



WINE News

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

Growing GREENER

When I started at K&L, organic wines were the kind of product you only saw at Berkeley co-ops. Often loaded with sulfur, these wines were sometimes unstable in the bottle and over-priced. As the organic movement has matured and strengthened, the growers and producers of these wines have refined their techniques. Once the domain of small-production and family-owned vineyards, organics, along with biodynamics, now influences wineries the world over. Go on any winery tour from Adelaide to Zaragoza nowadays and you will hear the catch phrases “minimal intervention” or “sustainable agriculture.”

Organics’ greatest influence can be seen out in the vineyards. Cover crops, for example, help with everything from soil erosion to adding biological diversity. Small-production wineries plow their vineyards with horses or mules and large wineries disc a minimal amount of times in order to minimize disruption to the soil and the vines. Many winegrowers eschew chemicals, relying on organic matter or natural predators to do the work that pesticides and fertilizers used to do. What does all this mean to you, the consumer? It means that the winemaker has a grape with complex character, reflecting the soil and aspect of that region. The resulting wines have more depth of flavor and, at the risk of sounding like a simpleton, are more interesting.

The wines of *Domaine Saint Nicolas* are a wonderful example of the best that the organic and biodynamic movement has to offer. Located in the Loire Valley, south of Muscadet, Thierry Minchon’s wines are a reflection of his unique part of the wine world and his dedication to biodynamic wine production. The **2005 *Domaine Saint Nicolas Les Clous* (\$13.99)** is a blend of 60% chenin blanc, 30% chardonnay and 10% groslot. The fresh aromas of apple and pear are followed by a long mineral finish. I loved this white with roast chicken (Petaluma Farms) and roasted root vegetables. The **2005 *Domaine Saint Nicolas Pinot Noir* (\$17.99)** comes from vineyards that are 30-50 years old. This 100% pinot is aged in 2- to 4-year-old oak barrels, which helps preserve the freshness of the ripe pinot fruit as well as the long mineral and white pepper finish. We enjoyed this red with both a grilled steak and Italian sausage stewed with peppers, onions and wine.

Feet in the dirt...Head in the clouds...Anne Pickett



SUL TAPPETO ROSSO

This past February Guido Parres, Kirk Walker and I tasted the gamut (well, almost) of 2003 Brunello di Montalcino in two days. A daunting task for trained professionals and close to suicide for anyone else; we did it with smiling faces, stained teeth and black tongues. Guido and I have been down this road before, but for the studious Kirk (he was alternating between reading Kierkegaard and practicing with his Italian flashcards on the plane) it was a baptism by fire. We spent six days in Montalcino visiting many wineries, tasting with the producers we import directly and filling Kirk with geological, geographical, climatological and historical facts. We then retired to the Bar alle Logge (it’s the best place to breakfast and hang with the locals into the wee hours) and filled him with a bit of local lore (Guido’s already famous there) and some non-Tuscan wines to give his palate a break before the BIG tasting.

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Jeff Garneau's BANK SHOT

2003 Château Laubarit (\$13.99) Château Laubarit is located in the Haut-Benauges district—in the heart of Entre-Deux-Mers—about 45 km southeast of Bordeaux. The estate has been in the Dumas family since 1780. The current proprietors, Pierre-Abel and Nicole Simmoneau (né Dumas), took over management of the property from the previous generation in 1965. At that time, they took the rather extraordinary step of converting to organic cultivation. Since 2002, the estate has been certified biodynamic by Demeter. It is now one of 1,600 certified organic vineyards in France and one of only 10 certified biodynamic in Bordeaux. The estate consists of 25 hectares of vines, 18 hectares of red varieties—cabernet sauvignon and merlot—and seven hectares of white. The 2003 Château Laubarit Bordeaux shows the ripeness of the vintage. The immediate impression on the nose is sweet fruit and spicy oak. In the mouth the wine displays red currant and sour cherry notes. I enjoyed a bottle with braised pork loin, wild mushroom ragout and oven-roasted potatoes. Over the course of the evening, the wine really put on weight, becoming sweeter and fatter, finally exhibiting notes of framboise and horehound.

As the 2005s arrive on the market, I want to remind everyone of what some folks have already discovered. This was one of the rare vintages in Bordeaux where virtually everyone made great wine. All of the press over the stratospheric prices for 2005 first growths has convinced many that they cannot afford this vintage, when nothing could be further from the truth. There are great wines at every price point, like these two great cellar candidates for under \$25, one from the Left Bank and one from the Right Bank.

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Bordeaux 2007 IN THE BEGINNING

I am writing this part of the report before I have tasted any 2007 Bordeaux wines. In fact it is 9:30 a.m. on March 29 and I fly out today (with Ralph and Trey) at 4:30 p.m. Of course there has been some talk of 2007 by various writers and raters, but I leave for France with an open mind—ready to taste this vintage and assess the value of it for K&L and our great customers. I know several retailers have made it a point to say they were not going this year (whether it is vintage-related or dollar-value related or economy-related). We go every year (since 1985) because we are serious about Bordeaux. We will taste hundreds of wines, and we will write our report. We will also taste and see how the great 2006s are doing. On page 9 of this newsletter I will have comments AFTER tasting the 2007s—no prices—just some general impressions.

As I mentioned, we love the 2006 Bordeaux vintage. I cannot overly stress that it is a very fine, if not great, vintage. As the 2005s skyrocket in price, I am noticing that we are selling these 2006s at a fast clip. Do not miss these wines—they are perfect for your cellar and quite a few are BETTER than their 2005 counterparts (Cantemerle, Pichon-Lalande, Clos du Marquis, etc) and considerably less expensive!

Meanwhile, the 2005 vintage continues to sell at a breakneck pace. I could recommend wines here, but they will be sold out before this is published. A few wines we will offer in May will be Pibran, Duhart-Milon, Chasse-Spleen, Lanessan, Croizet Bages, Cos Labory, Mylord, Grand Bateau, and quite a few more value wines from 2005. We will also have some big names, but they will be expensive.

We just had two great dinners/tastings with our friends from Château Margaux and they were smashing successes, pouring Pavillon Rouge and Margaux and Pavillon Blanc. Two of the wines that were stunning were **2004 Pavillon Rouge (\$69.99)** and **2004 Château Margaux (\$319.99)**. These two wines will give their 2005 counterparts a run for their money. In fact I think the 2004 Margaux is one of the best wines the property ever made!!! This wine sells for 1/4 the price of the 2005 and in ten years you will not be able to tell the difference between the two vintages (except that the 2004 will taste better).

Before I leave on a jet plane here are some of my in-stock favorites: **1999 Château Talbot (\$36.99)**, **1997 Langoa Barton (\$39.99)**, **1994 Reserve de Comtesse (\$44.99)**, **2004 Reserve de Comtesse (\$33.99)**—in fact ANY Reserve de Comtesse—**1996 Lanessan (Inquire)**, **2005 Clos Floridene Red and White (\$19.99)** and **2006 Reynon VV Blanc (\$13.99)**. Bye for now!

—Clyde Beffa Jr

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

Spring Forward RWC TENT EVENT

Get your tickets now for K&L's first tent event in Redwood City! Come taste more than 60 wines from around the world on Saturday, May 31, 2008. Tickets are only \$75/person. We'll taste some great wines including old BV Private Reserves, 2005 Lewis Reserve Cabernet, Caymus Special Selection, Ch Montelena, Phelps Insignia and much more from California! We will also be pouring 2005 Bordeaux wines—the vintage of the century—great French Champagne including Krug Grand Cuvée Brut and 2002 Veuve Clicquot Rosé, stunning Italian new arrivals, Burgundies, Spanish wines, Kiwi and Aussie wines, the 2005 Almaviva from Chile (95 points) and so many more it's exhausting just thinking about it. Tickets on sale now. Call 800-247-5987 or go online!



Getting To Know GREG ST. CLAIR

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

I started here in 1997, managing the RWC location for a decade, along with buying the Italian wines. When we opened the Hollywood store Love and a challenge brought me south (queue Randy Newman). Currently I buy and oversee Italian wine sales with Guido Parres and Kirk Walker, and we've just started an Italian Wine Club as well!

What did you do before K&L?

I was the manager of Beltramo's Wines & Spirits in Menlo Park for 13 of the 15 years that I was there.

What do you like to do in your spare time?

I love to read, I like European history a lot, and I've been reading about the Balkans lately. I watch a lot of films, new, old, and foreign. I love to travel and often end up back in Europe, though maybe I need to go to Argentina once in a while until the dollar can rebound. I live in the Santa Monica Mountains and love to hike the many trails there. I used to cook...now I have someone who cooks wonderfully flavored and healthful meals for me—I supply the wine.

What's your favorite movie?

You can't be serious. Who could have a favorite movie? Here goes, predictably: *The Godfather* (I even liked III), *The Man Who Would Be King*, *Swept Away*, *Lawrence of Arabia*, the *Producers*, *Ronin*...I could go on.

What was your "epiphany wine?"

It was a red Burgundy, Pousse d'Or Volnay "Clos du 60 Ouvrees."

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

I love simplicity, plate after plate of fresh, simply prepared seafood while near the coast, with light, fresh whites and sparklers...it's the best. Maybe even throw in a beer. I had this meal in February in a little Osteria a half an hour from Venice with a carafe of Prosecco Frizzante, it was exceptional.

What do you like to drink?

Bubbly, I start most every evening with some sort of bubbles: Prosecco, Champagne, cava, I just love bubbles. I also love grüner veltliner, sangiovese, Italian wines (obviously) but I really like wines from the Loire and Rhône regions, too. I like higher acid whites that are less or unoaked; mineral character has become much more interesting for me in the last six or seven years as well. In general I'm not a fan of any wine that the first thing I taste or smell is oak.

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

Try a lot of types of wine from lots of countries, and don't think of a wine as good or bad, try and learn something about every wine you taste, which is so easy now with the internet; when I first started you had to own a library.

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

When I first saw these questions I cringed a bit, especially this one, but the more I thought about it the more I realized it might offer some insight into me. First, and without a doubt, Julius Caesar. I'd serve him a young muscadet, watered down and with a splash of vinegar. He was very disciplined and didn't want to develop a taste for wine. Second, FDR, we'd drink Red Burgundy together. Two incredibly able statesmen skewered incessantly by an incredibly sharp political eye and wit, it would be fun. Finally, William Shakespeare, he'd like Claret or Port, I'm sure, but I'd serve him Brunello.



Getting To Know MIKE "GUIDO" PARRS

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

I'm a wine consultant specializing in all things Italian, but I will also sell "that French stuff" as well as California wines. As of this month I will have been with K&L for six years, four and a half in San Francisco (shout out to the SF gang, great co-workers and our customers up there, miss you all) and the last year and half in Redwood City (also enjoy working with the RWC group and having fun meeting and seeing old clientele).

What did you do before you started working here?

My background is grocery. I spent 20 years with Petrini's and five years with Draegers. I enjoy working for a company that is small enough you can actually talk with the owner, hence the move to K&L.

