures and the whole of nature in its beauty.*

*From Albert Einstein*

**Porter Creek Vineyards was founded by George Davis in 1982 when Mr. Davis bonded the winery, a beautiful piece of property on Westside Road in the Russian River Valley.** The acreage, originally bought in 1977, is made up of Pinot Noir and Chardonnay plantings. George Davis did all the winemaking until 1997 when his son Alex took over. With an enology degree from Fresno State and several years experience in France working alongside legends such as Christophe Roumier, Bernard Michelot and Marcel Guigal, Alex returned to his childhood home and is making some amazing wines. If you are ever up in the Russian River stop by the winery.

**2009 Porter Creek “Fiona Hill” Russian River Pinot Noir (\$34.99)** Pinot Noir is king at Porter Creek, and you can’t find one better than this. Fiona Hill Vineyard is a steep, south-facing hillside vineyard near the entrance to Porter Creek. This is a Pinot Noir with balance and natural acidity rarely found in California Pinot Noir. A medium-body wine with lovely red fruits and hints of cassis, blackberry and forest floor, the finish is long and smooth.

**2009 Porter Creek Mendocino County Old Vine Carignane (\$21.99)** This is a varietal that many people have not tried, though they should. Previously sourced from the Angeli vineyard in Alexander Valley, the Davis’s were able to find another old-vine source for this fantastic grape. This wine is done so well, we have French producers of Carignane come over and ask for this by name in the shop. It offers red raspberry, cherry, pepper, a hint of licorice and spice with soft tannins, and it’s accessible right away.

**2009 Porter Creek “Timbervine Ranch” Russian River Syrah (\$32.99)** The wine is round and ripe with beautiful spice and smoked meat notes throughout. A truly fantastic California Syrah.

*Mike Jordan*

## TREY'S VALUE PICKS!

**Question: What is value in wine? For me the best answer is a wine that "over-delivers" for the price.** Can a \$200 bottle of wine be a value? Yes, if you were so pleased with the wine that you felt it was worth \$400. While you may or may not agree, for this article I will keep it traditional with all the wines under \$20.

**2010 Carmel Road Monterey County Chardonnay (\$12.99)** I am always looking for a wine that gives me that rich California mouth feel but gets me coming back for another glass. To do this the wine needs to have some acidity and balance. For under \$13, it is rare to find such a wine in California. Well here is one! The Carmel Road is rich and toasty with notes of tropical fruit, and yet the finish shows hints of citrus, melon and pear. It's the best of both worlds!

**2010 Jack Hammer Central Coast Pinot Noir (\$12.99)** Made by Stephen Ross, the Jack Hammer is a very pleasant, fruity and smooth wine that definitely over delivers for the price! Sourced from a variety of vineyards in the Central Coast, this cool-climate Pinot Noir is

definitely fruity but not at the cost of balance and structure. It's a heck of a buy for the price!

**2009 Plungerhead Dry Creek Zinfandel (\$14.99)** Want to step it up a notch in flavor but not in price? Then the Plungerhead Dry Creek is the way to go. Typical Dry Creek Zin, this wine is dark, juicy and loaded with flavors of sweet berry, spice and coco powder. It is intense, but the finish is smooth and spicy. I would enjoy this wine on its own or with a big, hearty meat dish.

**2010 Belle Glos "Meiomi" California Pinot Noir (\$17.99)** The new vintage is here of one of our most popular Pinot Noirs from last year. Made by Joseph Wagner, the fruit for this wine comes from select vineyards in Solano, Santa Barbara and Mendocino counties. It is a ripe, sweet and plush wine that glides over the palate with hints of red currant, spice and oak undertones. It is as always a crowd pleaser and always very approachable!

Enjoy and don't think too much!

*Clyde "Trey" Beffa III*



## Hollywood Hot Pix

## SOUTH AMERICA

There is something truly majestic about the Andes and their snow-capped mountains. Even in the middle of summer they loom with their white peaks and brooding intensity. The wines from Argentina are heavily influenced by this mountain range, and their intensity can be felt in many of the country's wines. The success of the region has been built around Malbec, and though I list a Malbec below, there are other grape varieties that also deserve the limelight.

The main white wine of Argentina is Torrontes. Most evidence now points to Muscat of Alexandria (a Spanish clone of this variety) as the parent grape. Torrontes does share much in common with Muscat. It can be a mixed-bag-of-a-grape, but when done properly it has the beautiful aromatics of white flowers, citrus and peaches. When overdone it can lack acidity leaving the wine cloying. It can often be too alcoholic or sometimes even bitter. Now for the good news: We have two exceptional new renditions of this grape both of which could be game changers for the varietal. The **2010 Manos Negras Torrontes (\$13.99)** comes to us from a single vineyard in the Tulum Valley of La Rioja. The average vine age is 25 years. For this beautiful wine a small amount of Viognier is blended in adding complexity and nuance. The wine has a lively palate with pure aromatics of lilies and peach blossoms. There is wonderful underlying acidity and a vibrant citrus note on the finish. One my favorite cuisines to pair with this grape is Indian food. Try this aromatic delight with lentils, curries and anything else spicy and exotic that strikes your fancy.

A unique beauty is the **Spirit of the Andes Sparkling Torrontes (\$16.99)**. This incredible stuff made in the Champagne method is fermented bone dry, and though it is technically an Extra Brut the aromatic lift of the wine helps round out the flavors. It is bright, vibrant and has a long finish. In short, it far exceeded my expectations.

Surprisingly a grape that hasn't gotten enough attention in this region is Tempranillo. Making a far fruitier style than its Spanish cousin, it can offer an intriguing counterpoint to the boldness of Malbec. The **2010 Altocedro "Año Cero" Tempranillo (\$12.99)** from La Consulta is one of the best renditions we have seen. It is very expressive with red fruit flavors of strawberries, raspberries and spices. This is exceptional food wine and would make a terrific pairing with some garlic-spiced pork sausages or grilled pork chops.

Finally, on to Malbec! The **2010 Tinto Negro Malbec Reserve (\$11.99)** from the Uco Valley is made by two veterans from Catena winery, Jeff Mausbach and Alejandro Sejanovich. The Tinto Negro is a pure expression of Malbec with wild black raspberry, supple tannins and a lengthy finish. This is perfect for an Argentine Asado (their version of barbecue). Get a variety of beef cuts like flank steak, skirt steak and ribeyes and season generously with salt. Cook slowly over hot coals, squeezing a little lemon juice over the meats as you grill. Serve with grilled bread and a healthy dose of *chimichurri* (an herbed olive oil mixture).

*Keith Mabry*



## Direct Imports

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

### ALSACE, LOIRE VALLEY, AUSTRIA & HUNGARY

**2009 Charles Baur Pinot Blanc\*** \$12.99  
This white is soft, creamy and lush, a bit reminiscent of lemon meringue pie with sweet citrus scents and flavors wrapped in spice.

**2010 Les Chancelieres Vouvray Sec\*** \$10.99  
This is a refreshing version of Chenin Blanc. With a gold color, this wine is dry and smooth. It displays very nice citrus and fruity notes like ripe peach and green pear as well as flower aromas such as sweet acacia.

**Deligeroy Crémant de Loire Brut\*** \$11.99  
A pale yellow wine with tiny bubbles, this Crémant is round and delicate with a fine, nervy, complex nose and the freshness of Chenin Blanc, floral Chardonnay and fruity Cabernet Franc from 20- to 30-year-old vines.

**2010 Delhommeau "Harmonie" Muscadet Sevre et Mne Sur Lie\*** \$12.99  
Sharp, stony minerality but that component is balanced with rich, tropical notes of mango and pineapple. A very nice snap runs through the middle and a zingy, sharp finish leaves your lips smacking for another sip.

**2009 Gerard Boulay Sancerre Chavignol Rouge\*** \$12.99  
This gem is for lovers of bright, racy Pinot Noir. The Boulays make a small amount of this from vines near their home. So lovely.

**2010 Domaine Cherrier & Fils Sancerre Blanc\*** \$16.99  
A great vintage in the Loire Valley, especially for Sancerre. This is very aromatic with lovely citrus notes to entice the nose. The attack in the mouth is full, rich and round featuring fresh lime, kiwi and honeydew.

**2010 Franck Millet Sancerre Blanc\*** \$16.99  
This 2010 Sancerre is a wine of freshness, lift and snap. The Millet keeps you coming back for more.

**2007 Hetszolo Tokaji Late Harvest\*** \$14.99  
This is a wonderful accompaniment for white meat and is perfect with fruit-based desserts. This blend of 95% Harslevelü and 5% Furmint.

### BEAUJOLAIS AND BURGUNDY

**2009 Château de Saint-Lager Brouilly\*** \$14.99  
This has the bright fruit and spice you expect from Beaujolais, but in a spectacular vintage like 2009 it also has layers of flavor and complexity. It offers more size and weight than you might expect with deep raspberry and licorice notes and refreshing acidity.

**2009 Maison Champy Chambolle-Musigny\*** \$49.99  
88–91 points Allen Meadows: "A pretty if not actually elegant nose offers up notes of soft wood, earth and ripe red currant aromas that merge gracefully into rich, delicious and quite round middle weight flavors that juxtapose a suave mouth feel against a mildly austere and solidly persistent finish." (05/11)

**2010 Domaine Renaud Mâcon-Solutre\*** \$12.99  
The Solutre has pronounced minerality and a charming way of making your mouth water. It features pretty citrus notes and a focused finish. (Keith Wollenberg, K&L Burgundy Buyer, 03/11)

**2010 Domaine des Nembrets Mâcon "Source de Plaisir"\*** \$12.99  
This wine from Denis Barraud's Domaine des Nembrets is bright and very rich on the palate with lovely acidity. There is more minerality than many Mâcons. The cool evenings in the hills result in a fresh, bright wine.

**2010 Domaine Renaud St-Véran\*** \$14.99  
A rich and fruity mid palate, with lots of energy and very nice, bright acidity. This has all the richness of a California Chardonnay with brighter character and no evident oak. It is a steal of a deal!

12 Find cocktail recipes and more on our blog at [Blog.KLWines.com](http://Blog.KLWines.com)

### FRENCH REGIONAL & RHONE

**2010 La Galope Cotes de Gascogne Blanc\*** \$9.99  
According to the *Wine Spectator*: "Ripe citrus and gooseberry flavors feature notes of rich spice, with tropical fruity overtones."

**2010 Hugues Beaulieu Picpoul de Pinet\*** \$10.99  
This shows fresh and fine aromas of grapefruit and exotic fruit. Its lime flavors and focused acidity are hallmarks of Picpoul.

**2009 Antech "Cuvee Eugenie" Cremant de Limoux\*** \$13.99  
Composed of 50% Chardonnay, 40% Chenin Blanc and 10% Mauzac, this is produced along the lines of *methode champenoise* and spends 12 months on the lees before being disgorged. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits.

**2010 Ch. de la Negly "La Brise Marine" Coteaux Languedoc\*** \$14.99  
Peach and pineapple are very much part of the attraction and dominate delightfully. This vintage is quite full but also refreshingly bright and mouthwatering.

**2010 Comte Louis de Clermont-Tonnerre (Alain Corcia) "Très Vieilles" "Cuvee Patricia Cotes-du-Ventoux"** \$10.99  
88–90 points Robert Parker: "Another sleeper of the vintage, the medium to full-bodied 2010 Cotes du Ventoux Cuvee Patricia Old Vines reveals a dense purple color along with copious aromas of cassia, black cherries, raspberries, spring flowers and earthy notes in the background."

**2009 Domaine Cécile Chassagne "VV" Côtes du Rhône\*** \$14.99  
On the nose there's an explosion of rich berry aromas with notes of violets and spice. The palate is well rounded with mouth-filling fruit, a bit of spice and a good balance of acidity and fruit.

**2008 Domaine de Fontbonau Côtes du Rhône\*** \$16.99  
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 is rich, full and delicious.

**2009 Domaine Cecile Chassagne Gigondas\*** \$19.99  
89–91 points Stephen Tanzer: "(a blend of 80% Grenache and 10% each Mourvèdre and Syrah) Dark ruby. Complex scents of cherry-cola, black-currant and tobacco, with a hint of star anise..."

**2008 Moulin de Gardette "Tradition" Gigondas\*** \$24.99  
89 points Stephen Tanzer: "Bright ruby. A perfumed nose offers red and dark berries, fresh flowers and spicecake. Silky and sweet on the palate, with a hint of white pepper providing lift to the sweet berry flavors. Finishes with gentle tannins, a note of anise and a light touch."

### SPAIN & ARGENTINA

**2008 Bodegas El Chantre Ramos Paul Ronda\*** \$21.99  
If you like your wines bold and broad shouldered, this red from Andalusia in southern Spain will pretty much knock your socks off.

**2005 Miguel Merino Reserve Rioja\*** \$29.99  
This offers deep, savory, meaty dark fruit and black cherry aromas and a very juicy palate of blackberry and black cherry. Rich, and yet perfectly balanced. Drink now and for another decade plus.

**2009 Monteveijo "Festivo" Malbec Mendoza\*** \$7.99  
According to the *Wine Spectator*: "Light, showing cherry and plum hints, followed by a dash of blueberry on the open-knit finish. Drink now."

**2008 Bodegas Poesia "Pasodoble" Malbec Mendoza\*** \$10.99  
90 points Parker. A great value red. This will sell quickly.

**2006 Bodegas Poesia "Clos des Andes" Malbec Mendoza\*** \$19.99

In addition to our array of direct imports, K&L has an impressive selection of Bordeaux available to order now. And the best part? We've found incredible values, so you can drink Bordeaux no matter what your budget is!

92 points Robert Parker's *Wine Advocate*.

**2007 Monteviejo "Petite Fleur" Mendoza\*** \$16.99

According to *Wine Spectator*: "A fleshy, polished style, with medium-weight blackberry and crushed plum fruit laced with a coffee note. Malbec, Cabernet Sauvignon, Syrah and Merlot. Drink now!"

#### NEW ZEALAND

**2009 Kalinda Pinot Gris Marlborough\*** \$9.99

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

**2010 Kirkham Peak Sauvignon Blanc Marlborough\*** \$12.99

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

**2009 Kalinda Pinot Noir Marlborough\*** \$14.99

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

#### ITALY

**2010 Blason Pinot Grigio (1L)\*** \$10.99

Full in the mouth, rich on the palate and extraordinarily drinkable!

**2009 Ferrero Toscana Rosso IGT\*** \$12.99

A blend of 34% Cabernet Sauvignon, 34% Merlot, 16% Montepulciano and 16% Alicante, this is a superb value for the dinner table.

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

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

**2009 Ferrero Rosso di Montalcino\*** \$15.99

This gorgeous Sangiovese is full and ripe with layers of lush cherry fruit. On the palate it is lively, balanced and fresh with a long finish. The perfect match for grilled meat drizzled with extra-virgin olive oil.

