



WINE News



IT'S MARCH, and our Bordeaux team is eager to share their impressions of the 2010 Bordeaux, which were presented to the public at the grand UGC tasting in San Francisco earlier this year. Look for their enthusiastic recommendations of this exceptional vintage throughout this issue...

You Can't Afford to Miss **2010 BORDEAUX**

Okay, I know I've written that I thought the quality of 2009 Bordeaux was better than 2010—quite a bit better—but after recently tasting more than 100 of the 2010s, I have to admit I might have erred. While I still maintain that the less expensive 2009 Bordeaux (under \$20) are indeed much better to enjoy now, the top wines from 2010 are as good as the top 2009s. Both vintages are fabulous: the 2009s are silky and sexy and the 2010s are more structured; classic Bordeaux, they say. I doubt Robert Parker will award 100 points to 20-plus 2010s like he did the 2009s, but the wines are certainly outstanding and will age very well for a long time. Throughout this newsletter you'll find comments from our staff who attended the UGC's tasting of the 2010s in January, as well as the Fête du Bordeaux dinner that same weekend. Needless to say we were all very impressed with the 2010s.

2010 Langoa-Barton, St-Julien (PA \$82.99) I tasted this at both events and the wine is spectacular. Very ripe cranberry and black cherry fruit aromas and flavors. Quite elegant and forward for a 2010.

2010 Léoville-Las Cases, St-Julien (PA \$339.99) The Léoville just got 99 points from the *Wine Spectator*. Exotic, layers of sweet raspberry fruit, stern but with viscosity. A great wine, but you have to be young so you can enjoy it in 30 years.

2010 Malescot-St-Exupéry, Margaux (PA \$109.99) This has a lush texture, with meaty undertones on the palate. The wine showed exceptionally well at the UGC tasting and was packed with ripe fruit. This property is on a roll. 94-96 points RP.

2010 Angludet, Margaux (PA \$39.99) Sweet and sexy on the nose. Lots of red berry fruit. Lovely mouthfeel. Pretty, tasty and a steal to boot.

2010 Haut-Bailly, Pessac-Léognan (PA Inquire) Wow, this wine is so elegant and seamless, but with lots of power behind it. One of the 2010s where the fruit covers the tannins. 95-97 points RP.

2010 Montrose, St-Estèphe (PA \$249.99) Still very closed right now, but starts to come around nicely with air, though you still have to concentrate to find the velvet underneath the iron. You can see the pedigree here. 96-99 points RP. Could this be a 100-pointer?

2010 Cantemerle, Haut-Médoc (PA \$38.99) Elegant, with almost exotic black and red fruits. A lovely, grapey wine with nice tannins, excellent balance and a very long finish. A great value! 91-93 points RP.

2010 Clinet, Pomerol (PA Inquire) This property is back to fine form. The wine is super rich with great texture on the palate. Tons of fruit in the middle covers the tannins. One of my favorite wines from the UGC tasting. 95-98 points RP.

I'm also a fan of the **2010 Pavie Macquin, St-Emilion (PA Inquire)** and the **2010 Clos Fourtet, St-Emilion (PA Inquire)** from the Right Bank. Check Alex Pross's article on page 7 for detailed notes on these wines.

Super Values

2010 Paloumey, Haut-Médoc (PA \$19.99) Received 91 points from *Wine Spectator* in January. One of our favorite properties. We loved the wine in 2009, and love it again in 2010. A great value for mid-term aging.

2010 Fourcas Hosten, Lustrac (PA \$19.99) Wow and double wow. By far their best wine. New ownership has really rejuvenated this property; a must-buy.

2010 Poujeaux, Moulis (PA \$34.99) As usual, this wine is great. Just buy it and enjoy in five years. Cassis and red fruit on the juicy mid-palate with a mineral finish. Good structure.

2010 Labégorce, Margaux (PA \$34.99) Watch this property! They've been making fantastic value wines recently. Their 2010 will cellar well for many years.

Clyde Beffa Jr.

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The Jury has Returned. A Verdict...



Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

The K&L jury has found the 2010 Bordeaux vintage guilty of 1) being a great Bordeaux vintage that will compete with 2009 for best ever, 2) having wines that are full of fruit and very high tannins and 3) showing classic

Bordeaux palate impressions at the Grand Cru level (as well as some of the lesser properties). The 2009s remain sweet, sexy, voluptuous wines that will age gracefully for many years, while the more firmly structured 2010s show tremendous fruit under a cloak of tannin; basically the 2009s have the fruit covering the tannins and the 2010s have the tannins covering the fruit. The 2010s do have a bit more acidity, so the French wine merchants and the châteaux owners prefer it as more "classic" than the riper 2009 vintage.

This past weekend (January 18-20) was all about Bordeaux for K&L, with the UGC tasting, an in-store tasting and the Fête du Bordeaux. Having the opportunity to taste more than 100 wines from the 2010 vintage really opened my eyes. The wines have gained some fruit in the past year, and many of them are quite delicious now. I still give a slight nod

to 2009 for its consistent high quality at every price, but on the upper tier the 2010s are stunning on the nose and palate.

The 2010s from Pessac-Léognan seem to be classically elegant and mineral-driven. Be sure to buy some **Haut-Bailly (PA \$149.99)**, a seamless wine that's exceptionally charming. The **Domaine de Chevalier (PA \$89.99)** is so good it's sinful. The whites are also refreshingly fine with excellent acidity. The St-Emilions and Pomerols are quite sweet and blackberry fruit-driven. I was very impressed by **Canon, Canon-La-Gaffeliere (PA \$104.99)** and **Troplong Mondot (PA Inquire)**, as well as **Clinet (PA \$149.99)** and **La Conseillante (PA \$269.99)**. As you get into the Haut-Médoc, the quality-to-price ratio is quite high. **Fourcas Hosten (PA \$19.99)** is a steal; it is so good. Of course **Poujeaux (PA \$34.99)**, **Cantemerle (PA \$38.99)** and **La Lagune (PA Inquire)** are also at the top of the region. As you go up the Médoc the wines become more firmly structured. See the staff reviews on some of these beauties. St-Julien could be my pick for best Bordeaux region of 2010. The **Langoa-Barton (PA \$82.99)** is mind-blowing, full of cranberry and black cherry, while the **Léoville-Barton (PA Inquire)** is strong, rich and ageworthy. Enjoy these '10s and the many more recommend in the following pages.

Clyde Beffa Jr.

K&L LOCATIONS, HOURS AND INFORMATION

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

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Mailing List If you are not on our mailing list and would like to be, please call one of our stores or visit our website, KLWines.com. If you are receiving multiple newsletters, please let us know. Note: Some wines may be available in only one of the stores. We do not sell our mailing list or our email list.

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

Sale Dates End March 31, 2013. 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
JSJames Suckling
ST:Stephen Tanzer
CG:Connoisseurs' Guide
WARobert Parker's Wine Advocate

SATURDAY TASTINGS

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

March 2: California and Oregon Pinot Noir. What better way to start the month than with Pinot Noir?

March 9: International bubbly. Taste sparkling wines from Spain, Italy, the south of France, the U.S. and more.

March 16: Grand Bordeaux Tasting. Region of the month! Our Bordeaux team will pick their favorite Bordeaux, featuring wines from the 2009 and 2010 vintages, with some older selections as well. \$50.

March 23: Blind Bordeaux. Our first "blind" tasting of the year will include Bordeaux blends from all over the world.

March 30: Wines of Germany. Come in and explore Eric Story's picks from this super popular region.

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 7: Other Guys Wines; March 14: TBA; March 21: TBA; March 28: Folio's Value Wines <\$20

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

March 1: Mauritson; March 8: Zaca Mesa; March 15: Qupé; March 22: Schramsberg with Winemaker Keith Hock; March 29: Limerick Lane

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

March 7: Farm Wines; March 14: Beer; March 21: Blue Danube; March 28: TBA

Special Events

Thursday, March 21 at K&L Redwood City from 5-6:30 p.m. The wines of Elk Cove.

Sommelier Notes **BORDEAUX 2010: WHAT ABOUT THE WHITES?**

With all the attention being given to the red wines from the great 2010 Bordeaux vintage, let's not forget that 2010 was also an exceptional vintage for dry whites. It is well worth stashing a few in your cellar. Heralded by the critics as the best white Bordeaux vintage since 2007, the dry whites of 2010 enjoy superior quality thanks to a long, even growing season and cool nights in August, which allowed grapes to reach phenolic ripeness while preserving naturally high acidities. The 2010 whites possess richness, depth, incredible freshness and energy.

The two principal districts for serious dry white wine production in Bordeaux is Pessac-Léognan and Graves, where the high-draining, gravelly soils impart a distinct mineral character to the wines. White Bordeaux are traditionally blends of Sauvignon Blanc and Sémillon that are barrel-fermented and -aged and can develop fascinating complexity over time. Top vintages can age for decades alongside the reds in the cellar, and in 2010 you don't have to move far up in price to find wines with aging potential. Even the 2010 unoaked varietal Sauvignon Blancs and Sauvignon-Sémillon blends from the greater Bordeaux appellation enjoy a quality boost in 2010. These typically fleshy, fruity wines, best enjoyed in youth, show a zip more typically associated with Loire Valley or New Zealand Sauvignon Blancs. Just give the **2010 Dourthe "La Grande Cuvée" Sauvignon Blanc, Bordeaux (\$11.99)** a swirl, and you'll see how the quality of the vintage reaches from top to bottom.

Given their combination of power and freshness, 2010 whites can be expected to age gracefully, taking on the nutty, savory complexities and rich, buttery tones that are typical of this style as they mature. If you like aged white Burgundy, mature white Rioja or the white wines of the Jura, you will be over the moon for mature white Bordeaux—trust me! The finest dry whites from Pessac-Léognan and Graves are generally long-lived, but in 2010 even the Médoc wines performed well and make excellent near-term candidates. Since the famous châteaux often sell out on a pre-arrival basis, and we are already moving into the 2011 vintage with the entry level whites, it is unlikely a wide variety of whites from 2010 will last long the shelves. However, the savvy wine enthusiast knows it is always smart to seek out values from top vintages, and here are some worth checking out:

2010 La Garde Blanc, Pessac-Léognan (\$19.99) Composed of half Sémillon and half Sauvignon Gris (a clonal variation of Sauvignon

Blanc), this biodynamic white is exotic and fragrant, thanks to Sauvignon Gris' twist of orange blossom perfume and softer melon aromas and flavors. The palate is fleshy, with creamy lees, spice accents and flavors of baked apple, fig and vanilla. Balanced acidity and the wine's inherent mineral streak bring the finish into focus. Drink over the next five years.

2010 Clos Floridene Blanc, Graves* (\$21.99) When our fearless leader Clyde Beffa Jr. declares love for a wine, we listen. The man knows his Bordeaux! A classic white Graves, the 2010 Clos Floridene is driven by its signature gravelly mineral character, but the power of the vintage is there in the form of aromatic intensity, a lush mid-palate and depth of expression. There's citrus, stone fruit and white flower aromas on the nose, which are echoed on the palate and enhanced by flavors of creamy vanilla, honey and the slightest hint of toast. The finish is buttery in texture, but defined by minerality and acidity. There is great potential for evolution here. This is a delicious, affordable, yet elegant wine. Buy a case and enjoy at various stages of development over the course of a decade.

2010 Chasse-Spleen Blanc, Moulis (\$24.99) The super-rare, limited production white from Chasse-Spleen is rarely seen Stateside, and we were lucky to get what we have. The leading estate in Moulis-en-Médoc, the appellation just northwest of Margaux, Chasse-Spleen has been famous for Cru level quality red wine for centuries. A fractional two hectares were planted to white varieties—65% Sauvignon Blanc and 35% Sémillon—in the 1990s, motivated by the family's desire to make a white wine for their own consumption. Through some trial and error, they eventually hit their stride, and their white wine is exceptional...if you can get your hands on it! The 2010 is superb. Full-bodied, with ripe lemony citrus aromas and flavors, a creamy mouthfeel, mid-palate richness and tremendous length. This is serious lobster wine, no doubt about it! Decant and drink now, or hold for later.

Explore the World of Wine! Whether you are keen to learn more about the white wines of Bordeaux, are interested in exploring the many expressions of Sauvignon Blanc from around the world, or are simply an open-minded drinker eager to learn while trying a variety of wines hand-selected to suit your tastes and interests, you can design your own customized wine club through the **K&L Personal Sommelier Service**. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started!

Chiara Shannon

UGC 2013 A Coming Out Party for 2010!

Back to back great vintages like 1928 and 1929, 1985 and 1986, 1989 and 1990, and now 2009 and 2010, are very rare and a real blessing for lovers of Bordeaux because we debate them heavily and they live in our minds forever. For me 2009 is the “golden vintage”—from top to bottom it delivers delicious wines of perfect ripeness and balance, with round tannins and great taste. In my opinion, 2010 gets the silver medal. The vintage produced many great wines, though not across the board, that are very classic in style, which means very noticeable high fruit but also acid and tannins that will require aging. The French prefer 2010. Why, you ask? I think that anytime their wines get perfectly ripe they worry that someone will eventually say in print that they resemble California wines, which is never true; but the Bordelaise always want to distance themselves from California wines. I believe they are just jealous. Nonetheless, if you are a young Bordeaux lover or are patient enough to wait at least 10 (though likely more like 15-25) years, these great 2010s are a must for your cellar. The 2011 (already evaluated) and 2012 vintages were plagued by difficult weather and will not make wines of greatness.

I was able to hustle and get a taste of almost every wine at the UGC event in January, I jotted down my quick impressions. I gave every wine here a star, which means I would love to own it. Other wines received two stars, which mean I think the wine is absolutely exceptional. Three stars mean I think the wine is an all-time classic. All the wines have a dark core of fruit, so for the notes below start every sentence with that description, add the additional comment and that was my feeling.

2010 Angludet, Margaux	<i>PA \$39.99</i>
Wow, what a value!	
2010 Durfort-Vivens, Margaux	<i>PA \$59.99</i>
On a great roll. A value!	
2010 Giscours, Margaux	<i>PA \$79.99</i>
2010 Du Tertre, Margaux	<i>PA \$44.99</i>
2010 Kirwan, Margaux	<i>PA \$79.99</i>
All solid clarets that will need time.	
2010 Malescot-St-Exupéry	<i>PA \$109.99</i>
What a wine. **	
2010 Rauzan-Ségla, Margaux	<i>PA \$149.99</i>
Just superb! **	
2010 Lascombes, Margaux	<i>PA \$129.99</i>
2010 Prieuré-Lichine, Margaux	<i>PA \$69.99</i>
Soft, fruity, delicious early drinkers.	
2010 Siran, Margaux	<i>PA \$34.99</i>
Solid, round and a value!	

2010 Ferriere, Margaux	<i>PA \$44.99</i>
Good sweet fruit; their best in a long time!	
2010 Haut-Bages-Libéral	<i>PA \$50.99</i>
Spicy and herbal.	
2010 Branaire-Ducru, St-Julien	<i>PA \$82.99</i>
Lovely and bright.	
2010 Gruaud-Larose, St-Julien	<i>PA \$89.99</i>
Love it; good, thick fruit. **	
2010 Langoa-Barton, St-Julien	<i>PA \$82.99</i>
Pure, bright and spicy.	
2010 Léoville-Barton, St-Julien	<i>PA Inquire</i>
Tons of powerful fruit and drive. **	
2010 Léoville-Poyferré	<i>PA Inquire</i>
An outstanding, complete wine. Tasty. **	
2010 D'Armailhac, Pauillac	<i>PA \$58.99</i>
Solid, deep fruit.	
2010 Clerc Milon, Pauillac	<i>PA \$89.99</i>
Direct, powerful claret!	
2010 Grand-Puy-Lacoste	<i>PA \$109.99</i>
Powerful. Seriously good!	
2010 Pichon-Baron, Pauillac	<i>PA Inquire</i>
Stern and powerful.	
2010 Pichon-Lalande, Pauillac	<i>PA Inquire</i>
Closed and tightly knit.	
2010 Lynch-Bages, Pauillac	<i>Inquire</i>
Firm and dry.	
2010 Cos Labory, St-Estèphe	<i>PA \$49.99</i>
Round and deep.	
2010 De Fieuzal, Pessac	<i>PA \$49.99</i>
Complete, with good texture!	
2010 La Lagune, Haut-Médoc	<i>PA \$69.99</i>
Lovely, creamy red fruit. **	
2010 Haut-Bailly, Pessac	<i>PA \$149.99</i>
Superb, concentrated and precise. **	
2010 Dom. De Chevalier, Pessac	<i>PA \$89.99</i>
Silky red fruit, superb. **	
2010 Malartic-Lagravière	<i>PA \$59.99</i>
Pure, bright and zesty!	
2010 Figeac, St-Emilion	<i>PA \$279.99</i>
Another classic! **	
2010 Smith-Haut-Lafitte	<i>PA \$149.99</i>
Round, tasty, but serious. Best ever to me. **	
2010 Pape Clément, Pessac	<i>PA \$169.99</i>
Very dark and strong.	
2010 Haut-Bergey, Pessac	<i>PA \$34.99</i>
Soft and herbal.	
2010 Larrivet Haut-Brion	<i>PA \$36.99</i>
Elegant and tasty.	
2010 Talbot, St-Julien	<i>PA \$74.99</i>
Very solid!	
2010 Clinet, Pomerol	<i>PA \$149.99</i>
Exotic and super tasty. **	
2010 Canon-La-Gaffelière	<i>PA \$104.99</i>
Thick, blood red fruit. **	

2010 Troplong Mondot	<i>PA Inquire</i>
Great wine! **	
2010 Coufran, Haut-Médoc	<i>PA Inquire</i>
Impressive Médoc Merlot; what a value!	
2010 Clarke-Rothschild, Llistrac	<i>\$24.99</i>
Dark and powerful. A value!	
2010 Phelan-Ségur, St-Estèphe	<i>PA \$49.99</i>
Classic and focused.	
2010 Cantemerle, Haut-Médoc	<i>PA \$38.99</i>
Tasty. Consistently a great value!	

The Saturday after UGC I held a tasting at the Redwood City store. Here are my thoughts on what I poured: The **1998 Grandis, Haut-Médoc (\$19.99)** shows great for a 15-year-old petite château. And it's just 20 bucks! The **2009 Reynon, Premières Côtes de Bordeaux (\$15.99)** is a nice, soft, easy drinker. The **2010 Haut de Poujeaux, Haut-Médoc (\$18.99)** is a great value and shows some attractive dark fruit and good weight. The **2009 Chasse-Spleen, Moulis (\$41.99)** is just outstanding, the best I've ever tasted from them, with deep, firm red fruit, a touch of earth and a nice, round mouthfeel, which is not often found in this wine. Round tannins, long finish; superb! The **2009 Branaire-Ducru, St-Julien (\$89.99)** is full of bright, just-ripe raspberries and cranberries, with great freshness, elegance and lovely balance. The **2009 Rauzan-Ségla, Margaux (\$119.99)** is sweet, with pure black and red fruits, a silky, persistent middle, with fine length. Perfectly balanced and very classy. The **2009 Reserve de la Comtesse de Lalande, Pauillac (\$49.99)** has a cedary nose and is tight and dusty; it will need time. The **2000 Grand Mayne, St-Emilion (\$89.99)** really tastes like old vine Merlot! It has deep black fruit with leathery, earthy hints and rich-but-a-touch-rustic tannins. A very long wine, and a textbook 2000. Finally, the **1989 Doisy-Védrières, Sauternes (\$69.99)** shows lovely development after 24 years. A dark, golden-amber color, it is still sweet, but the palate shows more candied-dried fruits and a rich hint of caramel. Get out the foie gras, soft white cheeses and the pudding!

Please feel free to contact me anytime with any questions or for advice on the wines of Bordeaux at x2723 or by email at Ralph@KLWines.com.

Cheers and Go Giants!

Ralph Sands

STEVE BEARDEN *On Bordeaux*

At the Union des Grands Cru tasting in San Francisco in January châteaux owners and representatives poured more than 100 wines from the great 2010 vintage. This was my first chance to taste through all the appellations at the same time to get an overall sense of the vintage. While I had expected big, tannic finishes on most of these wines, I was surprised by the huge, blocky mid-palates that seemed to give them a brooding, chunky personality despite the great acid levels. But tasting these young wines reminded me of the 2000 vintage UCG, where the lack of upfront charm was overshadowed by the undeniably spectacular quality throughout. At the Classified Growth level, these dense, deep wines will greatly reward the patient buyer.