What do you like to do in your spare time?

I enjoy spending time with family, they are the reason I drink for a living and my test audience—they drink well—and I love them! I also love gardening, a great book, photography and look forward to catching a few Giants games this year.

What's your favorite movie?

For the "cork-dork" in me: *There's a Girl in My Soup* (1970) with Peter Sellers and Goldie Hawn. He takes Goldie to a wine tasting and she can't understand why everyone is spitting out the wine. It is a ten-minute scene and the movie is a little dated, but worth the rent, two thumbs up! Besides that, anything with Bond, I like his martinis and wine choices. For future movies, though, more Italian wines, James.

What was your "epiphany wine?"

A Moscato d'Asti. I was taking a wine class with a few people in the industry (and we only drank BIG REDS) and this moscato hit my tongue and I thought, Wow! None of us wanted to be the first to admit that something sweet... is not bad! I got over it that night. Years later I was on Greg's first tour of Italy and after a long day of tasting sangiovese, I had ordered a glass of moscato as an aperitif. There was laughter from the "group" and then Greg said, "that sounds great. I'm going to change my order." As the group tried this wine I saw a lot of light bulbs go on over the heads of my fellow travelers (did I ever thank you for that Greg?).

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

Elsa Ermacora (think Barbara Billingsley on *Leave it to Beaver*) makes a frittata that floats to the table and serves it with their tocai friulano! I look forward to it every time we go over to taste a new vintage, truly a party for your mouth! Otherwise, pork and sangiovese or lamb and nebbiolo and life is good.

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

I once told one of my wine teachers that I would never drink anything but California wine; he laughed and said that would change. Fast forward many years later when he hired me to work with him and he reminded me of my comment. Yikes! But it has changed. Like a good wine, your taste buds will evolve over the years.

What do you like to drink?

All things Italian: white, red, rosé, bubbles. I also like Rhônes, grüner veltliner, Sancerre and Chablis (when I can afford them).

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

Taste, Taste, Taste! Take notes and spit! (See question #4 if you are wondering why you should spit.) Get to know your palate, likes and dislikes and then discuss with your favorite wine person or one of us. We can help you go on to the next step or adventure in wine. ASK, ASK, ASK. One of the things I hear most is, "I have a dumb question." Remember, there are no dumb questions!

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

The two wine mentors in my life (I thank Bacchus that I was fortunate enough to learn from them): Peter Marks M.W., who introduced me to the wines of the world, and Greg St. Clair, who introduced me to Italy and the wines, food, people and my quest to be Italian. They're both very down to earth about wines so I can open anything (probably a nebbiolo) and we would have an interesting conversation about whether the wine had past its time or was too young and or just right! The last person would be André Tchelistcheff, BV's legendary winemaker from 1938-1965. I've heard tons of stories about this king of California wine, who also had a great sense of humor. I would probably open a Super Tuscan.

BORDEAUX 1961-2001

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

1961 Ducru-Beaucaillou\$1,199.00

1961 Palmer, Margaux\$2,999.00

Perfect condition from Mahler-Besse. 99 pts RP.

1970 Beychevelle, St-Julien\$199.00

Great condition—Mahler-Besse cellar.

1970 Ducru-Beaucaillou, St-Julien .. \$245.00

92 pts RP: "...quintessentially elegant Bordeaux."

1971 Siran, Margaux (1.5L)\$229.00

1976 Latour, Pauillac (1.5L)\$649.00

1976 Pichon-Lalande (6L)\$999.00

1982 Cheval Blanc, St-Emilion\$1,299.00

100 pts RP: "This wine has proven to be one of Bordeaux's modern day legends."

1985 Margaux, Margaux\$899.00

94 pts RP: "One of the most delicious and seductively opulent Margaux of the last two decades. I consistently underestimated this wine when young. It gets better every time I re-taste it."

1985 Palmer, Margaux (3L)\$1,299.00

1985 Siran, Margaux (5L)\$679.00

90 pts WS: "Rich and supple with ripe cherry, currant and tobacco nuances along with a soft, earthy quality on the palate. Very elegant with depth and flavor. Beautifully balanced." Direct from property.

1986 Cos d' Estournel, St-Estèphe\$199.00

Killer wine and cheaper than the 2005.

1986 Lynch-Bages, Pauillac\$299.00

1986 Margaux, Margaux\$799.00

1986 Mouton-Rothschild, Pauillac....\$999.00

1989 Siran, Margaux (1.5L)\$199.00

Direct from the property. Fabulous wine.

1990 Figeac, St-Emilion\$299.00

94 pts RP: "The 1990 is a great Figeac, potentially a richer, more complete and complex wine than the 1982."

1990 Haut-Bailly, Pessac (1.5L)\$349.00

1990 Latour, Pauillac\$899.00

1994 Duhart Milon (1.5L)\$99.99

Value for drinking now. Just had it—superb (Clyde Beffa Jr)

1994 Reserve de Comtesse, Pauillac\$44.99

Ready-to-drink Bordeaux from our favorite estate. This second label to Pichon-Lalande makes wine in a similar style—soft, rich, and luscious with a surprising amount of ripe, dark berry fruit. Lovely.

1994 Lynch-Bages (6L)\$1,699.00

1995 Grand Puy Lacoste, Pauillac\$149.99

95 pts RP: "Unbelievably rich, multidimensional, broad-shouldered wine, with slightly more elegance and less weight than the powerhouse 1996."

1995 Haut-Bailly, Pessac\$99.99

1995 Léoville-Barton (1.5L).....\$299.00

94 pts WS: "A beautiful wine, with layers of ripe fruit, berry, cedar, vanilla and light spice. Full-bodied,

2005 Bordeaux SURPRISING VALUES

The great 2005 vintage Bordeaux are arriving here daily and, despite the hype, the quality does not disappoint. Here are a few bargains from this superlative and ordinarily expensive vintage.

2005 Château Picard, St-Estèphe (\$19.99) This amazing find is a true value for the vintage.

Deep purple-colored, thick and round, this is crammed with dark berry and currant flavors. The surprisingly mild finish has a touch of damp clay character and velvety tannins.

2005 Château Belgrave, Haut-Médoc (\$29.99) This is rustic, "old school" winemaking that results in a big, hearty wine offering freshness and purity. Licorice, dark plums, black cherries, oak and spice aromas and flavors blend together in beautiful proportion. The tannins are present but not obtrusive. This is what happens when the winemaker lets the vintage make the wine—not the other way around!

2005 Château Le Fer, St-Emilion (\$31.99) The La Fer property sits next to Grand Mayne and produces only 500 cases of this 100% merlot beauty using 100% new oak. This is flashy, sweet and lush with very forward aromas and flavors of raspberry, vanilla and toast. Although rich and quite concentrated, this wine is very well balanced, with the fruit nearly overshadowing the gripping tannins on the finish.

2005 Château Rochebelle, St-Emilion (\$47.99) This property, situated near Troplong Mondot, has some of the greatest terrior in the appellation. In fact, a parcel Rochebelle's owner sold some years back became the source for the luxury brand La Mondotte. This is almost black in color and exudes the essence of intense, perfectly ripe grapes. The middle is deep with the oak buried under masses of creamy fruit. Despite the powerful tannic grip there is exquisite balance, wonderful freshness and a sense of purity. This is one of the great bargains of the vintage.

—Steve Bearden

ied, with silky tannins and a long finish. Very, very classy stuff.—'95/'96 Bordeaux retrospective. Best after 2008."

1995 Margaux, Margaux\$699.00

1996 de Sales, Pomerol.....\$24.99

1996 de Sales, Pomerol (1.5L)\$49.99

According to RP: "An elegant, soft, berry, coffee-scented wine, the 1996 De Sales exhibits medium body, low acidity, and attractive fruit. This is a well-made, mid-weight Pomerol..."

1996 Haut-Bailly, Pessac\$69.99

Since 1982 Haut-Bailly has been making outstanding wines and the 1996 is no exception.

1996 Lynch-Bages, Pauillac\$209.99

94 pts RP: "In the flight of young wines, with all the vintages of the nineties represented, this wine stood out for its absolute purity of creme de cassis, ripe fruit, medium to full body, high tannin, wonderful sweetness, massive richness on the mid-palate, and abundant power, density, and ripeness."

1997 Langoa Barton, St-Julien\$39.99

RP: "The wine possesses a deep ruby/purple color, as well as some of the vintage's up-front charm and softness, good purity, and a medium-bodied, ripe, rustic finish. It should drink well reasonably early..."

1998 Haut-Bailly, Pessac\$99.99

1998 Simard, St-Emilion\$29.99

Ten years old—a steal!

1999 Haut-Bailly, Pessac\$64.99

A very elegant, yet powerful wine. Quite long on the palate with good grip. Delicious, exotic and velvety fruit. Made from 65% cabernet saui-

gnon, 25% merlot and 10% cabernet franc.

1999 Lagrange, St-Julien\$49.99

1999 Margaux, Margaux\$369.99

94 pts RP: "This is an archetypical Château Margaux of richness, finesse, balance, and symmetry. It can be drunk young, but promises to age nicely for two decades."

1999 Talbot, St-Julien.....\$36.99

According to RP: "An impressive effort for the vintage, this is an opulent, velvety-textured 1999 that comes across as a hypothetical blend of a Pomerol and Burgundy..."

2000 Haut-Bailly, Pessac\$139.99

92 pts WS: "Wonderful finesse and length to this wine. Loads of plum and berry, with hints of raspberry. Full-bodied, with a solid, velvety core of ripe fruit and tannins."

2000 La Grangeneuve de Figeac*\$36.99

2000 Latour, Pauillac.....\$1,299.00

2000 Pontet-Canet, Pauillac\$89.99

93 pts WS: "Extremely pretty aromas of mineral, blackberry and raspberry. Full-bodied, with well-integrated tannins and a medium finish. Well-crafted red. The best Pontet-Canet ever."

2001 d'Angludet, Margaux\$44.99

Lovely and elegant.

2001 Haut-Bailly, Pessac\$69.99

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

2001 Reserve de Comtesse\$44.99

Absolutely delicious wine—Perfect now!

BORDEAUX 2002-2006

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

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

2002 Haut-Bailly, Pessac\$54.99

90 points RP: "An elegant, dark ruby/purple-tinged effort displaying notes of tobacco smoke intermixed with sweet currant, cherry, and some toast, this medium-bodied wine has the hallmark purity married graciously with nicely concentrated fruit..."

2002 La Commanderie, St-Emilion\$19.99

2002 Malescot-St-Exupéry.....\$49.99

Fabulous wine—one of the best of the vintage.

2002 Potensac, Médoc\$19.99

2003 d'Angludet, Margaux\$49.99

Very ripe and round. Hold for a few years.

2003 Chantalouette, Pomerol\$21.99

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

2003 Closiere de Clos Fourtet\$29.99

Sweet and sexy wine—great right now. Toasty.

2003 Couhins Lurton, Pessac\$34.99

2003 Greysac, Haut-Médoc.....\$16.99

2003 Haut-Bailly, Pessac\$54.99

It is a pure expression of the terroir with only 50% new oak used.