**2009 Rocca di Montegrossi Chianti Classico\*** \$19.99

91 points Robert Parker's *Wine Advocate*: "...reveals tons of inner perfume and juicy red fruit. Silky tannins provide the backdrop for this polished, impeccably balanced Chianti..."

**Silvano Follador Prosecco Valdobbiadene Dosaggio Zero\*** \$24.99

There is no added dosage; it is as dry as they come. We were a little skeptical before trying it, but after a glass or two it was like awakening from a slumber to a higher level of Prosecco.

**2006 Poggiarellino Brunello di Montalcino\*** \$29.99

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

**2006 Solaria Brunello di Montalcino\*** \$29.99

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

**2006 Baricci Brunello di Montalcino\*** \$39.99

At its essence are aromas of red fruit, forest berry, cola and mesquite. 90 points *Wine Enthusiast*: "...this tight and carefully balanced Brunello strikes a chord between power and elegance. At its essence are aromas of red fruit, forest berry, cola, mesquite and cedar wood."

#### VINTAGE PORT

**1963 Warre** \$199.00

92 points *Wine Spectator*: "Extremely impressive with beautifully balanced, harmonious sweet fruit on the palate. Medium ruby-red, ripe cherry and cassis aromas, medium-bodied with rich, velvety fruit flavors."

**1970 Quinta Do Noval** \$119.99

A fantastic value on an absolutely delicious Port. Rated 2-4 stars by Michael Broadbent.

**1970 Warre** \$119.00

Michael Broadbent: "Pristine purple now easing a little, starting to mature; lovely fruit, fragrance and vinosity...with the perfect weight..."

**1977 Gould Campbell (1.5L)** \$219.99

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

**1977 Warre** \$119.99

92 points *Wine Spectator*: "Rich and highly flavored, starting to open into a superb wine. Deep ruby, with a very perfumed cassis nose, full-bodied, with tons of sweet berry flavors, full, round tannins and a ripe fruit finish..."

**1983 Graham** \$109.99

93 points *Wine Spectator*: "A superb achievement from a very underrated year...with masses of strawberry flavors, full tannins and a long finish."

**1983 Gould Campbell** \$59.99

90 points *Wine Spectator*: "This is right up with the major-league 1983s. It is extremely full and concentrated, with a massive fruit structure..."

#### 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.

## Bordeaux

**Wine & Food Cruise: K&L's Clyde Beffa will lead a wine cruise from May 24–June 5, 2012 on Crystal Cruises. Stops in Bordeaux, Lisbon, Monte Carlo and Florence. Contact Kerri Conlon at: [KerriConlon@KLWines.com](mailto:KerriConlon@KLWines.com) or call 650.556.2714.**

### 1920-2007 Red Bordeaux In Stock There are some fabulous buys here!

#### VALUE WINES UNDER \$30

<b>1997 Destieux, St-Emilion</b>	<b>\$24.99</b>
<b>2000 Verdignan, Haut-Médoc</b>	<b>\$24.99</b>
<b>2001 La Dauphine, Fronsac</b>	<b>\$22.99</b>
Just in. Sold out quickly last time. Lovely!	
<b>2001 La Tour de By, Médoc</b>	<b>\$19.99</b>
<b>2001 Lanessan, Haut-Médoc</b>	<b>\$19.99</b>
Selling like hotcakes, so to speak.	
<b>2004 Clos de la Madeleine, St-Em</b>	<b>\$19.99</b>
Outstanding. Decant and enjoy!	
<b>2005 Coufran, Haut-Médoc</b>	<b>\$27.99</b>
<b>2005 Chantegrive, Graves</b>	<b>\$19.99</b>
17+ points Jancis Robinson: "Blackish crimson. Very sweet, ripe black fruit with some warm-brick (Haut-Brion-like) overlay."	
<b>2005 Ormes de Pez, St-Estèphe</b>	<b>\$29.99</b>
<b>2005 Tour Seran, Médoc</b>	<b>\$22.99</b>
Outstanding wine. Decant.	
<b>2006 d'Aiguilhe, Castillon</b>	<b>\$24.99</b>
Just a step behind their 2005 and \$10 less.	
<b>2006 d'Agassac, Haut-Médoc</b>	<b>\$19.99</b>
Quite rich and full for a modest price.	
<b>2006 Ducluzeau, Lustrac</b>	<b>\$19.99</b>
A delicious, easy-to-drink Lustrac from the Ducru people.	
<b>2006 Malmaison, Moulis</b>	<b>\$14.99</b>
90 points, a Smart Buy and one the <i>Wine Spectator's</i> Top 100 Wines of 2009.	
<b>2006 Puygueraud, Côtes de Francs</b>	<b>\$14.99</b>
<b>2006 Poumey, Pessac</b>	<b>\$29.99</b>
<b>2006 Pedesclaux, Pauillac</b>	<b>\$29.99</b>
<b>2006 St. Georges</b>	<b>\$19.99</b>
A super duper deal for the cellar. Buy it.	
<b>2007 Bernadotte, Médoc</b>	<b>\$19.99</b>
<b>2007 Hauts de Poujeaux, Moulis</b>	<b>\$16.99</b>
<b>2007 Kirwan, Margaux</b>	<b>\$29.99</b>
91 points and an Editors' Choice, <i>WE</i> .	
<b>2007 La Gatte Tradition, Bordeaux</b>	<b>\$10.99</b>
<b>2007 le Jardin de Petit Village</b>	<b>\$29.99</b>
Packed with ripe fruit. Soft and sexy, this is a must buy!	
<b>2007 Léoville-Barton, St-Julien</b>	<b>\$54.99</b>
<b>2007 Léoville-Poyferré, St-Julien</b>	<b>\$49.99</b>
These two gems are half the price of the 2009 and 2010 from these properties.	
<b>2007 Moulin d'Angludet, Margaux</b>	<b>\$19.99</b>
This is super elegant, toasty and delicious.	
<b>2007 Petit Figeac, St-Emilion</b>	<b>\$29.99</b>

This shows blackberry aromas and mineral flavors with good red currant notes. Stunning wine and Figeac's second.

<b>2007 Poujeaux, Moulis</b>	<b>\$29.99</b>
90 points and an Editors' Choice, <i>WE</i> .	
<b>2007 St. Georges, St George St Emil</b>	<b>\$19.99</b>
Delicious after decanting. Rich and sweet.	

#### CLASSIC WINES (1920-2007)

<b>1920 Calon-Ségur, St-Est (1.5L)</b>	<b>\$1,899.99</b>
<b>1924 Calon-Ségur (1.5L)</b>	<b>\$1,899.00</b>
<b>1929 Calon-Ségur</b>	<b>\$1,299.00</b>
Reconditioned. Direct from property and rare.	
<b>1970 Montrose, St-Estèphe</b>	<b>\$199.99</b>
<b>1970 Palmer, Margaux</b>	<b>\$399.00</b>
<b>1978 Lafite-Rothschild (1.5L)</b>	<b>\$1,999.00</b>
<b>1979 Lafite-Rothschild (1.5L)</b>	<b>\$2,499.00</b>
Direct from Lafite and in perfect condition!	
<b>1978 Palmer, Margaux</b>	<b>\$199.00</b>
<b>1982 Certan de May, Pomerol</b>	<b>\$299.99</b>
<b>1983 Domaine de Chevalier</b>	<b>\$179.99</b>
<b>1985 Soutard, St-Emilion</b>	<b>\$89.99</b>
Rich and lush. Delicious!	
<b>1986 Lafite-Rothschild, Pauillac</b>	<b>\$1,299.99</b>
<b>1988 Léoville-Barton, St-Julien</b>	<b>\$149.99</b>
<b>1988 Haut-Bailly, Pessac</b>	<b>\$99.99</b>
<b>1989 Chasse Spleen, Moulis</b>	<b>\$109.99</b>
<b>1990 Canon-La Gaffelière</b>	<b>\$179.99</b>
<b>1990 Domaine de Chevalier</b>	<b>\$169.99</b>
<b>1992 Pétrus, Pomerol</b>	<b>\$1,199.00</b>
<b>1993 Haut Brion, Pessac</b>	<b>\$599.99</b>
Superb and less than ½ the cost of their 2009.	
<b>1994 Gruaud-Larose, St-Julien</b>	<b>\$79.99</b>
<b>1994 Léoville-Barton, St-Julien</b>	<b>\$94.99</b>
<b>1994 Siran, Margaux (1.5L)</b>	<b>\$89.99</b>
<b>1995 Clerc-Milon, Pauillac</b>	<b>\$79.99</b>
<b>1995 Grand Mayne, St-Emilion</b>	<b>\$79.00</b>
This is drinking perfectly. Great fruit and oak.	
<b>1996 Calon-Ségur, St-Estèphe</b>	<b>\$139.99</b>
<b>1996 Ducru-Beaucaillou, St-Julien</b>	<b>\$225.00</b>
<b>1996 Langoa-Barton, St-Julien</b>	<b>\$79.99</b>
<b>1998 Clos du Marquis, St-Julien</b>	<b>\$69.99</b>
90 points Robert Parker. 92 from Clyde Beffa.	
<b>1998 Lafite Rothschild</b>	<b>\$899.99</b>
<b>1999 Domaine de Chevalier (1.5L)</b>	<b>\$139.99</b>
<b>1999 Haut-Bailly, Pessac-Delicious</b>	<b>\$89.99</b>
<b>1998 Lafite-Rothschild</b>	<b>\$899.99</b>
<b>1999 Langoa-Barton, St-Julien</b>	<b>\$54.99</b>
This wine is lush, ripe and ready.	
<b>1999 Lafite-Rothschild, Pauillac</b>	<b>\$999.99</b>
<b>1999 Léoville-Poyferré (1.5L)</b>	<b>\$199.99</b>

<b>1999 Léoville-Poyferré, St-Julien</b>	<b>\$89.99</b>
A don't-miss beauty. About ½ price of the 2009.	
<b>2000 Chasse-Spleen, Moulis</b>	<b>\$69.99</b>
<b>2000 Clerc-Milon, Pauillac</b>	<b>\$99.99</b>
<b>2000 Clos du Marquis (6L)</b>	<b>\$899.00</b>
<b>2000 Haut Batailley, Pauillac</b>	<b>\$79.99</b>
<b>2000 Ormes de Pez, St-Estèphe</b>	<b>\$59.99</b>
<b>2000 Labegorce, Margaux</b>	<b>\$39.99</b>
<b>2001 Beauséjour-Duffau</b>	<b>\$69.99</b>
Less than a third of the price of their 2010.	
<b>2001 Haut-Batailley, Pauillac</b>	<b>\$59.99</b>
Absolutely delicious wine to cellar or drink.	
<b>2001 Léoville-Poyferré (1.5L)</b>	<b>\$199.99</b>
95 points <i>Wine Enthusiast</i> .	
<b>2001 Magrez-Fombrauge</b>	<b>\$69.99</b>
<b>2002 Haut Brion, Pessac (1.5L)</b>	<b>\$1,399.99</b>
<b>2002 Lynch-Bages (1.5L)</b>	<b>\$269.99</b>
<b>2003 Canon-La-Gaffelière</b>	<b>\$49.99</b>
<b>2003 Hosanna, Pomerol</b>	<b>\$79.99</b>
<b>2004 Lafon-Rochet, St-Estèphe</b>	<b>\$39.99</b>
Exceedingly sweet and fruity with decanting.	
<b>2004 Haut-Bages-Libéral, Pauillac</b>	<b>\$44.99</b>
90-point wine. Clyde scores it 92+.	
<b>2004 Malescot-St-Exupéry</b>	<b>\$59.99</b>
<b>2005 Baron de Brane, Margaux</b>	<b>\$34.99</b>
<b>2005 Carbonnieux, Pessac</b>	<b>\$36.99</b>
<b>2005 d'Aiguilhe, Castillon</b>	<b>\$35.99</b>
<b>2005 Fieuzal Rouge, Pessac</b>	<b>\$49.99</b>
<b>2005 Langoa-Barton, St-Julien</b>	<b>\$89.99</b>
<b>2005 Langoa-Barton (1.5L)</b>	<b>\$169.99</b>
Stunning wine. Cellar it!	
<b>2006 Cantemerle, Haut-Médoc</b>	<b>\$39.99</b>
<b>2006 Cantemerle (1.5L)</b>	<b>\$89.99</b>
Probably the greatest Cantemerle since 1949!	
<b>2006 Haut Brion, Pessac</b>	<b>\$549.99</b>
About ½ the price of their 2009/2010.	
<b>2006 Haut-Bergey, Pessac</b>	<b>\$34.99</b>
<b>2006 La Tour Carnet, Margaux</b>	<b>\$44.99</b>
<b>2006 Pichon Baron, Pauillac</b>	<b>\$89.99</b>
93 points <i>WE</i> . 92 points Robert Parker.	
<b>2006 Reserve de Comtesse</b>	<b>\$39.99</b>
<b>2006 Rauzan-Ségla, Margaux</b>	<b>\$79.99</b>
Great value and 93 Parker points.	
<b>2007 Latour à Pomerol, Pomerol</b>	<b>\$39.99</b>
<b>2007 La Croix de Beaucaillou</b>	<b>\$39.99</b>
Toasty oak and Asian spice aromas and flavors.	
<b>2007 Léoville-Poyferré, St-Julien</b>	<b>\$49.99</b>
<b>2007 Léoville-Barton</b>	<b>\$54.99</b>
94 points <i>Wine Enthusiast</i> .	
<b>2007 Palmer, Margaux</b>	<b>\$199.99</b>



We've got plenty of 2008 Bordeaux, plus the first arrivals from 2009. That's red Bordeaux to fit every taste and budget. And don't forget white Bordeaux and Sauternes to make every day extra special.