2010 Beaumont, Haut-Médoc (PA \$16.99) One of my favorite wines from the folks at Beychevelle. This is earthy and elegant, with dusty cherry fruit and hints of toasty oak in the deep but still supple mid-palate. This version is a bit sturdier than most vintages, with substantial grip.

2010 Chasse-Spleen, Moulis (PA \$33.99) This full-bodied wine has very deep, dark fruit, a super mineral-driven personality and slick tannins on the lively finish. This is more rustic and beefy than the 2009, but with plenty of freshness. A little more time in the bottle should do wonders.

2010 Poujeaux, Moulis (PA \$34.99) This was very impressive, with a thick texture, gobs of smoky cherry fruit and aromas of incense and tobacco. This is a bit flashier than usual, but the tannins are velvety, and there is wonderful balance throughout. Quality seems to be rising at this property.

2010 Cantemerle, Haut-Médoc (PA \$38.99) This was probably the easiest property to taste at the entire UGC, and the wine is so complete it could be enjoyed now. Damp earth, copious red fruits and bright spice form a smooth and balanced package with a lingering finish. The burly mid-palate that closed down so many wines at this tasting is completely lacking in this zesty and elegant wine.

2010 La Lagune, Haut-Médoc (PA \$69.99) This is substantial and solidly built, with a deep middle of thick, dark fruit and abundant but very ripe tannins on the finish. Concentrated and hearty, yet with wonderful equilibrium and balance, this will be interesting to taste in a year.

Steve Bearden

JEFF GARNEAU'S *2010 Pessac-Léognan*

Another great vintage? Yes, it appears so. Yet unlike 2005 and, to a great extent, 2009, 2010 was not a year where everything ran smoothly from budbreak to harvest. It was a vintage of fits and starts, two steps forward and one step back. But, ultimately, drought conditions in July and August (which never fail to produce superlative wines), warm days and cooler nights, and a harvest that took place under near ideal conditions produced grapes with higher sugar content, higher measurable acidity and higher anthocyanin levels than in any vintage of the previous decade. So in 2010 we see more deeply-colored wines with more alcohol, more acidity, more tannin and more, well, everything, than any of the other top vintages in recent memory. As a region, Pessac-Léognan did very well in 2010. The wines have classic Graves appeal, with lovely minerality, genuinely sweet fruit and lively acidity. Some producers veered towards a riper style while others emphasized brightness and freshness. The best found a perfect balance between these.

2010 Malartic-Lagravière, Pessac-Léognan (PA \$59.99) This property seems on a clear upward trend with success following success. The 2010 vintage is a worthy heir to the 2005 and the 2009. Lovely red and black fruits, ripe and sweet. A well-balanced, structured wine with firm tannins.

2010 Domaine de Chevalier, Pessac-Léognan (PA \$89.99) Often overshadowed by the white wine produced here, the red is not to be underestimated. This is serious wine with great potential. Bright red fruits—tart and sweet—ripe, but with lively acidity. Fine weight and length. Firm finish.

2010 Smith-Haut-Lafitte, Pessac-Léognan (PA \$149.99) One of the standouts of 2009 with its rich, dark fruit and silky texture. In 2010, it's more, more, more. More ripeness, more richly textured, with more obvious acidity and tannin. Big boned, structured, bright, fresh and very firm.

2010 Pape Clément, Pessac-Léognan (PA \$169.99) I haven't always loved this wine—too extracted and oak. However, I quite liked the 2010. There's less apparent oak, and whether due to a change in winemaking or simply a consequence of abundant fruit, the results are exceptional. Generous, dark fruit, sweet and ripe, but with an underlying freshness. Tannins are quite firm.

2010 Haut-Bailly, Pessac-Léognan (PA \$149.99) A veritable maestro of a wine, deftly bringing together all of the powerful, disparate elements of the vintage in perfect harmony to produce a great red. Classic minerality. Ripe, sweet red fruits. Very bright and fresh in character. Terrific length and concentration. A supremely polished effort, and my pick for one of the wines of the vintage.

Jeff Garneau

“Tasting these young wines reminded me of the 2000 vintage UCG where the lack of upfront charm was overshadowed by the undeniably spectacular quality throughout.”

“The wines of Pessac-Léognan have classic Graves appeal, with lovely minerality, genuinely sweet fruit and lively acidity.”

“The UGC tasting is more like a speed dating session that leaves me with a rough impression of a lot of wines and very black teeth.”

Pairings: 2010 Bordeaux

I spend 364 days looking forward to the annual UGC tasting and the Fête du Bordeaux. It also coincides with my birthday, so it's like a mini, virtual trip to Bordeaux. The room hums with anticipation, while hours are spent opening and testing the wines before presenting them to the public. And while I'd love to be able to take all the bottles home to spend a long, romantic evening allowing them to open up and show themselves to me so that I may describe every nuance about them for you, the tasting is more like a speed dating session that leaves me with a rough impression of a lot of wines and very black teeth. The good news is that 2010 was a great vintage, not as powerful as 2009, in my opinion, but if you became a convert last year, you'll want to continue riding the Bordeaux wave this year. Here are some of my favorite wines from this year's tasting.

2010 Braniere-Ducru, St-Julien (PA \$82.99)

A very pretty wine with Rainier cherries and baking spices, silky tannins and bright acidity.

2010 Langoa-Barton, St-Julien (PA \$82.99)

This was perhaps my favorite at UGC, and just in case I wasn't sure, I got to taste it again at the Fête. Riper, with crushed blackberries and black cherries on the palate and cigar box on the nose, this is always a stunning wine at a great price. This vintage the Langoa is a bit more approachable than the Léoville. It will continue to show well for the next few years before it goes dormant, and then it will continue to age, mature and evolve for the next 20-plus years. 73% Cabernet Sauvignon, 17% Merlot and 10% Cabernet Franc.

2010 Léoville-Poyferré, St-Julien (PA

Inquire) The Poyferré was, in my opinion, one of the most expressive wines of the vintage. Layered and intriguing, with seductive fruit, and an intoxicating nose, plus great balance and bright acidity. 61% Cabernet Sauvignon, 30% Merlot, 6% Petit Verdot and 3% Cabernet Franc.

2010 Lynch-Bages, Pauillac (Inquire) I had the opportunity to taste the Lynch-Bages on several occasions over the UGC weekend. Still a bit disjointed, it was also one of the most layered and intriguing wines. I expect for it to really flush out and come into its own in about 20 years, but right now it shows pencil lead, a little green, bramble berry and high acidity. 79% Cabernet Sauvignon, 18% Merlot, 2% Cabernet Franc and 1% Petit Verdot.

2010 Saint Pierre, St-Julien (PA Inquire)

Higher in tannins than most with a persistent finish of lingering raspberry and spice box. I'm looking forward to drinking a case or two over the next several decades.

2010 D'Armailhac, Pauillac (PA \$58.99) An elegant wine and probably one of the true bargains of the vintage. Pretty currants intermingle with pencil lead and bramble. 50% Cabernet Sauvignon, 36% Merlot, 12% Cabernet Franc and 2% Petit Verdot.

After tasting more than 100 of the 2010s, it is clear that these wines will go the distance. The tannic structure and acidity are going to lead the vintage long into the future. But whereas 2009 was more of an instant gratification vintage, the 2010s will demand lots of patience and time.

Melissa Lavrinc Smith

2010 BORDEAUX RECAP

Are the 2010s better wines than the 2009s? Considering that wine is subjective, I guess this is a trick question. The Bordelaise believe the 2010s are superior wines: more “classic” in style—loaded with tannins, acidity and power. For the American palate, I believe the 2009s are better wines. These wines seem to melt into your mouth. They are delicious, even at this young stage. I would say that across the board, from \$10 bottles of Cru Bourgeois to \$3,000-plus bottles like Château Pétrus, the 2009s are superior. I have tasted very few “bad” 2009s. In fact, I think it would have been a greater challenge for a château to make a poor wine in 2009 than a good one.

In 2010 that was not the case. The quality was not as consistent and winemakers had to be on their game. Many seemed to have difficulty containing and/or balancing all the acidity, tannin and power into a single expression of the vintage. Many inexpensive petite châteaux wines will not be nearly as pleasing as the 2009s have been. However, the top wines will end up being wines we will all want to drink 20-30 years from now. These wines will be long-lived and require patience. At the UGC tasting in January the wines showed their immense tannins, more than out of barrel nearly a year ago. There is nothing wrong with the 2010 tannins. They are ripe, integrated and pure. They will just need quite a bit of time in the bottle to round out and soften. The biggest standouts for me at this past tasting included the **Pichon-Baron (PA Inquire)**, **Léoville-Barton (PA Inquire)**, **Grand-Puy-Lacoste (PA \$109.99)**, **Smith-Haut-Lafitte (PA \$149.99)** and **La Conseillante (PA \$269.99)**. I was also pleasantly surprised with **Langoa-Barton (PA \$82.99)**, **Cantemerle (PA \$38.99)** and **La Lagune (PA \$69.99)**.

Clyde “Trey” Beffa III

2010 BORDEAUX UGC Tasting Notes

There's a fun disagreement among my colleagues at K&L about whether 2009 or 2010 is the better vintage. In reality, the disagreement is a bit absurd because both vintages are fantastic! It's really like trying to choose between two supermodels, you just end up sounding ridiculous arguing why you'd pick one over the other. The Bordelaise talk about great back-to-back vintages such as '28/'29, '89/'90 and '95/'96, but really none of them compare to the greatness of these two vintages. The 2009s are silky and seductive, with a gorgeous sense of harmony, while the 2010s are structured, bright and classically-styled Bordeaux. Both vintages are supermodels, and you can have both the blonde and the brunette.

I have had the luxury of having tasted both the 2009 and 2010 *En Primeur*, and then subsequently tasting many of the same wines from bottle, allowing me to compare my initial thoughts with the final product. The 2009 outperformed 2008 in every aspect, whereas 2010 outperformed 2011 in every aspect, but when you compare 2009 and 2010 directly I think you start to see it becomes a château-by-château comparison as well as a commune-by-commune one.

I feel, for the most part, that 2009 outperformed 2010 in Pauillac and Margaux, it's a toss-up between the other Left Bankers: St-Julien, St-Estèphe and Pessac-Léognan. On the Right Bank St-Emilion fared much better in 2010, while Pomerol is a toss-up. At the end of the day I think the overall quality, top-to-bottom, is superior in 2009, however I think the best wines produced in 2010 are better than the best wines produced in 2009.

Below are a few of my favorite Right Bank wines from the UGC tasting in January. My barrel tasting notes from *En Primeur* are in italics, followed by my current assessments.

"The Bordelaise talk about great back-to-back vintages such as '28/'29, '89/'90 and '95/'96, but really none of them compare to the greatness of these two vintages."

2010 Canon-La-Gaffeliere, St-Emilion (PA \$104.99) *Crème de cassis, spice, plum and kirsch. Good extraction and layers of complexity. Lots going on here. ***1/2.* At UGC: Loads of black fruit, deep and rich, with a palate that unfolds with layers of dark fruit, coffee, exotic herbs and toasty mocha notes. This is as smooth as silk with good structure. Wow! Yum.

2010 Grand Mayne, St-Emilion (PA \$49.99) *Notes of black plums and violets. Has deep fruit and hints of spice. **1/2.* At UGC: Wow! This wine has put on considerable weight. With wild blackberry fruit, it's fresh and lively and has a balanced palate of dark berry fruit and spice, with a cool, lean finish that has hints of menthol. Best Grand Mayne I can ever remember tasting.

2010 Clinet, Pomerol (PA \$149.99) *No barrel tasting note.* At UGC: One of the best wines I tasted at the UGC, if not the best. This stuff is heaven in a glass. Notes of dark blueberry preserves, hints of graphite and black currant. Tons of energy, with a layered palate that just oozes fruit, layer after layer. This wine is delicious!

2010 Pavie Macquin, St-Emilion (PA Inquire) *Made by Nicolai Thienpont (Larcis-Ducasse, Beauséjour-Duffau). Cinnamon, red cherry, round with loads of cherry fruit; this wine has an elegance about it. ***.* At UGC: Beautiful wine, with a very pretty nose of red fruit and flowers that's more Burgundian than Bordelaise. On the palate the wine has laser-beam focused red fruit, mouth-watering acidity and vibrancy. This feels like a synthesis of Burgundy and Bordeaux. One of the prettiest wines at the tasting. I am very impressed.

2010 Clos Fourtet, St-Emilion (PA Inquire) *Spicy red cinnamon notes, very good length with tons of berry fruit. ***1/2.* At UGC: This wine displays rose petal aromas and red fruits of all sorts including candied cranberry, red cherry and red currant. Spicy and racy, the wine is a still a bit closed off right now. Probably a notch below the perfect 2009.

Alex Pross

"I think the overall quality, top-to-bottom, is superior in 2009, however I think the best wines produced in 2010 are better than the best wines produced in 2009."

BUBBLY FOR YOUR EASTER BASKET

Easter is probably my second favorite holiday after Thanksgiving, and it has some similarities: it's one day, filled with friends and family. And it involves eating and drinking. Really, in my opinion it doesn't get much better than that. After the long winter the new releases are here, and our Champagne selection is bountiful. So at my family's Easter dinner, out comes the saber and off go the tops of Champagne bottles!

Right now there are so many Champagnes on our shelves, and most of these are well-priced and of optimal quality. One of our very popular small-estate vineyards, Fluteau, has several great wines to enjoy. The **Fluteau "Brut Reserve" Champagne*** (\$29.99) is a great place to start and a great bargain, too! It is Pinot Noir based (85%) with lovely stone fruit aromas and some honeyed notes as well. The stone fruits carry over to the palate, but there is more richness and a clean bit of citrus on the mid-palate through to the finish. It's a great way to start your holiday meal. Also, don't miss the **2007 Fluteau Blanc de Blancs Champagne*** (\$34.99), the **Fluteau Blanc de Noirs Champagne*** (\$39.99) and the **Fluteau Brut Rosé Champagne*** (\$34.99). The Blanc de Blancs is a slightly richer style that retains the classic citrus notes of 100% Chardonnay, while the Blanc de Noirs is a lighter style that works as an aperitif compared to other rich, golden apple-flavored Blanc de Noirs. The Brut

Rosé is its own animal: dark (just check that color out!) and tannic, with deep red and black fruits. This one may best be saved for dessert; serve it with a chocolate something or other.

If you are looking for big name Champagne, consider the **Billecart-Salmon "Brut Reserve" Champagne** (\$44.99) with its very pleasing green apple fruit and small, small bead. If you are serving a group, there are even magnums for \$99.99! This wine is often overlooked in favor of the **Billecart-Salmon Brut Rosé (Inquire)**, but it shouldn't be. It is just as graceful and pleasing. Though less well-known than Billecart, you should also try the Champagnes of Charles Ellner. The **Charles Ellner "Cuvée Reserve" Brut Champagne** (\$39.99) has lovely stone fruits, dark cherries, nectarine and just a hint of smoky oak underneath it all. A great bubbly to enjoy now or to put into the cellar for another five years or so. A great price for a cellarable Champagne.

All of these bubblys will go well with your Easter meal, whether it is ham (Fluteau BdB, BdN, Brut Reserve), roast turkey (Billecart Brut Reserve) or lamb (Charles Ellner). And save room for the Fluteau Brut Rosé with that chocolate Easter bunny, ears first!

Have a great spring and a Happy Easter!

Scott Beckerley



Champagne

YES, We Have That Now!

Champagne Launois is back in stock. Champagne Aspasia is back in stock. Champagne Bonville is back in stock. Hurray!

When describing the wines of Champagne Launois, one of my favorite things to say about them is that I spend more time apologizing for being sold out than I do selling bottles. This cult producer of estate-bottled Grand Cru Chardonnay is so sought after in Europe that I have sold bottles to people from Champagne to bring back to Champagne with them! We have small amounts of the **Launois "Quartz" Blanc de Blancs Brut Champagne*** (\$34.99), which is from the famous Chettilons parcel in Mesnil and is bottle fermented to 59psi instead of the standard 88psi. We have just five cases of the **Launois "Veuve Clemence" Brut Blanc de Blancs Champagne*** (\$39.99) arriving, which is given four years on the lees for an extra rich, extra complex experience. This will get gobbled up quickly. See our international list on page 13 for a description of their super tasty **Launois "Cuvée Reserve" Brut Blanc de Blancs Champagne*** (\$34.99). We have also moved on to new vintages: the **2006 Launois Brut Blanc de Blancs Vintage Champagne*** (\$49.99) and the incomparable old vine **2004 Launois "Spécial Club" Brut Blanc de Blancs Champagne*** (\$59.99).

Each holiday season I buy more Champagne Bonville, and it seems like it always sells out faster than the year before. It is no surprise as the **Franck Bonville "Brut Selection" Blanc de Blancs Champagne*** (\$32.99) is a lot of wine for the money. Aged for three years on the lees, this bottle is

also blended with 50% reserve wines from four different harvests. This gives it complexity that only time can! The **Franck Bonville "Belles Voyes" Brut Blanc de Blancs Champagne*** (\$67.99) is their flagship, made from a smaller than two-acre plot in the Grand Cru of Oger. This is a one press-load production of 3,000 bottles, and while we get more than anyone else, it is never enough!

Our best selling Champagne for many years now has been the rich, toasty and full of flavor **Ariston Aspasia "Carte Blanche" Brut Champagne*** (\$27.99). Aged for five years on the lees and produced exclusively from estate vineyards, this Champagne is an extraordinary value. The single-vineyard **Ariston Aspasia Blanc de Blancs Brut Champagne (750ml \$34.99; 1.5L \$79.99)** comes from the Goutte d'Or parcel in Brouillet, which is one of the steepest sites that I have visited in Champagne. This produces a rich, round expression of Chardonnay that cannot be found in the Côte des Blancs. As with all of the Aspasia wines, the value is tremendous.

If you are interested in Champagne, please take a moment to drop me a line at GaryWestby@KLWines.com, and I will add you to my Champagne email list. I also post articles and videos every Friday to our blog at Blog.KLWines.com. If you would like to add Champagne Gary Westby to your list of friends on Facebook, you can find me there too!

Gary Westby

“The good news for you hop fiends out there, you know who you are, is that there are still plenty of great, new hoppy beers coming out all the time.”

Spring Ahead: Wines for Warmer Weather

March has arrived, and I am looking forward with eager anticipation to the beginning of longer and warmer days.

With these hopes in mind, my thoughts turn towards lighter and brighter wines, those vinous selections that pair equally well with an Easter Sunday brunch as they do with March Madness barbecue.

NV Caveau du Mont July Bugey-Cerdon Rosé* (\$15.99) This delicate and semi-dry pink bubbly hails from the Savoie region of eastern France. It is produced via spontaneous fermentation, otherwise known as méthode ancestrale. Poulsard and Gamay grapes are picked by hand and fermented in chilled vats just reaching five or six degrees alcohol. The young and light wine is then bottled, along with its active yeast and considerable unfermented sugars. Under pressure of the cork, the wine continues to ferment, gaining a few degrees of alcohol but retaining a nice amount of sweetness and fizz. Mont July's Bugey-Cerdon is so delicious and such a tease, its racy profile hinting at watermelon, fresh strawberries and rosehips. Try it as an apéritif or with fried chicken! 8.25% ABV.

“With warmer days in mind, my thoughts turn towards lighter and brighter wines, those vinous selections that pair equally well with an Easter Sunday brunch as they do with March Madness barbecue.”

2011 Domaine La Hitaire “Les Tours” Côtes de Gascogne Blanc (\$9.99) The Grassa family is famously known for producing world class Armagnac. However, what is not so well known is that they produce a range of delightful whites from the same region of southwest France. Enter “Les Tours,” one such cuvée that is made from Ugni Blanc, Colombard and Gros Mansang. All of the vines used in this cuvée are 50-plus years old and come from the Grassa family's Domaine La Hitaire estate. This is a delicious, fruit forward and super crisp white redolent of orchard fruits and lime zest. It makes a great partner to assorted sushi. 11.5% ABV.

2009 Domaine Faverot “Mazet” Côtes du Luberon* (\$13.99) Here is a very affable and easygoing Rhône red that will fit right in with just about any springtime meal you might be planning. Made from Carignan, Syrah and Grenache, Domaine Faverot's Mazet exhibits a deep red color with an intense, mineral nose with red fruit notes. On the palate it is round,

medium- to full-bodied with, again, dark fruit flavors of black currant and raspberries. Terrific with lamb burgers or spicy meatball sandwiches. 14% ABV.