2003 Latour, Pauillac\$1499.00

2003 La Parde de Haut-Bailly*\$17.99

2003 les Allees de Cantemerle\$19.99

2003 Malmaison, Moulis*\$13.99

2003 Mondorion, St-Emilion\$19.99

2003 Palmer, Margaux (1.5L)\$379.00

2003 Pichon-Lalande, Pauillac\$139.99

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

Clyde Beffa: "Always one of our favorites. Bright and fresh aromas, both raspberry and black raspberry, with hints of smoke and toast. Good length and depth of flavor. Nice wine done in the traditionalist style."

2003 Tourelles de Longueville.....\$27.99

2004 d'Angludet, Margaux\$39.99

Classic style—meant to cellar. Will reward you.

2004 Blason d'Evangile, Pomerol.....\$31.99

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

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

2004 Caronne Ste-Gemme, Médoc*\$15.99

One for the cellar! Old school style.

2004 Cheval Blanc, St-Emilion\$299.99

2004 Cos d'Estournel, St-Estèphe\$89.99

2004 d'Armailhac, Pauillac\$27.99

2004 du Moulin, Haut-Médoc*.....\$19.99

2004 Haut-Beausejour, St-Estèphe\$19.99

2004 La Mission-Haut-Brion, Pessac \$129.99

2004 Latour, Pauillac\$469.00

2004 Lynch-Bages, PauillacInquire

2004 Malescot-St-Exupéry, Margaux ..\$39.99

Clyde loves this—has case of mags in his cellar.

2004 Montrose, St-Estèphe\$68.99

2004 Pavillon Rouge, Margaux\$59.99

Stunning in March at the Margaux dinners.

Château Margaux GRACE AND HUMILITY

Flying into LAX on a Friday is hectic enough, but then imagine driving east with rush hour traffic to Hollywood. With luggage in hand our guests, Paul Pontallier, the managing director of Château Margaux, his son, Thibaut Pontallier, and Margaux's business manager, Aurelien Valance, arrived at K&L Hollywood as people were gathering for the in-store tasting. Almost immediately, they began to talk about Château Margaux's wines. I was particularly impressed by the graciousness with which Paul Pontallier addressed the crowd. Elbow to elbow with the tasters he spoke as if no one had heard of Château Margaux. He shared stories about the history of the Château and of their wines, insisting that they could always do better.

An elegant dinner at the Wilshire Country Club (like a private Central Park in the heart of L.A.) followed. While enjoying a glass of Laurent-Perrier Grand Siècle members talked on a terrace that offered a beautiful view of the Hollywood hills. Dinner began with Paul, Thibaut, Aurelien and Clyde Beffa Jr scattered among the tables so that everyone had a chance to enjoy their company. Again, I noticed how seemingly humble Paul Pontallier was as he interacted with the members. Dinner included a beautiful quail stuffed with chestnuts and raisins paired with the **2004 (\$319.00)** and **1999 (\$369.00)** vintages of **Château Margaux**. The suppleness of the wine reminded me of why I like the 1999 vintage. The rains that pummeled Bordeaux during the harvest helped the wines to be enjoyed younger. I like that I don't have to wait 20 years to enjoy the richness of the aromas while the ripe fruit is accessible and enveloping.

The **2004 Pavillon Rouge (\$69.99)**, in turn, reminded me of why a so-called "off-vintage" is so appealing, as well as second label of a top Château. I can afford more than one bottle and also enjoy this gorgeous wine now. I loved its aromas of ripe fruit, spice and flowers, which seemed never-ending. Fleshy tannins surrounded fruit in the mouth (if you could tear your nose from the glass). This is a great buy to enjoy early while waiting for your other wines to mature.

—Steve Greer

2004 Phélan-Ségur, St-Estèphe\$29.99

2004 Pichon-Baron, Pauillac.....\$76.99

93 pts RP: "An undeniable star of the vintage."

2004 Pichon-Lalande, Pauillac\$79.99

92 pts RP: "The 2004 Pichon-Lalande is a strong effort for the vintage..."

2004 Reserve de Comtesse\$33.99

2005 Beaumont, Haut-Médoc.....\$16.99

2005 Belgrave, Médoc\$29.99

2005 Clos de la Vieille Eglise, Pom.....\$79.99

The fruit is dark, intense, deep and powerful.

2005 Croix de Rambeau, Lussac\$19.99

2005 de la Dauphine, Fronsac\$28.99

2005 d'Aiguilhe, CastillonInquire

2005 de Pez, St-Estèphe\$39.99

2005 de Sales, Pomerol.....\$24.99

2005 Grand Villages Rouge\$16.99

2005 Lagrange, St-Julien\$69.99

2005 Lanessan, Haut-MédocInquire

2005 la Tour de Mons, MargauxInquire

2005 Le Fer, St-Emilion\$31.99

2005 Mille-Roses, Haut-Médoc\$25.99

2005 Mouton-Rothschild (1.5L)\$1,399.00

2005 Plaisance, Bordeaux*\$14.99

2005 Prieure Lichine, Margaux.....\$59.99

2005 Picard, St-Estèphe\$19.99

2005 Pichon-Lalande (6L)\$1,199.00

2005 Richelieu, Fronsac*\$19.99

2005 Roc de Cambes\$46.99

2005 Rochebelle, St-Emilion\$47.99

2005 Rochebelle, St-Emilion (1.5L)\$94.99

2005 Saransot-Dupre, Listrac\$19.99

2005 Soleil, St-Emilion\$29.99

2005 Sorbey, Haut-Médoc*\$17.99

2005 Villegeorge, Haut-Médoc*\$19.99

Rosé/White

2006 Château Cantelys Rosé*\$9.99

A lovely wine with a delicate nose of red fruits and hibiscus aromas. The palate explodes with strawberry, raspberry and watermelon flavors.

2006 Château Reynon "VV,"*\$13.99

Delicious, snappy, citric aromas and flavors. Great balance. Denis Durbourdieu makes great wines.

2004 Canteleys Blanc, Pessac.....\$17.99

Stunning wine—long on palate-refreshing!

2006 Le Cygne de Fonreud*\$17.99

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

2005 Clos Floridene Blanc, Graves*\$19.99

According to RP: "... a superb white Graves."

2005 Château La Louvière, Pessac*\$35.99

Sauternes 1982-2005

1982 Suduiraut\$99.99

4 stars Michael Broadbent. This wine is actually better than the heralded 1983.

1989 GuiraudInquire

1996 Rieussec-90 pts ST\$64.99

2004 Lieutenant de Sigalas Rabaud\$24.99

Extremely spicy on the nose, some coconut nuances on the palate. Very clean and well-balanced. Very fine indeed. Another of Ralph, Alex and Clyde's favorites.

2005 Coutet\$49.99

How Green IS YOUR CHAMPAGNE?

About as green as it gets! We have had the privilege of stocking the champagnes of Pascal Leclerc for a number of years now. His biodynamic specialist, Amelie, pushed his champagnes into the “green” arena far before it became trendy. The champagne house of Leclerc Briant pretty much has it all: a central location in Epernay, a gorgeous cellar 30 meters underground, a huge tasting room and, of course, a selection of some of the finest champagnes to be found anywhere in France. If you are ever in the Champagne region, this should definitely be a destination for you. For those of you who are unfamiliar with the concept of biodynamic wine production, this entails not only the absence of irrigation and chemical spraying but also integrates the cycles of the sun and moon. Choosing correct dates for pruning and trimming are of the utmost importance. The practice of using natural products to energize the vines helps them resist disease and insects, as well. Leclerc Briant experimented for 10 years with biodynamic viticulture on the vineyard in Cumieres before becoming fully biodynamic in late 2002. The 2000 vintage wines were the first to have biodynamic fruit introduced into them. Now, on to the champagne. The **Leclerc Briant “Les Chevres Pierreuses” Single-Vineyard Brut (\$32.99)** is a great way to start a meal or to have with oysters. A blend of 41% pinot noir, 40% chardonnay and 19% pinot meunier, this champagne has wonderful fruit aromas and flavors reminiscent of newly picked apples, fresh baked bread and zippy minerality on the finish. The Chevres Pierreuses vineyard is Leclerc Briant’s steepest hillside vineyard and is a very small seven acres. Translation? This wine is of very small production and of an extremely high quality at a very, very affordable price. Complex, refreshing and extremely interesting. My second pick for the merry, merry month of May is the **Leclerc Briant Cuvée Rubis Brut Rosé (\$29.99)**. This is a big style of rosé that is far better suited to main courses than to light, sweet desserts. Think game bird, pork and even lighter beef dishes. Flavors of Bing cherries, currants and cranberries. Fairly weighty on the palate without being overwhelming or overdone. Lovely, frothy finish that lingers on the palate. For those of you who MUST have their rosé with dessert, a dense chocolate torte is the way to go with this champagne. All of the Leclerc Briant champagnes are Demeter certified, thanks to Amelie and Pascal’s hard work. Don’t forget to buy mom some “green” champagne for Mother’s Day!

—Scott Beckerley

De Meric IS BACK

After a long wait, Champagne De Meric has returned to K&L. They are located in the village of Ay, one of the most famous and historic grand cru villages in Champagne. This is pinot noir country, where the vineyards face south towards the Marne off the slope of the Mountain of Reims. In the 17th century the region was best known for its red wines, produced for the French court and often considered the equal of Burgundy. Their neighbors include Bollinger, Gosset and they share a building with Deutz. The Besserat family founded the firm in 1843, but the name has only been De Meric since 1959, when the Besserat name was sold to the giant firm Marne & Champagne. Now De Meric is run by a small group of American, German and French Champagne fans and the production is very small, only 4,200 cases a year. They ferment mostly in older wood, but also use a few stainless steel tanks. They are the only producer in Champagne that I know that is not dogmatic about malolactic fermentation. They suppress it on their best lots of wine, but allow it when it will improve the wine. One of De Meric’s most unique features is their foudres, two 4,000-liter wood ovals. Most often seen in Germany, a handful of high quality producers in Champagne use these giant barrels. They give the wine enough air to add richness, texture and another layer of complexity, while the wood contact area is small and does not add any vanilla flavor. Currently we have the **De Meric Grande Reserve Sous Bois Brut Champagne (\$34.99)**, which is a blend of 80% pinot noir from Ay, Mareuil-Sur-Ay and Mutigny, 15% chardonnay from Cramant, Avize and Oger and 5% meunier from Cumieres. This Champagne is bold from the pinot, yet remains elegant and rather moreish. We also have the **De Meric Grande Sous Bois Bouzy Rosé Brut Champagne (\$44.99)**, a one-off 100% Bouzy pinot noir. Only 300 cases were made so I never thought I would see this Champagne again! For the big Champagne fan we also have the **1999 De Meric Vintage Sous Bois Brut Champagne (\$49.99)**, which is entirely wood-fermented and a statement in power and sophistication, composed from 70% pinot noir and 30% chardonnay. Only 60 bottles available! We were also allocated 10 six-bottle cases of the incomparable **De Meric Cuvée Catherine de Medicis Brut Champagne (\$79.99)**, which is all Grand Cru fruit from Ay, equal parts chardonnay and pinot noir from 1995 and 1996. If you purchase some, give it two months to settle before comparing it to the very best wines in the world.