**2008 BORDEAUX IN STOCK**

<b>Barde Haut, St-Emilion</b>	<b>\$24.99</b>
92 points WS: "Ripe and polished, with lots of blackberry, plum sauce..."	
<b>Beaumont, Haut-Médoc-Delicious</b>	<b>\$15.99</b>
<b>Bernadotte, Haut-Médoc</b>	<b>\$19.99</b>
<b>Boutisse, St-Emilion-91 points RP</b>	<b>\$19.99</b>
<b>Certan de May, Pomerol</b>	<b>\$69.99</b>
<b>Clarke Rothschild, Listrac</b>	<b>\$19.99</b>
<b>Clos la Madeleine, St-Emilion</b>	<b>\$29.99</b>
A super delicious, toasty wine. Lovely.	
<b>Cos d'Estournel, St-Estèphe</b>	<b>\$149.99</b>
Perhaps the best wine value of the vintage! First-growth quality.	
<b>De Sales, Pomerol</b>	<b>\$19.99</b>
<b>Esprit de Pavie, Bordeaux</b>	<b>\$19.99</b>
Fabulous wine. Rich and vibrant. From Pavie.	
<b>Fonplegade, St-Emilion</b>	<b>\$39.99</b>
<b>Fonreaud, Listrac</b>	<b>\$15.99</b>
<b>Grand Pontet, St-Emilion</b>	<b>\$29.99</b>
<b>Hosanna, Pomerol</b>	<b>\$149.99</b>
95 points Parker. As good as 2009 and 2010.	
<b>Joanin-Bécot (1.5L)</b>	<b>\$39.99</b>
Fresh and vibrant, full of spicy fruit. Delightful.	
<b>Larcis-Ducasse, St-Emilion</b>	<b>\$59.99</b>
<b>La Chapelle de Calon, St-Estèphe</b>	<b>\$19.99</b>
Awesome wine and a fabulous buy. Sweet!	
<b>La Confession, St-Emilion</b>	<b>\$39.99</b>
<b>Léoville-Las Cases, St-Julien</b>	<b>\$199.99</b>
<b>Léoville-Barton, St-Julien (1.5L)</b>	<b>\$159.99</b>
<b>Léoville-Poyferré, St-Julien</b>	<b>\$99.99</b>
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
<b>Les Trois Croix, Fronsac</b>	<b>\$28.99</b>
Stunning wine packed with fruit and a sweet core.	
<b>Le Thil Comte Clary, Pessac (1.5L)</b>	<b>\$34.99</b>
Excellent wine for the price. 91 points WS.	
<b>Lilian Ladouys, St-Estèphe</b>	<b>\$19.99</b>
<b>Lugagnac, Bordeaux Supérieur</b>	<b>\$12.99</b>
<b>Lynch-Bages, Pauillac</b>	<b>\$129.99</b>
<b>L'Arossee, St-Emilion</b>	<b>\$49.99</b>
<b>L'Avocat Rouge, Graves-VALUE!</b>	<b>\$18.99</b>
<b>Malescot-St-Exupéry, Margaux</b>	<b>\$54.99</b>
<b>Malmaison, Médoc-Delicious!</b>	<b>\$14.99</b>
<b>Montrose, St-Estèphe</b>	<b>\$149.99</b>
<b>Palmer, Margaux</b>	<b>\$229.99</b>
<b>Pape Clément, Pessac</b>	<b>\$119.99</b>
<b>Pavie-Macquin, St-Emilion</b>	<b>\$69.99</b>
<b>Pavie-Decesse, St-Emilion</b>	<b>\$99.99</b>
<b>Pichon-Baron, Pauillac</b>	<b>\$129.99</b>

<b>Plaisance "Alix"*-Delicious value</b>	<b>\$14.99</b>
<b>Puy Blanquet, St-Emilion</b>	<b>\$14.99</b>
<b>Reignac, Bordeaux</b>	<b>\$19.99</b>
<b>Reserve de Comtesse, Pauillac</b>	<b>\$39.99</b>
A seductive, lush style.	
<b>Rollan de By, Médoc</b>	<b>\$22.99</b>
90 points and <i>Wine Spectator's</i> top-ranking '08 Bordeaux on their Top 100 Wines of 2010.	
<b>Seigneurs d'Aiguilhe, Castillon</b>	<b>\$14.99</b>
A stunning value from Stephan Von Neipperg.	
<b>Saint Pierre, St-Julien-Fabulous</b>	<b>\$49.99</b>
<b>Trebiac, Graves</b>	<b>\$13.99</b>

**2009 BORDEAUX IN STOCK**

This is the GREAT vintage that all the critics and consumers love. For the cellar and tonight!

<b>Barthez, Haut-Médoc</b>	<b>\$16.99</b>
<b>Bel-Air "La Chapelle" Castillon</b>	<b>\$14.99</b>
<b>Bellevue Lugagnac, Bord Supérieur</b>	<b>\$12.99</b>
<b>Bellevue La Randee, Bordeaux</b>	<b>\$9.99</b>
<b>Bellefont Belcier, St-Emilion</b>	<b>\$39.99</b>
<b>Bellisle Mondotte, St-Emilion</b>	<b>\$25.99</b>
<b>Belian-Giraud, Entre-Deux-Mers</b>	<b>\$9.99</b>
Forward and fresh, with red berries.	
<b>Bon Pasteur, Pomerol</b>	<b>\$79.99</b>
<b>Bord'Eaux Merlot</b>	<b>\$9.99</b>
<b>Bord'Eaux Merlot (3L Box)</b>	<b>\$29.99</b>
So sweet and lovely. Enjoy a bottle or the box.	
<b>Busquet VV, Lussac St-Emilion</b>	<b>\$14.99</b>
Delicious, fruit-forward wine.	
<b>Cantin, St-Emilion-Lush and lovely</b>	<b>\$21.99</b>
<b>Caronne Ste-Gemme, Haut-Médoc</b>	<b>\$15.99</b>
<b>Caronne Ste-Gemme (1.5L)</b>	<b>\$34.99</b>
<b>Clos Manou, Médoc</b>	<b>\$25.99</b>
<b>De Fonbel, St-Emilion</b>	<b>\$24.99</b>
<b>Du Glana, St-Julien</b>	<i>Inquire</i>
<b>Du Glana, St-Julien (1.5L)</b>	<b>\$59.99</b>
<b>Gigault "Cuvée Viva"</b>	<b>\$19.99</b>
<b>Grand Pontet, St-Emilion</b>	<b>\$39.99</b>
<b>Haut Vigneau, Pessac</b>	<b>\$17.99</b>
This wine is elegance personified.	
<b>Lamothe Vincent, Bordeaux</b>	<b>\$14.99</b>
<b>La Verriere, Bordeaux Supérieur</b>	<b>\$10.99</b>
<b>La Violette, Pomerol</b>	<b>\$179.99</b>
<b>Le Gay, Pomerol</b>	<b>\$119.99</b>
<b>Le Gay, Pomerol (1.5L)</b>	<b>\$239.99</b>
One of Parker's "Magical 20."	
<b>Lamartine, Côtes de Castillon</b>	<b>\$12.99</b>
<b>La Tour de By, Médoc</b>	<b>\$19.99</b>
A stunningly delicious value.	

<b>Montjouan, Cotes Bordeaux</b>	<b>\$9.99</b>
<b>Moulin Haut la Roque, Fronsac</b>	<b>\$29.99</b>
<b>Moulin de la Roque, Médoc</b>	<b>\$15.99</b>
This is another super sweet 2009. Drink tonight or cellar.	
<b>Mylord "Cuvée Milady" Bordeaux</b>	<b>\$10.99</b>
Robert Parker: "It is an excellent example of how much bang one can get for the buck."	
<b>Roland la Garde, Blaye</b>	<b>\$14.99</b>
<b>Rollan de By, Médoc</b>	<b>\$24.99</b>
Big score, little price!	
<b>Prieure Canteloup, Bordeaux</b>	<b>\$14.99</b>
A superb value from Stephan Von Neipperg.	
<b>Tour Seran, Médoc</b>	<b>\$29.99</b>

**WHITE BORDEAUX IN STOCK**

<b>2000 Château "Ygrex"</b>	<b>\$159.99</b>
<b>2006 Monbousquet Blanc</b>	<b>\$29.99</b>
<b>2007 Carbonnieux Blanc, Pessac</b>	<b>\$44.99</b>
<b>2008 Haut-Bergey Blanc-90 points RP</b>	<b>\$34.99</b>
<b>2009 Chantegrive Blanc, Graves</b>	<b>\$14.99</b>
<b>2009 Chasse Spleen Blanc*</b>	<b>\$24.99</b>
<b>2009 Clos Floridene Blanc*</b>	<b>\$21.99</b>
Full-bodied yet balanced and fresh.	
<b>2010 St-Jean-des-Graves, Graves*</b>	<b>\$12.99</b>
Back in and delicious as usual.	
<b>2010 Reynon, Bordeaux*</b>	<b>\$14.99</b>
<b>2010 L'Avocat Blanc*</b>	<b>\$16.99</b>
<b>2010 Clos Floridene Blanc*</b>	<b>\$21.99</b>
Tremendous wine. Cellar it for 10 years!	

**SAUTERNES IN STOCK**

<b>1959 Suduiraut, Sauternes</b>	<b>\$229.99</b>
<b>1990 Suduiraut, Sauternes</b>	<b>\$79.99</b>
<b>1989 Suduiraut "Crème de Tête"</b>	<b>\$299.99</b>
96 point <i>Wine Spectator</i> . Very rare.	
<b>1995 d'Yquem (375ml)</b>	<b>\$199.99</b>
<b>1997 d'Arche, Sauternes</b>	<b>\$39.99</b>
<b>1997 Guiraud, Sauternes</b>	<b>\$59.99</b>
<b>1997 d'Yquem, Sauternes-RP 96 pts</b>	<b>\$379.99</b>
<b>1998 d'Yquem, Sauternes</b>	<b>\$279.99</b>
<b>1998 d'Yquem (375ml)</b>	<b>\$139.99</b>
<b>2003 Doisy-Vedrines (375ml)</b>	<b>\$21.99</b>
<b>2003 Doisy-Vedrines</b>	<b>\$39.99</b>
<b>2004 d'Yquem (375ml)</b>	<b>\$149.99</b>
<b>2008 Climens, Barsac</b>	<b>\$89.99</b>
<b>2008 Climens, Barsac (375ml)</b>	<b>\$46.99</b>
<b>2008 d'Yquem, Sauternes</b>	<b>\$339.99</b>
<b>2009 Doisy-Vedrines (375ml)</b>	<b>\$19.99</b>
<b>2009 l'Avocat Cerons (500ml)</b>	<b>\$17.99</b>

## Domestic

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

### CABERNET SAUVIGNON

2005 Ch Souverain "Reserve"	\$19.99
2005 Laurel Glen Sonoma	\$49.99
2005 Saddleback Napa Valley	\$34.99
2006 Emblem Rutherford	\$29.99
2006 Lancaster Estate	\$54.99
2006 Mayacamas, Mount Veeder	\$62.99
2006 Robert Mondavi Reserve	\$79.97
2006 Silver Oak Napa Valley	\$84.99
2007 Cain "Five"	\$89.99
2007 Conn Creek Napa Valley	\$16.99
2007 Donati Family "Paicines"	\$16.99
2007 Eponymous "MacAllister"	\$39.99
2007 Flora Springs, Napa	\$21.99
2007 Groth Reserve, Oakville	\$89.99
2007 Jordan, Alexander Valley	\$44.99
2007 Keenan, Spring Mountain	\$39.99
2007 Ladera, Napa Valley	\$29.99
2007 Louis M. Martini, Napa	\$19.99
2007 Ridge Santa Cruz Red	\$36.99
2007 Sciandri, Napa Valley	\$44.99
2007 Silver Oak, Alexander Valley	\$59.99
2007 St Clement, Napa Valley	\$26.99
2007 Stonestreet "Monument"	\$39.99
2008 Buehler, Napa Valley	\$19.99
2008 Carpe Diem, Napa Valley	\$21.99
2008 Ch Montelena, Napa Valley	\$44.99
2008 Clos du Val, Napa Valley	\$24.99
2008 Dominus Bordeaux Blend	\$179.99
2008 Dunn Vineyards, Napa	\$73.99
2008 Faust, Napa Valley	\$42.99
2008 Flora Springs "Trilogy"	\$39.99
2008 Gallo Signature Series, Napa	\$29.99
2008 Hill Family "Barrel Blend"	\$19.99
2008 Joseph Phelps "Insignia"	\$159.99
2008 Kalinda St. Helena Reserve	\$49.99
2008 L'Aventure "Estate Cuvée"	\$79.99
2008 Lewis Cellars "Reserve"	\$114.99
2008 Long Meadow "Ranch"	\$26.99
2008 Long Meadow "Estate"	\$39.99
2008 Obsidian Ridge	\$27.99
2008 O'Shaughnessy, Howell Mtn	\$74.99
2008 Ramey "Annum"	\$89.99
2008 Raymond Reserve	\$26.99
2008 Ridge Vineyards "Estate"	\$37.99
2008 Robert Craig "Affinity"	\$39.99
2008 Robert Craig, Howell Mtn	\$79.99
2008 Robert Craig, Mount Veeder	\$79.99
2008 Roth, Alexander Valley	\$24.99
2008 Round Pond "Estate"	\$44.99
2008 Route Stock, Napa Valley	\$19.99

2008 RUDY (Von Strasser), Napa	\$19.99
2008 Shafer "One Point Five"	\$69.99
2008 Stag's Leap "Fay"	\$79.99
2008 Trefethen, Napa Valley	\$44.99
2009 Alta, Napa Valley	\$41.99
2009 Avalon, Napa Valley	\$11.99
2009 Banshee, Napa Valley	\$29.99
2009 Beringer, Knights Valley	\$17.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Broadside "Margarita"	\$18.99
2009 Caymus, Napa Valley	\$59.95
2009 Coho "Headwaters"	\$37.99
2009 Decoy, Napa Valley	\$21.99
2009 Edge, Napa Valley	\$16.99
2009 Hall Vineyards, Napa Valley	\$41.99
2009 Hess Estate "Allomi"	\$23.99
2009 Joseph Carr, Napa Valley	\$17.99
2009 Kalinda "Reserve"	\$21.99
2009 Lewis Cellars Napa Valley	\$79.99
2009 Newton "Red Label"	\$18.99
2009 Olema, Sonoma County	\$18.99
2009 Philip Togni "Estate"	\$94.99
2009 Philip Togni "Tanbark Hill"	\$38.99
2009 Round Pond, Napa Valley	\$29.99
2009 Rutherford Ranch, Napa	\$14.99
2009 Snowden "The Ranch"	\$39.99
2009 Steltzner "Claret"	\$17.99
2009 The Show, California	\$10.99
2009 Tor Kenward, Napa	\$74.99

### MERLOT

2006 Paradigm, Oakville	\$39.99
2007 Burgess, Napa Valley	\$17.99
2007 Rombauer, Napa Valley	\$27.99
2008 Shafer, Napa Valley	\$43.99
2009 Avalon, Napa Valley	\$10.99
2009 Leonetti, Walla Walla	\$94.99
2009 Shafer, Napa Valley (375ml)	\$24.99

### PINOT NOIR

2006 Fort Ross "Sea Slopes"	\$19.99
2007 Alysian "Starr Ridge"	\$34.99
2007 BearBoat, Russian River	\$17.99
2007 Beaulieu "Reserve"	\$14.99
2007 C&T Cellars "Patio"	\$19.99
2007 Domaine Serene "Evenstad"	\$46.99
2007 Handley, Anderson Valley	\$27.99
2007 Joseph Swan "Saralee's"	\$29.99
2007 MacRostie "Wildcat"	\$29.99
2007 Pahlmeyer "Jayson"	\$47.99
2007 Sonoma-Cutrer	\$36.99