Mulan Chan-Randel

BRICK'S BEER PICKS: I.P. YEARS



Anyone that knows my palate well, or has drunk with me more than a few times, knows that I'm not really an IPA guy. Hoppier is not better in my book, never has been, never will be. However, I do know that IPAs, Double IPAs and—god forbid—Triple IPAs are all the rage. The good news for you hop fiends out there, you know who you are, is that there are still plenty of great new hoppy beers coming out all the time. In fact, it seems like it is the one style of beer that has no ceiling, at least until the next major hop shortage.

One of our favorite new hop-driven beers is the **8 Wired “Superconductor” Imperial IPA, New Zealand (500ml \$9.99)**. This super hoppy number clocks in at a hefty 8.8% ABV, yet it is one of the most balanced Imperial or Double IPAs I've seen in a long time. Brewed by Søren Eriksen, a Dane that also makes the beers for Renaissance Brewing, this is one of the best beers I've seen from New Zealand. Full of grapefruit rind, pine cone, aspirin and chalk aromas, this has a boisterous nose and doesn't allow much malt to interfere. The malt bill: Golden Promise, Pilsner, Caramalt and Pale Crystal malts, comes more into play on the palate, adding richness but keeping unnecessary sweetness or heft from interfering with the lovable American and Kiwi hops. Bitter, but never alarmingly so, on the palate this drives home the flavors of orange pith, lemon oil and pine needles long after it is gone. Dare I say it, this is the closest thing that I've seen to Pilny the Elder in quite some time, and I have frequently been recommending it as such.

Want to know what else is cool and hoppy? Make sure you are on my Beer-Mail list. To be added just shoot me an email at BryanBrick@KLWines.com. Cheers!

Bryan Brick

“The key is not to simply judge a wine by its alcohol (ABV), but to make sure that the level of alcohol appropriately frames the wine.”

“The Pinot Noir from 2010 and 2011 should be excellent. Gone are the fruit bombs that very warm weather brings; the cooler weather has given us structured wines with great balance and delicacy.”

BRICK'S BACKYARD PICKS *High-Low*

There has been much discussion about high alcohol wines over the past few years.

People have blamed the increase in alcohol on climate change, on catering to critics' palates and to giving the masses “what they want.” Regardless of why, it's an irrefutable fact that it *has* happened. And because of this, a vocal minority has been championing low alcohol wines, and this group is growing. I'm all for lowering the percentage of alcohol in wine back to reasonable levels, but never at the expense of what is in the bottle. The key is not to simply judge a wine by its alcohol (ABV), but to make sure that the level of alcohol appropriately frames the wine.

One of the most delicious examples of low alcohol wine that I've discovered recently is the **2011 Teutonic “Bergspitze Weisse-Laurel Vineyard” Chehalem Mountain Pinot Noir (\$29.99)**, which clocks in at just 10.5% ABV. From a south-facing vineyard planted in 2005 that is 22 miles from the Pacific Ocean, this is about as cool as it gets in Oregon, and the fruit is able to hang for an extended period of time, allowing for physiological ripeness without excess sugars. The nose here is delicate yet alluring, with sexy aromas of white cherry, tanbark, grated nutmeg and clove. This is instantly striking for its sheer complexity and intensity while remaining completely weightless and delicate. Streaky violet and lavender notes lay the groundwork for the tremendous depth of earthen flavors and wild strawberry fruit.

Just as enjoyable, however, is the **2009 Barrel 27 “Right Hand Man” Central Coast Syrah (\$16.99)**, which comes in at whopping 15.2% ABV. This massive wine shows how enjoyable Syrah can be when it is made in a truly modern style. Huge wafts of whole peppercorns, smoked pork, anise seed and blackberry jam come right out of the bottle. The wine feels slick and coating, at the same time filling the mouth completely. This is powerful wine with huge flavors of mocha, espresso, licorice ropes, cassis and rare lamb. However the ABV never gets in the way, you never feel heat or excess alcohol, just powerful, ripe, structured wine.

What I'm trying to say here is just as you don't want to judge a book by its cover, and you don't want to judge a bottle of wine by a number. Oh, and also it doesn't matter if your drinking a wine that's 10.2% or 15.8% ABV, if you drink too much you're going to have a headache in the morning.

Remember, if you are interested in joining our mailing list that focuses on interesting, small production Domestic wines, please send me an email at BryanBrick@KLWines.com. Cheers!

Bryan Brick

BOUTIQUE CORNER

The 2010 and 2011 vintages are just starting to come to market, but many wineries in California will not have very much wine. Production is small, and in the case of 2011 from Sonoma and Napa, minuscule. I think the Cabernet growers in those appellations were hardest hit. But for all of the trouble that Cabernet saw in these two vintages, the Pinot Noirs from 2010 and 2011 should be excellent. Gone are the fruit bombs that very warm weather brings; the cooler weather has given us structured wines with great balance and delicacy. Here are a few of my favorites so far.

2010 Porter Creek “Fiona Hill” Russian River Valley Pinot Noir (\$36.99) This is my favorite Russian River Pinot producer. A cool weather beauty, this is a structured, delicate Pinot Noir with great balance of red fruit, forest floor and spice.

2010 Domaine Eden Santa Cruz Mountains Pinot Noir (\$33.99) This second label from Mount Eden allows us to enjoy the wines from this great winery while waiting for the Mount Eden wines to age. The 2010 is an amazing wine that shows how special the 2010 vintage in Santa Cruz could be in the right hands. Bright fruit and amazing structure with an explosion on the nose. Although the fruit is from a separate estate than Mount Eden, the styles are very similar.

2010 Hirsch Vineyards “San Andreas Fault” Sonoma Coast Pinot Noir (\$59.99) Hirsch is one of the first wineries I think of when somebody asks me about great California Pinot Noir. The Hirsch family has been making great Pinot Noir for a very long time, combining excellent vineyards and careful winemaking. Newly hired winemaker Ross Cobb now adds his experience from years at Flowers and William-Selyem to this already amazing winery. This beauty will age!

2011 Rickshaw California Pinot Noir (\$14.99) This is one of the finest, reasonably priced Pinot Noirs out of California year after year. A very balanced and elegant wine showing ripe fruit with acidity like I have never had from the Rickshaw wines before. We should thank the cool weather for the best Rickshaw ever. Made by the gentlemen at Banshee, three wine geeks whose goal is to make great, well-priced wines. They hire great winemakers and work with unbelievable growers, and it comes through in each wine they make.

Mike Jordan

OLD & RARE BORDEAUX

Drinking old Bordeaux is fun and good for your health. Well, at least it's fun.

Opening these geezers can be quite exciting, and many times the wines show better than expected. For example, I recently found a few bottles of 1970 Anthony Barton Côtes de Fronsac that our Auction team had bought, so I took a bottle to dinner with Anthony and Eva Barton—mainly as a curiosity item—along with a bottle of 1959 Lynch-Bages. When the Lynch-Bages showed slightly off, we opened the Fronsac, and it was delicious! Anthony remembered the wine and was very surprised to see the bottle, that it was drinkable was a plus. Here are a few older Bordeaux that may surprise *you*; and they're even affordable.

1995 Malmaison, Moulis (1.5L \$49.99) An 18-year-old magnum from a very good vintage for less than \$50? It's definitely worth a try. Want something a bit younger? Buy the **2003 Malmaison (\$19.99)**, which Ralph loves.

1996/1997/1998/1999 Lanessan, Haut-Médoc (\$17.99-\$19.99) These wines are all direct from the property, so they have been well-stored. The '96 and '98 have a bit more stuffing, while the 1997 and 1999 wines are soft and forward; drink them tonight. We have sold thousands of cases of Lanessan in the last few years.

1985/1998 Soutard, St-Emilion (\$79.99; \$49.99) The 1985 is a Parker favorite (90 points). Lo and behold, he gave the 1998 90 points too! Both vintages favor the Right Bank.

1991 Clerc-Milon, Pauillac (1.5L \$139.99) and 1991 Haut-Bages Averous, Pauillac (1.5L \$74.99) Some 1991s are stunning. Try these. Haut-Bages Averous is the old name for the second wine of Lynch-Bages.

1993 Poujeaux, Moulis (1.5L \$69.99) K&L loves the wines of Poujeaux, and the 1993 is another bargain.

1997/1999 Fugue de Nenin, Pomerol (\$29.99; \$34.99) You must try these beauties. Lots of blackberry fruit. The '97 is soft and superb now. The '99 can age a few more years.

1999 Malescot-St-Exupéry, Margaux (\$74.99) And now a big name wine for not too much money. 90 points RP: "...one of the finest efforts of the vintage. It offers up complex aromatics consisting of herbs, red and black fruits, minerals, acacia flowers, and licorice...this is pure seduction in a medium-bodied, beautifully balanced, nicely-textured effort. It is virtually impossible to duplicate such a wine anywhere else in the world."

Clyde Beffa Jr.



Hollywood Hot Pix

SPRING IS IN THE AIR!

For years, one of my favorite portfolios to work with has been the one from Weygandt-Metzler. Though not as famous as Kermit Lynch, Peter Weygandt has built a reputable book that is equally diverse and loaded with intriguing and diligent producers. With spring just arriving, heavy stews are starting to sound less appealing. Things like roasted meats, quick sautés and braised vegetables sound more appetizing. I think Peter's wines, with their deft balance and complex flavors, are well suited to these types of foods. Here are a few we've brought in to carry us through the transition between seasons.

A strikingly good white for springtime is the **2010 Clos Bellane Côtes du Rhône-Villages Blanc (\$19.99)**. This is a pretty full-bodied wine that has enough weight to keep you engaged on a cool or rainy night on its own, but it will deftly handle a range of foods. It is a blend of 67% Marsanne, 25% Viognier and 8% Roussanne from an organically farmed vineyard on a plateau at 400 meters. The elevation gives the grapes cooler nights, helping preserve the wine's natural acidity. Serve this with some pork chops and braised cabbage.

I'm a sucker for oddball wines, and nothing screams different than the grape Pousard from the Jura in the eastern part of France. Domaine de la Pinte was founded in 1953 by Roger Martin, and it has expanded from 20 hectares to 37 over the last 60 years. While they predominately concentrate on Savagnin, it's their Pousard that really grabbed our attention. This red grape is known for producing wines that are brickish in color, more rosé than red. The **2010 Domaine de la Pinte Pousard "de l'Ami Karl" Arbois Rouge (\$22.99)** has notes of incense, lacquer

box, dried cherries and crushed thyme. It is framed with brilliant acidity and some tannin and is deft with duck in wine sauce.

Most wine drinkers are familiar with Chinon, the home of Cabernet Franc, but not as many are familiar with the neighboring appellation of Bourgueil. This region too, produces excellent Cab Franc. A top producer here is Yannick Amirault, who took over his grandfather's vineyards at the age of 22 in 1977. He uses all indigenous yeasts for fermentation and does no acid corrections on his wines. The vines that produced the **2009 Yannick Amirault "La Coudraye" Bourgueil (\$21.99)** average 30 years of age and are in sandy and clay-silica soil. The wine has classic black cherry aromas with brushy sage qualities and long developed flavors. Lamb, lamb or lamb would be my choice to pair with this wine—maybe a leg marinated in olive oil and herbs and roasted or grilled to your desired temperature. How could you go wrong?

Finally, why must we always drink our Beaujolais in the fall? Yes, I know it coincides with the release of Nouveau, and we associate its bright fruit flavors with Thanksgiving, but Cru Beaujolais often benefits from another six months in bottle for the flavors to come together in a harmonious fashion. One of my favorite producers is Daniel Bouland. All his fruit is hand harvested and vinified in whole clusters. Best known for his Morgon, it is actually the Chiroubles that caught my attention recently. The **2011 Daniel Bouland Chiroubles (\$23.99)** is loaded with bright raspberry fruit, spicy nuances and a sweet mid-palate. This wine is both charming and serious. I love it, especially with a nice roast chicken.

Keith Mabry

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

HUNGARY & ALSACE

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

The nose is textbook Grüner Veltliner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy, owing to the wonderful bright acid structure of the 2011 vintage.

2010 Charles Baur Pinot Blanc* \$12.99

This white is soft, creamy and lush, a bit reminiscent of lemon meringue pie, with sweet citrus scents and flavors wrapped in spice.

Charles Baur Cremant d'Alsace Rosé* \$19.99

This gets its hue from Pinot Noir, of course. Full of yeasty strawberry fruit and spice; it is a party wine and a terrific summertime tippie.

RHONE & FRENCH REGIONAL

2010 De Chambert "Jean d'Alibert" Chardonnay Pays d'Oc* \$12.99

If you prefer your Chardonnay on the crisp side, chill this wine well; if you like a richer texture, serve it a bit warmer. This is an excellent wine to serve with lobster or cracked crab dipped in lemon butter.

2009 Antech "Cuvée Emotion" Crémant de Limoux Rosé* \$14.99

The perfect choice for your house sparkling wine or to feature at parties where quality and good taste matter. Brilliant as an apéritif.

Jean Louis Denois "Tradition" Brut* \$14.99

Dry, elegant and long, with notes of hazelnut, red berries and toasted bread. This is one delicious bubbly! 12.5% ABV.

NV Caveau Mont July Bugey-Cerdon Rosé* \$15.99

This is so delicious and fun to drink, with a distinctly, well, grapey aroma and a fruitiness that calls out for celebration. 8.25% ABV.

2010 Château de Montfaucon "Baron Louis" Lirac* \$18.99

90 points RP: "...A sleeper of the vintage, it is a co-fermented blend of Grenache, Syrah, Cinsault, Carignan, Counoise and Mourvèdre. Its dense ruby/purple color is followed by sumptuous notes of raspberries, kirsch, spring flowers and loamy, earthy soil."

ARGENTINA

2011 Monteveijo "Festivo" Torrontes* \$11.99

Bright, spicy, lively. Delicious.

2009 Monteveijo "Calypso" Malbec Mendoza* \$18.99

90 points RP: "The 2009 Calypso is pure Malbec with 50% of the juice raised in new French oak..."

BEAUJOLAIS & BURGUNDY

2010 Potel-Aviron Côte de Brouilly "V.V."* \$17.99

Shows bright acidity and crunchy red wild cherry notes. We found the 2010 particularly delicious and loved the intensity and fruit.

2010 Domaine des Niales Rhedon-Marin Mâcon-Villages "V.V."* \$12.99

On the palate this is focused and bright, with a nice spicy note and lovely acidity, as well as some pretty pear notes.

2011 Domaine Renaud Mâcon-Charnay* \$12.99

Supple and charming, with some floral notes on the nose and a terrific finish. This is pure, unoaked Chardonnay.

2011 Domaine de Nembrets Denis Barraud Mâcon "Source de Plaisirs"* \$12.99

This is bright and very rich on the palate, with more substantial weight than most Mâcons. There is also more minerality than is typical.

2010 Domaine Faiveley Mercurey "Clos Rond"* \$27.99

Displays rich, round red and black fruit and just a hint of the earthiness for which Mercurey is known. When you combine this character with the bright spice and profound charm of the 2010 vintage, it's delicious.

2009 Domaine Champy Volnay 1er Cru "Taillepieds"* \$63.99

An over-the-top great Burgundy for your cellar. Period. Taillepieds is one of the most highly regarded sites in Volnay.

ITALY

2011 Blason Pinot Grigio Isonzo (1L)* \$11.99

Perfectly balanced, with zippy acidity. Very aromatic, with good complexity, length and subtle elegance that shows muscle and a long, flowing finish. A little spicy, with red apple, melon and lots of minerals.

2010 La Velona Rosso de Montalcino* \$14.99

Meant to be enjoyed young, it only spends a year in barrel, letting the pure core of red Sangiovese fruit shine through.

San Venanzia Prosecco Valdobbiadene Brut* \$11.99

A direct buy makes this brut level Prosecco a no-brainer, and quality-conscious winemaking makes it a delicious choice for parties.

2010 La Fortuna "Fortunello" Toscano Rosso* \$14.99

Bursting with aromas of raspberries and cherries, with deep chocolaty tones and a lingering finish. Tastes significantly more expensive than it is!

2007 La Fortuna Brunello de Montalcino* \$38.99

94 points WS: "Refreshing and elegant, this lingers with a mineral element. Best from 2013 through 2025."

2007 Sesta di Sopra Brunello di Montalcino* \$49.99

94 points RP: "Dark red fruit, flowers, mint, licorice and spices come to life in this deep, expressive Brunello."

SHIPPING INFO

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

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

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

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

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

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

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

K&L carries exceptional, high quality and value-priced wines from all over the world; here are some favorites from both the Northern and Southern Hemispheres!

RHONE & FRENCH REGIONAL

- 2010 L'Attilon Marselan Vin de Pays des Bouches du Rhône*** \$9.99
This delicious and organically grown red delivers delicious enjoyment at a fantastic price! Another terrific value! 13.5% ABV.
- 2011 L'Attilon Cabernet Vin de Pays des Bouches du Rhône*** \$9.99
This everyday Cabernet Sauvignon from Provence is very food-friendly. Made with organically grown grapes. 13.5% ABV.
- 2009 Domaine Girard "Tradition" Côtes de Malpère*** \$13.99
A delicious, food-friendly red composed of Merlot and Cab Franc vinified with zero oak. Enjoy with cassoulet. 13% ABV.
- 2010 Château de Montfaucon Côtes du Rhône*** \$11.99
Grenache, Syrah, Cinsault and Carignan. Montfaucon crafts their CdR to express the intense fruit characteristics of the vintage. 14% ABV.
- 2010 Les Clos Perdus "Prioundo" Corbières*** \$15.99
Contains 80% Grenache and 20% Cinsault with a floral bouquet and a palate of ripe fruit and fine tannins. 14.5% ABV.
- 2009 Château Rigaud Faugères*** \$12.99
Old vine Syrah and Grenache form the foundation of this Rhône-style red, with bright red fruit and peppery spice leading the way. 14% ABV.

CHAMPAGNE

- Launois "Cuvée Reserve" Brut Blanc de Blancs*** \$34.99
Back in stock! Harvested about 10 days after everyone else, giving it a lushness that has a cult following while retaining classic Mesnil snap.
- 2007 Franck Bonville "Millesime" Brut Blanc de Blancs*** \$39.99
If I could recommend any producer to be your first for collecting vintages Champagne it would be Bonville. The 2007 has the acid structure to keep for decades and the old vine richness to tempt you now.
- Franck Bonville "Extra Brut" Blanc de Blancs*** \$39.99
Sushi anyone? This is the same wine as the vintage, but without dosage. If you have a good sushi night or crab feed planned, this is your wine!
- Ariston Aspaspie Brut Rosé*** \$32.99
This is the most fun bottle of Champagne in the store with plenty of strawberry fruit and a refreshing, dry finish. Why not enjoy some top quality, estate grown Champagne when the deal is this good?
- Ariston Aspaspie "Cepages d'Antan" Brut*** \$99.00
From old vine varieties that almost went extinct after phylloxera: 40% Meslier, 40% Arbanne and 20% Pinot Blanc.
- Louis Roederer "Brut Premier"** \$38.99
This mostly estate grown, top quality Grand Marque Champagne is getting better with every batch. If you haven't tasted it lately, you should.
- Bruno Michel "Blanche" Brut*** \$34.99
An organically grown, estate bottled, intricate Champagne from one our most talented growers! An even blend of Meunier and Chardonnay.

GERMANY & LOIRE VALLEY

- 2011 Joh. Jos. Prüm Riesling Kabinett** \$18.99
Tropical and stone fruits and herbs mingle on the nose and continue onto the rich mid-palate. Light minerality shines through the finish.
- 2011 Weingut Allram Gaisberg Riesling Kamptal Reserve*** \$22.99
Pretty but restrained fruit aromatics with backing minerality are followed by a persistent palate that drives the wine home with a juicy and lengthy finish. Fantastically food-friendly.

- 2011 Le Paradis Chinon*** \$9.99
A favorite, value-priced Chinon. It has bright red and black fruit aromas and flavors, a hint of a violet and pepper and a vein of spice.
- Domaine du Viking Vouvray Brut*** \$18.99
From vineyards planted on chalk and silex, this is fermented in stainless steel tanks and released after two years of bottle age in the cellar. Lovely apple and citrus aromas with a dry yet rich finish.
- 2010 Michel Delhommeau "Symbiose" Muscadet*** \$14.99
From vines grown in amphibolite soils. Sharp steely minerals, upfront brightness, nice reach across the palate and good, juicy length.
- 2011 Franck Millet Sancerre Blanc*** \$16.99
Vinified entirely in stainless steel to preserve the wonderful citrus and slightly grassy aromatics and gentle mineral finish.
- 2010 Domaine Regnier Saumur-Champigny*** \$11.99
This Cab Franc is vinified traditionally and then bottled early to capture the essential bright fruit aromas and flavors.