—Gary Westby

Ariston Carte Blanche Brut*\$24.99

Champagne for \$25 is on the endangered species list and this is a fantastic drinker—get it before the currency situation makes the price go up!

Michel Dervin Brut Champagne\$25.99

This is a very tasty blanc de noir composed of 80% meunier and 20% pinot noir from the Western Valley of the Marne. Yum!

Laurent-Perrier Brut Champagne\$29.99

While supplies last—based on old wholesale—prices to increase sometime this month!

De Meric Reserve Sous Bois\$34.99

See article above. Very limited quantities from this great small negotiant!

Veuve Clicquot Brut\$38.99

Champagne’s biggest name at K&L’s hot price.

Fleury “Carte Rouge” Brut*\$39.99

Look for this towards the end of the month—top notch, 100% organic, 100% pinot noir Champagne! Also available in 375ml (\$21.99) and magnum (\$89).

1996 Fleury Brut Vintage*\$79.99

One of K&L’s favorites from this great vintage, and one of the last available. Get on the waiting list at the beginning of this month for notification at the end of the month. This will go fast as quantities are limited. A very small number of magnums (\$169) also available.

Laurent-Perrier “Grand Siècle”\$79.99

Limited to stock on hand—this price is based on the old wholesale—look for a higher price sometime this month! K&L’s favorite tête de cuvée at a price that is very last year...

1997 Laurent-Perrier Grand Siècle Cuvée

Alexandra Brut Rosé\$119.00

As above, this price is limited to stock on hand. This crème de la crème tête de cuvée was made only twice in the 1990s and represents only 2,000 six-packs of L-P’s 7 million bottle annual production. It is as good as it gets!

2002 Roederer “Cristal” Brut\$245.00

Always plenty in stock of this generally hard-to-get Champagne!

DIRECT BUYS FROM AROUND THE WORLD



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

Loire Valley

2006 Domaine de la Louvretie Muscadet Sèvre et Maine

Amphibolite Nature*\$10.99

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

2004 Gauthier-Lhomme Domaine du Viking

Vouvray Tendre*\$17.99

According to the WS: "Off-dry in feel, with juicy quince, pear and fig flavors that linger nicely on the finish. Drink now."

2006 Franck Millet Sancerre Insolite*\$22.99

This reserve cuvée from our friends at Franck Millet is made from their chalkiest limestone soils. There is a long maceration at very low temperatures to extract as much flavor and terrior as possible. The resulting wine is charged with mineral and stony flavors, is very intense and full of bright citrus notes.

Champagne

Ariston Carte Blanche Brut*\$24.99

Made from 40% chardonnay, 30% pinot noir and 30% meunier. A balanced cuvée in every way, this Champagne is clean and powerful at once. The length of this little bottle of bubbles proves to me the class of its origin, the small commune of Brouillet in Champagne.

Elizabeth Goutorbe Cuvée Eclatante Brut *\$34.99

70% pinot noir, 25% chardonnay and 5% meunier. The pinot comes through on the nose with very pretty candied cherry interlaced with fresh baked bread. On the palate, it has a lot of body, firm, dry black cherry fruit and tons of savory, masculine pinot noir flavors.

Philippe Gonet Brut Reserve*\$32.99

30% chardonnay, 60% pinot noir and 10% meunier. It is a gorgeous wine to toast with: vibrant and flavorful. (Gary Westby, K&L Champagne Buyer)

Red Burgundy/White Burgundy

2005 Morey-St-Denis, Domaine Jean-Paul Magnien*\$31.99

This lovely Morey is almost Chambolle-like in its delicacy and red fruit notes, but shows a classic thread of minerality that is clearly Morey-St-Denis terroir.

2005 Morey-St-Denis 1er Cru, Mont Luissants, Magnien*\$56.99

This comes from the vineyard on the hillside above Clos de la Roche. It has deeper, darker fruit on the nose than the Faconnieres. It is also a bit plummier on the palate, with very rich, round, ripe fruit.

2005 Chablis, Grande Res du Domaine, Pascal Bouchard*\$18.99

A Chablis with concentration, drive and lots of mid-palate weight. The combination of minerality and richness in the middle is most attractive.

Rhône/French Regional

2005 Châteauneuf-du-Pape, Clos St-Michel*\$28.99

A great tasting old school CDP. Big and powerful—decant one hour before serving. Some peppery and meaty nuances. Lingering finish. 90 pts RP.

2005 Minervois Khalkhal-Pamies "Loriza"*\$13.99

Recently named one of the top four domaines in the Minervois by the *Revue du Vin de France* and we couldn't agree more. David Pamies and Danielle Khalkhal spare no effort to produce the very best possible wine and it shows.

2006 Côtes du Rhône Villages-Rasteau "Dame Victoria"*\$12.99

Warmly fruited and full of robust, rustic character, the nose offers minerality and blue fruit notes, which are echoed on the palate and joined with berries, berries and more berries. Elegant on the supple finish, this is just the red to pair with chicken, burgers, roasts and cheesy vegetarian dishes.

Spain

2006 Via Terra, Garnacha Blanc, Terra Alta*\$11.99

The 2006 Via Terra Garnacha Blanca is composed of primarily garnacha blanca with a very small amount of macabeo. The wine was aged for four months in French oak. It is nicely aromatic with white flowers and stone fruit notes.

2006 Acústic "Acústic" Monsant, Spain*\$17.99

90 points WA: "The 2006 Acustic is a notable value composed of 55% samsó and 45% garnacha aged for 10 months in French oak. Dark ruby/purple, it exhibits a fragrant bouquet of cedar, spice box, mineral, and black cherry. This leads to a smooth-textured, elegant, sweetly-fruited wine already revealing considerable complexity."

2005 Mas Estela "Quindals" Empora Costa Brava*\$22.99

This easy-to-like, balanced and food-friendly red is a blend of garnacha (90%), syrah (5%) and cariñena (5%) aged for 12 months in French oak.

New Zealand/South Africa

2006 Kirkham Peak Sauvignon Blanc, Marlborough*\$11.99

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

2006 Anwilka Constantia Stellenbosch, South Africa*\$37.99

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

Italy

2006 Ermacora Pinot Bianco*\$15.99

2 Red Glasses GR. This is the wine Ermacora is known for most in Italy. It is un-oaked, majestic on the palate, with tremendous focus and concentration, rich and creamy, with custard like flavors and hints of apples.

2004 Vigne e Vini Papale Primitivo di Manduria*\$11.99

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

2005 Rocca di Montegrossi Chianti Classico*\$21.99

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

Jim C's View Down Under GOING FOR THE GREEN

Years ago there was a pyramid scheme in the Bay Area that had as its motto CRISP, CLEAN & GREEN. In New Zealand there are a few producers making stellar wines that might best be described the same way with their clear and precise aromas and flavors. And while some Bay Area folks got burned chasing a quick buck, nobody is getting the raw end of the deal with the green-organic-biodynamic movement in viticulture around the world.

2005 Rippon Riesling Lake Wanaka Central Otago NZ\$18.99
2005 Rippon Pinot Noir Lake Wanaka Central Otago NZ\$39.99

I recently had the chance to meet artisan winemaker Nick Mills, whose late father Rolfe and mother Lois started Rippon in 1974. Nick studied enology in Burgundy, spending time at DRC and later in Alsace, so there's a more "Euro" influence to his wine style, creating wines that are luminous, layered and complex. With Lois now retired and living in Burgundy, Nick shares his passion with his wife Jo, his sister, Charlie, and brother, David, making this a true family affair. Their vineyards are nestled at the foot of the Main Divide in the Southern Alps, which runs down the South Island at 330-plus meters on Lake Wanaka. The location is more temperate than most of the region, which is the hottest, coldest and driest part of New Zealand. Rippon practices biodynamic viticulture, using no herbicides, fungicides, pesticides or soluble nitrogenous fertilizers on the property. All the property's organic waste matter is recycled to make around 40 tons of fungal-dominant compost every year.

Rippon's riesling shows bright, pure flavors and aromatics of lime, wet stone, slate, mineral and apricot-nectarine stone fruit character. On the palate, there is fine balance with crisp acidity, nerve and great intensity. The pinot offers a bouquet of dark plum and black cherry with a hint of dried orange peel. On the palate there is good acidity with a juicy mouthfeel, a note of minerals and very good structure and length. Both wines reflect their soil, which is comprised of decomposed schist with a loess overlay, and a sense of terroir that Nick describes as "lift rather than weight, precision rather than opulence, and finesse rather than fullness."

2007 Seresin Sauvignon Blanc Marlborough NZ\$16.99

All three of the vineyards at Seresin are managed using organic and biodynamic practices with Home and Tatou being certified organic and Raupo Creek in transition. There is 5% sémillon in the final blend, of which about 40% was fermented using indigenous yeast, for complexity and texture. The sémillon and 10% of the sauvignon blanc is fermented in aged French barriques that give a little more mid-palate richness. The wine has gorgeous aromatics with gooseberry, passionfruit, citrus and tropical notes. On the palate, there is fine crisp acidity, a creamy texture and a long finish.

Also, as a reminder, all of the **Pyramid Valley Vineyard** wines I reviewed in my February article are organic with the home vineyards wines soon to come being farmed with biodynamic practices. The riesling, sémillon, pinot blanc and pinot noirs are all stunning wines that you should, without a doubt, try soon.

Cheers, Jim C

The Green Hills OF THE RHÔNE

I am certain that one of the most breathtaking vineyard views in all the world is from the front steps of Domaine de la Ferme Saint Martin in Beaumes de Venise. At an altitude of 400 meters-plus above sea level, one can take in the Dentelles de Montmirail, Mont Ventoux and acres of terraced hillside vineyards and feel like queen of the world. Perhaps all of this jaw-dropping natural beauty has also rubbed off on Guy Jullien, the owner of Domaine de la Ferme Saint Martin. Located two minutes from the small town of Suzette, Jullien farms 22 hectares of Southern Rhône varietals, 15 in the A.O.C. Beaumes de Venise, five in the Côtes du Ventoux and two in the Côtes du Rhône appellations. Out of respect for mother nature, his ancestors and his children's future, all of the vineyards are farmed organically. Guy also firmly believes that organic vines make for better wines and, in this instance, I do believe he's right! In the interest of preserving the purity and authenticity of fruit, he uses oak sparingly and ferments using indigenous yeasts. All of the reds are bottled unfiltered. I first met Guy after an interminably long day of wine tasting in 90+ degree heat. I was fatigued, overfed and ready to seriously throw in the towel. I just had to get through one last tasting. And boy, was I glad that I held on to the end. These are authentic, natural wines that I am very proud to recommend to anyone who will listen.