2008 Alysian "Russian River"	\$39.99
2008 Claiborne & Churchill	\$21.99
2008 J Vineyards, Russian River	\$29.99
2008 Landmark "Grand Detour"	\$29.99
2008 Neely "Hidden Block"	\$29.99
2008 Russian River Reds	\$17.99
2008 Vine Hill Winery "Scintilla"	\$14.99
2009 Au Bon Climat	\$19.99
2009 Bethel Heights "Flat Block"	\$47.99
2009 Brewer-Clifton "Zotovich"	\$42.99
2009 Brewer-Clifton, Sta. Rita Hills	\$34.99
2009 Cambria "Julia's"	\$19.99
2009 Chehalem "Stoller"	\$44.99
2009 Chronicle "Cerise"	\$54.99
2009 Evesham Wood "Cuvée J"	\$44.99
2009 Evesham Wood "Le Puits"	\$32.99
2009 Eyrie "Estate Grown"	\$32.99
2009 Flowers Sonoma Coast	\$44.99
2009 Foley "Rancho Santa Rosa"	\$24.99
2009 Hamacher "H Wines"	\$19.99
2009 Husch "Nash Mill"	\$39.99
2009 Orogeny, Green Valley	\$29.99
2009 Paul Hobbs "Hyde Vineyard"	\$69.99
2009 Poppy, Monterey	\$11.99
2009 Roessler Cellars "La Brisa"	\$27.99
2009 Sequana	\$29.99
2009 Talley "Stone Corral"	\$44.99
2009 Twomey "Bien Nacido"	\$49.99
2009 Walter Hansel "Cahill Lane"	\$38.99
2009 Walter Hansel "Rodgers"	\$26.99
2009 Walter Hansel "South Slope"	\$38.99
2009 Waxwing, Sonoma Coast	\$24.99
2010 AP Vin "Turner"	\$44.99
2010 Banshee, Sonoma County	\$19.99
2010 Bishop's Peak	\$14.99
2010 Brooks, Willamette Valley	\$21.99
2010 Evesham Wood, Willamette	\$18.99
2010 Haden Fig, Willamette	\$21.99
2010 Kalinda, Monterey County	\$19.99
2010 Ken Wright "Shea"	\$49.99
2010 Neyers "Roberts Road"	\$36.99
2010 Patricia Green "K&L Cuvée"	\$27.99
2010 Ponzi "Tavola"	\$23.99
2010 Rickshaw, Sonoma County	\$14.99
2010 Sineann "Resonance"	\$39.99

### SYRAH & PETITE SIRAH

2007 Maranet Syrah	\$29.99
2007 Quady North Syrah	\$21.99
2007 Unti Vineyards Syrah	\$22.99
2009 Bogle Petite Sirah	\$9.99
2009 Girard Petite Sirah	\$23.99

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.

2009 Lewis Cellars Syrah	\$65.99
2009 Neyers "Old Lakeville" Syrah	\$27.99
2009 Qupe Central Coast Syrah	\$14.99
2009 Stolpman Vineyards Syrah	\$27.99
2010 McManis Petite Sirah	\$9.99

**ZINFANDEL**

2006 Saxon Brown "One Oak"	\$19.99
2007 Ravenswood "Teldeschi"	\$19.99
2007 Rosenblum, Contra Costa	\$13.99
2008 Michael & David "7 Deadly"	\$13.99
2008 Peterson, Dry Creek Valley	\$17.99
2008 Robert Craig, Howell Mtn	\$39.99
2009 Alexander Valley "Sin Zin"	\$14.99
2009 Ancient Peaks, Paso Robles	\$14.99
2009 Cline "Ancient Vines"	\$14.99
2009 Decoy, Sonoma County	\$19.99
2009 DeLoach, Russian River	\$14.99
2009 Edmeades, Mendocino	\$14.99
2009 Foxglove, Paso Robles	\$12.99
2009 Ridge "York Creek"	\$25.99
2009 Seghesio, Sonoma	\$19.99
2010 Bedrock Wine Company	\$27.99

**MISC REDS**

2006 Brassfield "Eruption"	\$11.99
2007 Palmina Nebbiolo	\$27.99
2007 Rocky Hill "Richard Dinner"	\$28.99
2007 Sempre Vive Petite Verdot	\$27.99
2008 Clayhouse "Adobe"	\$11.99
2008 Leonetti Sangiovese	\$72.99
2008 Paraduxx, Napa Valley	\$47.99
2008 Prospect 772 "The Brat"	\$29.99
2008 Stolpman Grenache	\$29.99
2009 Broc Cellars, Central Coast	\$17.99
2009 Conundrum Blend	\$23.99
2009 Joseph Swan Carignan	\$19.99
2009 L'Aventure "Côte à Côte"	\$79.99
2009 Margerum "M5"	\$19.99
2009 Owen Roe "Abbot's Table"	\$21.99
2009 Tablas Creek "Esprit"	\$49.99
2009 Unti Vineyards "Petit Frere"	\$18.99
2010 Bedrock Wine Co "Heirloom"	\$34.99
2010 Palmina Dolcetto	\$16.99
2010 Tablas Creek "Patelin"	\$18.99
Sean Thackrey "Pleiades XXI"	\$23.99

**CHARDONNAY**

2008 Flowers, Sonoma Coast	\$39.99
2008 Grgich Hills, Napa Valley	\$33.99
2008 Heitz Cellar, Napa Valley	\$17.99
2008 Iron Horse "UnOaked"	\$19.99

2008 Sanford, Santa Barbara	\$17.99
2009 Acacia Carneros	\$15.99
2009 Alta Maria, Santa Maria	\$22.99
2009 Antinori "Antica"	\$27.99
2009 Bernardus, Monterey	\$18.99
2009 Brewer-Clifton "Sweeney"	\$54.99
2009 Buehler, Russian River	\$12.99
2009 Ch Montelena, Napa Valley	\$44.99
2009 Clos du Val, Carneros	\$17.99
2009 Decoy, Sonoma County	\$18.99
2009 Domaine Alfred	\$14.99
2009 Flora Springs "Estate"	\$14.99
2009 Flowers, Sonoma Coast	\$39.99
2009 Frog's Leap, Napa Valley	\$21.99
2009 Gallo Signature Series	\$21.99
2009 Hartford Court "Four Hearts"	\$32.99
2009 Hess Collection, Napa	\$17.99
2009 Hess Select, Monterey	\$8.99
2009 Keenan, Spring Mountain	\$28.99
2009 Kendall Jackson "Avant"	\$12.99
2009 Kendall Jackson	\$15.99
2009 Kistler, Sonoma Mountain	\$59.99
2009 Lafond, Sta. Rita Hills	\$17.99
2009 MacMurray Sonoma Coast	\$13.99
2009 Nickel & Nickel "Truchard"	\$42.99
2009 Pahlmeyer "Jayson"	\$39.99
2009 Sequoia Grove, Carneros	\$18.99
2009 Sonoma-Cutrer	\$19.99
2009 Spellbound, California	\$12.99
2009 Talbott "Kali Hart"	\$13.99
2009 Walter Hansel "Cahill Lane"	\$38.99
2009 Walter Hansel, Carneros	\$19.99
2010 Bishop's Peak, Central Coast	\$11.99
2010 Cakebread, Napa Valley	\$34.99
2010 Calera, Central Coast	\$16.99
2010 Ch Ste. Michelle, Columbia	\$7.99
2010 Failla, Sonoma Coast	\$34.99
2010 Forman, Napa Valley	\$39.99
2010 Foxglove, Central Coast	\$11.99
2010 Joseph Swan "de Trois"	\$26.99
2010 Lewis Cellars, Napa	\$44.99
2010 Lewis Cellars, Sonoma	\$44.99
2010 Luli, Santa Lucia Highlands	\$18.99
2010 McManis, California	\$8.99
2010 Napa Cellars, Napa Valley	\$14.99
2010 Neyers, Carneros	\$25.99
2010 Neyers, Napa Valley	\$27.99
2010 NoCo, North Coast	\$14.99
2010 Rombauer, Carneros	\$29.99
2010 Talbott "Sleepy Hollow"	\$29.99

2009 Barber Cellars "Lazarie"	\$14.99
2009 Farella-Park "La Luce"	\$14.99
2009 Long Meadow Ranch	\$15.99
2009 Voss, Rutherford	\$15.99
2010 Amici, Napa Valley	\$16.99
2010 Benziger, Sonoma County	\$12.99
2010 Brander "Au Natural"	\$27.99
2010 Brassfield "High Serenity"	\$7.99
2010 Cakebread, Napa Valley	\$24.99
2010 Dry Creek Vineyard, Sonoma	\$9.99
2010 Ferrari-Carano, Sonoma	\$12.99
2010 Hall Vineyards, Napa Valley	\$19.99
2010 Honig, Napa Valley	\$13.99
2010 Ladera, Howell Mountain	\$22.99
2010 Lancaster "Samantha's"	\$21.99
2010 Margerum "Sybarite"	\$16.99
2010 Neal Family, Napa Valley	\$17.99
2010 Provenance, Rutherford	\$17.99
2010 St. Supéry, Napa Valley	\$14.99
2010 Walter Hansel, Russian River	\$17.99

**MISC WHITES**

2009 Benton-Lane Pinot Gris	\$14.99
2009 Cold Heaven "Le Bon Climat" Viognier	\$29.99
2009 Palmina "Honea Vineyard" Santa Ynez Arneis	\$16.99
2009 Saddleback Cellars Clarksburg Viognier	\$17.99
2009 Tablas Creek "Esprit de Beaucastel" White	\$36.99
2010 Ch Montelena Potter Valley Riesling	\$24.99
2010 Ch Ste Michelle-Dr. Loosen "Eroica"	\$16.99
2010 Clesi "San Bernabe" Malvasia Bianca	\$17.99
2010 Conundrum White Blend	\$19.99
2010 Evesham Wood "Blanc du Puits Sec" Pinot Gris-Gewürz	\$14.99
2010 Freemark Abbey, Napa Valley Viognier	\$19.99
2010 Geoff Tate "Insania"	\$26.99
2010 King Estate "Signature" Oregon Pinot Gris	\$14.99
2010 Melville "Estate-Verna's" Viognier	\$19.99
2010 Pacific Rim Columbia Valley Riesling	\$7.99
2010 Palmina Pinot Grigio	\$13.99
2010 Urbanite Cellars "Caliberico"	\$14.99



## Italy

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

## MISC TUSCANY

2009 Ferrero Toscana IGT Rosso Super Tuscan*	\$12.99
Unbelievable value! Soft, full-bodied with dazzling fruit.	
2009 Ferrero Rosso di Montalcino*	\$15.99
2009 Tenuta di Sesta Rosso di Montalcino*	\$16.99
2009 Poggiarellino Rosso di Montalcino*	\$17.99
2009 Rocca di Montegrossi Chianti Classico*-91 points RP	\$19.99
2007 Colognole Chianti Rufina	\$19.99
2008 Felsina Chianti Classico	\$19.99
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2007 Castello di Fonterutoli Chianti Classico Riserva "Ser Lapo"	\$39.99
2006 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker.	\$39.99
2004 La Fortuna Brunello di Montalcino-92 points RP	\$44.99
2007 Fontodi "Flaccianello"-96 points RP	\$109.99

## 2006 BRUNELLO IN STOCK

2006 Ferrero Brunello di Montalcino*-94 points JS	\$29.99
2006 Poggiarellino Brunello di Montalcino*	\$29.99
2006 Tenuta Vitanza Tradizione Brunello Montalcino	\$31.99
2006 Baccinetti "La Saporioia" Brunello*-92 points JS	\$34.99
2006 Mocali Brunello di Montalcino-93 points WE & WS	\$34.99
2006 Solaria Brunello di Montalcino-92 points JS	\$34.99
2006 Baricci Brunello di Montalcino*-90 points WE	\$39.99
One of my personal favorites from the vintage, elegant, complex and drinkable.	
2006 Podere la Vigna Brunello di Montalcino-90 points JS	\$39.99
2006 Poggio San Polo Brunello di Montalcino-94 points WE	\$39.99
2006 Tenuta Vitanza Brunello di Montalcino	\$41.99
2006 San Filippo Brunello di Montalcino-93 points JS	\$42.95
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2006 Castelgiocondo Brunello di Montalcino-95 points JS	\$53.95
2006 San Filippo "Le Lucere" Brunello-95 points JS	\$53.99
2006 Canalicchio "Franco Pacenti" Brunello-94 points JS	\$59.99

## MISC PIEDMONT

2010 Terre da Vino Gavi di Gavi Masseria Carmelitani	\$9.99
2008 Villa Giada "Suri Rosso" Barbera d'Asti	\$11.99
2010 Azelia Dolcetto d'Alba	\$15.99
2010 Favaro Erbaluce di Caluso	\$18.99
2009 E. Pira Dolcetto d'Alba	\$19.99
2009 Vietti "Tre Vigne" Dolcetto d'Alba	\$19.99
2006 Terre da Vino Barolo "Essenze"-91 points WE	\$21.99
2008 Morassino Langhe Nebbiolo	\$21.99
2010 Luigi Baudana Langhe Chardonnay (unoaked)	\$22.99
2010 Azelia Nebbiolo Langhe	\$23.99
2006 Monchiero Barolo	\$34.99
2007 Azelia Barolo	\$44.99
2007 Schiavenza Barolo Riserva "Broglio"	\$52.99

2007 Schiavenza Barolo "Bricco Ceretta"	\$52.99
2007 Schiavenza Barolo Riserva "Prapo"	\$57.99
2004 Oddero Barolo "Mondoca di Bussia Soprana"	\$58.99
2006 Francesco Rinaldi Barolo "Cannubio"-94 points RP	\$64.99
2007 Azelia Barolo "Margheria"-96 points RP	\$64.99
2007 G.D. Vajra Barolo "Bricco Viole"-95+ points RP	\$67.99
2007 Luciano Sandrone Barolo Le Vigne-96 points RP	\$119.99

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

Santa Chiara Prosecco	\$8.99
2010 Marcato "Scaligeri" Soave	\$9.99
Stunning value for a superb Soave that has excellent richness and balance!	
2010 Blason Pinot Grigio* (1L)-New size=25% more wine!	\$10.99
2010 Blason Malvasia (Istirana)	\$10.99
This wine has incredible concentration, minerality and finish!	
San Venanzio Prosecco Brut Valdobbiadene	\$14.99
2010 Blason Isonzo Bianco* (3L Bag-in-Box)*	\$14.99
This is like buying four bottles for just \$3.75 each! It lasts for months in your fridge, too, if you can hold off. From the excellent 2010 vintage.	
2010 Ermacora Pinot Grigio	\$14.99
2010 Collestefano Verdicchio di Matelica	\$16.99
2007 Cavalchina Bardolino Superiore Santa Lucia	\$16.99
2008 Conte di Santa Chiara Amarone	\$19.99
Silvano Follador Prosecco Brut Valdobbiadene	\$19.99
2006 Belisario San Leopardo Rosso	\$24.99
2009 Silvano Follador Prosecco "Dosaggio Zero"	\$24.99
2008 Belisario "Cambrugiano" Verdicchio di Matelica Riserva	\$28.99
This has got it all: the hills of Italy's Marche region, the Mediterranean sun, white flowers, a hint of vanilla and a persuasive, savory character on the palate with absolute harmony between acidity and fruit.	
2007 Drei Dona "Magnificat" Cabernet Sauvignon	\$31.99
2006 Venturini Amarone Classico	\$58.99