COMMONWEALTH

- 2010 Moorooduc Pinot Noir Mornington Peninsula Victoria** \$31.99
This Pinot shows concentrated dark red fruits, exotic spice and clove. Intrigue is added by cured meat notes, finishing with silky, fine tannins.
- 2010 Moorooduc Chardonnay Mornington Peninsula Victoria** \$31.99
Wonderful ripe orchard fruit and melon are boosted by beautiful nutty flavors, a subtly creamy texture and a long, driving finish.
- 2011 Tablelands Sauvignon Blanc Martinborough** \$12.99
Citrus flavors take the lead with some subtle tomato leaf and mineral content underpinning the rich, luscious mid-palate. Immensely drinkable.
- 2010 Amelia Park Shiraz Frankland River*** \$19.99
Shows fresh aromatics of cherry, spice and a hint of wintergreen. On the palate it shows dark berry fruits and some vanillin French oak.
- 2012 Greywacke Sauvignon Blanc Marlborough** \$17.99
Fresh, snappy, citric, mineral and balanced. The perfect play between concentration, vibrancy and an element of restraint.
- 2009 Waterkloof "Circumstance" Syrah Stellenbosch*** \$24.99
Exudes dark red fruits, herbs and cured meats. Some spice on the nose runs through the generous palate, all carried by driving acidity.

SPAIN

- 2011 Bodegas Puelles Blanco Rioja*** \$9.99
Viura, Malvasia, Garnacha Blanca and even a bit of Chenin Blanc. Crisp pear and apple fruit. Mineral.
- 2011 Bodegas Casa Juan Señor de Lesmos "Cuarteto" Joven*** \$11.99
Terrific *joven*, unoaked Rioja. Warm red berry fruits and dried herb aromas lead to a spicy, dark cherry-fruited palate with hints of herbs.
- 2005 Bodegas Casa Juan Señor de Lesmos Reserva Rioja*** \$19.99
Spicier than the crianza, with darker fruit aromatics. A spicy and *sauvage* quality complements the fruit. Drinking well now; its best years lie ahead.
- 2008 Mas Codina Cava Brut Reserva Penedès*** \$12.99
Bright citrus, yellow fruit, great balance. All estate fruit, hand-disgorged!
- 2008 Can Mayol Loxarel "Refugi" Reserva Brut Nature Cava*** \$17.99
No dosage, beautiful dry style with nice toast and elegant texture. My new go-to sparkler.

K&L seeks out the best Bordeaux from every vintage. We've got old and rare gems for you to drink now, plus great values from more recent vintages and lovely Bordeaux Blancs!

1961-2008 BORDEAUX IN STOCK

There are some fabulous buys here—check them out!

1961 Lynch-Bages (Négoc. label)	\$499.99
1966 Pichon-Lalande, Pauillac	\$299.99
1970 Montrose, St-Estèphe	\$169.99
1979 Lynch-Bages, Pauillac	\$119.99
1982 Larcis Ducasse (1.5L)	\$199.99
1983 Grand-Puy-Lacoste, Pauillac	\$69.99
1985 Soutard, St-Emilion-Delicious	\$79.99
1986 Haut-Brion, Pessac	<i>Inquire</i>
1986 Pape Clément, Pessac	\$179.99
1989 Montrose, St-Estèphe	\$299.99
1989 Pichon-Lalande, Pauillac	\$249.99
1990 Domaine de Chevalier	\$129.99
1990 Figeac, St-Emilion	\$299.00
1991 Clerc Milon, Pauillac (1.5L)	\$139.99
1991 Haut-Bages Averous (1.5L)	\$74.99
1993 Haut-Brion, Pessac	\$379.99
From Mahler Besse. Perfect condition.	
1993 Poujeaux, Moulis (1.5L)	\$69.99
1993 Tourelles de Longueville (6L)	\$389.99
1994 Angelus, St-Emilion	\$249.99
1995 Margaux, Margaux	\$599.99
1995 Rauzan-Ségla, Margaux	\$129.99
1996 Lanessan, Haut-Médoc	\$19.99
1996 Cantemerle, Haut-Médoc	\$49.99
1997 Lanessan, Haut-Médoc	\$17.99
1997 Fugue de Nenin, Pomerol*	\$29.99
1997 Gloria, St-Julien (1.5L)	\$89.99
1997 Gloria, St-Julien (3L)	\$239.99
1998 Lanessan, Haut-Médoc	\$19.99
1998 Grandis, Haut-Médoc-Stunning	\$19.99
1998 Soutard, St-Emilion	\$49.99
1999 Fugue de Nenin, Pomerol	\$34.99
Outstanding wine. Sweet and fruity.	
1999 Lanessan, Haut-Médoc	\$19.99
1999 Malescot-St-Exupéry	\$74.99
2000 Carruades de Lafitte	\$299.99
2000 Grand-Mayne, St-Emilion	\$89.99
2000 Grand-Puy-Lacoste, Pauillac	\$159.99
2000 Gruaud-Larose, St-Julien	\$179.99
2000 Haut-Ferrand, Pomerol	\$34.99
2000 Labégorce, Margaux	\$39.99
2000 Labégorce, Margaux (1.5L)	\$79.99
Great old school Bordeaux with plenty of stuffing for the cellar. Clyde's fave.	
2001 Haut-Bailly, Pessac	\$109.99
2001 Lanessan, Haut-Médoc	\$19.99
2001 Malescot-St-Exupéry	<i>Inquire</i>
2001 Ormes de Pez, St-Estèphe	\$39.99

2001 Potensac, Médoc-Must try!	\$29.99
2002 Sarget de Gruaud-Larose	\$32.99
2003 Coufran, Médoc-Ralph's fave	\$19.99
2003 Lanessan, Haut-Médoc	\$19.99
2003 Malmaison, Moulis	\$19.99
2003 Verdignan, Haut-Médoc	\$19.99
Full flavored, great acidity. Superb!	
2004 Larrivet Haut-Brion, Pessac	\$29.99
As good as their fabulous 2001!	
2004 Lanessan, Haut-Médoc	\$19.99
2004 Mouton Rothschild (6L)	\$2,999.00
2004 Peyrabon, Haut-Médoc	\$14.99
Great. So sweet and perfect right now.	
2005 Angelus, St-Emilion	\$345.00
2005 Chauvin, St-Emilion (1.5L)	\$109.99
2005 Citran, Haut-Médoc (1.5L)	\$59.99
2005 De Chantegrive, Graves	\$19.99
A superb, easy to drink value.	
2005 La Croix de Beaucaillou	\$69.99
2005 La Pointe, Pomerol	\$44.99
2005 Labégorce Zédé, Margaux	\$39.99
2005 Mouton Rothschild, Pauillac	\$689.00
2005 Mouton Rothschild (1.5L)	\$1,249.00
2005 Pavie, St-Emilion	\$329.00
2005 Petit Villages (1.5L)	\$139.99
Excellent wine. Full-flavored and elegant.	
2006 Cantemerle, Haut-Médoc (3L)	\$289.99
Probably the greatest Cantemerle since 1949!	
2006 D'Angludet, Margaux	\$39.99
2006 Haut-Bergey, Pessac	\$34.99
2006 La Tour Carnet, Margaux	\$39.99
2006 Langoa-Barton, St-Julien	\$49.99
2006 Pauillac de Latour, Pauillac	\$89.99
Baby Latour. Rich and full.	
2007 Lanessan, Haut-Médoc	\$16.99
2007 Le Jardin de Petit Villages	\$24.99
2007 Moulin D'Angludet, Margaux	\$19.99
2007 Pichon-Lalande, Pauillac	\$124.99
2008 Bois-Malot, Bordeaux	\$10.99
2008 Latour, Pauillac	\$699.99
2008 Le Thil Comte Clary, Pessac	\$17.99
2008 Magdelaine, St-Emilion	\$44.99
2008 Margaux, Margaux	\$699.99
2008 Montrose, St-Estèphe	\$139.99

2010 BORDEAUX IN STOCK

Clarke-Rothschild, Listrac*	\$24.99
92-93 points JS: "Best ever from here."	
Grand Bateau Rouge, Bordeaux*	\$10.99
Haut de Poujeaux, Moulis	\$18.99
Haut La Peyeyre, Bord Supérieur	\$15.99

Haut-Riot "Juliette" Bordeaux*	\$9.99
Neipperg Collection Rouge*	\$10.99
Puynard "Tradition" Côtes de Blaye	\$11.99
Roustaing "Old Vines" Médoc*	\$9.99

WHITE BORDEAUX IN STOCK

2006 "Y" de Yquem	\$139.99
2009 Clos Marsalette Blanc, Pessac	\$26.99
2009 Le Clarte de Haut-Brion Blanc	\$89.99
2010 Chasse-Spleen Blanc	\$24.99
2010 Dourthe "Grand Cuvée"	\$11.99
2010 La Garde Blanc, Pessac	\$29.99
2010 Grand Bateau Blanc*	\$9.99
2010 Suau Blanc, Bordeaux	\$13.99
2010 Clos Floridene Blanc*	\$21.99
Tremendous wine. Cellar it for 10 years!	
2010 "Y" de Yquem	\$159.99
2011 Neipperg Collection Blanc*	\$10.99
2011 Haut Maginet Blanc*	\$9.99
2011 Beauregard Ducasse	\$12.99
2011 St-Jean-des-Graves, Graves	\$12.99
2011 Clos Floridene Blanc*	\$24.99

SAUTERNES IN STOCK

1982 Suduiraut, Sauternes	\$99.99
1985 Doisy-Védrines, Sauternes	\$54.99
1986 Doisy-Védrines, Sauternes	\$59.99
1988 Suduiraut, Sauternes	\$89.99
1988 Doisy-Védrines, Sauternes	\$69.99
93 points <i>Wine Spectator</i> .	
1989 Doisy-Védrines, Sauternes	\$69.99
91 points <i>Wine Spectator</i> .	
1990 Doisy-Védrines, Sauternes	\$69.99
1990 Climens, Barsac	\$159.00
1996 Doisy-Védrines, Sauternes	\$49.99
1999 Doisy Vedrines, Sauternes	\$39.99
2001 Guiraud, Sauternes	\$59.99
2000 Doisy-Védrines, Sauternes	\$39.99
2005 Suduiraut, Sauternes (375ml)	\$32.99
2007 Cypres de Climens (375ml)	\$19.99
A baby Climens with great acidity and balance.	
2009 Climens, Barsac	\$124.99
2009 Coutet, Barsac	\$79.99
2009 Guiraud (375ml \$29.99)	\$59.99
2009 Rieussec, Sauternes	\$89.99
2009 Rieussec, Sauternes (375ml)	\$44.99
2009 Roumieu-Lacoste (375ml)	\$21.99
2009 D'yquem, Sauternes	\$799.00
2010 Petite Guiraud (375ml)	\$13.99
2010 L'Avocat, Cérons (500ml)	\$16.99
2010 La Fleur des Pins, Graves	\$14.99

The incredibly stunning 2009 Bordeaux are arriving daily. Don't miss out!

2009 BORDEAUX IN STOCK

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

Alter Ego de Palmer, Margaux	<i>Inquire</i>
Angelus, St-Emilion	\$399.99
Arnauton, Fronsac	\$16.99
Ausone, St-Emilion	\$1,799.99
Beaumont, St-Julien	\$17.99
Beaumont, St-Julien (1.5L)	\$39.99
Belair-Monange, St-Emilion	<i>Inquire</i>
Belle-Vue, Haut-Médoc	\$26.99
Bellevue, St-Emilion	\$67.99
Bon Pasteur, Pomerol	\$99.99
Branais-Ducru, St-Julien	\$89.99
Branais-Ducru (1.5L)	\$169.99
Camensac, Médoc	\$29.99
Cambon La Pelouse, Haut-Médoc	\$19.99
Cantemerle, Haut-Médoc	\$44.99
Cantemerle, Haut-Médoc (3L)	\$319.00
95 points James Suckling. 96 points Clyde.	
Cap de Faugeres, Castillon	\$19.99
Rich and fruity. Delicious.	
Certain de May, Pomerol	\$109.99
Chasse-Spleen, Médoc	<i>Inquire</i>
Chauvet Rouge, Bordeaux	\$9.99
Charmail, Haut-Médoc	\$24.99
Clarke-Rothschild, Listrac	\$24.99
Clos des Quatre Vents, Margaux	\$34.99
Clos Manou, Haut-Médoc	\$29.99
Côte Monpezat "Compostelle"	\$16.99
Coufran, Médoc	\$24.99
De Sales, Pomerol	\$28.99
De Birot, Côtes de Bordeaux	\$14.99
D'Aurillac, Haut-Médoc	\$17.99
Ducru-Beaucaillou, St-Julien	<i>Inquire</i>
Feytit-Clinet, Pomerol	\$76.99
Fleur de Pedesclaux, Pauillac	\$24.99
Fonreaud, Listrac	\$14.99
Gaby, Fronsac	\$21.99
Grand-Puy-Lacoste, Pauillac	\$89.99
Haut Musset, Lalande de Pomerol	\$17.99
Hauts-Conseillants, LdP	\$21.99
La Confession, St-Emilion	\$44.99
La Couspaude, St-Emilion	\$59.99
La Croix des Moines	\$24.99
La Couronne, Bordeaux	<i>Inquire</i>
La Dauphine, Fronsac (1.5L)	\$49.99
One of the best values of the 2009 vintage.	
La Grange de Bessan, Médoc	\$13.99

La Tour Carnet, Haut-Médoc	\$44.99
La Tour de By, Haut-Médoc	\$19.99
One of the vintage's great values—buy cases!	
L'Avocat Rouge	\$17.99
Lamothe-Bergeron (1.5L)	\$36.99
Lamoureux, Graves- <i>Big score</i>	\$14.99
Lanessan, Haut-Médoc	\$24.99
Langoa-Barton, St-Julien (1.5L)	\$139.99
Larmande, St-Emilion	\$34.99
Latour à Pomerol, Pomerol	<i>Inquire</i>
L'Aura de Cambon, Margaux	\$39.99
Le Bonnat, Graves	\$16.99
Le Carre, St-Emilion	\$119.99
Le Crock, St-Estèphe	\$24.99
Le Dôme, St-Emilion	\$199.99
Le Gay, Pomerol	\$139.99
One of Robert Parker's "Magical Top 20."	
Lecuyer, Pomerol	\$34.99
Lestruelle, Médoc-90 points <i>WS</i>	\$14.99
Léoville-Barton, St-Julien (PA)	\$129.99
#6 on <i>Wine Spectator's</i> Top 100 Wines of 2012.	
Léoville-Las Cases, St-Julien	<i>Inquire</i>
Léoville-Poyferré, St-Julien	<i>Inquire</i>
Les Forts de Latour, Pauillac	\$299.99
Les Thil Comte de Clary, Pessac	\$21.99
Lilian Ladouys, St-Estèphe	\$28.99
Maison Blanche, Médoc	\$14.99
Malartic-Lagravière, Pessac	\$59.99
Malmaison, Moulis	\$19.99
Mademoiselle "L"- <i>Value!</i>	\$18.99
Malescot-St-Exupéry (1.5L)	\$279.99
Marquis de Calon, St-Estèphe	\$29.99
Marquis d'Alesme, Margaux	\$37.99
Mauvais Garçon "Bad Boy"	\$17.99
Montlandrie, Côte de Castillon	\$29.99
Marquis de Terme, Margaux	\$44.99
*+V At UGC: Their best in a long time, perhaps ever? Super-ripe and sexy.	
Martinat, Côtes de Bourg- <i>New!</i>	\$14.99
Meyney, St-Estèphe	\$39.99
Monbousquet, St-Emilion	\$49.99
Moulin de La Lagune, Médoc	\$29.99
Moulin de la Roque, Médoc	\$15.99
Can't miss with this value.	
Moulin Haut la Roque, Fronsac	\$29.99
Mouton Rothschild, Pauillac	\$1,099.00
Mylord "Milady"	\$11.99
Ormes de Pez, St-Estèphe	\$39.99
Pagodes de Cos, St-Estèphe	\$69.99
Palmer, Margaux	<i>Inquire</i>
Pape Clément, Pessac	\$159.99

Pavie-Macquin, St-Emilion	\$119.99
Perenne, Bordeaux	\$14.99
Petit Manou, Médoc	\$17.99
Lots of wine for such a low price.	
Petit Village, Pomerol	\$59.99
Pichon-Baron, Pauillac	<i>Inquire</i>
Pichon-Baron, Pauillac (1.5L)	\$449.99
Picque Caillou, Pessac	\$22.99
Great value—earthy style.	
Plaisance "Cuvée Alix"	\$14.99
Better than their great 2005.	
Plince, Pomerol	\$44.99
Pomeys, Bordeaux	\$16.99
Pontet-Canet, Pauillac	<i>Inquire</i>
Potensac, Médoc	\$28.99
Poujeaux, Moulis	<i>Inquire</i>
One of our favorites every year.	
Priuré Canteloup, Bordeaux	\$14.99
Puygueraud, Côtes de Francs	\$16.99
Puy Blanquet, St-Emilion	\$21.99
Quinault l'Enclos, St-Emilion	\$36.99
Rauzan-Ségla, Margaux	\$119.99
Reserve de la Comtesse de Lalande	\$49.99
Lovely wine. Will sell out quickly.	
Reynon Rouge, Bordeaux	\$15.99
Ripeau, St-Emilion	\$29.99
Roc de Cambes, Côte de Bourg	\$59.99
Rouget, Pomerol	\$49.99
Saintayme, St-Emilion	\$19.99
Seguin, Pessac-92 points <i>Clyde</i>	\$29.99
Sociando-Mallet, Haut-Médoc	\$49.99
Saint Pierre, St-Julien	\$139.99
Soudars, Haut-Médoc	\$24.99
Tour Maillet, Pomerol	\$29.99
Tour Seran, Médoc-91 points <i>WS</i>	\$29.99
Trebiac, Graves	\$14.99
Tronquoy-Lalande, St-Estèphe	\$39.99
Their best ever. Top 100 Wines of 2012, <i>WE</i> .	
Verdignan Rouge, Haut-Médoc	\$24.99
Vieux Château Mazerat	\$119.99
Villars, Fronsac	\$24.99
Vrai Canon Bouche, Canon Fronsac	\$27.99

2010 BORDEAUX PRE-ARRIVAL

Pontet-Canet, Pauillac	<i>Inquire</i>
As good as 2009.	
Calon-Ségur, St-Estèphe	\$109.99
Ducru-Beaucaillou, St-Julien	\$279.99
Lilian Ladouys, St-Estèphe	\$19.99
Lynch-Bages, Pauillac	<i>Inquire</i>

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

CABERNET SAUVIGNON

2007 Heitz Cellar, Napa	\$39.99
2007 Hestan "Stephanie"	\$47.99
2007 Terra Valentine "Wurtele"	\$49.99
2008 Anderson's CV "Right Bank"	\$49.99
2008 Buena Vista "The Count"	\$17.99
2008 Cakebread, Napa	\$69.99
2008 Ch. Montelena "Estate"	\$109.99
2008 Ch. St. Jean "Cinq Cepages"	\$44.99
2008 Januik, Columbia Valley	\$16.99
2008 Jordan, Alexander Valley	\$49.99
2008 Ladera, Howell Mountain	\$59.99
2008 Levendi "Symphonia"	\$29.99
2008 Neal Family, Napa	\$47.99
2009 "II" by Alpha Omega, Napa	\$36.99
2009 Altamura, Napa	\$84.99
2009 Anderson's CV "Prologue"	\$24.99
2009 Avalon, Napa	\$12.99
2009 Buehler "Estate"	\$29.99
2009 Cakebread, Napa	\$59.99
2009 Cameron Hughes "Lot #285"	\$21.99
2009 Carpe Diem, Napa	\$21.99
2009 Clos du Val, Napa	\$24.99
2009 Corison, Napa	\$64.99
2009 Culler "Casaeda"	\$26.99
2009 Dancing Hares "Madhatter"	\$59.99
2009 Dominus "Napanook"	\$52.99
2009 Dunn Vineyards, Napa	\$79.99
2009 Dusted Valley "Boomtown"	\$15.99
2009 Faust, Napa	\$44.99
2009 Flora Springs "Trilogy"	\$44.99
2009 Groth "Reserve"	\$89.99
2009 Hall "Kathryn Hall"	\$99.00
2009 Hall Vineyards, Napa	\$39.99
2009 Joseph Phelps "Insignia"	\$159.99
2009 Justin "Isosceles"	\$49.99
2009 Ladera, Napa	\$29.99
2009 Lewis Cellars "Reserve"	\$114.99
2009 Lyeth "Meritage"	\$14.99
2009 O'Shaughnessy, Howell Mtn	\$79.99
2009 Pine Ridge "Forefront"	\$17.99
2009 Priest Ranch "Somerton"	\$36.99
2009 Robert Mondavi, Napa	\$17.99
2009 Sequoia Grove, Napa	\$34.99
2009 Somerton, Napa	\$119.00
2009 Stag's Leap "Fay"	\$69.99
2009 Stonestreet	
"Monument Ridge"	\$39.99
2009 Swanson "Instant Napa"	\$56.99
2009 Tamarack, Columbia Valley	\$24.99
2009 Terra Valentine "Estate"	\$29.99