2006 Beaumes de Venise Rouge Domaine de la Ferme Saint Martin "Les Terres Jaunes" (\$15.99) The "Les Terres Jaunes" is a selection of grenache (75%) and syrah (25%) from select parcels grown on a yellowish limestone clay known as Trias. This vibrant red shows expressive and pure berry fruit along with hints of minerals and spice.

Meant to drink while young and fresh, this is a very pure and delightful example of fruit-forwardness, with finesse to boot. Try it with a zucchini and mushroom frittata and a hunk of crusty French bread!

2006 Beaumes de Venise Rouge Domaine de la Ferme Saint Martin "Saint Martin" (\$19.99) The cuvée "Saint Martin" is composed of 90% grenache and 10% syrah from vines between 75 and 90 years old. All grapes from select parcels are harvested by hand, with low yields of 25-30 hl/ha. Only indigenous yeasts are utilized in the vinification and the wine is bottled unfiltered. The 2006 "Cuvée Saint Martin" exhibits delicious notes of red berry fruit, spicebox, red licorice and hibiscus. This medium-plus-bodied red has lovely supple tannins that make for a delicious drink tonight; great acidity will keep it fresh, vibrant and ageworthy for 3-6 years down the road. Heartily recommended with Provençal beef daube and another hunk of crusty, fresh French bread!

—Mulan Chan

K&L and Sopexa Team Up **BORDEAUX LUNCHES IN SF & RWC**

June 21, 2008 will be the first in a series of Saturday afternoon lunches featuring great Bordeaux values from the 2005 vintage, as well wines from 2003 and 2004. We will pour between 10-20 superb Bordeaux wines, both white and red paired with a delicious lunch at Chantilly Restaurant, next to the Redwood City Store. Limited seating. Tickets on sale May 1, 2008.

Bordeaux 2007 AFTER THE TRIP

It's April 10th and Trey, Ralph and I have just returned after a quick, nine-day journey through the Bordeaux countryside, tasting the 2007 vintage at the châteaux, at the UGC tastings and at various negociant offices. It was seven days of constant motion, with rest breaks measured in minutes and tastings measured in hours, most days starting at 8 a.m. and lasting long past 7 each evening. Don't feel too sorry for us, though, we managed to have some "light" meals at quite a few properties and were able to drink some great wines along the way (1943 Pichon-Baron magnum bottled in clear glass, 1961 Cantemerle, 1961 Smith-Haut-Lafitte, 1965 Suduiraut, 1967 Latour magnum, 1970 Les Forts magnum, among others).

But I digress—let's get right to 2007s. This short report will be followed by a comprehensive 2007 Vintage report in the coming weeks.

Basically we found the majority of red wines to be somewhat better than Mr. James Suckling reported on March 30th. Perhaps he tasted a bit too soon or caught the wines at a bad stage. (All of us, including the famous tasters Robert Parker, James Suckling, Neil Martin, etc only get a glimpse of the vintage.) Tasting 400+ wines in a short period of time, and only tasting some wines once, really just gives you an impression of it. We tasted some wines three times and a few of them were quite different each time. All of the first growths and some of the super seconds as well as the "big guns" of the right bank were tasted just once—at the properties or at the Moueix cellars.

I'll talk more about the weather in our vintage report, but suffice to

say, until August 29th the growing season was quite miserable. Not a lot of sun and gray, drizzly days. Botrytis was attacking the berries and the mood was very bad at the properties. They would be forced to pick in September before the rot got too bad and the vintage would be a wash-out, even with all the technical advances they now enjoy. Then the August miracle happened and the weather turned warm and sunny for 6 weeks—cool nights and warm sunny days.

The white wines, both dry and sweet, and especially Sauternes, came in beautifully, bringing 2001 whites to mind. The reds were not as lucky—most of the best wines are forward, fruity and have soft, round tannins. Some people compare them to 1999 or 2001. I think they are somewhere between these vintages.

Some wines are green (and not in the organic sense, like this newsletter features). For sure the wines will provide enjoyment over the next 10 years, while you wait for the 2004s, 2005s, and 2006s to mature, and I quite like some of them. At my advanced age, I don't buy green bananas anymore—I appreciate wines I can drink sooner than later.

2007 is not an investment vintage, but a vintage that will offer drinking pleasure early on. Right now it's all about what the prices will be, and that is in the hands of the owners. We need a 50%+ reduction from the opening prices of the 2005s. Meanwhile do not overlook the great value 2004s and 2006s.

—Clyde Beffa Jr

...continued from page 2

2005 La Tour de Mons, Margaux (\$24.99) Located just north of the town of Soussans in the northernmost part of Margaux, this historic property has seen enormous improvement since a change in ownership in 1995. I tasted the wine upon release and noted lots of blackberries and crushed stone. The wine epitomizes the 2005 vintage—generous fruit backed by lively acidity and firm tannins.

2005 Château de Sales, Pomerol (\$24.99) Located in the northwest corner of the appellation, Château de Sales is by far the largest property in Pomerol at 47.5 hectares. The current owner is Bruno de Lambert, whose family has held the property since the mid-15th century. The soils are predominantly sand over gravel subsoil. For lovers of the classic Bordeaux style, this wine represents an exceptional value. Its higher proportion of cabernet sauvignon means it is frequently more austere in its youth than many of its Pomerol neighbors. The 2005 vintage displays a youthful violet purple color. Tangy red currants dominate the nose. Lots of ripe, round, mouthfilling fruit and fleshy tannins flesh out the palate. The wine is quite closed at this early stage, but promises much. In most vintages the wine reaches perfect maturity in about a decade so you won't have long to wait.

OK. Just one more, I promise. We all need something to drink while we wait for all that great Bordeaux in our cellars to mature, and it's no secret that we here at K&L are longtime admirers of Château Pichon-Lalande and their second wine, the Reserve de Comtesse.

1994 Reserve de Comtesse, Pauillac (\$44.99) This second wine of Pichon-Lalande is old school, classic claret! Garnet hued. Nose of currant leaf and cinnamon. Black cherry fruit. Ripe and rich with good acidity. Soft, silky tannins. Ready to drink.

—Jeff Garneau

TRUly AHEAD OF THE PACK

Organic. It's all the rage. Everywhere you look there is something new that is organic, green or environmentally-friendly. Thankfully the wine and spirits industry is doing its part to get involved. Today there are dozens of organic wines, biodynamic vineyards and even a few organic spirits popping up on our shelves. I love it!

Organic and earth-friendly is a way of life for one of my new favorite vodka producers, TRU Vodkas. TRU is created and bottled by Los Angeles-based Modern Spirits, the acclaimed artisan vodka maker. TRU is USDA certified organic and free of chemicals from field to bottle. And their vodkas are delicious, too!

TRU Straight (\$32.99) Made with 100% certified organic American wheat and tastes clean and smooth with a nice, round finish.

TRU Lemon (\$32.99) Infused with hand-zested organic California lemons for a crisp, clean ripe citrus flavor.

TRU Vanilla (\$32.99) Infused with hand-scraped organic Bourbon vanilla beans for a complex vodka with notes of hazelnut and white flowers and a lightly sweet, lingering finish.

TRU is so cool that they plant a tree for every bottle sold to replenish forests. Their packaging is light and sustainable — meaning everything is recycled, recyclable or biodegradable.

So tonight, slip into some Birkenstocks, pop *An Inconvenient Truth* into your DVD player and whip up a TRU Basil Berry Cocktail (see blog for recipe). Good for you and the environment!

—Jeremy Bohrer

CABERNET SAUVIGNON & BLENDS

2002 Beringer Private Res (375ml).....\$39.99	2004 Round Pond, Rutherford\$59.99	2005 Genuine Risk, Santa Ynez\$21.99
2003 Amici, Napa\$34.99	2004 Roy Estate, Napa\$85.99	2005 Green Lion, Napa\$18.99
2003 Aia (Miner Family), Napa\$23.99	2004 Sequoia Grove, Napa.....\$28.99	2005 Groth, Napa\$46.99
2003 Columbia Crest Reserve\$16.99	2004 Silverado, Napa\$34.98	2005 Hawk Crest, California\$9.99
2003 Mount St Helena, Napa\$19.99	2004 Simi "Landslide"\$27.99	2005 Hess Select, California\$11.99
2003 Silver Oak, Napa\$89.99	2004 Stags' Leap "The Leap"\$55.99	2005 Honig, Napa.....\$30.99
2004 Altamura, Napa\$69.99	2004 Terra Valentine, Napa\$28.99	2005 House Wine, Columbia Valley ..\$10.99
2004 Arrowood, Sonoma.....\$34.98	2004 Vine Cliff, Napa\$39.99	2005 Janzen, Napa\$64.99
2004 Beringer Private Reserve.....\$79.98	2005 Alexander Valley Vineyards.....\$14.99	2005 Joel Gott, California\$14.99
2004 Bennett Lane, Napa\$47.99	2005 Avalon, Napa\$10.99	2005 Joseph Phelps, Napa\$44.98
2004 Cain Five Napa\$109.00	2005 Barnett, Spring Mtn\$59.99	2005 Ladera, Napa\$33.98
2004 Ch St Jean "Cinq Cepage"\$49.99	2005 Beringer, Knights Valley.....\$19.99	2005 L'Aventure Optimus\$39.99
2004 Dominus.....\$99.00	2005 Buehler, Napa\$21.99	2005 Lewis Cellars, Napa\$79.99
2004 Happy Canyon "Piocho"\$25.99	2005 Cadence.....Inquire	2005 Lewis Cellars, Napa Reserve.....\$114.00
2004 Hess Collection "Alomi"\$19.99	2005 Cakebread, Napa\$64.99	2005 Newton Red Label Claret\$18.99
2004 Hess Collection "Mtn Cuvée"\$29.99	2005 Caymus Special Select.....\$149.00	2005 Olema, Napa\$18.99
2004 Kunde, Sonoma\$15.99	2005 Cloverdale Ranch, Alex Vly\$27.99	2005 Orin Swift "Papillon"\$54.99
2004 Matthews Wash Claret\$32.99	2005 Ch Montelena, Napa\$41.99	2005 Palazzo Napa Red\$49.99
2004 Napanook (Dominus).....\$39.99	2005 Ch St. Jean, Sonoma\$19.98	2005 Paul Hobbs, Napa\$69.99
2004 O'Shaughnessy, Howell Mtn\$69.99	2005 Darioush, Napa\$79.99	2005 Pine Ridge, Rutherford.....\$39.98
2004 Paradigm, Oakville\$59.99	2005 Desert Wind "Ruah"\$12.99	2005 Poppy, California\$11.99
2004 Peju, Napa\$34.99	2005 Donati Family Claret\$18.99	2005 Provenance, Rutherford\$29.99
2004 Peter Franus, Napa\$39.99	2005 Edge, Napa\$16.99	2005 Ramey, Napa\$44.99
2004 Phelan "Estate Grown"\$69.99	2005 Far Niente, Napa\$99.00	2005 Robert Mondavi, Napa\$19.99
2004 Robert Mondavi Reserve\$114.00	2005 Forth "All Boys" Dry Creek\$19.99	2005 Seventy Five "Amber Knolls".....\$18.99

Trey Beffa's MAY PICKS!