## ABBRUZO, SICILY, SARDINIA, CAMPANIA &amp; UMBRIA

2009 Roccafiore Rosso Melograno	\$9.99
2005 Antano Milziade Umbria Rosso IGT	\$14.99
This non vintage is just stunning with its balance, richness, complexity and drinkability, all at an unbelievable price!	
2006 Contesa Montepulciano d'Abruzzo	\$14.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2010 Mancini Vermentino di Gallura	\$14.99
2009 Cantini di Marzo Irpinia Aglianico	\$14.99
2010 Roccafiore Fiorefiore	\$15.99
2010 Antichi Vinai Etna Rosato	\$19.99
2008 Antonelli "Contrario" Sagrantino	\$19.99
2010 Casa d'Ambra d'Ishcia Frassitelli	\$23.99
One of the highlights from Vinitaly this year, this was made from 100% Biancolella from vineyards high up on the isle of Ischia off the coast of Naples. This wine has great depth, mineral character and acidic focus but with a very rich body. Absolutely stunning! For fans of mineral wine.	
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99

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

### CHABLIS

2009 Dom. A&A Goisot Saint-Bris (Sauvignon)*	\$10.99
2009 Dom. A&A Goisot Bourg. Côte d'Auxerre Chardonnay*	\$10.99
2009 Dom. des Malandes Chablis	\$19.99
2009 Domaine Christian Moreau Chablis	\$22.99
2009 Domaine Christian Moreau Chablis 1er Cru	\$34.99
2009 Domaine Christian Moreau Chablis Grand Cru "Valmur"	\$61.99
2010 Maison William Fèvre Chablis "Champs Royaux"	\$19.99

### CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2007 Dom. Eugenie Clos Vougeot Grand Cru*	\$184.99
2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. de Montille Pommard 1er Cru "Pézerolles"	\$78.99
2008 Dom. Louis Jadot Côte de Nuits-Villages "Le Vaucrain"	\$23.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$41.99
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Dom. Michel Gros Clos de Vougeot Grand Cru	\$119.99
2008 Dom. Michel Gros Vosne-Romanée	\$53.99
2008 Dom. des Chezeaux Gevrey-Chambertin 1er "Cazetiers"	\$39.95
2008 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.99
2008 Dom. Varoilles Gevrey-Chambertin 1er "Clos Varoilles"*	\$49.99
2008 Dom. Bruno Clair Gevrey-Chamb. 1er "Clos de Fontenys"	\$89.95
2009 Château de la Charrière Bourgogne Rouge (Yves Girardin)*	\$15.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"	\$27.99
2009 Dom. Paul Pillot Chassagne-Mont. 1er "Clos St. Jean"	\$46.99
2009 Dom. Paul Pillot Bourgogne Pinot Noir	\$18.99
2009 Dom. Henri Delagrangé Volnay	\$44.99
2009 Dom. Joseph Voillot Bourgogne Rouge	\$19.99
2009 Dom. Christophe Buisson Bourgogne Rouge	\$21.99
2009 Château de la Charrière Beaune "Vieilles Vignes"*	\$21.99
2009 Dom. M. Ecard Savigny-lès-Beaune 1er "Narbantons"	\$31.99
2009 Dom. M. Ecard Savigny-lès-Beaune 1er "Serpentières"	\$31.99
2009 Dom. Dubreuil-Fontaine Sv.-lès-Beaune 1er "Vergelesses"*	\$34.99
2009 Domaine Jadot Savigny lès Beaune 1er "Clos Guettes," "Lès Lavières" or "Lès Vergelesses"	\$35.99
2009 Dom. Jadot Savigny 1er Cru "Dominode" or "Lès Lavières"	\$39.95
2009 Château de la Charrière Haute Côte de Beaune Rouge*	\$16.99
2009 Dom. H. Delagrangé Bourgogne Hautes Côtes de Beaune	\$19.99
2009 Joseph Drouhin Chorey-lès-Beaune	\$23.99
2009 Dom. Dubreuil-Fontaine Bourg. "Chapelle Notre Dame"*	\$16.99
2009 Joseph Drouhin Côte de Beaune-Villages	\$23.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Joseph Drouhin Côte de Nuits-Villages	\$18.99
2009 Dom. Chicotot Bourgogne Rouge*	\$19.99
2009 Dom. Chicotot Nuits-St-Georges*	\$39.99
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$69.95
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucrains"	\$69.95
2009 Domaine Jadot (Gagey) Nuits-St-Georges 1er "Boudots"	\$94.99
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Beaumonts"	\$109.95

2009 Domaine Jadot Chambolle-Musigny 1er "Feusselottes"	\$74.99
2009 Domaine Jadot Chambolle-Musigny 1er Cru "Les Baudes"	\$94.99
2009 Domaine Louis Jadot (Gagey) Clos-St-Denis Grand Cru	\$259.95
2009 Domaine Louis Gevrey-Chambertin 1er "Clos St-Jacques"	\$149.95
2009 Dom. S. Magnien Bourg. Passetoutsgrains. "Densité"*	\$14.99
2009 Dom. A&A Goisot Bourgogne Côtes d'Auxerre Rosé*	\$12.99

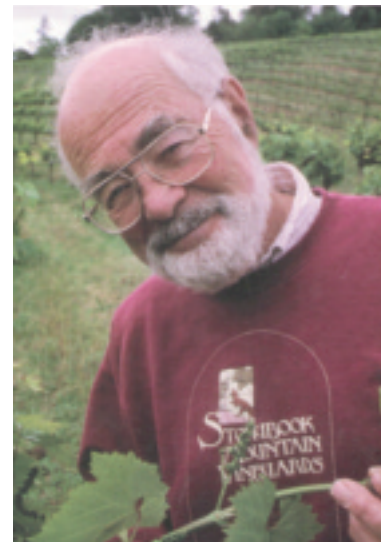
### WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Christophe Buisson St-Romain Blanc "Sous le Château"	\$29.95
2008 Dom. Maroslavac-Leger Puligny-Mont. 1er "Champ-Gain"*	\$49.99
2008 Dom. Guillemard-Clerc Puligny-Mont. "Les Enseignères"*	\$59.99
2009 Dom. des Niales Rhedon-Marin Mâcon-Villages "VV"*	\$12.99
2009 Dom. des Nembrets Denis Barraud St-Véran*	\$14.99
2009 Dom. Nembrets Pouilly-Fuissé "Combe Poncet"*	\$23.99
2009 Dom. Renaud Pouilly-Fuissé "Vieilles Vignes"*	\$19.99
2009 Joseph Drouhin Rully	\$18.99
2009 Dom. Francois Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2009 Dom. Maroslavac-Leger Chass.-Mont. "Les Voillenots"	\$44.99
2009 Dom. Maroslavac-Leger St-Aubin 1er Cru "Murgers Chien"	\$33.99
2009 Dom. Maroslavac-Leger Pul.-Mont. "Corvees des Vignes"	\$44.99
2009 Dom Thierry Matrot Bourgogne Blanc	\$19.99
2009 Dom. Paul Pillot Bourgogne Aligoté*	\$15.99
2009 Dom. Paul Pillot Bourgogne Chardonnay*	\$21.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chassagne-Montrachet 1er "Caillerets"*	\$69.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Dom. Roulot Bourgogne Blanc	\$29.95
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffières"	\$79.99
2009 Etienne Sauzet Puligny-Montrachet 1er "Champ Gains"	\$82.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2009 Dom. Dubreuil-Fontaine Bourgogne Chardonnay*	\$14.99
2009 Dom. Dubreuil-Fontaine Pern.-Verg. 1er "Clos Berthet"*	\$36.99
2010 Domaine Paul Pernot Bourgogne Blanc	\$19.99
2010 Domaine Paul Pernot Puligny-Montrachet	\$44.99
2010 Dom. Paul Pernot Puligny-Mont. 1er Cru "Folatières"	\$79.95
2010 Dom. Renaud Mâcon-Charnay or Mâcon-Solutré*	\$12.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99

### BEAUJOLAIS

2009 Georges Duboeuf Beaujolais-Villages	\$7.99
2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Charly Thevenet Regnie "Grain & Granit"	\$26.99
2009 Potel-Aviron Beaujolais "Chénas"	\$18.99
2009 Château de Saint-Lager Brouilly*	\$14.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Champ de Coeur"	\$32.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$32.99

## Winemaker Interview



Left: The idyllic estate vineyards of Storybook Mountain winery; Right: Storybook's winemaker Jerry Seps

### Getting to Know: Jerry Seps

**Name:** Jerry Seps

**Winery:** Storybook Mountain

**Number of years in business:** 36 years.

**How would you describe your winemaking philosophy?**

To produce from our land all the best it can yield, providing wine with a sense of place from our hillside, from our volcanic soils and from the coolest vineyard in the north part of the Napa Valley.

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

Burgundies generally, plus an apprenticeship with the late Joe Swan.

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

We live in the middle of our vineyard, and all our wines are from our own organically certified estate. Every day that I am here I walk the vineyard. I am still the tractor driver and vineyard supervisor and also the guy who walks the vineyard for two hours every night during harvest to decide when and where to pick.

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

Nuance, subtlety, finesse, complexity—a savory hint to go with the fruit—are now much more to the fore than earlier as well as an attempt to find a combination of accessibility and age-worthiness.

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

Having the pleasure to work with Zinfandel, few foods do not go well with our wine but a few suggestions would be our younger wines with grilled salmon, our Eastern Exposures with spit-roasted leg of lamb with a touch of rosemary and our Reserve with rare duck breast.

**Is there a style of wine that you think appeals to critics that may not represent your favorite style? How do you deal with it?**

Zinfandel is sometimes defined by jamminess, high alcohol and a bit of residual sugar, rationalized as a wine for younger generations. This is a very limited definition of the potential that is Zinfandel, and Storybook is dedicated to showing how the virtues of the variety can become more of a complex wine structurally as well as sensually, which ranks with the world's finest.

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

Cool-climate Pinot Noirs are usually my wine of choice.

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

Aside from our own wines going back to 1980, there is a wide mix of Burgundies, Bordeaux and California reds going back to the '60s.

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

Providing reliable information, trusted sources, to those seeking to expand their vinous horizons, as well as providing effective avenues for small, dedicated producers to reach those who would enjoy their wines.



## Spanish Surprise **ARGENTINA**

Ask any viticulturist what they believe to be the greatest climactic feature of Argentina and Chile, and you will get the same response: sun. Due to the reliable nature of the sun throughout the growing season, weak vintages simply do not happen in Chile and Argentina. Sure, there is hail to worry about in Mendoza and frost to consider in the Casablanca Valley. Vintage variation is relatively minimal in much of these countries, with the only notable qualitative differences occurring because of significant changes in farming and winemaking or due to an especially successful year. One thing that is typically required, however, is water for irrigation. Without it, virtually none of the Malbecs we offer would have been made. The best wine regions of Europe do not allow irrigation (or at least severely restrict its use). I am not making a judgement call here. It's just interesting to note the difference.

I have selected a few delicious, judiciously irrigated wines from vineyards located more than 5,500 feet above sea level in the parched desert around Cafayete, Argentina, as well as two wonderful values from cooler, damper regions in Chile and Uruguay, both of which use dry-farmed grapes.

**2011 Dos Minas Torrontes Cafayate (\$11.99)** A delicious Torrontes, it has all of the typical spicy, floral aromatic notes as well as a lovely, rich scent of fresh tangerines. Juicy red grapefruit and mandarin flavors lead the way on the palate, it is vibrant and full of recently bottled personality.

**2010 Dos Minas Malbec Cafayate Valley (\$11.99)** Plain and simple, this is delicious, organic Malbec produced in Cafayate, Argentina. A brief four-month élevage in used French oak helps to add texture without taking away from the wonderful fruit. Rich, dark fruit aromas lead to a seriously structured palate full of dark plum fruit and a refreshingly dry, serious quality.

**2010 Meli Carignane Maule Valley (\$11.99)** Veteran winemaker Adriana Cerda does not bother so much with the usual international varietals that have become Chile's calling card, focusing instead on Riesling and Carignane. This is organic, dry farmed and from older vines, and it shows rich red fruits and hints of orange rind on the nose with a big, rich, red-fruited palate showing lots of presence and flavor intensity.

**2008 Don Pascual Tannat Reserva Juanico (\$12.99)** This is a very satisfying wine. Sweet black cherry aromas also show hints of pumpkin bread and an autumnal baking-spice quality. Big and dark fruited on the palate, this shows just enough of that trademark Tannat tannin to provide good structure.

*Joe Manekin*

## A Farewell to Spain

I am ending my tenure as Joe's liaison in the Spanish department, and this will sadly be my last article for the wines of Spain. I have grown to enjoy these wines so much more as my time working with Joe has progressed. Here is something of a thank you, not an unabashed ode to Joe, but a chance to share with you the wonderful experience I had working with him. I have come to appreciate Spanish wine, along with the passion and dedication that Joe brings to his job. I implore you to ask him what he's excited about, because there are some enthralling wines he would love to discuss. He made me more excited about wine, and I can't express my appreciation enough.

Spain offers an encyclopedic array of wine styles and types. It is a region of tradition and antiquity, but there are many cutting-edge estates and winemakers, too. I have only begun sampling the wines of Spain, and I know there will be a lifetime of tasting ahead of me.

These days, I am especially excited about two single-vineyard Garnachas from near Madrid. If you are a fan of Châteauneuf-du-Pape or, dare I say, Burgundy (yes, I said it), you need to try these. The **2009 Bernabeleva "Arroyo del Tortolas" Garnacha Vinos de Madrid (\$39.99)** and the **Bernabeleva Garnacha De Viña Bonita Vinos de Madrid (\$49.99)** are amazing wines with great depth, silky textured fruit and snappy acidity of a quality that is remarkable. If you are a dessert wine fan, we have two wonderful wines. The **2004 Bacalhoa Colheita Moscatel de Setúbal (\$9.99)** and the **2000 Bacalhoa Moscatel Roxo Colheita Moscatel de Setúbal (\$29.99)** are both barrel-aged, white, sweet wines that will blow your mind. I tasted them for the first time with Joe, and they made a great impression on me. Perfect for after-dinner cheese plates or for drinking by the fire in late winter in place of tawny port. These are a must try.

One last thank you, and one last request to come in and talk with Joe Manekin. Ask about his Spanish wine mailing list, too. He is a great source of knowledge, and I'll bet he gets you as excited about Spanish wine as I am. Cheers!

*Kyle Kurani*

"Veteran winemaker Adriana Cerda does not bother so much with the usual international varietals that have become Chile's calling card, focusing instead on Riesling and Carignane."