2009 The Ministry of the Interior "The Messenger"	\$21.99
2009 Trim, California	\$11.99
2009 Wallis "Little Sister"	\$44.99
2009 Whitehall Lane, Napa	\$37.99
2009 ZD, Napa	\$41.99
2010 Alexander Valley "Wetzel"	\$16.99
2010 B Side, Napa	\$17.99
2010 Bench, Alexander Valley	\$19.99
2010 Beringer, Napa	\$26.99
2010 Caymus "Special Selection"	\$124.99
2010 Chappellet "Signature"	\$46.99
2010 Charles & Charles, Columbia	\$9.99
2010 Columbia Crest "H3"	\$10.99
2010 Edge, North Coast	\$18.99
2010 Foxglove, Paso Robles	\$12.99
2010 Hedges "CMS Red"	\$12.99
2010 Hess Select, North Coast	\$14.99
2010 Justin, Paso Robles (375ml)	\$11.99
2010 Kalinda, Napa	\$19.99
2010 Kobalt "Window Pane"	\$34.99
2010 Layer Cake, California	\$12.99
2010 Lewis Cellars, Napa	\$79.99
2010 Louis M. Martini, Sonoma	\$12.99
2010 Olema, Sonoma County	\$19.99
2010 Paul Hobbs "Crossbarn"	\$39.99
2010 Philip Togni "Estate"	\$94.99
2010 Philip Togni "Tanbark Hill"	\$38.99
2010 Pine Ridge, Napa	\$44.99
2010 Ramey, Napa	\$37.99
2010 Robert Craig "Affinity"	\$49.99
2010 Rutherford Ranch, Napa	\$15.99
2010 Slingshot, Napa	\$19.99
2010 Von Strasser "Rudy"	\$19.99
2011 Paripaso, Paso Robles	\$11.99

MERLOT

2008 Keenan, Napa	\$32.99
2010 Duckhorn, Napa	\$49.99

PINOT NOIR

2008 Fort Ross "Fort Ross"	\$29.99
2008 Twelve Estate, Yamhill	\$23.99
2009 Evesham Wood "Cuvée J"	\$44.99
2009 Keller Estate "La Cruz"	\$32.99
2009 Longoria "Fe Ciega"	\$39.99
2009 Paraiso, SLH	\$19.99
2009 Robert Sinskey, Carneros	\$32.99
2009 Roco Wines, Willamette	\$22.99
2009 Yamhill Valley "Estate"	\$15.99
2010 Au Bon Climat, Santa Barbara	\$19.99
2010 Bethel Heights "Estate"	\$27.99

2010 Brewer-Clifton "Mt. Carmel"	\$54.99
2010 Brittan "Basalt Block"	\$49.99
2010 Brittan "Gestalt Block"	\$59.99
2010 Cakebread, Anderson Valley	\$49.99
2010 Calera "de Villiers"	\$38.99
2010 Calera "Ryan"	\$38.99
2010 DuMol "Ryan"	\$89.99
2010 DuMol, Russian River	\$67.99
2010 Elk Cove "Five Mountain"	\$39.99
2010 Evesham Wood "Illaha"	\$26.99
2010 Foley "Rancho Santa Rosa"	\$24.99
2010 Fossil Point, San Luis Obispo	\$15.99
2010 Goldeneye, Anderson Valley	\$49.99
2010 J Vineyards, Russian River	\$29.99
2010 Jigsaw, Willamette Valley	\$18.99
2010 J. Swan "Cuvée de Trois"	\$28.99
2010 Maysara "3 Degrees"	\$17.99
2010 McHenry "Estate"	\$24.99
2010 McKinlay, Willamette Valley	\$16.99
2010 Merryvale, Carneros	\$29.99
2010 Migration, Anderson Valley	\$29.99
2010 Napa Cellars, Napa	\$14.99
2010 Pahlmeyer "Jayson"	\$59.99
2010 Pahlmeyer, Sonoma Coast	\$69.99
2010 Poppy, Monterey	\$11.99
2010 Rickshaw, California	\$14.99
2010 Sequana, SLH	\$29.99
2010 St. Innocent "Zenith"	\$32.99
2010 Talley Estate, Arroyo Grande	\$33.99
2010 Walter Hansel "North Slope"	\$38.99
2011 Banshee, Sonoma County	\$22.99
2011 Bishop's Peak, SLO	\$16.99
2011 Calera, Central Coast	\$21.99
2011 Evesham Wood, Willamette	\$16.99
2011 JackHammer, Central Coast	\$12.99
2011 Kalinda "Cuvée Reserve"	\$24.99
2011 Kalinda, Sonoma Coast	\$18.99
2011 Sean Minor "Four Bears"	\$11.99

SYRAH & PETITE SIRAH

2006 Ambullneo "Howling"	\$24.99
2006 Graziano Petite Sirah	\$15.99
2007 Joseph Swan "Great Oak"	\$34.99
2008 Ojai "Roll Ranch"	\$39.99
2009 Barrel 27 "Right Hand Man"	\$16.99
2009 Guardian "The Informant"	\$31.99
2009 Holus-Bolus, Santa Ynez	\$22.99
2009 Jelly Roll, Santa Ynez	\$21.99
2009 Limerick Lane "Estate"	\$24.99
2009 Qupé "Bien Nacido"	\$24.99
2009 Stickybeak, California	\$14.99
2010 David Bruce Petite Sirah	\$18.99

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.

2010 Girard Petite Sirah	\$24.99
2010 Hocus Pocus, Santa Barbara	\$17.99
2010 Lewis Cellars, Napa	\$63.99
2010 Lucia "Garys' Vineyard"	\$39.99
2010 Owen Roe "Ex-Umbris"	\$24.99
2010 Qupé, Central Coast	\$15.99
2010 Reynvaan "The Unnamed"	\$54.99
2010 Stolpman "Estate"	\$27.99
2011 Charles Smith "Boom Boom"	\$14.99

ZINFANDEL

2007 Joseph Swan "Mancini"	\$25.99
2009 Alexander Valley "Sin Zin"	\$14.99
2009 Four Vines "Old Vine Cuvée"	\$10.99
2009 Limerick Lane	
"Block 1934-Estate"	\$38.99
2009 M&D "7 Deadly Zins"	\$13.99
2009 St. Francis "Old Vines"	\$16.99
2009 Storybook "Mayacamas"	\$32.99
2010 Ancient Peaks, Paso Robles	\$13.99
2010 Cakebread, Red Hills	\$29.99
2010 Decoy, Sonoma County	\$19.99
2010 Easton, Amador County	\$13.99
2010 Frank Family, Napa	\$29.99
2010 Frog's Leap, Napa	\$22.99
2010 J. Runquist "Z"	\$19.99
2010 Orin Swift "Saldo"	\$27.99
2010 Rombauer, California	\$27.99
2010 Storybook Mountain	
"Eastern Exposures"	\$44.99
2011 Bedrock "Saitone Ranch"	\$36.99
2011 Buehler, Napa	\$16.99
2011 Plungerhead "Old Vines"	\$12.99
2011 Seghesio, Sonoma County	\$19.99
2011 SLOdown "Sexual Chocolate"	\$24.99

MISC REDS

2008 Altamura Sangiovese	\$44.99
2008 Prospect 772 "The Brat"	\$29.99
2009 Heitz Cellars Grignolino	\$17.99
2009 Mark Herold "Collide"	\$29.99
2009 Mark Herold Wines "Flux"	\$27.99
2009 Paraduxx "Z Blend"	\$47.99
2009 Samsara "Larner" Grenache	\$32.99
2010 Andrew Murray "Espérance"	\$19.99
2010 Banshee "Mordecai"	\$21.99
2010 Folie à Deux "Menage à Trois"	\$8.99
2010 Joel Gott "Alakai"	\$14.99
2010 Lewis Cellars "Alec's Blend"	\$59.99
2010 Qupé	
"Sawyer Lindquist" Grenache	\$29.99
2010 Syncline "Subduction Red"	\$19.99

2010 Turnbull "Old Bull"	\$19.99
2010 XANTHOS, California	\$17.99
2011 Cline	
"Ancient Vines" Mourvèdre	\$13.99
2011 Orin Swift "The Prisoner"	\$37.99
2011 Orin Swift "Abstract"	\$28.99
2011 Owen Roe "Sinister Hand"	\$21.99

CHARDONNAY

2009 Arrowood, Sonoma County	\$19.99
2009 Domaine Eden, Santa Cruz	\$27.99
2009 Flowers, Sonoma Coast	\$39.99
2009 Grgich Hills, Napa	\$37.99
2009 Merryvale "Silhouette"	\$39.99
2009 Pahlmeyer, Sonoma Coast	\$69.99
2010 Antica, Napa	\$28.99
2010 Au Bon Climat, Santa Barbara	\$19.99
2010 Ch. Montelena, Napa	\$44.99
2010 DeLoach "Cool Coastal"	\$17.99
2010 DuMol, Russian River	\$54.99
2010 Foley "Rancho Santa Rosa"	\$19.99
2010 Four Vines "Naked"	\$10.99
2010 Foxglove, Central Coast	\$11.99
2010 Groth, Napa	\$22.99
2010 Handley "Estate"	\$19.99
2010 Hess Select, Monterey	\$8.99
2010 Hudson, Carneros	\$59.99
2010 Kalinda, Sonoma	\$17.99
2010 La Fenêtre "À Côté"	\$19.99
2010 Laguna, Russian River	\$24.99
2010 MacRostie, Sonoma Coast	\$19.99
2010 Martin Ray "Reserve"	\$19.99
2010 Melville "Estate"	\$20.99
2010 Miner Family, Napa	\$26.99
2010 Pahlmeyer "Jayson"	\$44.99
2010 Pahlmeyer Napa Valley	\$69.99
2010 Patz & Hall "Dutton Ranch"	\$34.99
2010 Ramey, Russian River	\$32.99
2010 Rutherford Ranch, Napa	\$12.99
2010 Spellbound, California	\$11.99
2010 Talbott "Kali Hart"	\$13.99
2010 Testarossa, SLH	\$25.99
2010 Walter Hansel "Cuvée Alyce"	\$38.99
2010 Walter Hansel, Russian River	\$19.99
2011 Bishop's Peak, Edna Valley	\$11.99
2011 Bogle, California	\$8.99
2011 ButterNut, California	\$16.99
2011 Byron, Santa Barbara	\$12.99
2011 Calera, Central Coast	\$17.99
2011 Diatom "Hamon"	\$41.99
2011 Evesham Wood, Willamette	\$13.99

2011 Far Niente, Napa	\$47.99
2011 Frank Family, Napa	\$31.99
2011 Hanzell "Sebella"	\$34.99
2011 Heitz Cellar, Napa	\$18.99
2011 Napa Cellars, Napa	\$13.99
2011 Randy Lewis "Race Car"	\$29.99
2011 Rombauer, Carneros	\$32.99
2011 Sonoma-Cutrer, Sonoma	\$23.99

SAUVIGNON BLANC

2010 Brassfield "High Serenity"	\$9.99
2010 Chance Creek, Redwood Vly	\$12.99
2010 Ch. St. Jean Fumé Blanc	\$10.99
2010 Heitz Cellar, Napa	\$17.99
2010 Kalinda, Lake County	\$12.99
2010 Reynoso, Alexander Valley	\$12.99
2010 Rutherford Ranch, Napa	\$12.99
2010 Wattle Creek, Yorkville	\$11.99
2010 Westerly, Santa Ynez	\$15.99
2011 Benziger, Sonoma County	\$9.99
2011 Brander, Santa Ynez	\$12.99
2011 Bridesmaid, Napa	\$17.99
2011 Ferrari-Carano Fumé Blanc	\$12.99
2011 Kalinda, Redwood Valley	\$12.99
2011 Long Meadow, Rutherford	\$17.99
2011 Von Strasser "Rudy"	\$15.99

MISC WHITES

2009 Saddleback Viognier	\$14.99
2010 Curran Grenache Blanc	\$17.99
2010 Handley Pinot Gris	\$15.99
2010 Westrey Pinot Gris	\$16.99
2011 Booker Rousanne-Viognier	\$69.99
2011 Chehalem	
"3 Vineyards" Pinot Gris	\$15.99
2011 Conundrum, California	\$17.99
2011 Dry Creek Vineyards	
Chenin Blanc	\$9.99
2011 Elk Cove Pinot Gris	\$14.99
2011 Evesham Wood	
Grüner Veltliner	\$14.99
2011 Eyrie "Estate" Pinot Gris	\$11.99
2011 Heitz Cellars Grignolino Rosé	\$17.99
2011 Pacific Rim Riesling	\$9.99
2011 Pine Ridge	
Chenin Blanc-Viognier	\$10.99
2011 Poet's Leap Riesling	\$18.99
2011 Qupé Santa Marsanne	\$17.99
2011 Rainstorm Pinot Gris	\$10.99
Sokol Blosser "Evolution"	\$13.99

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

MISC TUSCANY

2010 Erik Banti "Carato" IGT*	\$6.99
2011 Erik Banti Morellino di Scansano*	\$11.99
2008 Amantis "Birbanera" Montecucco	\$13.99
2010 La Fortuna Rosso di Montalcino*	\$19.99
2010 La Velona Rosso di Montalcino*	\$14.99
2010 Baccinetti "La Saporioia" Rosso di Montalcino*	\$15.99
2009 Fattoria del Cerro Vino Nobile di Montepulciano 92 points Robert Parker.	\$15.99
2009 Carpineta Fontalpino Chianti Classico-92 points WS	\$16.99
2010 La Lecciaia Rosso di Montalcino*	\$16.99
2010 La Fortuna Rosso di Montalcino*	\$19.99
2008 Felsina "Rancia" Chianti Classico Riserva-93 points RP	\$36.95
2007 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker.	\$39.99

BRUNELLO DI MONTALCINO IN STOCK

2007 Ferrero Brunello di Montalcino*	\$29.99
2007 Tenuta di Sesta Brunello di Montalcino*-94 points WE	\$32.99
2007 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2007 La Velona Brunello di Montalcino*-94 points WE	\$34.99
2007 Silvio Nardi Brunello di Montalcino-95 points JS	\$37.99
2007 La Fortuna Brunello di Montalcino*-94 points WE Outstanding, full of complex fruit. Rich, yet balanced and drinkable now.	\$38.99
2007 La Rasina Brunello di Montalcino-95 points JS	\$39.99
2007 Podere La Vigna Brunello di Montalcino-91 points WE	\$39.99
2007 San Filippo Brunello di Montalcino-93 points JS	\$43.99
2007 Argiano Brunello di Montalcino-92 points JS	\$46.99
2007 La Fornacina Brunello di Montalcino-94 points WE	\$47.99
2007 Donna Olga Brunello di Montalcino-93 points JS	\$47.99
2007 Sesta di Sopra Brunello di Montalcino*-94 points RP	\$49.99
2005 Ferrero Brunello di Montalcino Riserva*-91 points WE	\$49.99
2006 Tenuta di Sesta Brunello di Montalcino Riserva*	\$49.99
2007 Podere Brizio Brunello di Montalcino-95 points WE	\$49.99
2007 Altesino Brunello di Montalcino-92 points RP	\$51.99
2007 Castelgiocondo Brunello di Montalcino-95 points WE	\$51.99
2007 Castello di Romitorio Brunello-94 points WE	\$54.95
2007 San Polino Brunello di Montalcino-94 points JS	\$54.99
2007 San Filippo "Le Lucère" Brunello-94 points JS	\$59.99
2007 Argiano "Orciaia" Brunello di Montalcino	\$59.99
2006 Podere La Vigna Brunello Riserva-92 points JS	\$59.99
2006 Franco Pacenti Canalicchio Brunello-94 points JS One of the best of 2006. A true staff favorite!	\$59.99
2007 Mate Brunello di Montalcino-94 points WE	\$64.99
2007 Livio Sasseti "Pertimali" Brunello di Montalcino	\$63.99
2006 Podere Brizio Brunello di Montalcino Riserva-93 points JS	\$79.99
2007 Pian dell'Orino Brunello di Montalcino	\$63.99
2006 Silvio Nardi "Vigneto Manachiara" Brunello-93+ points ST	\$79.99
2006 San Filippo "Le Lucère" Brunello Riserva-95 points JS	\$109.99

MISC PIEDMONT

2011 Terre da Vino "Masseria dei Carmelitani" Gavi di Gavi	\$11.99
2011 Saracco Moscato d'Asti	\$13.99
2009 Oddero Barbera d'Alba	\$14.99
2009 Terre da Vino "La Luna e I Falò" Barbera d'Asti Superiore	\$14.99
2011 Cascina Val del Prete "Serra dei Gatti" Barbera d'Alba Luscious, expressive Barbera, drinking super well now!	\$17.99
2006 Terre da Vino "Essenze" Barolo-91 points WE	\$22.99
2009 G.D. Vajra Nebbiolo Langhe-90 points RP	\$23.99
2009 G.D. Vajra Barbera d'Alba	\$23.99
2006 Aldo Conterno Barolo	\$39.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

Montechiara Prosecco	\$9.99
2010 Blason Cabernet Franc Isonzo*	\$9.99
2011 Blason Friulano Isonzo*	\$11.99
2011 Blason Malvasia Friuli-Venezia-Giulia*	\$11.99
San Venanzio Prosecco Brut Valdobbiadene *	\$11.99
2011 Ermacora Friulano Colli Orientali del Friuli*	\$15.99
2011 Blason Pinot Grigio Isonzo* (1L) It's back! One of our best selling Pinot Grigios!	\$11.99
2011 Ermacora Ribolla Gialla Colli Orientali del Friuli* I love this. It's so fresh and full of energy, sometimes I think I can feel the light coming from it; it's just fun to be around. I think you'll love it, too. (Greg St. Clair, K&L Italian buyer)	\$15.99
2011 Belisario "Del Cerro" Verdicchio di Matelica	\$14.99
2010 Ermacora Schioppettino Colli Orientali del Friuli*	\$15.99
2011 Collestefano Verdicchio di Matelica	\$16.99
2004 Trabucchi Amarone della Valpolicella	\$64.99

ABBRUZZO, SICILY, CAMPANIA, PUGLIA, UMBRIA, ETC.