2006 Lewis Cellars "Barcaglia Lane" Sonoma Chardonnay (\$59.99) Clyde briefly alluded to this wine's arrival in the April issue and now it's here! A big and full-bodied chardonnay! Intensely concentrated and rich, the Barcaglia is far denser than it has been in years past and more golden in color. This vintage tastes more like the Reserve bottling from Lewis. The Barcaglia Lane comes from the Dutton family's rolling vineyard in the Russian River Valley. Plenty of acidity is present to hold up the freshness of the fruit and oak.

2005 Orin Swift "Papillon" Napa Red Blend (\$54.99) From the makers of "The Prisoner" comes "Papillon," Orin Swift's first release of a true Bordeaux style blend! Composed from 63% cabernet sauvignon, 19% merlot, 9% cabernet franc, 7% malbec and 2% petit verdot. The wine is fleshy and layered in the mouth with tons of blackberries, crushed cherry and spice flavors that are followed up by sweet, juicy tannins. This is a big cab and is best with some decanting. A perfect match for grilled beef.

2005 Janzen Napa Cabernet Sauvignon (\$64.99) Janzen is a new label from up-and-coming winemaker Claus Janzen, who spent some time at Caymus. The 2005 Janzen Napa Valley Cabernet Sauvignon is a blend of fruit from the famed Georges III vineyard in Rutherford; To Kalon fruit adds finesse and depth and fruit from Janzen's estate vineyards in Napa's eastern hills contribute higher tones and character. Excellent wine that is drinking well even at this early stage.

2004 Phelan "Estate Grown" Napa Valley Cabernet Sauvignon (\$69.99) A K&L retail exclusive in California, Phelan is 100% estate-grown, limited production cab. The vineyard sits at almost 1,200 feet in the southeast corner of the Napa Valley. The wine is deeply-colored, concentrated mountain cabernet. The nose is intense and toasty. In the mouth, the wine's core of dark berry fruit is framed by mocha flavors, ripe tannins and substantial mid-palate weight. The wine is firm and well-structured but not harsh or abrasive. This wine drinks great now with some decanting and should age well over the next eight years.

—Trey Beffa

"Intensely concentrated dar fruits, ripe tannins and a fleshy mid-palate. Tiny production."

2005 Simi, Alexander Vly\$19.99
2005 Snowden "The Ranch"\$39.99
2005 Stag's Leap "Artemis"\$44.98
2005 Turnbull, Napa\$39.99
2005 Twenty Bench, Napa.....\$15.99
2005 Winter, Napa\$124.99
2005 ZD, Napa\$37.99
2006 J. Lohr "Seven Oaks"\$10.99
2006 Justin "The Orphan," Paso\$15.99
2006 Kalinda, Napa\$17.99
2006 Khroma, Alexander Valley.....\$15.99
2006 McManis, California\$8.99
2006 Owen Roe "Sharecroppers"\$19.99
2006 The Show, California\$11.99



CHARDONNAY/SAUVIGNON BLANC

Chardonnay

2005 Beringer "Sbragia"	\$39.98	2006 Heron, California	\$8.99	2005 Source "Gamble Vineyard"	\$19.99
2005 Carmel Road, Monterey	\$12.99	2006 Hess Monterey	\$8.99	2006 Cakebread, Napa	\$23.99
2005 Ch St Jean "Belle Terre"	\$17.99	2006 Hess "Su'skol"	\$21.99	2006 Cliff Lede, Napa	\$21.99
2005 Grgich Hills, Napa.....	\$32.99	2006 Justin, Paso Robles	\$14.99	2006 DeSante, Napa	\$17.99
2005 Hanzell, Sonoma	\$59.99	2006 Kalinda, Anderson Valley	\$13.99	2006 Di Stefano, Columbia Valley	\$14.99
2005 Jordan, Russian River	\$27.99	2006 Kendall Jackson Grand Res	\$15.99	2006 Ferrari-Carano, Sonoma.....	\$14.98
2005 Landmark "Overlook"	\$21.98	2006 Kali Hart, Monterey	\$11.99	2006 Gainey, Santa Ynez	\$10.99
2005 Mer Soleil, Central Coast	\$34.99	2006 Kalinda, Anderson Valley	\$13.99	2006 Geyser Peak, California	\$8.98
2005 Newton Red Label	\$16.99	2006 La Crema, Sonoma Coast	\$15.99	2006 Girard, Napa	\$14.99
2005 Pine Ridge "Dijon Clones"	\$22.99	2006 Landmark "Overlook"	\$21.98	2006 Grgich Hills, Napa.....	\$26.99
2005 Robert Mondavi, Napa	\$14.99	2006 Lewis, Sonoma or Napa	\$44.99	2006 Honig, Napa.....	\$13.99
2005 Sonoma-Cutrer, Sonoma Coast	\$23.99	2006 Lioco, Sonoma	\$19.99	2006 Husch, Mendocino	\$9.99
2005 Talbott "Sleepy Hollow"	\$36.99	2006 Logan "Sleepy Hollow"	\$18.99	2006 Joel Gott, California	\$9.99
2005 Walter Hansel "North Slope"	\$34.99	2006 MacRostie, Carneros.....	\$17.99	2006 Kalinda, Redwood Valley	\$11.99
2006 Acacia, Carneros	\$14.99	2006 McManis, California	\$7.99	2006 Kenwood, Sonoma	\$8.98
2006 August Briggs "Leveroni"	\$29.99	2006 Mer Soleil "Silver"	\$34.99	2006 Kunde "Magnolia Lane"	\$11.99
2006 Beringer "Private Reserve"	\$29.98	2006 Morgan "Highland"	\$21.99	2006 Manifesto, California	\$12.99
2006 Cakebread, Napa	\$35.99	2006 Napa Cellars, Napa	\$17.99	2006 Morgan, Monterey	\$12.99
2006 Calera, Central Coast	\$14.99	2006 Neyers, Carneros	\$24.98	2006 Pomelo, California	\$8.99
2006 Chalona, Monterey	\$9.99	2006 Olivet Lane, Russian River	\$23.99	2006 Robert Mondavi, Napa	\$13.99
2006 Ch Montelena, Napa.....	\$39.99	2006 Patz & Hall "Dutton"	\$34.99	2006 Rudd, Napa	\$29.99
2006 Ch St Jean, Sonoma.....	\$11.99	2006 Pellegrini, Russian River.....	\$13.99	2006 Selene "Hyde Vineyard"	\$29.99
2006 Edna Valley "Paragon"	\$9.98	2006 Poppy, California.....	\$9.99	2006 Seventy Five, Napa	\$14.99
2006 El Molino, Napa.....	\$47.99	2006 Ramey's	Inquire	2006 Tres Sabores, Sonoma.....	\$18.99
2006 Far Niente, Napa	\$44.99	2006 Shafer "Red Shoulder Ranch"	\$45.99	2006 Voss, Napa	\$13.98
2006 Ferrari-Carano, Alexander Vly	\$23.99	2006 Stuhlmuller, Alexander Valley.....	\$21.99	2006 Wattle Creek, Mendocino	\$11.99
2006 Four Vines "Naked"	\$10.99	2006 Taz, Santa Barbara.....	\$15.99	2006 Westerly, Santa Ynez	\$16.99
2006 Frank Family, Napa.....	\$28.99	2006 ZD, California	\$24.98	2006 Whitehall Lane, Napa	\$14.98
2006 Frog's Leap, Napa	\$19.99	2007 Foxglove, Edna Valley.....	\$12.99	2007 Brander, Santa Ynez	\$10.99
2006 Hanna, Russian River	\$16.99			2007 Cordon, Santa Ynez	\$12.99
2006 Heitz, Napa	\$14.99			2007 Forth, Mendocino	\$12.99
				2007 Groth, Napa	\$16.99

Sauvignon Blanc

2005 Beringer "Alluvium Blanc"	\$11.99
2005 Quivira "Fig Tree"	\$14.99

Boutique CORNER

Amongst the flowers I am alone with my pot of wine drinking by myself; then lifting my cup I asked the moon to drink with me, its reflection and mine in the wine cup, just the three of us; then I sigh for the moon cannot drink, and my shadow goes empty along with me never saying a word; with no other friends here, I can but use these two for company; in this time of happiness, I too must be happy with all around me; then if I dance it is my shadow that dances along with me, while still not drunk, I am glad to make the moon and shadow into friends, but then when I have drunk too much we all part. Yet these are friends I can count on, these who have no emotion whatsoever; I hope that one day we three will meet again, deep in the milky way.

— Li Bai, *Drinking Alone by Moonlight*

2006 Berthoud "Pagani Ranch Vineyard" Chasselas Doré Sonoma Valley (\$ 19.99) Chasselas Doré? It is a grape varietal used extensively in Switzerland and a little in Pouilly-Fumé and the Savoie. Very few acres are planted to this grape in California, but Berthoud found it at Pagani Ranch. Crisp, clean and pure, this wine has a melon nose with an apple and pear mouth. Very low acid and low alcohol, this wine is perfect for fondue. Only 90 cases made.

2005 Alpen Cellars Trinity County Pinot Noir (\$15.99) Trinity County is northeast of Eureka, close to the Oregon border. I was surprised to try such a beautiful pinot noir from an area that I did not even know had vineyards. The wine is light and fruity with a great underlying earthiness. Balanced and beautiful, this is a heck of a wine for the price. It was so good Bryan Brick and I bought all the wine they had left. Give it a try the next time you have a roasted chicken or salmon.

2004 Antinori Antica Cabernet Sauvignon (\$54.99) Antinori's new Napa project is going to be a success if this first vintage is what to expect in the future. The nose reminds you of a Super Tuscan from one of the Antinori estates in Italy. The mid-palate is pure Napa fruit with a great underlying structure and firm, but soft tannins. This is a lovely bottle for that special occasion. Decant if you're going to drink in the near future. It should improve over the next three to four years.