"I am especially excited about two single-vineyard Garnachas from near Madrid. If you are a fan of Châteauneuf-du-Pape or, dare I say, Burgundy (yes, I said it), you need to try these."

## Commonwealth

“Enjoy this with a rack of lamb, and you’re set. And by the way, this got 92 points from Robert Parker’s *Wine Advocate*.”

“In this arid, difficult and unforgiving place, seasoned winemakers know something about delivering optimal concentration, complex aromas and robust flavors, and none is more attuned to the profound essence of the Barossa than John Duval.”

## JIMMY C’S VIEW DOWN UNDER

Check out these two Australian Shiraz from Victoria, which offer a different flavor profile than the wines from McLaren Vale and the Barossa. They will have you rethinking what you thought you knew about Shiraz from Oz.

**2010 Terlato-Chapoutier Shiraz-Viognier Victoria (\$13.99)** This wine was born from the collaboration between Anthony Terlato of Napa and Rhône winemaker Michael Chapoutier. No stranger to the wines of Côte Rotie, Chapoutier co-fermented 5% Viognier with the Shiraz to create a bright, spicy and elegant Aussie Shiraz. The grapes were de-stemmed and fermented in cement or stainless steel tanks and had three weeks of maceration to add tannin structure. The nose has lifted aromas of dark plum, boysenberry, meats and a light floral note. On the palate there are ripe, fine tannins that are supple, giving just enough frame to the juicy core of fruit that leads to a fine finish.

**2007 Tahbilk Shiraz Nagambie Lakes Central Victoria (\$14.99)** Tahbilk is an old Australian winery, established in 1860. The bouquet shows brambly dark plum and blackberry fruit that mingles with earth, meats, spice, cedar, chocolate and a mineral accent. On the palate the wine is rich yet balanced with fine tannins, good acidity, a hint of mint and very good length. Enjoy this with a rack of lamb, and you’re set. And by the way, this got 92 points from Parker’s *Wine Advocate*.

Neudorf’s vision was to make artisan wines with a sense of place, and I would say they have more than met that goal. The **2010 Neudorf “Moutere” Chardonnay Nelson (\$36.99)** was hand harvested from the Home Vineyard’s old-vine Mendoza clones and fermented with wild yeast in French oak (32% new) barrels and stayed on the lees for 12 months. The nose offers apple, pear, toast, citrus, spice and mineral nuances that follow on the palate. The **2009 Neudorf “Moutere” Pinot Noir Nelson (\$36.99)** shows notes of black cherry, forest floor, spice, dried orange peel, earth and floral highlights. On the palate there is good concentration with fine, velvety tannins, superb balance and a complex finish. Production is less than 500 cases for each of these wines with a *Wine Advocate* rating of 92 points for the Chardonnay and 91 points for the Pinot. Try them.

Jimmy C

PS: Please join us March 15 in our Redwood City store from 5–6:30 pm for a special tasting with Yalumba’s Wine Ambassador Jane Ferrari, who is great fun and a world of knowledge. It will be a guaranteed good time for all!

## HERE COMES THE SUN

As of this writing a massive, highly-charged, peacock plume of solar energy resembling one of Lady Gaga’s more outrageous extra-terrestrial creations just penetrated the Earth’s atmosphere in northern Norway. Although such fantastic solar flare-ups are relatively rare—this latest one dubbed by a Parisian astronomer as *une belle bête* (a beautiful beast), they are, one hopes, no cause for end-of-the-world initiatives like selling off the entire contents of your wine cellar, neglecting to floss or canceling your Pugapoo’s grooming appointment next Tuesday. Besides, if you’re reading this month’s newsletter, you survived relatively intact, hooray!

After the light show, perhaps a glass of wine. We’re never very far from an auspicious example in the powerful, superb reds of Barossa Valley. In this arid, difficult and unforgiving place, seasoned winemakers know something about delivering optimal concentration, complex aromas and robust flavors, and none is more attuned to the profound essence of the Barossa than John Duval. Having spent almost three decades making the iconic Grange for Penfolds, he decided it was time to craft his own wines. The **2006 “Eligo” Shiraz Barossa Valley (\$54.99)** is a textbook tribute to an excellent vintage. Crafted from Shiraz vineyards from the Barossa and Eden Valleys, this multidimensional, immaculate wine spent 20 months in new and one-year-old French hogsheads. Imbued with deep purple to almost black tints, the wine possesses a surfeit of flavors on the palate—dark black and blue fruits, warm, savory Asian spices, incense, smoked meat and licorice. Although drinkable now, it will reward five to 10 more years of careful cellaring.

Not quite light years away, viticulturist James Hook and a few ambitious friends decided to pour their money, sweat and souls into the creation of highly expressive, small batch, sustainably managed wines from single-vineyard sites. All aspects from pruning to bottling are hands-on endeavors, and the resulting wines are a testament to their unwavering dedication. The **2008 Inkwell Shiraz McLaren Vale (\$29.99)** is so opaque and yes, inky, that you could probably dip a bristle brush in it and paint gorgeous Sumi-e landscapes, but don’t! It’s much too delicious! Twenty-four months in new and used French oak lend textural balance to the pure aromatic intensity of the blueberry, eucalyptus, violet pastille and dark chocolate notes. The Inkwell Shiraz is an impressive wine for early to mid consumption, depending of course on the capriciousness of solar winds.

John Majeski



## The Best of Sibling Rivalry

**Lucky for the Haag brothers, Thomas and Oliver, they were born to a legend of a father, the one and the only Wilhelm Haag.** Wilhelm had long been setting standards with his magical creations at the Fritz Haag Estate in Dusemonder Dorf a.k.a. Brauneberger in the Mosel River Valley long before little Thomas & Oliver even knew what Riesling was, although it didn't take long. As a winemaker Wilhelm was known as a bit of a perfectionist, some would even say a control freak about his craft. He was even known to sleep in the cellar from time to time. And, no, that is not like sleeping on the couch! Thomas, the elder brother of seven years, became the general manager of the dilapidated remnant of the former glorious Schloss Lieser in 1992. Just five short years later he bought the winery and has since brought back the former quality and reputation of this once-proud estate in Lieser.

Oliver took over the Fritz Haag estate in 2005 along with his wife, Jessica. Now, although raised by the same man, these two brothers have slightly different approaches to making their wines. Let's just say that Thomas may be more of the rebel of the two. He has gone the route of spontaneous fermentation, which can sometimes be long and produce a style more on the brawnier side. Oliver has kept along the same path (roughly, it's always a growing process) of his father, going for the sleeker style of Riesling while in pursuit of ultimate balance. You didn't think that both apples were going to fall right next to the tree, did you? Both of these guys are taking their tutelage from a master and bringing that once set standard to a higher mark. This is a fantastic form of sibling rivalry, the kind we all get to benefit from. Go online to check out our full offerings from these two.

The 2010 Schloss Lieser Brauneberger Juffer Riesling Kabinett (\$24.99) is stony, rich and delicious. Quite powerful for a Kabinett. It needs five years. The **2010 Schloss Lieser Niederberg Helden "EL" Riesling Gold Capsule Auslese (\$59.99)** is something special for the cellar, especially if it's a birth-year wine. If given the proper aging time this will drop jaws with its unctuous power, viscosity and fruit-wrapped brininess. The **2010 Fritz Haag Estate Riesling (\$19.99)** is crystal clear, bright and zingy with subtle white peaches on the finish. Nice and refreshing. And the **2010 Fritz Haag Brauneberger Juffer Sonnenuhr "EL" Riesling Spätlese (\$41.99)** is lush and rich, full of baked apples and stone fruit. It shows a fantastic creamy richness on the palate and a finish that explodes into a lingering delight. Could use some patience, 15 years or more.

Eric Story

## MY LIST *The Nahe in 2010*

**The rich, often tropical wines of the Nahe region are exceedingly good in a high-acid vintage such as 2010.** Instead of soft, ripe-guava flavors expect tangy Manila mango. In place of baked pineapple, you will find the tingly slivers of juicy young pineapple. The Nahe region is generally warmer than its northern neighbor the Mosel, with its mixture of heat-retaining soils such as sandstone, slate and igneous volcanic rock sparkling with fragments of quartz and minerals. The Nahe river carves a wide, meandering valley within which there are typically long, dry summers and falls. In 2010 the unusually cool and damp August and September meant that Riesling's high acidity never really softened. However, sunny October increased the ripeness so that the resulting wines are extremely high in flavor concentration and in acid concentration. A wine geek's dream vintage!

**2010 Schäfer-Fröhlich Bockenauer Riesling Kabinett (\$27.99)** After a quick swirl to shake off the hint of sulfur, this reveals a striking aroma of hot, tart baking apple straight from the center of a fresh-baked pie. There is a steely and saline character on the palate with the juice of a thousand crisp green apples and spritzly lemon. The light sweetness of this Kabinett-level wine is a wonderful foil to the very high acidity. The lingering finish with enticing jasmine tea notes lasts for a long time.

**2010 Hexamer Schlossböckelheimer In Den Felsen Riesling Spätlese (\$34.99)** This is a stunning, powerful wine that hails from the volcanic soils in the Upper Nahe. It offers an alluring heady nose that is tropical with gardenia and mango and cooler iris. The palate is brooding and massive, an incredible tension between acidity and minerality that is (paraphrasing Douglas Adams) just like having your brains smashed out by a slice of lemon wrapped around a large volcanic rock. This is delicious, extreme wine deserving of a place in the cellar of any wine lover.

**2010 Dönnhoff Niederhäuser Hermannshöhle Spätlese (\$62.99)** If you have read this far you probably have already tried Dönnhoff's wines. Perhaps, like me, your love of Nahe wines began with a taste of an Oberhäuser Brücke from this family's famous *monopole*. The 2010s are superb with some of the most divine wine coming from this wonderfully warm east-facing corner of the river. The almost syrupy ripeness found in a warm year is replaced by a zestier and more herbal exotic range of flavors, the full sweetness poised beautifully against the laser beam acidity.

Susan Thornett

"Both of these guys are taking their tutelage from a master and bringing that once set standard to higher mark."

"If you have read this far you probably have already tried Dönnhoff's wines. Perhaps, like me, your love of Nahe wines began with a taste of an Oberhäuser Brücke from this family's famous monopole."



## K&L ONLINE AUCTIONS *Tips on Bargain Hunting*

Here in the K&L Auctions department we spend much of our day taking a microscope to bottles consigned to our auction in an effort to accurately describe the label, fill, cork and capsule conditions of each lot. It's a daunting task that we always strive to do as accurately as possible. Communicating those conditions is of paramount importance to those assessing what they are willing to pay for a wine. After all, we're talking about some seriously expensive and rare bottles that have been previously owned, so all these conditions are tools to evaluate the journey a wine has taken from the time it was bottled. Some conditions, however, don't call into question a wine's integrity, which provides an opportunity for a savvy buyer to acquire terrific wines at a fraction of the cost if they are willing to forgo perfection.

There are of course conditions to be wary of, such as signs of seepage or a low fill, and for the most part K&L shields our buyers from any wines that are in a precarious state. As is the case with certain really old bottles, conditions should be looked at with a different lens than a recently released vintage. It is potentially worrisome if an older wine appears too "perfect" when it should show signs of aging. But there are conditions, namely label conditions, which can have no impact on what exists inside the bottle.

Many of our collectors look for perfection, from 100-point scores to immaculate bottle conditions. Nothing wrong with that! If you're so

inclined to resell your wine down the line or buy for investment purposes, these things are extremely important. Everyone knows that a perfect bottle of 1982 Lafite commands a premium over a bottle with a moldy, torn label even if the fill is well into the neck. Now, if you're buying wine at auction to drink and aesthetics are secondary, you are in prime position to snatch up wine at a very wallet-friendly price since much of the competition has been eliminated.

Label conditions you should consider benign and of no indication of the wine's quality include: writing on label (Happy Anniversary\_\_\_!), scuffed or torn labels (could have happened in pulling the wine out of racks or going in and out of a box), or bin stains not caused by seepage (a wine breaks and spills on nearby bottles in a cellar). Yes, the bottle is less pretty and may not be on display at the Smithsonian, but last time I checked nobody drinks a label!

This being said, it's always important to look at provenance, and for that reason we welcome inquiries from bidders who want a more rounded explanation of a lot's cellar condition than what is provided online. K&L always performs our due diligence on evaluating the care a consignor has taken to properly store his or her collection, but a premium should be paid for wines that have a single owner and are purchased new upon release or winery direct.

*K&L's Auction Team*

### *Jim's Gems*

## JIM'S MARCH GEMS

### **2010 Patient Cottat Sauvignon Blanc "Le Grand Caillou" (\$10.99)**

We sold a ton (over 400 cases) of this lovely, declassified Sancerre from the 2009 vintage, and the 2010 is even better and at the same price. Wet river stone to lanolin to grapefruit to creamy tones on the nose abound in this wine with rich, viscous flavors that are dry, crisp and mouthwatering in the mouth. This Gem is a great wine for shellfish, according to the Bean and her cohorts, Eby and Rizzo. 12% ABV (🍷🍷🍷🍷🍷🍷)

**2010 Angulo Innocenti Malbec "La Consulta" (\$17.99)** Produced from 85% Malbec and the balance Cabernet Sauvignon, this delicious wine is loaded with rich, complex fruit that offers opulent aromas of spicy anise to blackberry with cedary undertones and a hint of mocha. On its ever-expanding palate, this Gem offers rich, lush, ripe fruit that is not overdone yet complex and distinctive with well-integrated, very fine tannins, excellent structure and a finish that seems to go on forever. Rusty has informed me that this Gem will be one of our house reds for however long it is around. A great follow-up recommendation would have come from his cousin, Anderson. 14.5% ABV (🍷🍷🍷🍷🍷🍷)

**2009 Haut-Vigneau, Pessac-Léognan Rouge\* (\$17.99)** We have been directly importing this Gem for well over the last 10-plus years, and this production is a pure example as to why you should focus your purchases with this great vintage on minor châteaux for near-term enjoyment and consumption. Deeply colored, the nose is loaded with opulent aromas of cassis and blackberry fruits with gravel-like mineral notes. Broad, expansive, lush flavors dance across your immediate palate with distinctive, complex, layered flavors leading to a long, warm finish. This is a wonderful Gem of a wine, according to Rusty, with a core of that 2009 Bordeaux sweet, viscous fruit and supported by an amazing structure. This will be one of our house Gems for the month, according to Rusty. 13.5% ABV (🍷🍷🍷🍷🍷🍷)

The next two varietals are private-label productions. One was produced for us by Nils Venge of Saddleback Vineyards. The other we must keep secret, for legal reasons. We can mention that it is from a great, great Cabernet producer who only made two barrels (50 cases) of this wine.