2010 Tenuta Giuliano Trebbiano d'Abruzzo*	\$9.99
Ca' de Medici "Terra Calda" Lambrusco	\$14.99
2011 Anarkos Primitivo Puglia	\$10.99
2010 Fujanera "Bellalma" Falanghina Campania* I tried this wine again, and now I remember why I bought 100 cases! Brilliant acidity, body, complexity and length at an unbelievable price. Buy it by the six-pack. (Greg St. Clair, K&L Italian buyer)	\$11.99
2011 Grotta del Sole "Gragnano" Penisola Sorrentina This is "pizza cola," yes the ultimate wine to enjoy with pizza. You must try this dry, sparkling red!	\$15.99
2011 Marisa Cuomo "Ravello" Costa d'Amalfi Bianco	\$21.99
2010 Casa d'Ambra "Frassitelli" Ischia Biancolella 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!	\$23.99
2007 Pasetti "Tenutarossa" Montepulciano d'Abruzzo A greatly structured wine with a bouquet of red ripe fruits, especially cherry and bitter cherry, with spicy notes.	\$24.99
2006 Giuliano Vigna Vecchia Montepulciano d'Abruzzo*	\$31.99
2009 Passopisciaro "Passopisciaro" Sicilia	\$34.99

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

CHABLIS

2009 Dom. Gilbert Picq Chablis "Dessus la Carrière"	\$17.99
2010 Dom. J-M Brocard Chablis 1er "Montée de Tonnerre"	\$38.99
2010 Dom. Jean-Paul & Benoit Droin Chablis 1er "Montmains"*	\$31.99
2010 Dom. Christian Moreau Chablis Grand Cru "Les Clos"	\$69.99
2010 Dom. William Fèvre Chablis Grand Cru "Vaudésir"	\$69.99
2011 Dom. J-M Brocard Chablis "Sainte Claire"	\$19.99
2011 Maison William Fèvre Chablis "Champs Royaux"	\$19.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2008 Dom. Desertaux-Ferrand Côte de Nuits-Villages "V.V."	\$19.99
2008 Dom. D.-Ferrand Côte de Nuits-Villages "Les Perrieres"	\$21.99
2008 Dom. Jean Tardy Vosne-Romanée "Vigneux"	\$39.95
2009 Dom. Vincent & Sophie Morey Santenay "Les Hâtes"	\$24.99
2009 Dom. de Montille Volnay 1er Cru "Brouillards"	\$69.99
2009 Dom. de Montille Pommard 1er Cru "Pezzerolles"	\$85.99
2009 Dom. Desertaux-Ferrand Beaune 1er Cru "Les Sceaux"	\$29.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "Lès Vergelesses"	\$35.99
2009 Dom. T. Liger-Belair Haute Côte de Nuits "Corvee de Villy"	\$29.95
2009 Dom. de Montille Nuits-St-Georges 1er Cru "Les Thorey"	\$66.99
2009 Dom. Odoul-Coquard Nuits-St-Georges "Aux St. Jacques"*	\$43.99
2009 Dom. Thibault Liger-Belair Vosne-Romanée "Aux Reas"	\$89.95
2009 Dom. Amiot-Servelle Chambolle-Musigny 1er "Les Plantes"	\$74.99
2009 Dom. Louis Jadot (Gagey) Clos-St-Denis Grand Cru	\$199.95
2009 Dom. Tortochot Gevrey-Chambertin "Les Jeunes Rois"	\$32.99
2010 Ch. de la Charrière Santenay 1er Cru "Clos Rousseau"*	\$23.99
2010 Thomas Morey Chassagne-Montrachet "Vieilles Vignes"	\$23.99
2010 Dom. Champy Volnay*	\$39.99
2010 Dom. Champy Volnay 1er Cru "Taillepieds"*	\$63.99
2010 Dom. Ballot-Millot & Fils Volnay 1er Cru "Taillepieds"*	\$59.95
2010 V. Girardin Bourgogne Pinot Noir "Cuvée St. Vincent"	\$18.99
2010 Ch. de la Charrière Bourgogne Haute Côte de Beaune*	\$16.99
2010 Dom. Champy Beaune 1er Cru "Aux Cras"*	\$39.99
2010 Dom. Champy Beaune 1er Cru "Champs Pimonts"*	\$39.99
2010 Dom. Ballot-Millot & Fils Beaune 1er Cru "Epenottes"*	\$49.95
2010 Dom. Joseph Faiveley Beaune 1er Cru "Clos de l'Ecu"	\$49.95
2010 Dom. Champy Savigny-lès-Beaune "Aux Fourches"*	\$29.95
2010/2009 Dom. Jadot Savigny-lès-Beaune 1er "Lès Vergelesses"	\$37.99
2010 Dom. Champy Pernand-Vergelesses 1er "Iles Vergelesses"*	\$44.99
2010 Dom. Champy Pernand-Vergelesses "Clos de Bully"*	\$23.99
2010 Dom. Champy Chorey-lès-Beaune*	\$23.99
2010 Dom. Champy Corton Grand Cru "Bressandes"*	\$83.99
2010 Champy Vosne-Romanée 1er Cru "Suchots"*	\$94.99
2010 Champy Echézeaux Grand Cru*	\$159.95
2010 Dom. Jadot Clos Vougeot Grand Cru	\$142.99
2010 Dom. Faiveley Clos Vougeot Grand Cru	\$159.99
2010 Dom. Odoul-Coquard Chambolle-Musigny*	\$49.95
2010 Dom. G. Seguin Chambolle-Musigny "Derriere le Four"	\$44.99
2010 Dom. Odoul-Coquard Chamb.-Musigny 1er "Les Baudes"*	\$74.99
2010 Dom. Odoul-Coquard Morey-St-Denis "Les Crais Gillon"*	\$47.99

2010 Dom. Odoul-Coquard Morey-St-Denis 1er "Millandes"*	\$69.95
2010 Dom. Tortochot Gevrey-Chamb. 1er "Lavaux St. Jacques"	\$56.99
2010 Champy Charmes-Chambertin Grand Cru*	\$144.49
2010 Champy Mazis-Chambertin Grand Cru*	\$154.49
2010 Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$89.95
2010 Dom. Gérard Seguin Fixin "La Place"	\$29.95

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Bouchard Père et Fils Meursault 1er Cru "Perrières"	\$69.95
2010 Dom. des Niales Rhedon-Marin Mâcon-Villages "V.V."*	\$12.99
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffières"	\$79.99
2010 Vincent Girardin Bourgogne Blanc "Cuvée St. Vincent"	\$16.99
2010 Ch. de la Charrière Bourgogne Blanc*	\$14.99
2010 Olivier Leflaive Bourgogne Blanc "Les Sétilles"	\$15.99
2010 Dom. Pierre Matrot Bourgogne Blanc	\$19.99
2010 Champy St-Aubin 1er Cru "Murgers Dents De Chien"*	\$36.99
2010 Olivier Leflaive St-Aubin 1er Cru "Charmois"	\$35.99
2010 Dom. Benoit Ente Chassagne-Montrachet "Les Houlières"	\$62.99
2010 Ch. de la Charrière Chass.-Montrachet 1er "Clos St. Jean"*	\$44.99
2010 Dom. Benoit Ente Puligny-Montrachet	\$62.99
2010 Dom. Benoit Ente Puligny-Montr. 1er Cru "Champ Gain"	\$99.95
2010 Dom. B. Ente Pul.-Mont. 1er "Folatières-En la Richarde"	\$134.99
2010 Dom. Ballot-Millot & Fils Meursault "Les Criots"*	\$49.95
2010 Dom. Ballot-Millot & Fils Meursault 1er Cru "Charmes"*	\$84.99
2010 Ch. de la Charrière Savigny-lès-Beaune "Vermots Dessus"*	\$23.99
2010 Dom. Champy Pernand-Vergelesses 1er "En Caradeux"*	\$36.99
2011 Dom. Renaud Mâcon-Charnay*	\$12.99
2011 Dom. Renaud Pouilly-Fuissé "V.V."*	\$19.99
2011 Champy Mâcon-Villages*	\$12.99
2011 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99
2011 Dom. des Nembrets Denis Barraud St-Véran*	\$14.99
2011 Thierry Matrot Bourgogne Blanc (Stelvin)	\$18.99

BEAUJOLAIS

2009 Dom. Dupré Beaujolais "Terre Noire"*	\$8.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$29.99
2009 Dom. Labruyère Moulin-à-Vent	\$19.99
2009 Dom. du Vissoux Brouilly "Pierreux"	\$26.99
2010 Château de Saint-Lager Brouilly*	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$7.99
2010 Ch. des Jacques (Jadot) Morgon Côte du Py	\$34.99
2010 Ch. des Jacques (Jadot) Moulin-à Vent "Grand Carquelins"	\$34.99
2010 Ch. des Jacques (Jadot) Moulin-à Vent "La Roche"	\$34.99
2010 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos de Rochegres"	\$34.99
2010 Ch. des Capitans (Georges Duboeuf) Juliéas	\$18.99
2011 Maison Louis Tête Morgon "Les Charmeuses"	\$13.99
2011 Ch. des Capitans (Georges Duboeuf) Julienas	\$17.99
2011 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99



Meet Jean-Charles Cazes

Name: Jean-Charles Cazes

Winery: Château Lynch-Bages (Pauillac), Château Ormes de Pez (St-Estèphe), Château Villa Bel Air (Graves), Domaine des Sénéchaux (Châteauneuf-du-Pape), Domaine L'Ostal Cazes (Minervois-La Livinière).

Number of years in business: 11

How would you describe your winemaking philosophy?

[A] simple, rational and environmentally conscious approach in the vineyards aiming at producing wines reflecting their origin that are meant to be drunk (and not just tasted!).

What wines or winemakers helped influence your philosophy?

Other than Daniel Llose, my mentor and winemaker at Lynch-Bages since 1976, all the winemakers that have a sincere and down to earth approach to winemaking like Jean-Claude Berrouet or Denis Dubourdieu. My friend Anthony Barton is also a refreshing influence for his view on “drinkable” wines.

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

I am not in the day-to-day operations, but I oversee all major vineyard decisions from uprooting and replanting, farming mode, technical choices, harvesting dates, etc.

I am always impressed to see how our soil at Lynch-Bages reacts to different vintage conditions, whether dry or humid, and gives just about the right amount of water to the vines to achieve grape maturity. This is the simple and pure definition of a great “terroir.”

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

I don't think my palate has changed much in the recent years. I'm constantly looking for balanced wines, combining good freshness and an elegant tannic structure, with intense flavours and a long finish. I often define the wines that we produce as hedonistic wines... They are meant to

give immediate pleasure and reward those who are patient. I find a particular emotion in drinking mature vintages of Lynch-Bages (over 10 years old).

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

A big steak or a rack of lamb is an obvious match with a Cabernet Sauvignon blend like Lynch-Bages or Ormes de Pez. The meat fat will absorb the tannins and balance the structure.

Domaine des Sénéchaux (Châteauneuf-du-Pape) would go very well with the rich and aristocratic flavours of a “*Lièvre à la Royale*,” a real monument of the French gastronomy.

I often pour Blanc de Lynch-Bages (a Sauvignon Blanc blend) [with] a warm goat cheese (*croûte de chavignol*) on a toast with some lettuce. But of course it's also a natural pairing with seafood and shellfish in particular.

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

We're still working on the plans for a new winery. It's a long process, but I hope we will be able to start the construction after the next harvest. Other than that, we've recently introduced a third wine at Lynch-Bages, a selection simply labelled “Pauillac.”

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

Critics are often attracted by overly powerful wines with high alcohol and tannin levels. Those wines are often flattering, but rarely pass the “empty bottle test” at the end of a dinner. I am more interested in wines that you can enjoy by the bottle rather than the glass!

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

At home, I rarely drink my wines and take every opportunity to try other producers. I get even more pleasure in drinking my friends' wines; not only are they good, but they also bring back great memories.

For whites, I enjoy the wines of Sancerre, Pouilly-Fumé from Pascal Jolivet. I think Jean-Marc Roulot from Meursault makes consistently one of the very best wines of the appellation. Trimbach and Hugel are my favourites in Alsace.

For reds, I always enjoy Domaine Dujac in Morey-St-Denis, Jean-Luc Colombo in Cornas or the Perrin (Beaucastel) and Brunier (Vieux Télégraphe) families from Châteauneuf-du-Pape.

As for Bordeaux, I regularly open bottles of Vieux Château Certan, Haut-Bailly, Montrose and Léoville-Barton.

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

I am not much of a collector, but I have to confess a guilty secret... I've bought a huge amount of Burgundies lately! We already have plenty of Bordeaux in our cellar, and it's easy for me to swap with some of my neighbours. I say “we” because I don't make a distinction between my father's cellar and mine. The family tradition has always been to drink your father's cellar while buying for the next generation. After digging for years in his collection, it's about time for me to replenish!

What do you see as the biggest challenges facing the wine business today?

One of the main challenges the Bordeaux wine industry faces nowadays is clearly to cope with the new demand coming from emerging markets, while not alienating our historical and more traditional customers. It is important to keep a balance within our distribution.

I am also concerned with the disappearance of more and more family-owned wineries in our region. If large corporations are positive to bring new blood and investment in the vineyards, families are also important to maintain a social link and a long term perspective.

LO AUTÉNTICO *Catalunya Beyond Cava*

This is a pivotal year for Catalunya. The people will continue to demand their independence (and, in fact, may actually vote on it, pending a referendum set for 2014). Former head coach Pep Guardiola is leaving Barça for Bayern Munich, though FC Barcelona will continue to do just fine, I'm sure. And here at K&L, fútbol and long standing political battles aside, I'll be working hard to learn Catalan (see: K&L January 2013 newsletter) and to do a better job learning about and promoting the wines of this affluent, picturesque part of Spain, which enjoys some of the best cuisine in the country. (Quick pro tip: if you are in Spain and find yourself craving properly prepared vegees and/or salad, go to Catalunya!)

Catalunya is still best known for its Cavas, sparkling wines made from primarily indigenous grapes, undergoing a secondary fermentation in bottle to produce the bubbles. (You may have heard that we started importing a few directly.) Another popular export is Priorat: rich, intensely flavored wines grown on terraced vineyards in heavily slate soils. While Catalans are justly proud of their famous Cavas, and folks in the villages of Priorat take great pride in their slate (black slate, anyone?), I'd like to focus on a few other producers working in other Catalan DOs. What is often the most interesting to me and to my colleagues are wineries making personal wines, typically from organic grapes, often times with no manipulation and a minimal presence of oak in the cellar. Here is a trio of recent discoveries:

2011 Suriol Vi Negre Penedès (\$16.99) Located in Penedès, Suriol makes good Cava, though it was this lovely blend of Ull de Llebre (Tempranillo) and Garnacha that recently grabbed my attention. Rich dark cherry fruit aromas, with a bit of earth, lead to a palate chock full of generous fruit while still maintaining admirable freshness. 13.5% ABV.

2010 Suñer Bibiloni Ca Sa Padrino “Montenegro” Binissalem (Mallorca) (\$19.99) As of yet, this is the lone Mallorcan wine I have tried that offers fruit intensity tempered by juicy acidity and actually refreshes the palate. Lovely, cheerful stuff from the island of Mallorca, which is part of the state of Catalunya. 13.5% ABV.

2010 Mendall “Rock & Roll” Terra Alta (\$29.99) What can one say about Laureano Serres and his Bodegas Mendall that has not already been said? He is serious about great calcareous *terruños* in the southern Catalan DO of Terra Alta, an avid student of viticulture and winemaking and a passionate advocate for sulfur-free wine production. One way or the other, the results are always in the bottle; his are not wines for everyone, though this is as crowd-pleasing and approachable a red as he has ever made. Dark cherry fruited aromas lead to a big palate—rich, flavorful and fruit forward—but with just a small hit of that Mendall funk to keep it interesting. 13.5% ABV.

Joe Manekin

Malbec March Madness!

Tempestuous. This word has often been used to describe March's weather. It's also a great descriptor for NCAA March Madness, where boisterous, wild displays of athletic prowess, competition and showmanship reign. Despite my love of the game, this March it's not about basketball. It's all about Malbec! Malbec is the grape varietal most commonly associated with Argentina; its parentage can be traced to southwest France, primarily in Cahors, where it was commonly called Côt. Today, while Malbec is one of the grapes permitted to be blended into any wine in Bordeaux, Malbec sees its highest expression in South America.

In a nod to Argentina's May 1810 revolution, which created Argentina's first independent post-colonial government, Revolution Wine Company has produced two bottlings of Malbec worth examination. The Revolution Wine Company proclaims that their wines are imbued with the same feisty, restless spirit of the Argentine people, which has also brought about a revolution in their wine industry. Tempestuous indeed!

2009 Argentine Revolution Malbec Mendoza (\$14.99) Blackberry, black currant, plum, sandalwood, leather and spice. Medium-plus tannin, medium-plus acidity. Classic Malbec characteristics. Delightful!

2010 Argentine Revolution “El Libre” Malbec Mendoza (\$9.99) Honors the freedom and rights celebrated by the Argentines. “El Libre” is a wonderful daily sipper worthy of a place at your table. Black cherry, black plum/berry, mineral, spice, red raspberry. Medium acid and medium tannins. This wine is balanced, juicy and utterly drinkable, and the price makes it accessible to everyone!

This March, I will be enjoying a glass of Malbec as the winds of early spring bluster outside my home, NCAA basketball on TV, cheering and hollering in my own feisty way. May your month be filled with the same happy uproar. ¡Salud!

Sarah Covey

“While Catalans are justly proud of their famous Cavas, and folks in the villages of Priorat take great pride in their slate (black slate, anyone?), I'd like to focus on a few other producers working in other Catalan DOs.”

“In a nod to Argentina's May 1810 revolution, which created Argentina's first independent post-colonial government, Revolution Wine Company has produced two bottlings of Malbec worth examination.”

“Now Roman is not a real chatty, touchy-feely kind of guy, and when I complimented him on the wines, he stared at me for a moment and said, ‘You...you can come back.’”

“Like a great photographer composing a striking image of natural beauty, skilled winemaking can amplify and intensify the expression of terroir.”

JIMMY C'S VIEW DOWN UNDER

2005 Clarendon Hills “Blewitt Springs” Grenache McLaren Vale South Australia (\$34.99) I remember my first meeting with winemaker Roman Bratasiuk. He picked me up at my hotel to drive the winding roads up to his winery at a speed that had me doing the white knuckle grip. (His previous importer told me he still couldn't find the property even after years had gone by!) We barrel tasted the entire line-up that afternoon, and the wines were and remain very impressive. Now Roman is not a real chatty, touchy-feely kind of guy, and when I complimented him on the wines, he stared at me for a moment and said, “You...you can come back.” Simply put, he's all about the wine. The Blewitt Springs Vineyard, where this wine comes from, was planted in 1925. The fruit was hand-picked and fermented with whole berries and wild yeasts then matured for 18 months in one-to five-year-old tight-grained French oak. The bouquet soars with smoky black raspberry, kirsch, blueberry, iron, Asian spices and earth. On the palate the wine is a dance between power and elegance, with nothing heavy or overdone, but with good power and drive. There is a cloak of fine tannins giving the wine good structure that enhances its fine balance and length.

2010 Fromm “Clayvin” Pinot Noir Marlborough New Zealand (\$40.99) Fromm was founded in 1992 and has been making unique wine with a sense of style and place and a nod to the European roots of founder Georg Fromm ever since. They make three single-vineyard wines including Fromm, Clayvin and Brancott Valley. This range is meant to express the terroir of the given site as opposed to their La Strada range, which delivers the house style. In both cases the wines are made using organic and biodynamic techniques. The Clayvin vineyard is planted on north-facing slopes in the Brancott Valley on clay-based soils, with high density planting giving low yields and grapes with great concentration. The nose offers dark plum, cherry and some blackberry notes, with hints of mocha, baking spice, earth and minerals. On the palate, the wine is concentrated, with a good, fine tannin structure and a layered, long finish. This is a wine that could last a decade, and I would recommend decanting it in its youth. 92 points from Robert Parker's *Wine Advocate* and 91 points from James Suckling.

Jimmy C

Sacred Hill ARTISTRY AND TERROIR

I once worked for Randall Grahm at Boony Doon Vineyard. During that time he spoke at length about “wines of effort” versus “wines of terrior.” Wines of effort are wines that are essentially products of the winemakers deliberate actions, embossed with the signature or fingerprints of their creator. Wines of terrior are primarily ones that reflect a sense of place, natural expressions of their ecological circumstance, unadorned by human manipulation. While I greatly respect these distinctions, many years of studying wine has led me to believe that often it takes an amalgamation of these principles to create truly great wines. Like a great photographer composing a striking image of natural beauty, skilled winemaking can amplify and intensify the expression of terrior. Perhaps most importantly, a winemaker can help to stabilize the longevity of the terrior's expression, a truly respectful union of raw material and artistic genius, like Hendrix's rendition of “All Along the Watch Tower.” I believe this balance can be found in the wines of Sacred Hill from Hawke's Bay in New Zealand. Not only are they handcrafted pieces of vinous artistry, but they also faithfully represent the terrior whence they came. These wines are a K&L exclusive in the U.S.

2009 Sacred Hill “Helmsman” Cabernet-Merlot Gimblett Gravels Hawke's Bay New Zealand* (\$39.99) A stunning wine of depth and concentration, displaying the rugged intensity of Gimblett Gravels fruit interlaced with mineral complexity and encapsulated by aromatic cedar and a touch of vanillin oak. Under this wine's generous exterior lay substantial long-term tannins. Enjoy now with a bone-in ribeye or in 2023 with a rack of lamb. Only 400 cases produced. 92 points and a Cellar Selection, *Wine Enthusiast* and 91 points Robert Parker.