—Mike Jordan

PINOT NOIR/ZINFANDEL/MERLOT

Pinot Noir

2004 Fort Ross "Fort Ross Vine"	\$37.99
2005 Artesa Carneros Reserve.....	\$29.99
2005 BearBoat, Russian River	\$15.99
2005 Carmel Road, Monterey	\$15.98
2005 Goldeneye, Anderson Valley	\$54.99
2005 J Wine Company, Russian River	\$24.99
2005 Logan, Sleepy Hollow	\$23.99
2005 Marimar "Dona Margarita"	\$39.99
2005 Patton Valley, Willamette Vly	\$29.99
2005 Steele, Santa Barbara.....	\$18.99
2005 Walter Hansel "South Slope"	\$35.99
2006 A to Z, Oregon.....	\$16.99
2006 Au Bon Climat, Santa Barbara.....	\$19.99
2006 Calera, Central Coast	\$19.98
2006 Castle Rock, Columbia Valley	\$9.99
2006 Chalone, Monterey	\$13.99
2006 Elk Cove, Willamette Valley	\$21.99
2006 Et Fille Oregon	Inquire
2006 Foley, Sta Rita Hills	\$32.99
2006 Joseph Swan "Cuvée Trois"	\$26.99
2006 Lily, Sonoma	\$20.99
2006 Loring	Inquire
2006 Lucia, Santa Lucia Highlands.....	\$39.99
2006 McKinlay, Willamette Vly	\$16.99
2006 Melville "Estate-Verna's"	\$19.99
2006 McManis, California	\$8.99
2006 Migration, Anderson Vly	\$31.99
2006 Morgan "Twelve Clones"	\$24.99
2006 Olivet Lane, Russian River	\$34.99
2006 Patz & Hall, Sonoma.....	\$37.99
2006 Paul Hobbs, Russian River	\$48.99
2006 Ponzi "Tavola"	\$24.99
2006 Poppy, Monterey.....	\$11.99
2006 Rex Hill, Oregon	\$19.99
2006 Robert Sinskey, Carneros	\$31.98
2006 Roessler "Bluejay"	\$29.99
2006 Saintsbury "Garnet"	\$15.98
2006 Shea Wine Cellars	\$42.99
2006 Stephen Ross, Central Coast	\$18.99
2006 Taz, Santa Barbara.....	\$17.99
2006 Westrey, Willamette Vly	\$19.99

Zinfandel

2005 Boeger "Walker"	\$17.99
2005 Ch Montelena, Napa.....	\$28.99
2005 J Runquist "Z"	\$19.99
2005 Joel Gott "Dillian Ranch"	\$21.99
2005 Klinker Brick "OV"	\$14.99
2005 Michael & David 7 Deadly Zins..	\$13.99
2005 Pellegrini "8 Cousins"	\$19.99
2005 Plungerhead, Dry Creek.....	\$15.99
2005 Quivera, Dry Creek.....	\$15.99
2005 Rancho Zabaco "Dancing Bull"	\$6.99
2005 Ridge "Lytton Springs"	\$28.99
2005 Ridge "York Creek"	\$27.99
2005 Rosenblum, Paso Robles.....	\$13.99
2005 Seghesio "Old Vines"	\$29.99

2005 Sobon "Rocky Top"	\$12.99
2005 St Francis "Old Vines"	\$18.99
2005 T-Vine, Napa	\$39.95
2006 Alexander Valley "Sin Zin"	\$13.99
2006 Brown Estate, Napa.....	\$35.99
2006 Dashe, Dry Creek	\$19.99
2006 Easton, Amador.....	\$12.99
2006 Four Vines "Old Vines"	\$10.99
2006 FF Coppola "Director's Cut"	\$16.99
2006 Gamba "Old Vine"	\$38.99
2006 Joel Gott, California	\$12.99
2006 Kalinda, Napa	\$16.99
2006 Opolo, Paso Robles	\$21.99
2006 Ridge "Three Valleys"	\$17.99
2006 Seghesio, Sonoma	\$16.99
2006 Shenandoah "Special Reserve"	\$8.99
2006 Storybook "Mayacamas"	\$29.99
2006 Woodenhead "Marinelli Rd"	\$43.99
2006 Woodenhead "Braccialini"	\$34.99

Merlot

2004 Cloverdale Ranch, Alexndr Vly ..	\$21.99
2004 Hall Vineyards, Napa	\$22.99

2004 Keenan "Mailbox" Res	\$54.99
2004 Markham, Napa	\$15.99
2004 Robert Mondavi, Napa	\$26.99
2004 Rombauer, Napa	\$26.99
2004 Simi, Alexander Vly	\$14.99
2004 Swanson, Napa.....	\$23.99
2004 Twomey, Napa.....	\$57.99
2005 Andrew Rich "Mesalliance"	\$19.99
2005 Barnett, Spring Mtn	\$42.99
2005 Blackstone, California.....	\$8.99
2005 Duckhorn, Napa	\$49.99
2005 Ferrari-Carano, Sonoma.....	\$19.99
2005 Green Lion, Napa	\$13.99
2005 L'Ecole No 41, Washington	\$29.99
2005 Lewis, Napa	\$69.99
2005 Pahlmeyer, Napa	\$99.00
2005 Parcel 41, Napa	\$16.99
2005 Stags' Leap Winery, Napa.....	\$22.98
2005 Whitehall Lane, Napa	\$24.99
2005 Kalinda, Napa	\$17.99
2006 McManis, California	\$8.99
2006 Twenty Rows, California	\$19.99

Brick's Backyard Picks EAST BAY PRIDE

Some of you may know from my articles, and my predisposition to wear the Green & Gold, that I am a big fan of the Oakland A's. But my love of all things East Bay doesn't stop there, it extends to many of the overlooked restaurants, watering holes and, yes, even wineries. The East Bay is full of people dedicated to creating unpretentious, delicious wine.

One producer I love is Aubin Cellars. Jerome Aubin is known in the industry as a barrel broker, he slings wood to the biggest and best all over California. But he also makes wine, really, really good wine. His love is pinot noir (and art, he owns all the paintings on his labels) and boy does he craft some tasty stuff. The **2006 Aubin Cellars "Verve" Dundee Hills Pinot Noir (\$32.99)** is the third and newest pinot in Jerome's slowly expanding lineup. The fruit used to make this wine comes exclusively from Oregon's Stoller Vineyard, one of the best sites in the new sub-appellation of the Dundee Hills. The fruit takes center stage here. This wine seems to be very youthful (as in gregarious, not as in needing time). The sappy flavors of red plum and marionberry are tempered by slightly more typical Oregon flavors of roast duck and wild mushroom. Only 110 cases were made, so act fast.

Dashe Cellars is a name that many people have heard of, but only a select few know that it's located in a building that is a stone's throw away from I-880 in downtown Oakland. Michael and Anne Dashe have been making tasty, affordable wine since 1996, most notably zinfandel. The **2005 Dashe "Louveau Vineyard" Dry Creek Valley Zinfandel (\$31.99)** is no exception. One of their hallmark bottlings, this comes from a 70-year-old, dry-farmed, head-trained vineyard that was discovered neglected and hidden under a field of overgrown weeds by the grower John Louveau when he purchased the property in 1989. Full of fine-grained, coconut-tinged, espresso-laced oak in the nose, this seems more reminiscent of Alexander Valley cabernet at first. But that changes quickly on the palate with an explosion of wild, brambly berry fruit and a muscular frame of peppery spice and tannin. This is a zinfandel that has no sweetness and no over-extracted fruit, but tons of flavor.

I think the greatest thing about the East Bay wine culture is that it seems to be more friendly and community-based than other areas. Everyone from the fathers of the movement, Rosenblum, to new kids like Periscope Cellars, Eno Wines, Tayerle, etc. have dropped all the unnecessary garbage, the multi-million dollar wineries, the slick PR presentation, the white-collar mentality and are just making good, honest wine. In that sense, I think it mirrors the feel of the East Bay nicely.

—Bryan Brick

OTHER DOMESTIC WINES

Syrah/Petite Sirah

2001 Steele "Parmelee-Hill"	\$19.99
2003 Havens, Napa	\$22.99
2003 Kunde, Sonoma	\$19.99
92 pts <i>WE</i> and picked as an Editors' Choice!	
2004 David Fulton, Petite Sirah	\$44.99
2004 Jaffurs "Verna's"	\$37.99
2004 La Sirena, Napa	\$54.99
2004 Unti, Dry Creek	\$24.99
2005 Bogle Petite Sirah, California	\$8.99
2005 Copain "L'Hiver"	\$15.99
2005 Carlisle Syrah, Sonoma	\$29.99
2005 Cristom "Estate"	\$29.99
2005 David Bruce, CC Petite Sirah.....	\$14.99
2004 Eric Kent "Dry Stack"	\$34.99
2005 J Runquist Petite Sirah	\$24.99
2005 Lagier-Meredith, Mount Veeder	\$54.99
2005 Lewis "Ethan's" Syrah	\$47.99
2005 Ojai, Santa Barbara	\$23.99
2005 Rosenblum "Rominger"	\$22.99
2005 T-Vine Petite Sirah, Napa	\$33.99
2006 Hocus Pocus, Santa Barbara	\$17.99
2006 Holus-Bolus Syrah.....	\$25.99
2006 Jaffurs, Santa Barbara	\$22.99
2006 McManis Petite Sirah	\$9.99
2006 Owen Roe "Ex-Umbris"	\$21.99
2006 Qupe, Central Coast	\$14.99
2006 Red Car "Boxcar" Syrah	\$21.99

Domestic Red

2004 Altamura Sangiovese.....	\$34.99
2004 Fort Ross Pinotage	\$29.99
2004 Matchbook "Blockhouse"	\$14.99
2004 Minassian-Young, Paso Blend....	\$18.99

2004 Terra Rouge "Terra-a-Tete"	\$14.99
2005 Bacio Divino "Pazzo"	\$29.99
2005 Core "Hard Core" Blend	\$26.99
2005 Lewis "Alec's Blend"	\$59.99
2005 Luna Sangiovese	\$19.99
2005 McPrice Myers Grenache	\$29.99
2005 Owen Roe Red Table Wine	\$37.99
2005 Paraduxx Napa Red.....	\$47.99
2005 Purisima Canyon Red	\$10.99
2005 Rosenblum Blk Muscat (375ml)	\$14.99
2005 Tamarack "Firehouse Red"	\$17.99
2005 Turnbull Old Bull Red	\$18.99
2005 Vino Noceto Sangiovese.....	\$14.99
2005 William James Grenache	\$15.99
2006 Flowers Perennial Red Blend.....	\$36.99
2006 Hey Mambo Sultry Red	\$8.99
2006 Kunin "Pape Star" CC Red.....	\$17.99
2006 Lang & Reed Cab Franc	\$19.99
2006 Orin Swift "The Prisoner"	\$31.99
The 2005 Prisoner was #17 in the <i>WS</i> Top 100 Wines of 2007! The '06 might be even better.	
2006 River Road Pinot Meunier	\$14.99
2006 Robert Foley Napa Charbono ...	\$34.99

Domestic White

2004 Dolce (375ml)	\$69.99
2005 ABC Pinot Gris/Pinot Blanc	\$14.99
2006 A to Z, Willamette Valley.....	\$11.99
2006 Bethel Heights Pinot Gris.....	\$15.99
2006 Chehalem Pinot Gris.....	\$15.99
2006 Cold Heaven Viognier	\$20.99

Winemaker Morgan Clendenen (wife of famed Au Bon Climat owner/winemaker Jim Clendenen) makes elegant, cool climate viognier inspired by France's Condrieus. Lively acidity, this crisp wine

carries its aromas and flavors of tropical fruits and exotic white flowers with grace. Fantastic!