**2009 Kalinda Napa Valley Cabernet Sauvignon "Cuveé Reserve"\* (\$21.99)** Nils Venge was an old fraternity brother of Clyde Beffa's, our wonderful owner and Bordeaux Buyer. Venge created this amazingly complex, richly flavored wine for us, and it should not be missed. Deep ruby in color, this is not one of those over-the-top, in-your-face, low-acid-high-pH, high-alcohol, jamy Cabernets that have been coming from many Napa Valley producers the last decade. It has a sense of balance, richness, focus and complexity. The essence of currants, cassis and blackberry saturate the room from this deeply colored Gem when opened and aired. Rich, full, complex, integrated, yet balanced Cabernet fruit is delivered across your palate to a long, fleshy, well-focused finish. This drinks great now but will age another five to 10 years. This Gem will be one of our house reds for the month and well into the future, Rusty has told me. 14.5% ABV (🍷🍷🍷🍷🍷🍷)

**2008 Kalinda St. Helena Reserve Cabernet Sauvignon\* (\$49.99)** I know what you are thinking. Jim and Rusty usually don't write up wines in this price range. But, when one of our private-labeled wines beats the best Napa Cabernets (Harlan, Maya, Bond, Colgin, etc.) in a blind tasting, I really don't have to spend much time on a great wine to describe it to you. It is there for you to buy and do what you want: drink it or age it. Your choice. It is a great wine from a great producer. You will not want to miss this Gem. 13.5% ABV (🍷🍷🍷🍷🍷🍷)

Happy Saint Patrick's Day and enjoy this month's selection.

*Jim, Rusty, the Beaner, Eby and Rizzo*

## UNDER THE RADAR

**It just keeps getting better and better for fans of value wines from Italy. There's a seemingly endless supply.** One that recently hit our shelves is an outrageously cool white wine made from the Verdeca grape grown in southern Apulia, Italy's heel.

I'm usually cautious in regards to whites from this part of Apulia as it can be unbearably hot here in the summer, and the whites can end up flabby and baked. The **2010 Masseria Li Veli Verdeca (\$18.99)** is crisp and snappy with lovely acidity and a pleasing minerality. The aromas and flavors are what a great California Viognier wants to be: peach and orange blossom, mango, a hint of lime skin. The first thing I thought of actually when I put the glass to my nose was Trix cereal (I mean that in the best way. I guess this is one case where Trix aren't just for kids). It's a must try for anyone interested in crisp, aromatic but fuller-bodied white wine from Italy.

The **2009 Selvagrossa "Muschen" Marche Rosso (\$13.99)** easily competes for the dollar-for-dollar best wine in the store. Slightly

modern leaning, this blend of 60% Sangiovese, 20% Merlot and 20% Cabernet Franc bursts with plush cherry fruit and hints of sweet herbs, mint and vanilla. Ultra-fine tannins caress the palate and give the wine heft, and it has remarkable depth and complexity for such an inexpensive bottling. I've been a huge fan of this two-brother operation for years, and the current offerings surely don't disappoint.

The **2010 Mamete Prevostini "Botonero" Nebbiolo (\$18.99)** has arrived, and it's the best bottling of this wine I've had in the last five vintages. This wine is essentially declassified Valtellina, a grape-growing area northeast of Milano almost forming the border with Switzerland. Nebbiolo grown here—actually a distinct clone called Chiavennasca—has a more vevy profile with darker, more brooding fruit, a more slatey minerality and an almost electric acidity. This was a huge hit at a recent staff tasting, and those customers who tried a bottle when it first came in stock are coming back for six! Please make sure not to miss this one.

*Chris Miller*

"Nebbiolo grown here—actually a distinct clone called Chiavennasca—has a more vevy profile with darker, more brooding fruit, a more slatey minerality and an almost electric acidity."

## GETTING TO KNOW *Jim Boyce*

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

I've been with the company for three years. I started as a driver and then moved up to warehouse receiving manager. I am currently on the Sales Staff in our Redwood City store as well as the Liaison to Domestic Wine and Beer.

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

After a year or so at Cal Poly, SLO I worked at Cost Plus World Market later becoming the head of the store's wine and beer department. It was there that I learned there is more to drinking than Budweiser party packs and plastic-handled liquor, though I do miss those party packs (definitely not the plastic handles).

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

I enjoy snowboarding and mountain biking. BBQing, drinking beers and playing music with friends occupies the rest of my good times. Traveling to New York to visit my lovely girlfriend Vanessa at school and explore that city has become a new favorite.

### What's your favorite movie?

I'm not a huge movie guy, but it's usually some comedy lying around or a music performance playing in the background.

### What was your "epiphany wine?"

I'm not sure I've had *one* wine that would fit that question. Every week there seems to be another wine, beer or spirit that wows me.

### Describe your perfect meal (at a restaurant or prepared at home). What wine(s) would you pair with it?

The best meals I've had recently were ones I didn't have to put together myself! Among them were staff Bordeaux dinners, and most recently we enjoyed three flights (1966, '70, '83) side by side, paired with quail and New York strip. The food and wines were outstanding.

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

What I thought was a good beer before is nowhere near my radar now, though I will still drink some Bud heavies from time to time to keep me regular. The last few years have seen a craft-beer revolution, and breweries are only getting better.

### What do you like to drink?

We are lucky enough to drink wine all day, so when I'm not at work I usually drink a cold beer and save the wine for special occasions.

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

Get recommendations and information from our sales staff!

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

Tough question, as I would rather drink with friends and family now regardless of what we're drinking.

## GETTING TO KNOW: *Jim Boyce*



"What I thought was a good beer before is nowhere near my radar now, though I will still drink some Bud heavies from time to time to keep me regular."



Enjoy 2007 and 2006 Brunello and Brunello Riserve, as well as the expertise of James Suckling at the Bellissimo Brunello tasting on May 12. Look for details at [KLWines.com](http://KLWines.com)

## PENSIERI DA MONTECHIARA

I am occasionally stumped as what to write, to time the release of wine to coincide with the release of the newsletter is a tricky procedure. To be safe, I'm going to recap a series of wines I tasted yesterday that made me feel really good, and they'll be around in March!

The **2010 Gianni Gagliardo Fallegro (\$14.99)** is an elegant wine made from Favorita (Vermentino) grown in Piedmont. A bit of fizz gives the wine a freshness and balance just perfect for that first glass of the evening. This must be why so many restaurants pour it by the glass! The **2009 Fontevecchia Verdicchio di Castelli di Jesi (\$13.99)** has momentarily cured my singular drive to have everyone in the world taste Verdicchio from Matelica. This wine is supple, rich, complex with good weight and no wood to spoil its freshness, a perfect wine for red snapper.

I can't wait to meet the Signora Barbera who makes wine in Sicily! She makes use of the normally less-than-inspiring Inzolia (the grape most commonly used for Marsala) to great effect. The **2010 Cantine Barbera Inzolia (\$14.99)** has stunning acidity, freshness and real character. It's a truly dynamic wine with a presence I haven't often seen with Inzolia. This is a perfect *pasta al pescatore* wine. Once again from the same producer, the **2010 Cantine Barbera Nero d'Avola (\$14.99)** is made from one of Sicily's most overproduced varietals, yes. There are so many poor examples of Nero d'Avola out there. This wine is so vibrant and crisp with really intriguing red fruit character and spice in a well-balanced body. It would be perfect with a creamy Alfredo sauce.

A year or three ago I wrote a glowing review of one of Fanetti's wines. I still really love what they do to *Vino Nobile di Montepulciano*, though what they "do" is very little. The **2001 Fanetti *Vino Nobile di Montepulciano Riserva* (\$33.99)** is one of the best examples from this appellation I can remember tasting. It is definitely an old-school version. The wine is rich and powerful in the mouth and gives you a feel of density, yet it is not burdened with excessive alcohol or tannins. The flavors on your palate bring back memories of autumn afternoons in Tuscany—warm, earthy, fine leather, dried herbs, dried flowers, grilling meat. There is no "dab" of international varietals to sweeten the flavors, just ripe, plummy Sangiovese. Aromatics of leather and spice, a feeling of soil and total balance are all woven into a seamless, long, lingering finish. I think you're getting the drift that I like this wine. Don't be alarmed by the faded rose color at the edges of a glass of this beauty. *Vino Nobile* isn't supposed to look like Cabernet! It will still last for another decade or two.

Chianti Classico has lost some of the fame and luster it had 40 years ago. That is really unfortunate because there are so many better Chianti nowadays! I visited the Rodano estate in Castellina in the mid 1990s. My teeth are still making a comeback after all the tannins in that wine! Tasting their current release was a revelation in how far they have come. The **2006 Rodano Chianti Classico (\$19.99)** is rich, complex, and the tannins are very well integrated and not a factor at all. They use huge barrels for the wine, which gives a little more structure but doesn't add flavor. The **2004 Rodano Chianti Classico Riserva "Viacosta" (\$29.99)** is denser. It has more sweet flesh and a very long finish. Both of these wines are drinkable and can age for another decade easy.

OK, so I haven't had many Primitivo listed for awhile, but the **2010 Antica Masseria Sigilio Primitivo di Manduria (\$14.99)** is rockin! It has the Zin-like richness you'd expect but also balance, good acidity and really well-integrated flavors coupling both that exuberant fruit and Middle Eastern spice. Get out the BBQ and enjoy this wine.

Back to Piedmont, for the **2004 Prinsi Barbaresco "Gaia Principe" (\$47.99)**, which is supple, aromatic and balanced—just truly a great bottle of wine and luscious enough to drink now. The **2006 Prinsi Barbaresco "Gallina" (\$56.99)** has more stuffing but is still drinking very well. Buy a case and drink over the next decade. Finally the **2006 Palladino Barolo (\$47.99)** is truly amazing, offering layers of earth, rose petals, smoke and spice all rolled into a superb finish. A stunning wine.

NEWS FLASH: I'm just putting together the last details of a tasting with James Suckling in San Francisco on Saturday, May 12 called Bellissimo Brunello. The event will have 35+ Brunello producers pouring their 2007 Brunello di Montalcino and 2006 Brunello di Montalcino Riserva. Stay tuned for details.

Greg St. Clair



## MARZO'S SELEZIONE

**2010 Ermacora Pinot Grigio\* (\$14.99)** This has the perfect balance of acidity and tremendous aromatics, loaded with pear, apple, citrus and tropical fruit in an elegant, concentrated and superbly balanced wine. This is a great wine for you and your Irish descendents or just want-to-be Irish-for-the-night friends. It's my pick this year to go with corned beef and cabbage.

**2009 Ferrero Rosso di Montalcino\* (\$15.99)** This is one of the last of the 2009 Rossi; the 2010s should be coming in a couple months. When I tasted this in February of 2011 I thought it was great, and since then it has really come into its own. I think we have saved the best for last. This is a user-friendly Rosso. Bright fruit hits you first—black cherries, cassis and ripe strawberries and then a note that just sings 'Tuscany' starts to roll across your palate. The *terroir* takes on the rest of this wine, giving it a long finish that lingers. It needs an hour or so of breathing time. I will be serving it with my mom's Harrington Irish stew!

**2010 Germano Riesling "Herzu" (\$24.99)** This is one of those wines that every vintage makes me say "wow," and it's even better than last year's. Yes, it's Riesling from Italy. Herzu is made from a newer vineyard in the village of Ciglié, about 30 minutes south of Serralunga. This very unique wine has melon and succulent fruit and then wet stones, a floral quality and lots of minerality on a medium- to full-bodied frame. It has incredible length to it as well and balancing acidity. This is a great wine for light suppers, salads, pasta primavera or a chilled tomato-basil soup.

**2006 Poggiarellino Brunello di Montalcino\* (\$29.99)** I gave this wine two-and-half stars. It's classic 2006 Brunello. Beautifully layered, this is expressive and bursting with sweet, ripe strawberries, black cherries intermingled with subtle earth, toasted oak notes, minerals, leather and a hint of bitter chocolate on the finish, which includes round, soft tannins and a long aftertaste. This is a must for the cellar. If you can, try to give it some age (five years at least). If not give it about two hours of decanting. "Boun Santo Patrizio" and Saluté!

Mike "Guido" Parres

## Captain's Log VINCENT GIRARDIN

**What can be said about the 2009 vintage in Burgundy that hasn't been said already?**

Oh, I know! How about the fact that we finally got the Vincent Girardin wines in stock! While Vincent Girardin's wines are quite reknowned, and his Premier Cru and Grand Cru wines are worth the money and time to track down. I have always been impressed with the "value" offerings, the Bourgogne AOC and the wines from the villages that are less sought after. I am always looking for wines that I can drink that do not impact the wallet too much. That is why I'm always waiting for these releases; they always over perform for their price.

**2009 Vincent Girardin Bourgogne Pinot Noir "Cuvée St. Vincent" (\$18.99)** This is a perfect introduction to the red wines of Vincent Girardin. Aged 50% in stainless steel and 50% in old barrels, this wine is all about that beautiful 2009 fruit. Charming is the first adjective that jumps to mind. Dark fruit and berries roll across the palate and are picked up by just the right amount of tannins. There is just a touch of grip and just enough earthiness to this wine to say "Burgundy" but in a raspy whisper.

**2009 Vincent Girardin Santenay "Terre d'Enfance" (24.99)** This wine has some significance for the domaine. This is from the village where Vincent's family has been growing grapes and making wine for generations. Vincent is the 11th generation! This wine is sourced from six locations around the village with the average vine age being 45 years. This wine takes us to a different weight class from the previous offering. This wine is driven with red fruits that have more focus and verve to them. The palate is richer and has more substance yet is perfectly balanced. The fruit, tannins and acidity are harmonious, not an edge to be found in this one. Beyond that, the aromatics offer more spice and a subtle floral element. On the palate the dark red fruits play with an almost caramel-like note and a very fine dusting of earthiness. There is nothing "lesser" about this wine.

These wines are going to make a lot of friends. Do not wait until the end of the month to buy these, it will be too late.

Kirk Walker

"This very unique wine has melon and succulent fruit and then wet stones, a floral quality and lots of minerality on a medium- to full-bodied frame."

"This wine takes us to a different weight class from the previous offering. This wine is driven with red fruits that have more focus and verve to them. The palate is richer and has more substance yet is perfectly balanced."



“Jacques’s relatives were the ones who cleared this vineyard, using their mining skills to break up the rock to enable planting, thus the name ‘Champs Gains’ or regained fields.”

## POUR VOTRE PLAISIR

### *Wecome Back Jacques*

**We are now importing the second vintage from the outstanding winemaker Jacques Bavard.** His family has been winegrowers in Puligny for generations, but he went off to Paris and founded a successful restaurant before returning to his grandfather’s ancient stone house in Puligny-Montrachet. He makes wines of elegance and focus, never manipulated, never overworked. He maintains just extremely close work with the *vignerons*, respect for the land and a style that complements food. We are excited about his 2009s, limited though they are.