2010 Sacred Hill “Rifleman” Chardonnay Hawke's Bay New Zealand* (\$39.99) One of New Zealand's most distinguished Chardonnays. The fruit is from old vines planted in soil composed of volcanic ash, iron rich soil and underlying limestone. Very low yields mean only 350 cases were produced. The wine has concentrated peach and tropical fruits, toasty oak and spice. Matured in new and one-year-old French oak. A big, rich wine with a firm backbone of great acidity. 92 points Robert Parker.

2008 Sacred Hill “Sauvage” Sauvignon Blanc Hawke's Bay New Zealand* (\$29.99) The founders of Sacred Hill once made a bet with a winemaker in Bordeaux that New Zealand could produce a Sauvignon Blanc with the texture, complexity and elegance of a Graves white. They returned to New Zealand and made the first “Sauvage,” named for the French word for “wild” because of the use of native yeast in the fermentation. The wine has a wonderful balance and texture. Powerful grapefruit zestiness, a touch of oak, nice savory components from the lees contact and dynamic acidity and brightness. 91 points Robert Parker.

Ryan Woodhouse

Riesling's Other Side

I have been hooked on the drier styles of Riesling ever since my first stint working and living in Germany back in 2003. When I first arrived I was taken aback by how much dry Riesling the Germans drank. I was, of course, accustomed to the fruitier styles that we mostly see here in the U.S., and not all that familiar with the dry side. This all quickly changed. I wanted to fit in, so I drank whatever they were pouring, and in turn I discovered an entire new realm of pleasure. I decided to make it a point to bring what I had learned about the dry side of Riesling back home and to try and get others fired up about the style. The optimistic youngster in me was, well, let's just say, maybe a little overly optimistic. Most Riesling drinkers were set in their ways and had some unfortunate experiences in the past with inferior and poorly made dry Rieslings. That was 10 years ago, and times have changed, albeit slowly. We are now starting to see the swing I was hoping for and people are beginning to explore the other side of Riesling more and more. Of course I am thrilled about it! I think one of the best introductions to dry Riesling is a style called Feinherb. This is a term that is used for wine that is essentially dry, but that has just a hint of residual sugar to add a touch more body and aromatics. Feinherbs are great as everyday wines to have around the house or to pour at your next party. Here are a few for you to try.

2011 Dr. F. Weins-Prüm Estate Riesling Feinherb (\$13.99) A fantastic, everyday house Riesling. Classic Mosel aromatics of slate and ripe fruit. A light, delicate style that is bright and refreshing on the palate and a pleasure to drink at any time of the day. Perfect for an early brunch.

2011 Dr. F Weins-Prüm Graacher Himmelreich Riesling Spätlese Feinherb (\$26.99) Good mineral density with a juicy core of stone fruit and citrus. Lots of sneaky power running through this one. Could use a good couple of hours in a decanter or three to five years of bottle age.

2011 Selbach-Oster Riesling Feinherb (\$16.99) Aromatically full of character and life, with soft mineral, fresh apricot and floral scents. Good weight on the palate with a nice balance of fruit and backing acidity. Fresh, lively and an easy drinker.

2011 Fritz Haag "Estate" Riesling Feinherb (\$18.99) Classic Haag style, crystalline purity, bright and crisp. Terrific combination of fine slate soil elements and white peach fruit. Stony mineral finish. This is a great value!

2011 Selbach-Oster Zeltinger Himmelreich Riesling Kabinett Halbtrocken (\$20.99) Although this wine is technically a Halbtrocken, not a Feinherb, I had to include it because I love it so much. It has been one of my core, go-to wines for years, and it is a fantastic, affordable, drier Riesling. Really cool, dusty, slate minerality on the nose with extremely clean and bright fruit notes. This has a very crystalline feel to it, with juicy acidity that is persistent and adds to the length and finish.

Has spring sprung yet? As I'm writing this we are still in the chilly grip of the January cold, and I am in need of some happy springtime thoughts. I am really looking forward to being able to hang outside and enjoy a warm day for hours on end and drink light, refreshing styles of wine that won't weigh or slow me down and that go perfectly with the arrival of all of the spring fruits and vegetables. For this reason alone spring is probably my favorite time of the year. Everything seems to just taste better come spring, and I plan on taking full advantage of enjoying the bounty that comes with the season. I have quite a few wines that I consider "house wines," and these are on the list to have at the ready at all times.

2011 Franck Millet Sancerre Blanc* (\$16.99) From soils of clay and chalk in the village of Bue near the domaine, this 2011 Sancerre is a wine of freshness, lift and snap that keeps you coming back for more. It is vinified entirely in stainless steel to preserve the wonderful citrus and slightly grassy aromatics and gentle mineral finish.

2011 Franck Millet Sancerre Rosé* (\$16.99) This 100% Pinot Noir rosé comes from the limestone-clay soils of the Millet's Sancerre vineyards, which are located two hours south of Paris on the fringes of the Loire Valley. This is a wonderfully food-friendly pink that can stand up to Santa Maria-style tri-tip, grilled sausages or spicy Vietnamese banh mi.

2011 Joël Taluau "L'Expression" St-Nicolas-de-Bourgueil* (\$12.99) The Expression comes from vines up to 35 years old, planted on a hillside with clay and limestone soils. The terroir is perfect for a youthful expression of Cabernet Franc that's immediately drinkable and fresh, with vibrant violet and white pepper notes to complement the red fruit.

"I think one of the best introductions to dry Riesling is a style called Feinherb. This is a term that is used for wine that is essentially dry, but that has just a hint of residual sugar to add a touch more body and aromatics."

Eric Story

K&L ONLINE AUCTIONS *California Oldies Auction Well*



I know I've written this before, but it's been my opinion that the pre-1980s Napa Valley wines that built the reputation of California as a wine-growing region had been undervalued. Producers such as Krug, Mondavi, Stag's Leap Wine Cellars and Ridge were all once small operations, hand-crafting wines using traditional California winemaking methods and materials during that era. It is only since the 1980s or 1990s that most of these wineries increased their production to the scale we commonly associate with them today. The hallmark of these wineries was a commitment to quality, which, combined with smaller production runs, lower cost of operations and lack of competition for great terroir, produced some of the most outstanding wines. These bottles have easily stood the challenges of cellaring to stand shoulder-to-shoulder with the great wines of Bordeaux.

In the last few years, though, these oldies have been attracting the attention of wine reporters and critics such as Eric Asimov of the New

York Times, who wrote about Charles Krug, the San Francisco *Chronicle's* Jon Bonné, who highlighted the 1971 Ridge "Eisele," and even Robert Parker, John Gilman and Jancis Robinson, who have been piling on the praise for Ridge, Heitz and Stag's Leap Wine Cellars. A renaissance in the appreciation of these increasingly rare wines is being accompanied, not surprisingly, by a revival in their value as well.

Regretfully for those who had been managing to buy these wines for a song, it seems that the secret is out and prices are on the upswing. We have recently auctioned a number of bottles of Charles Krug "Vintage Select" Cabernet Sauvignon, Inglenook "Estate" Cabernet Sauvignon, Stag's Leap Wine Cellars, Heitz Cellars and Ridge Vineyards "Montebello" Cabernets from the 1970s and 1980s for record prices. In fact, there are many fine Bordeaux wines from the same time span that would envy the prices achieved.

If you have been stashing away some of these treasures in a good cellar, now might be the time to bring them out to share, as there are many neophyte oenophiles who are keen to experience these wondrous old wines of California. If you haven't tried one of these wines lately or ever, then don't wait; these wines are only going to become rarer and more expensive in the future.

Nick Carpenter

Jim's Gems

JIM'S MARCH GEMS

I've spoken to many winemakers and winery reps over the last several months, and their overwhelming enthusiasm for the wines that are sitting in oak and in tanks from the 2012 harvest is very difficult to restrain. The fact of the matter is that 2012 was an absolutely incredible harvest that followed two vintages that had some serious issues where climate affected quality and quantity. Nonetheless, it stands to reason that there will be very little near-term public chest beating over the 2012 wines since many producers still have to sell their 2010s and 2011s. I also know that in the 39 years of winemaking that I have done, I have never seen such perfect grape clusters and perfect specs as I saw last year, and what I have gone to barrel with from 2012 is astoundingly great juice. It is one of those few vintages where all I have to do is babysit the wine; it will make great wine all by itself.

2011 Michel Delhommeau "Harmonie" Muscadet Sèvre et Maine Sur Lie* (\$12.99) Produced from a low yield, very old vineyard, this wonderful, dry, crisp, shellfish-friendly wine is clean and mouthwatering, with wet river stone mineral notes and a refreshing, bright finish. A perfect wine for what's left of our crab season. Eby has purred to me that this Gem will be our house white for the month with the crab that I will bring home from our favorite Princeton by the Sea harbor just north of Half Moon Bay. 12% ABV. (🍷🍷🍷🍷🍷🍷)

2011 Saint-Jean-des-Graves, Graves Blanc* (\$12.99) We have been directly importing this lovely Graves Blanc Gem for more than 20 years, and the 2011 is up there with the best that we have tasted during that period of time. Distinctive aromas of dandelion, lime zest and a chalk/slate mineral note lead to a fairly rich, viscous, almost oily mouthfeel (three months on lees) and a lush, mouthwatering finish. The Bean has designated this Gem as our house white for the month. 12% ABV. (🍷🍷🍷🍷🍷🍷)

2011 Haut Maginet, Bordeaux Blanc* (\$9.99) We have also been importing this Gem from the commune of Soussac for about 20 years, but as Château Roquefort. Clyde hasn't been clear about why Vignobles Jolivet changed labels on us; in fact, I don't think he really knows why. Regardless, the 2011 is a bit richer, more viscous and broader compared to the Saint-Jean-des-Graves. This delicious Gem would pair nicely with French onion soup, and Rizzo has told me this wine will be one of our house whites for the month. 12.5% ABV. (🍷🍷🍷🍷🍷🍷)

2011 Joël Taluau "L'Expression" Saint-Nicolas-de-Bourgueil* (\$12.99) As many of you who know me know, one of my favorite red wines, next to Pinot Noir, is Cabernet Franc, the father of Cabernet Sauvignon. I love it so much that I make it each year as a single varietal wine. Some of my favorite Cabernet Francs available in our stores, year in and year out, are the complex, full-bodied, well-focused, 35-year-old single-vineyard Gems from Joël Taluau. This 2011 is unoaked, and it is exactly what Cab Franc is all about, with its currant, spicy white pepper and cassis fruit qualities that lead to a long, warm, structured finish. Rusty has informed me that this Gem will be one of our house reds for however long it is around. 12.5% ABV. (🍷🍷🍷🍷🍷🍷)

1998 Grandis, Haut-Médoc* (\$19.99) Several months ago, Clyde emailed me from Bordeaux to tell me that when this wine arrived that I needed to try it because I would absolutely love it. He was right. Grandis is a château in Saint-Seurin-de-Cadourne that I had never heard of in all of the years that I have been in this business, and the wine is from a vintage that is considered good but not great. But this Gem sings delicious. It is complex, full, developed and ready to drink. Rusty has told me that this Gem will definitely be one of our house reds for however long it is around. 12.5% ABV. (🍷🍷🍷🍷🍷🍷)

Jim, Rusty, Eby, the Bean and Rizzo

UNDER THE RADAR *Langhe Values*

Bello Piemonte. As a guy who loves waves, lush tropical jungles and rugged mountains, it's odd I would count the hills of the Langhe as one of my favorite places in the world. But Barolo is found here (and white truffles, among other things), so really this should come as no surprise. Exemplary wines from the Langhe are one of my greatest passions. Great values from the Langhe are one of my greatest excitements.

The wines of Francesco Borgogno blew me away when I tasted them recently because they are both exemplary *and* great values. I think the **2011 Francesco Borgogno Favorita Langhe (\$16.99)** is stunning. Favorita, the grape, is what is known as Vermentino elsewhere in Italy. Most Vermentino in Italy is grown near the sea, in places like Liguria, Sardegna and the coast of Tuscany. This version, grown in the Roero well inland, has all the green apple, sweet herb and pungent spice of coastal versions, but with more peachy, apricot aromas and less of the overt saline quality. Fleshy, but with lovely acidity, it really is everything I love about Italy's white wines.

The **2011 Francesco Borgogno Nebbiolo Langhe (\$19.99)** is just off the charts. I love minimally aged Nebbioli as they retain all the high-toned raspberry and cherry aromatics that become more vinous and balsamic-y when aged to become Barolo or Barbaresco. The 2011 vintage was not an easy one in northwest Italy, but these guys knocked it out of the park. Lovely red fruit, red licorice, exotic spice and spearmint notes on the nose, with a rich, chewy mouthfeel and excellent palate weight and length. Good stuff.

And finally, would you believe we have a Barolo from the famed Brunate vineyard for less than 40 dollars? The **2008 Francesco Borgogno "Brunate" Barolo (\$37.99)** is a steal. I'm loving the 2008 vintage for Barolo; it's sort of a cross between the slightly leaner, more intellectual 2005s and the ripe, almost opulent 2007s. Sweet cherry liquor fruit, camphor, medicine, rose petal and a hint of oak. The mouthfeel is soft and rich but with crunchy tannins and zesty acidity. I'm getting thirsty just recounting it. Please give it a try. It's a lovely, lovely bottle of wine. Enjoy!

Chris Miller

GETTING TO KNOW *Mellyn Craig*

What's your position at K&L?

Customer service and phone sales; I have been with K&L for three months.

What did you do before K&L?

Most recently, I worked at the Grapevine, a wine/cheese shop and wine bar in San Jose, and also at Testarossa Winery in Los Gatos.

What do you do in your spare time?

Travel, cook, garden, entertain and taste wine!

What was your epiphany wine?

Growing up in Sonoma County, I had the privilege of being exposed to many outstanding wines at a young age. If I have to pick one, my friend's parents shared a 1990 Caymus "Special Selection" with me when I was 22, which set the bar pretty high while on a college budget.

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

My choice is partially due to the location, but one of my all-time favorite meals was at Mama's Fish House in Maui, HI. We started with an appetizer of grilled papaya with seared sirloin, onions and cilantro. My entrée was mahi-mahi stuffed with lobster and crab with a macadamia nut crust. I paired my entrée with a New Zealand Sauvignon Blanc.

How do you think your palate's changed?

I would say it's changing all of the time. I

started drinking mostly Cabernet, Merlot and Sauvignon Blanc from Sonoma and Napa Counties. Now I love so many varietals from all over the world.

What do you like to drink?

I prefer food-friendly wines with higher acidity and lower alcohol. Some of my favorites are Champagne, Pinot Noir (New and Old World), Sangiovese, Barbera and Syrah. During the summer, I love rosé (especially from Provence), New Zealand-style Sauvignon Blanc and Albariño.

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

The more you taste, the more you learn! Organize wine tasting parties to taste and talk about many wines. Don't be afraid to like whatever wine you like, whether it's \$5 or \$500, and also regardless of what the critics say. Wine is very subjective and its sole purpose is to bring you pleasure. Relax and enjoy!

Dinner with anyone in history and what would you serve?

Julia Child: I would have her cook her famous *boeuf bourguignon* and we would drink Burgundy, of course! Thomas Jefferson: We would drink a *real* 1787 Château Lafite with rack of lamb. Jon Stewart: I think I would be busier laughing than eating, but the dinner would be Champagne and sushi.

"The 2011 vintage was not an easy one in northwest Italy, but these guys knocked it out of the park."

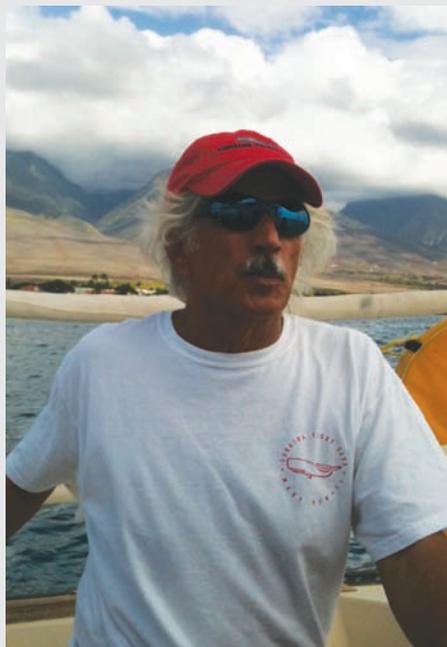
GETTING TO KNOW: *Mellyn Craig*



"Don't be afraid to like whatever wine you like, whether it's \$5 or \$500, and also regardless of what the critics say."

PENSIERI DA MONTECHIARA

I just got back from Maui—reading on a chaise lounge, drinking gin & tonics and whale watching—because everybody needs a break from work every now and then. But while I was out on a sailboat being buffeted by breezes and regaled by whale stories by the Skipper, “Cousin Cos,” I began thinking about this article. (It was during this amazing experience: seeing one of these incredible Humpback whales breaching, hearing a blow off the starboard side, its tail slapping the water. It was truly impressive, and yet my mind wandered to wine.) Cousin Cos told us about the 11.5-month long gestation period for Humpback whales, and it reminded me of Brunello. (Then Cousin Cos told me he prefers Corona, but will drink Brunello in a pinch.) You see, Brunello is sometimes a strange wine to understand, for it too has a particularly long gestation period—four years—but that allows those fortunate enough to have multiple views of a particular wine over a long period of evolution.



I’ve been tasting the wines from Sesta di Sopra since their first release, the 1999 vintage, and while you are reading this I will be tasting their wine for the tenth consecutive year as they release the 2008 vintage. (I’ll also be trying the 2009, 2010, 2011 and 2012 from barrel.) The multiple opportunities (I usually visit twice a year) to try their wines over the course of this long gestation period have given me a very distinct perspective on this property. I really have a good idea of what this winery is and what the wines they produce are, well sometimes...in this business it is good to be humble. It’s our faith in their wine, developed over time, that is the reason why we proudly import one-third of their entire production.

I’ve been tasting the **2007 Sesta di Sopra Brunello di Montalcino*** (\$49.99) since February 2008, and it has been different than any other vintage of Sesta di Sopra Brunello that I have had. Plump and simple at times, closed and brooding at others, overtly fruity and unlike any vintage of theirs I’ve had and then...just like a lot of vintages that I have had. This wine has been sitting in our bayside warehouse since the middle of October and is no longer suffering from any shipping shock or, what I like to call “Boat Lag.” (When a wine gets loaded and unloaded multiple times, jammed in a metal box, put on a ship for a month, loaded and unloaded multiple more times, it takes a while to come around.) Now, I think I finally have figured this wine out. The initial plumpness of the 2007 vintage was present all across Montalcino and portrayed itself differently at each producer, yet for me it was in a more predictable way than the Sesta. The nose of the 2007 Sesta di Sopra Brunello di Montalcino is full of iron, raw meat, brick dust and a deep, concentrated wild cherry richness, almost cough-drop like in its concentration. The wine transforms itself on the palate and a high tone, fresher, more elegant note of wild cherry joins the earth, spice, wild herb and deep plummy notes. Here the richness of the vintage is melding with the structure, the tannins and acids are now beginning to appear; it was their absence that was so puzzling earlier. Now the deep, concentrated fruit has a backbone and shoulders and is dynamic. It is powerful and fills the mouth with a complex coating of flavor. The wine has a long finish and the acidic core pulls the richness together, giving it a balance that wasn’t present earlier. The wine just goes on and on. It is really good.



Top: The Skipper, Cousin Cos. Bottom: Sunset in Maui.

“Then Cousin Cos told me he prefers Corona, but will drink Brunello in a pinch.”

Tasting the **2006 Sesta di Sopra Brunello di Montalcino Riserva*** (\$89.99) was a similar experience for me. The Riserva’s incredible richness upon release was baffling (Riservas must be aged five years). While the Sesta di Sopra Brunello production seems miniscule at 345 cases, the Riserva’s is ridiculously low at just 590 bottles, so I don’t get to taste the Riserva anywhere near as often as the Brunello. When I did taste it last February it was an explosion of fruit that seemed to be foaming out of the glass, and the wine was impossible to understand. It too has now settled into a more recognizable form and begun to express itself as an adult rather than a rambunctious adolescent. The Riserva is powerful and has an incredibly deep richness. It is this textural depth that really sets this wine apart. Waves of camphor, meat, wild cherry, sage and a slightly Amarone-like raisined character flow across the palate, but it is the integration of the tannins that makes this experience special. The tannins are powerful, yet so well integrated into the wine, it seems to create another layer of textural pleasure and, along with the inherent acidity, lengthens the wine’s finish dramatically. Complex, rich and long, I’d love to throw this into a tasting with some Napa Cabernet lovers to push the envelope a bit. Obviously the wine’s availability is a very limited, but well worth the experience.

Greg St.Clair

MARZO'S SELEZIONE

2011 Anna Maria Abbona "Sori dij But" Dolcetto di Dogliani (\$16.99) Wow, that is a lot of name for this little wine from the village of Dogliani in Piedmont. I have always been a huge fan of this winery and their Dolcetti, and their 2011 is no exception. This is one of the best I have had from this producer. I love the overripe cherry, plum and bitter chocolate tones, its balance, its good acidity and winederful length on the finish. Think of serving this with a big grilled Portabella mushroom or corned beef and cabbage.

2011 Corte Rugolin Valpolicella Classico (\$12.99) Elena and Frederico Coati, a brother and sister team who make dynamite wines at every level, are responsible for this great and affordable basic Valpolicella. But there is nothing basic about this wine. It is full-bodied, elegant and aromatic, and it has great balance, classic fruitiness and an excellent finish. (Not to mention it's only 12.5% alcohol. Yes, someone remembers how to do that.) Perfect for spring evenings, pasta or a roasted chicken.

2010 Fujanera "Bellalma" Falanghina Campania* (\$11.99) We introduced this producer's wines to you in 2008, we loved their 2009 and, not to say we saved the best for last, but... Wow, if you have never had Falanghina before, here is a great place to start. The amazing aromatics are truly something from a flower market. On the palate I get white peaches and melon, with subtle tropical flavors, zippy acidity and incredible length with a dry finish. This is a wine made for Easter brunch or to serve with something very spicy.

2007 Sesta di Sopra Brunello di Montalcino* (\$49.99) I love the user-friendly Brunelli from 2007. This has an impressive nose, with loads of ripe fruit. It is full-bodied with great tannin structure, but it won't hurt your teeth. The fruit is rich and concentrated. The wine boasts excellent length, with sweet ripe strawberries, black cherry, leather, spice and a little Tuscan dust and minerals on the finish. It is drinkable now, with a couple of hours in a decanter, or you can give this wine time to improve and evolve for another two to four years. I think this would pair with a roast pork loin, and it would work great with Easter lamb.

Boun Santo Patrizio and Happy Passover, too. Salut !

Mike "Guido" Parres

Captain's Log A FUTURE SO BRIGHT

The future is looking very bright for Domaine Desertaux-Ferrand. A perennial staff and customer favorite for well over a decade, it seems as though something has changed in the last few years, what exactly, I am not sure, but it's for the better. I've been told that nothing has changed in the vineyards; it's the same old vines situated around Corgoloin. Nothing has changed in the cellars; Vincent is as meticulous as ever. So why then would I assume that things are improving? Because K&L has been buying more from them, not just more of what we always have carried, but more *lieux dits* reds and whites.

The **2011 Domaine Desertaux-Ferrand Bourgogne Rouge (\$12.99)** is a consistent entry level wine and a consistent value. But this is no simple Pinot Noir. Bright and snappy, with dark red fruits that are laced with a delicate earthiness and just a touch of spice, there's just enough tannin to keep the wine from coming across as too light on the palate. This is my go-to, everyday Pinot. A few qualitative steps up is the **2009 Domaine Desertaux-Ferrand C te de Nuits-Villages "Les Perri res" (\$21.99)**. This lieu dit is the upper portion of the same vineyard from which the Vieilles Vignes is sourced, but just nosing this wine you can tell it is in a completely different league from the Vieilles Vignes. It is darker, earthier and not nearly as forthcoming. The palate has a nice richness and poise. With both red and dark fruits, it leans more towards the dark, and its earthiness tends to be a little more mineral. This could be the best Pinot Noir in the shop at this price.

On a lighter note we also have the **2011 Domaine Desertaux-Ferrand Bourgogne Aligot  (\$12.99)**. This is the perfect spring wine, cool and snappy, just like a cold breeze on a sunny day. It boasts cool yellow fruits spiked with citrus, and is there a hint of mineral there? There is no need for cr me de cassis with this. The biggest surprise for me from our most recent shipment was the **2011 Domaine Desertaux-Ferrand Meursault 1er Cru "Bouch res" (\$56.99)**. I had no idea they made this! It is not the biggest nor the richest Meursault, but just close your eyes and one whiff tells you that it is *good* Meursault: hazelnut, light toast and cool yellow fruits. You won't be able to help smiling. It is a shade light on the palate, but that is just its youth (it needs some decanting). This is balanced and somewhat delicate now, but you can sense that there is more to this wine if you can be patient enough to give it time.

Kirk Walker

"This is one of the best Dolcetti I have had from this producer."

"The 2011 Domaine Desertaux-Ferrand Bourgogne Rouge is a consistent entry level wine and a consistent value. But this is no simple Pinot Noir."

POUR VOTRE PLAISIR

Welcome Back Jacques!

We are now importing our third vintage from an outstanding winemaker named **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 over-worked. Just extremely close work with the vigneron, respect for the land and a style that complements food. We are excited about his 2008, 2009 and 2010s, limited though they are. We expect them to arrive just as this newsletter arrives in your mailbox, about March 1st. (As the 2010 vintage is so small, we talked Jacques into releasing a bit from his library to make sure we had some wine to offer you.)

My Burgundian friends often start a meal with a glass of Aligoté, the ancient white grape of Burgundy known for its palate-clearing acidity. But 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 Bourgogne Aligoté*** (\$14.99) is such a wine. Both palate-cleansing and satisfying, this is not to be missed. The **2009 Jacques Bavard Bourgogne Blanc*** (\$19.99) is rich and bright Chardonnay that comes from vineyards in Puligny-Montrachet, grown without pesticides or herbicides, but too far down the hill to get the fancy name, so it is a terrific value.

I am usually not a fan of wines from Rully, as so many seem to have weight without elegance, but the **2008 Jacques Bavard Rully Blanc*** (\$17.99) 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 much more expensive) appellation. Jacques' spectacular **2010 Jacques Bavard St. Romain*** (\$25.99) 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 lesser-known gems of the Côte d'Or. Jacques makes a truly special bottle of wine from one of the best vineyards in this picturesque village, the **2010 Jacques Bavard St. Romain "Sous le Château"*** (\$29.95). It is an extraordinary bottle, with life energy and focus rivaling many from Chassagne-Montrachet or Puligny-Montrachet.

"Jacques makes wines of elegance and focus. Never manipulated, never over-worked. Just extremely close work with the vigneron, respect for the land, and a style that complements food. We are excited about all his wines, limited though they are. We expect them to arrive just as this newsletter arrives in your mailbox, about March 1st."

From Monthelie, a village adjacent to both Volnay and Meursault, comes the **2010 Jacques Bavard Monthelie Blanc*** (\$27.99). This is elegant, focused, rich and very like its neighbor, Meursault, at a better price. His **2010 Jacques Bavard Auxey Duresses "Les Clous"*** (\$27.99), is both concentrated and long on the palate, with both vivacity and weight. It comes from a vineyard just a stone's throw from Meursault Meix Chevaux. This year he also got some higher appellations, including the **2009 Jacques Bavard Chassagne-Montrachet 1er Cru "Les Embazées"*** (\$54.99). This is an ancient site known to have been planted in Roman times and was documented by name in 1077. While part of the (slightly) better known Bois de Chassagne vineyard (just above Morgeot 1er Cru), this *climat* has very meager reddish soil with broken limestone. The result is a rich, full style of Chassagne-Montrachet with that characteristic creaminess the village is known for. But in Jacques' capable hands, it is also a wine of poise and balance.

Jacques also makes red wine in small quantities. Again, he focuses on purity of flavor and transparency. His **2010 Jacques Bavard Auxey Duresses Rouge*** (\$21.99) has a pretty cherry character, with substantial, very fine tannins. It is lovely, red-fruited and *trés* Pinot in character. It is from 100% Pinot fin (the small-berried variety), and from vineyards with very low yields. The resulting wine can be drunk young, but will reward a few years of patience. The **2010 Jacques Bavard Monthelie*** (\$27.99), from 30-plus-year-old vines, is bigger and richer on the palate, with less exuberant fruit but more mid-palate weight to match the tannin structure. It 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 that he did not have much available for us. But the good news is that we also have a handful of magnums, at \$59.99, while they last...

À Santé!

Keith Wollenberg



"Jacques' spectacular 2010 Jacques Bavard St. Romain has bright minerality and a lovely floral nose. If you are not familiar with this village, give it a try."

NEW WHISPERKOOL COOLING UNITS!

If you have up to 2,000 cubic feet of cellar space to cool, this is the perfect solution for you. Please call our stores for additional information and a color brochure. All units now include a PDT digital thermostat. Prices include free ground shipping.



Whisperkool 2000i (300 cu ft)	\$1,589
Whisperkool 3000i (650 cu ft)	\$1,749
Whisperkool 4000i (1,000 cu ft)	\$1,899
Whisperkool 6000i (1,500 cu ft)	\$2,549
Whisperkool 8000i (2,000 cu ft)	\$2,699

WINE STORAGE LOCKERS

Lockers available in San Carlos. Open Mon-Sat from 10 a.m. to 5 p.m.
920 Bing Street, San Carlos, CA 94070

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

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?



La 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)

Credenza \$4,199.00 (150+ bottles)

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.



MARCH FEATURED ITEM:

Govino Stemless Champagne Flutes (\$11.99 for 4)

It's time to start thinking

picnics, and what better accessory for dining al fresco than unbreakable Champagne flutes! These crystal clear stemless goblets are the only way to go when using glass or crystal stemware is a bit risky. Created specifically for the needs of wine connoisseurs, Govino's glasses are made of a food-safe, BPA-free polymer that looks like glass and doesn't interfere with the bouquet or taste of your favorite bubbly. Try their red wine goblets and decanters too!

LE CREUSET LEVER PULLS, CORKSCREWS, WINE PRESERVERS & AERATING SYSTEMS



Le Creuset doesn't just make awesome enamel-lined cast iron pots and pans, they also make a wide array of wine accessories to fill your needs. Clockwise from top left: **Lever Pull and Foil Cutter (\$69.99)**, **Vacuum Wine Perserver (\$9.99)**, **Decanting & Aerating System (\$79.99)** and the **Black Nickel Wing Corkscrew (\$49.99)**. Visit KLWines.com for our complete selection of these high quality tools.

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.

“Why not get your wine cellar in shape for those long, lazy days ahead by joining one of our wine clubs?”

K&L Wine Clubs: Spring Ahead

For us, springing ahead doesn't just mean changing the clocks, it means getting ready for summer. Why not get your wine cellar in shape for those long, lazy days ahead by joining one of our wine clubs? Whether you love Châteauneuf-du-Pape, gorgeous Napa Cab, classic Bordeaux, mineral-driven Chablis, sexy Sangiovese or top-notch Grande Marque and grower-producer Champagnes, we have both the expertise and experience to find the best wines available in the world for our clubs. We have a club for the person who loves red wines, a club for the Champagne lover, a club for the value-seeker, a club for the Italophile and a club for the drinker who wants to try everything from everywhere. Our clubs make great gifts, too, so keep them in mind for Mother's Day, which is just around the corner. All clubs, except the Champagne Club, ship monthly and all 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 wine value to pair with your burgers, 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 jazzed up night where you're cooking Porterhouse or salmon. This club offers wines produced from unique grape varietals sourced from vineyards around the globe. The cost per month is \$29.95 + shipping. Reorders average \$14.99/bottle but may vary depending on wines.

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

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

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

Alex Pross, Wine Club Director

SOME MARCH WINE CLUB PICKS

best buy wine club

2010 Jean-Louis Denois "Les Oliviers" Vin de Pays d'Oc

This delicious Syrah-based red blend from Jean-Louis Denois boasts a wonderfully intriguing nose of dark berried fruits, smoke and spicebox. The tannins here are supple, fine-grained and beautifully balanced, with just the right amount of snappy acidity. Enjoy this southern French red with a variety of Mediterranean-inspired dishes including oven roasted vegetables, roasted pork with ratatouille or a selection of cheeses with a big hunk of fresh bread!

Regular K&L Retail: \$12.99 Wine Club Price: \$8.99

best buy wine club

2010 Antech "Cuvée Eugenie" Crémant de Limoux*

This balanced and elegant sparkling wine reveals subtle hints of citrus fruits, toast and honey. At less than half the price of a bottle of Champagne, the Cuvée Eugenie is the perfect choice for your house sparkling wine.

Regular K&L Retail: \$13.99 Wine Club Price: \$10.99

premium wine club

2011 Domaine des Aubuisières "Cuvée de Silex" Vouvray

Light yellow. Mineral and white peach on the nose. Extremely fruity, soft and supple on the palate. The nose shows lovely freshness and elegance with a finish that is driven by fruit and floral aromatics. This wine is both rich, aromatic and focused, with beautiful fruit, good acidity and hints of sweet honey flavors.

Regular K&L Retail: Inquire Wine Club Price: Inquire

italian club

2007 Ferrero Brunello di Montalcino*

Ferrero's bold, ripe fruit character adds a dramatic flair to the nose of this highly drinkable Sangiovese. Winemaker Pablo Harri told us that he liked "the depth of flavors in this vintage and the palate persistence; just magnificent." We agree wholeheartedly. This is a really good Brunello from one of Montalcino's best vintages. It's not often we can get a real live Brunello in the Italian club, and we think you're going to love it!

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

TALES OF THE SPORTING LIFE

David and I have been entrusted with the responsibility of bringing you top quality spirits, and so we are off to Scotland once again. While we've been doing this for some time now, being able to sift through a warehouse full of casks to find the gems isn't easy. First, we must identify what we believe will yield a great whisky. The distillery source is the most important determinant, but many others factors are weighed. The cask type, for example, which is extremely important because it imparts a great deal of the whisky's character. We must also consider the fill, age, barrel quality and how many times it has been filled. We must rely on our instincts to bring us to the right cask, and we must trust our senses once the whisky is drawn from the barrel. But the warehouse is one of the absolute worst places to evaluate whisky. Warehouses are cold and damp and full of other aromas that get in the way. Sure, it's easy to tell terrible whisky from decent, but harder to find great whisky among good ones. Even when something speaks to us in the warehouse, it doesn't always turn out to be special when we get it back to a more amicable tasting environment.

Of course, finding the right cask isn't only about getting lucky in the warehouse. It's about cultivating relationships, leveraging our buying power and knowing when to say no. With all that pressure it feels really good when we hear how many people love our single barrels. It feels even better when the two most expensive casks we've purchased, the ones that we told everyone were absolutely incredible, get *huge* scores. So one last time before they sell out:

1982 Port Ellen 30 Year Old "K&L Exclusive" Sovereign Single Barrel Cask Strength Single Malt Whisky (\$599.99) Whiskies from this legendary distillery have become incredibly hard to get, and this is a great example of why they're so prized. It has the perfect balance of savory smoke, ash, ozone and sweet exotic wood. Truly a legend!

1970 Glenfarclas 42 Year Old "K&L Exclusive" Single Barrel Cask Strength Single Malt Whisky (\$579.99) This is just a monster. It's so ultra-rich and viscous, you may have trouble wrapping your mind around the aromas. On the palate the power and intensity are overwhelming. It's spice and exotic wood, just wild, wild, wild. Truly one for the history books.

David Othenin-Girard

K&L WHISKY MERCHANTS *Four Roses Commitment*

If you read this column or the spirits blog (SpiritsJournal.KLWines.com), then it's likely you'll remember some talk about the current whisk(e)y shortage—a drought that's going to continue for the next few years as the demand for aged spirits far exceeds the supply currently sitting in warehouses around the world. American whiskey has been hit the hardest. We haven't had any Kentucky rye in stock for ages and any Bourbon older than 12 years has become rarer than congressional cooperation. While we continue to use every connection at our disposal to secure interesting and exciting barrels of single malt, we've just about run out of options for Bourbon fans.

Part of the problem is that there are far fewer American whiskey distilleries with mature stocks than Scottish ones. If you count the number of those willing to do business directly with K&L, you're talking about three: Heaven Hill, Buffalo Trace and Four Roses. The growing preference for whisk(e)y bottled at full proof or cask strength has brought plenty of customers through our doors over the past few years, namely because we were one of the few retailers specializing in undiluted spirits. Of those three distilleries, only Four Roses lets us choose our own barrel to bottle straight out of the wood, no water added. That's a huge plus in our opinion (and our customers as well).

Just because a whiskey is bottled at cask strength doesn't inherently make it a better product (although it will be more expensive due to taxation), but it does allow the consumer to find the whiskey's "sweet spot" according to his or her own preferences. In the case of Four Roses, it also allows us to explore the nine other whiskey recipes in their portfolio. The distillery makes two different mash bills and uses five different yeasts, which amounts to 10 different Bourbons. Only one of those recipes (OBSC) is bottled as a single barrel on a regular basis by the distillery. The others must be custom ordered by a retailer such as K&L.

We've had tremendous success with our Four Roses single barrel program. Whenever we have an exclusive cask selection in the store it is invariably the best Bourbon we have at that particular moment. So as long as Four Roses continues to allow us to raid their liquor supply, we're going to keep doing so. We brought in three new selections this past January that sold out quickly, but we've already selected four more that should be ready by the time this article goes to print. They always retail for \$59.99, and they're always very limited. Don't feel pressured to jump on every one though. Where one barrel adventure ends, a new one is always there to begin again. We plan on committing to Four Roses and our customers, who are always on the search for new and exciting Bourbon.

David Driscoll

"With all that pressure it feels really good when we hear how many people love our single barrels."

"We haven't had any Kentucky rye in stock for ages and any Bourbon older than 12 years has become rarer than congressional cooperation."



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CHECK OUT OUR AWARD-WINNING WEBSITE: KLWINES.COM

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The Last Word **ON BORDEAUX**

The UGC's 2010 Bordeaux tasting was held in January, and we finally were able to taste the finished wines in bottle. The big difference from when we tasted from barrel seems to be that the pretty red fruit has become darker and richer, standing up to the big tannins while still showing vivid acidity. As the Director of Kirwan explained, the 2010s had the same alcohol and tannin levels as the 2009s, but with higher acidity. Many here prefer the 2009s, but I still prefer the 2010s, although the wines will need to be cellared for awhile.

2010 Angludet, Margaux (PA 750ml \$39.99; 1.5L \$79.99) Out of barrel this wine showed sweet fruit but was concentrated and tight. From bottle it is all heady blackberry and spice, with a rich, concentrated palate, lovely tannins, great texture, layers of black fruit, cassis, licorice and minerality.

2010 Kirwan, Margaux (PA \$79.99) There have been a lot of changes made at this Château since Philippe Delfaut arrived in 2007, and they show, especially in this 2010. The nose has lovely floral roasted herb and black fruit aromas. The palate has more layers of rich black fruit and cassis, pencil lead and spice, with a richly-textured mouthfeel and a heady finish.

2010 Malescot-St-Exupéry, Margaux (PA 750ml \$109.99; 1.5L \$209.99; 6L \$859.99) I'm really partial to the wines from Margaux as a whole in 2010, and this is one of my favorites. The nose is a heady blend of cassis, plum, graphite, floral aromas and potpourri. The palate shows big chewy tannins, with chocolate, licorice and more potpourri, all of which linger on the long finish.

2010 Ormes De Pez, St-Estèphe (PA 750ml \$35.99; 1.5L \$74.99) This wine surprised me. The nose shows fragrant plum, Asian spice, dried herbs, cedar and an almost creosote-like smokiness in the background. The dark plum is lush on the palate, but with vivid acidity and big tannins.

2010 Lafon-Rochet, St-Estèphe (PA \$59.99) Most of the St-Estèphe's at the UGC displayed very pretty fragrant aromatics, and the Lafon was right there. Wood spice, potpourri and cocoa aromas fill the nose. The palate is a great blend of red raspberry and dark plum with tons of spice. Structured, with enough weight to balance out the tannins. A very good wine and another surprise.

2010 Phélan-Ségur, St-Estèphe (PA \$49.99) My overall favorite: fragrant, elegant, ripe and structured. The nose has graphite, Asian spice and ripe cassis. The palate layers dense black fruit, earthy spice, almost dried tobacco and lots of chewy tannins. A lot of wine here for only \$50.

Steve Greer

"Many here prefer the 2009s, but I still prefer the 2010s, although the wines will need to be cellared for awhile."