When in Burgundy, my friends often start with a glass of Aligoté, the ancient white grape of Burgundy known for its palate-clearing acidity. In the hands of a good grower in the Côte d’Or, it also has a fascinating slightly nutty quality and richness to balance the acidity. The **2009 Jacques Bavard Aligoté\*** (\$13.99) is such a wine. Both palate cleansing and satisfying, this is a wine not to be missed. I am usually not a fan of wines from Rully, as so many seem to have weight without elegance. But the **2009 Jacques Bavard Rully Blanc\*** (\$18.99) is rich, concentrated and maintains a sense of focus that wines from here are often missing. Try it, and you will think it has been mislabeled and is actually from a much more famous (and more expensive) appellation. The spectacular **2009 Jacques Bavard St. Romain\*** (\$24.99) has bright minerality and a lovely floral nose. If you are not familiar with this village, give it a try. I think it is one of the less-known gems of the Côte d’Or. Plus I love wines from this picturesque place.

*Jacques makes wines of elegance and focus, never manipulated, never over worked. He maintains just extremely close work with the vigneron, respect for the land and a style that complements food. We are excited about his 2009s, limited though they are.*

From Monthelie, a village adjacent to Volnay and Meursault, comes the **2009 Jacques Bavard Monthelie Blanc\*** (\$24.99). This is elegant, focused, rich and very like Meursault, at a better price. The **2009 Jacques Bavard Meursault\*** (\$39.95) is both concentrated and long on the palate with poise and weight. This year he also got some higher appellations, including the **2009 Jacques Bavard Chassagne-Montrachet 1er Cru “Les Embrazées”\*** (\$53.99). While part of the (slightly) better-known “Bois de Chassagne” vineyard, this *climat* has very meager reddish soil with broken limestone. The result is a rich, full style of Chassagne-Montrachet with that characteristic creaminess for which the village is known. In Jacques’s able hands it is also a wine of poise and balance. He was also pleased to get some **2009 Jacques Bavard Puligny-Montrachet 1er Cru “Champs Gains”\*** (\$54.99). Jacques’s relatives were the ones who cleared this vineyard, using their mining skills to break up the rock to enable planting, thus the name “Champs Gains” or regained fields. Located high on the hill, this site produces wines of energy, drive and minerality, and there is no mistaking the Puligny character here with citrus, minerality and weight all combined in one terrific package.

Jacques also makes red wine in small quantities. Again, he focuses on purity of flavor and transparency in his wines. His **2009 Jacques Bavard Bourgogne Rouge\*** (\$17.99) has a delicious and open character with bright red fruit notes and a supple and succulent quality that makes one want a second glass. The **2009 Jacques Bavard Monthelie\*** (\$24.99), from 30-year-old vines, has lovely cherry fruit, a wonderful note of wild strawberries and terrific aromatics. The only bad news is that the vintage was so sought after he did not have much available for us. But the good news is that we also have a few magnums, at \$54.99, while they last.

Also new at K&L are the wines of Domaine Amiot-Servelle in Chambolle-Musigny. Christian Amiot (son of Pierre Amiot in Morey-St-Denis) and Elisabeth Servelle run this 17-acre domaine. It is certified organic, and they are careful winegrowers making lovely and rich wines of character. Their **2009 Domaine Amiot-Servelle Bourgogne Rouge** (\$24.99) has dark berry fruit and lots of weight. The **2009 Domaine Amiot-Servelle Chambolle-Musigny** (\$61.99) offers rich, dark fruit and a lingering finish. And do not miss the small quantity we have of the **2009 Domaine Amiot-Servelle Chambolle-Musigny 1er Cru “Les Charmes”** (\$89.95) called “Outstanding” by Allen Meadows and very charming, indeed!

À Santé!

Keith Wollenberg

## WINE ACCESSORIES & STORAGE

### WHISPERKOOL COOLING UNITS AT SALE PRICES!

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### MARCH FEATURED ITEM:

#### Italy Wine Map from DeLong

**(\$24.99)** This beautiful 24x36" map of the Iberian Peninsula and its wine regions is the only current, accurate map of Spain and Portugal's wine regions on the market today. It is printed on heavyweight, acid-free, archival paper in rich detail and color. Suitable for framing, it would be the perfect addition to any wine connoisseurs' house.

### LA CACHE WINE STORAGE CABINETS



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



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



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

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

	Contemporary	European	Mission	Loft	
1400	\$3,299.00	\$4,099.00	\$3,799.00	\$3,999.00	(160+12 bottles)
2400	\$3,999.00	\$4,799.00	\$4,399.00	\$4,599.00	(256+30 bottles)
3800	\$4,699.00	\$5,499.00	N/A	N/A	(408+50 bottles)
5200	\$5,099.00	\$6,099.00	N/A	N/A	(544+78 bottles)

**Vault 3100** \$3,599.00 (320+ bottles)

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

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Open Mon-Sat from 10 a.m. to 5 p.m.

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

### Tritan Titanium Crystal Lead Free!

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

### Le Cache Wine Cellars

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



## Wine Clubs

“Looking for a club that features great everyday value wines? There’s a club for that. Looking for a club with elegant, complex wines from anywhere in the world? There’s a club for that.”

# K&L Wine Clubs: We Have a Club for That!

**Ever feel like all you do lately is work, work, work?** Why not reward yourself with a membership to one of our five great monthly wine clubs? Looking for a club that features great everyday value wines? There’s a club for that. Looking for a club with elegant, complex wines from anywhere in the world? There’s a club for that. Love big, ripe, luscious reds? There’s a club for that. Can’t live without a bottle of Champagne chilling in your fridge? There’s a club for that. Convinced that Italy is the center of the wine universe? There’s a club for that, too. If you have a certain preference, want to explore wines you might not buy normally or just want to get two great wines a month for a steal, K&L has the club for you. We call them “Best Buy,” “Premium Club,” “Signature Red,” “Champagne” and “Italiano”—you’ll call them easy, fun and delicious. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call **800.247.5987 x2766** or email us at: **TheClubs@KLWines.com**.

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

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

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

**Champagne Club:** Our Champagne buyer travels to Champagne to source the best possible grower-producer Champagnes as well as top Grand Marque bottlings. Often our Champagne Club offers wines exclusively imported by K&L because they are made in such 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 Direct*

## SOME MARCH WINE CLUB PICKS

### signature red collection

#### 2008 Anderson’s Conn Valley “Right Bank” Napa Valley Bordeaux Blend

92 points Robert Parker: “The 2008 Right Bank (55% Merlot and 45% Cabernet Franc) is not as concentrated as the 2007 but it is a full-bodied effort displaying lots of cassis, bay leaf, charcoal, and subtle smoke. Expect it to drink well for 15 or so years.” (12/10).

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

### best buy wine club

#### 2010 Cal y Canto, Viura Verdejo, Vino de la Tierra de Castillad

What a delicious white. So clean and fresh, it offers great balance and is easy to drink right now. Dry with slightly chalky finish, try it with cracked crab or any light seafood dish.

Regular K&L Retail: \$13.99 Wine Club Price: \$9.99

### premium wine club

#### 2010 Kalinda Monterey County Pinot Noir

From our good friends at Testarossa, this lovely Pinot Noir is soft and elegant. It displays tons of ripe strawberry fruit mixed with vanilla-spiced oak. And best of all, it is totally delicious and affordable.

Regular K&L Retail: \$19.99 Wine Club Price: \$15.99

### italian club

#### 2007 Cavalchina Bardolino Superiore Santa Luciao

From the shores of Lake Garda, this supple, aromatic and juicy wine is just a joy to drink! Reminiscent of Cru Beaujolais in its delicacy and structure, it is perfect for roasted chicken or veal. Of course, you could also just go at it with a loaf of bread and cheese!

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

## TALES OF THE SPORTING LIFE

As I wrote last month, we spent eight days at the end of January on a whirlwind tour of the Brandy-producing regions of France. I've certainly had plenty of experience tasting the world's finest Cognac, Armagnac and Calvados, but nothing could have prepared me for seeing these regions first hand. We study and research every single distillery, domaine and maison, but when it comes down to it there are very few sources for concrete information about the quality of the products we taste. We rely significantly on information provided by the producers themselves and by our palate. One exceptional source for information comes from fine-wine importer Charles Neal, a noted music historian and expert in Armagnac and Calvados. His detailed and thoroughly encyclopedic tomes (aptly named *Armagnac* and *Calvados*), provide a wonderful wealth of information, and they have significantly enhanced my appreciation of these spectacular regions.

Information is important. There are real differences between each producer, and that difference is quality. It is difficult to generalize about France's complex brandy-producing regions. One thing that connects the very best producers from each of these regions is that same intangible quality that makes any agricultural producer better than the next guy. We might call it passion, commitment, knowledge or stubbornness. It's about putting the end product above all else. This always means choosing the proper way rather than the easy way. It usually means they'll make less money on something that costs them more. They'll probably bleed and definitely sweat. For some people this kind of commitment is all they know. The sacrifices they make for their craft will never feel like their loss. This is where the line between art and craft is blurred.

We've been lucky to find several producers who exhibit this incredible, idiosyncratic selflessness. It is not just their actions that allow us to judge the results; you can taste the difference. Please be sure to ask us about the following producers, some of whom will be providing us with exclusive productions: Château Pellehaut (Ténarèze, Armagnac), Domaine De Baraillon (Gers, Bas-Armagnac), Domaine De Boingnières (Les Landes, Bas-Armagnac), Domaine De Lassaubatju (Les Landes, Bas-Armagnac), Domaine D'Ognoas (Les Landers, Bas-Armagnac), Raymond Ragnaud (Grand Champagne, Cognac), Cognac Dudognon (Grand Champagne, Cognac), Famille Esteve (Petite Champagne, Cognac), Didier Lemorton (Domfrontais, Calvados), Adrien Camut (Pays D'Auge, Calvados) and Domaine de Giard (Pays D'Auge).

David Othenin-Girard

## K&L Whisky Merchants **AGAINST THE GRAIN**

Being a whisky merchant isn't as easy as you might think. Sure, we get to travel, taste, meet interesting people, and we get paid to do it, but there are many things that can go wrong. Take, for example the following tale: A new single-malt label called Sovereign is being introduced to the US via our store, but as there's no history of this brand in the states, the government made things difficult on us getting it here. Because of these obstacles, our shipment didn't arrive before Christmas as planned. After a half-dozen attempts, it is finally available now for the post-holiday rush.

"There's no precedent for a single grain whisky," read one of the responses from the government agency in charge of labels. Well, in fact, there is. Single grain whisky differs from single malt whisky in that the whisky itself is made of unmalted wheat, corn or rye instead of malted barley. Therefore, rather than the sweet and round softness of sugar-filled barley, the whisky exhibits an herbal, spicy almost gin-like note. Grain whiskies are not usually bottled on their own, but rather blended with single malts to form blended whiskies. Chivas, Johnnie Walker and Famous Grouse are all well-known blended whisky labels that contain both malt and grain whisky in their formula. In fact, while many people consider blended whiskies a concoction of different distilleries (which they are!), they're considered blends because they combine both grain and malt whisky.

The **1965 Caledonian 45 Year Old Single Barrel Cask Strength Grain Whisky (\$159.99)** seems like a deal to good to be true for a whisky of this age, and it is! This does not show the rich and creamy single malt profile. The nose is salted caramel and sticky Sauternes with rich and enticing aromas of sweet goodness. The palate, however, is grain all the way—lean and herbal, odd and exciting, crazy cool and super fun. Truly a difficult malt to explain! The **1990 Girvan 21 Year Old Single Barrel Cask Strength Grain Whisky (\$79.99)** is dry, herbal, grainy on the nose, but the palate is expressive and clean finishing with apples and pears in a fruity flurry of flavor. Both of these whiskies are a bit off-the-beaten-path. Grain whiskies are rarely enjoyed on their own, but with age they can be quite fascinating. With any luck our government now has the template down, because this won't be the last time we import these!

David Driscoll

"We might call it passion, commitment, knowledge or stubbornness. It's about putting the end product above all else. This always means choosing the proper way rather than the easy way."

"The nose is salted caramel and sticky Sauternes with rich and enticing aromas of sweet goodness. The palate, however, is grain all the way—lean and herbal, odd and exciting, crazy cool and super fun."



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

At the end of January we hosted the annual UGC tasting in San Francisco. This year it was held at the Bentley Reserve, and it showcased the 2009 vintage. There were a perfect number of attendees, so everyone had a chance to speak with the proprietors and take their time trying the wines. The response was fantastic. I expect our monthly in-store tastings of the 2009s to be packed as well, so arrive early!

**2009 Beaumont, Haut-Médoc\* (Pre-Arrival \$18.99)** Beaumont has been a customer favorite since the 2005 vintage. The nose is very aromatic with bright red fruit, spice and graphite. The rich palate is almost chocolatey with tons of that bright red fruit and polished mouthfeel. Don't miss out.

**2009 Smith-Haut-Lafitte Rouge, Pessac-Léognan\* (Pre-Arrival \$119.99)** This received great reviews from the customers at the UGC. The blend is 64% Cabernet Sauvignon, 30% Merlot, 5% Cabernet Franc and 1% Petite Verdot. It shows fragrant bright berry, cedar and toasty oak. The dense, rich mouthfeel comes across with bright raspberry along with coffee and spice.

**2009 Cantemerle, Haut-Médoc\* (Pre-Arrival \$39.99)** This year's blend is 49% Cabernet Sauvignon, 38% Merlot, 7% Petite Verdot and 6% Cabernet Franc. The nose is sexy, filled with floral, dark fruit and cedar. The polished palate has more of a currant flavor along with raspberry.

**2009 La Lagune, Haut-Médoc\* (Pre-Arrival \$64.99, 1.5L \$149.99)** Right across the street from Cantemerle is one of my favorites, La Lagune. This blend of 60% Cabernet Sauvignon, 25% Merlot and 15% Petit Verdot has a very aromatic nose with spice, earth, mineral (graphite) and black fruit. The rich palate is all black fruit and graphite, polished and seamless with a finish that doesn't stop.

**2009 Léoville-Poyferré, St-Julien\* (Pre-Arrival \$189.99, 1.5L \$399.00)** This was another stand out for some customers. The blend is 60% Cabernet Sauvignon, 29% Merlot, 6% Petit Verdot and 3% Cabernet Franc. The nose is dominated by toasty oak, coffee and spice. The palate is huge with rich, lush black raspberry and plum, spice and coffee concealing the fine tannins.

**2009 Pichon-Lalande, Pauillac\* (Pre-Arrival \$199.99, 1.5L \$399.99, 3L \$699.99)** The nose is filled with perfume, floral notes, incense and cassis. The layered palate is rich cassis, spice, cedar and mineral. The richness of the wine keeps the tannins in check while the acidity brightens the wine on the finish. This wine is stunning!

*Steve Greer*

“The layered palate is rich cassis, spice, cedar and mineral. The richness of the wine keeps the tannins in check while the acidity brightens the wine on the finish. This wine is stunning!”