2006 Conundrum White Blend	\$21.99
2006 J Wine Pinot Gris	\$17.99
2006 Leo Steen Chenin Blanc	\$15.99
2006 Londer Gewürz, Anderson Vly ..	\$23.99
2006 Palmina "Alisos" Pinot Grigio....	\$19.99
2006 Ponzi Pinot Gris, Willamette	\$15.99
2006 Thomas Fogarty Gewürz	\$12.99
2006 Tu Tu Pinot Grigio, California ..	\$11.99
2006 Vinum Cellars CNW Chenin	\$8.99
2006 Sofia Coppola Pinot Rosé.....	\$11.99
2006 SoloRosa Rosé, California	\$11.99
2007 La Sirena Moscato Azul	\$27.99
2007 Pine Ridge Chenin/Viognier	\$10.99
2007 Robert Foley Napa Pinot Blanc ..	\$24.99

Domestic Sparkling Wine

1999 J Schram Brut.....	\$74.99
2000 Roederer "l'Ermitage"	\$34.99
2004 Domaine Carneros Brut	\$19.98
2004 Iron Horse "Wedding Cuvée"	\$26.99

This is Iron Horse's Blanc de Noirs, made predominately from pinot noir. It has a beautiful, pale-peach hue. Rich and creamy, like pure strawberries and cream, this is without doubt the most romantic of sparklings.

2004 Schramsberg BdB/BdN.....	\$27.98
2004 Schramsberg Brut Rosé.....	\$32.99
2006 Niebaum-Coppola Sofia BdB.....	\$16.99
NV Domaine Chandon Brut/BdN	\$14.98
NV Domaine Mumm Brut/BdN.....	\$13.98
NV Gloria Ferrer Brut/BdN	\$14.99
NV J Wine Company "Cuvée 20"	\$21.99
NV Roederer Estate Anderson Valley	\$16.99

Hollywood Hot Pix BOUTIQUE BONANZA

2005 Enkidu "Diener Ranch" Red Hills Petite Sirah (\$29.99) Yes the name is a little strange (it's named after the mythological friend of Gilgamesh, actually) but there is something truly special about this bold petite sirah. The wine is reminiscent of Turley's Hayne Vineyard PS minus the skull-crushing tannins. This is a rich wine with dark berry fruit compote, spicy flavors and a twist of cracked pepper.

2005 Vino V Wines "Confundido" Santa Barbara Red (\$27.99) Yes the blend is strange (80% syrah, 20% pinot noir), but with most people complaining about pinot tasting too much like syrah, how about a role reversal? The pinot adds a vibrant string of red currant fruit plus bright acidity to a syrah that is laced with copious blackberry fruit. The wine is showing up on some top lists here in L.A. and with good reason. This is a wine that is pleasing now and works with food.

2006 Spicerack "Punchdown" Sonoma Coast Syrah (\$19.99) Spicerack owners Jonathan and Susan Pey have crafted a true winner of a syrah. This stunner of a bargain is the lovechild of Northern Rhône-flavored fruit and California intensity. There is beautiful spice, a level of earthiness, and deep rich fruit that is persistent on the palate. I couldn't put my glass down!

—Keith Mabry



Brick's Latin Picks CHILE IN THE HOUSE Y'ALL

The word is out on the street; I'm in the market for some serious Chilean wine. The response has been mixed. I've tasted a lot of wines in the last month, some terrible, so terrible I wouldn't taste them with Joe Zugelder's legendary palate, but some have really wowed me with pure, refined flavors and tremendous varietal correctness not to mention insanely low price tags. Here are a few of the standouts:

The first gem that comes to mind is the **2007 Cono Sur "Visión-Grafted Block" Viognier Colchagua Valley, Chile (\$11.99)**. Viognier is generally not one of my favorite grapes. It's typically over-made, either by adding so much oak that it feels like you're lost in the hull of an old pirate ship, or by sucking all the acidity out of it, leaving a wine that tastes like flour drenched in perfume. Gross! But this is about as perfect as viognier can get. Fleshy, fresh peach and jasmine highlight the nose all the while retaining the trademark tropicality of the grape. This remains dry and tangy throughout, but has amazing depth and mouthfeel at the same time. Notes of marzipan, almond, kiwi fruit and nectarine combine here to create something entirely enjoyable. Oh, and did I mention that Cono Sur is dedicated to the practice of sustainability and organic farming. Bonus!

Another wine that wowed me this month was the **2007 Cousiño-Macul Estate Chardonnay Valle de Maipo, Chile (\$9.99)**. It's a fantastic, versatile wine for spring and the beginning of summer. There is something here that is green, not green in the sense of under-ripeness, green in the sense of a farmers market. That kind of green is good. Just think of the tangy kumquat, lemongrass, sweet pea and green apple flavors here mingling with the first fruits and veggies of the garden and those comfortable evenings spent outside as the days get longer and longer. High five!

The one wine that really stood out for me was the **2004 Los Vascos "Le Dix" Red Wine Colchagua Valley, Chile (\$44.99)**. Los Vascos is the project of Bordeaux's famed Rothschild family, who purchased this land in Colchagua Valley in 1988. We all know, however, that they have been honing their craft for much longer than that. Maybe that is why this has a sense of timelessness to it, a wine that could be made in any generation and could have just as easily have come from Bordeaux. But it didn't and that is why it is so affordable. Gravel and granite push their way through the smattering of sweet, toasty oak, but don't fret this is far from a oak bomb having only spent 12-14 months in 100% new French oak. The raw materials for this 100% cabernet sauvignon come from a vineyard that is more than 50 years old. Dark, powerful plum and cassis fruit drive this wine, but layers of crushed fennel seed, olive tapenade and bay leaf add complexity and dimension. This will be a true find for any cabernet fanatic. Sweet!

Always remember if you want more info on any of the Latin section and would like to receive updates on new wines and limited releases please e-mail me at bryanbrick@klwines.com and we'll discuss.

—Bryan Brick

España VERDE

Spain is not often seen as a hotbed of organic and biodynamic wine-making, which is unfortunate, as an increasingly important part of the dynamic Spanish wine business is dedicated to producing naturally made, organic and even biodynamic wines.

2005 Pedralonga Albariño Rias Baixas (\$21.99) Though Pedralonga fits more comfortably into the "natural wine" camp (it's not certified organic), this delicious albariño is made from grapes grown following many biodynamic principles. Indigenous (not cultured) yeasts are used for the fermentation, which contributes to the wine's lively, elegant, texture. A nose of baked apple, orange blossom and crème fraiche leads to a rounded, bright, persistent mouthful of tasty white wine to accompany your favorite seafood dishes.

2006 Quinta de Couselo "Turonía" Albariño Rias Baixas, Spain (\$16.99) A beautiful nose of honeydew, salty minerals and a slight roasted, nutty note precedes a soft, delicate wine with clean pear flavors in the mouth. This would make an ideal sipper before a meal, or would be terrific alongside a light lunch of grilled sardines, pan fried calamari, fried smelt, or any other warm-weather seafood delicacies.

2004 Viña Ijalba Graciano (\$19.99) What an interesting wine! You may recall that we featured Ijalba's tempranillo blanco in the March newsletter, and that the winery, in addition to functioning as a nursery for rare Rioja varietals, produces a terrific range of certified organic wines. Produced from 100% graciano (certified organically farmed), the wine is as good an argument for varietal graciano as I have tasted. Aromas and flavors of blue/purple fruits, white pepper and Asian spices bring good Northern Rhône syrah to mind. Great acidity, terrific balance and very fine tannins complete the package. You'll be happy drinking this now, though you might want to drink it now and stash some away for five years down the road.

—Joe Manekin

K&L Hours and Information

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

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

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

Sale Dates: End May 31 2008. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

Will Call/Hold Policy: We will gladly keep your wines at any of our locations up to 90 days. If you need to store your wines after 90 days, we have both short-term and long-term storage available in our San Carlos facility. Please contact us for details.

We accept American Express, Discover, Visa and Mastercard.

AUSTRIA/GERMANY

In Austria THE OLD BECOMES NEW

Once upon a time everything was organically grown. It was done this way not by choice, but because it was the only way. Warehouses full of insecticides, sulfur and other chemicals were nonexistent. Farming was a way of life, and farmers used nature and nature alone to the human advantage. I find it odd that people these days seem to think going back to our old ways is some sort of new revelation or some new radical idea. I really don't get it!

So, since we're talking (ok, I'm ranting to some) about this "new" thing called organic, green, sustainable whatever, I have no other option than to bring up one of my favorite Austrian wine producers: Nikolaihof. Nikolaihof is also the oldest wine estate in Austria, dating back 2,000 years. The first documented evidence of this dates around 470 A.D. (think Roman Empire). I think they might just have a little history using this wondrous "new" farming practice. Just a hunch though! The Saahs family now runs the estate to the strict and regimented guidelines of the Demeter Association. In the Nikolaihof vineyards no herbicides, pesticides, artificial fertilizers or synthetic sprays are used. Instead they use stinging nettle manure, valerian drops, valerian tea and other specially produced preparations, which are applied in highly-diluted forms like homeopathic medicines. Even the moon comes into play when planting and harvesting the vines—a dance between esoteric idealism and sensibility that even I will admit might be going a bit too far back for me. Regardless, what I care most about is that these the wines are just flat-out fantastic.

2006 Nikolaihof Grüner Veltliner "Hefeabzug" (\$23.99) An experience that is tough to come by with so many GruVes. Full of earthy lentil notes backed by spicy springtime greens. Fantastic dancing texture on the pallet and a big, round, juicy finish.

2006 Nikolaihof Grüner Veltliner Im Weingebirge Federspiel (\$29.99) Creamy flowers, minerals, herbs and grasses throughout make this an adventure on the nose and on the palate. It's rare to find such a wine that has the ability to maintain the same delicate touch from start to finish.

2006 Nikolaihof Riesling Vom Stein Federspiel (\$35.99) What a fantastic reisling from the Wachau! This is, quite possibly, one of my all-time favorite wines. The wine is so outwardly pretty and delicate but, with a core of power and verve. Like diving head first into a field of flowers that you later find out is growing out of a bed of rocks....
Crash, Bam, Boom, I love it!

—Eric Story

LOIRE/ALSACE



Xavier Weisskopf of Le Rocher des Violettes

Loire Valley LEADING THE CHARGE

This month we are focusing on the practice/ideology of organic, biodynamic and "green" growers and vintners, a subject I am keenly interested in and one that, at present, is starting to gain traction with consumers and the press alike. The Loire Valley has led the charge in France with a large number of growers converting to biodynamics and organic farming very early on. Many of them, like Nicolas Joly and Guy Bossard, have inspired countless vigneron the world over to think differently about the land and what it means to work naturally. Take for example the wines of Xavier Weisskopf of Le Rocher des Violettes, a young grower from Montlouis, who is making some of the most exciting chenin blanc in the Loire right now. In January of 2005 Xavier bought 22 acres of vines in Montlouis and an awesome 15th century stone cellar dug out of the Loire's chalk limestone bank in Amboise. These vines are scattered about in various parcels and were planted at different times, but the majority were put into the ground before World War II. Xavier works his soil, doesn't use chemical or synthetic products, prunes his younger vines severely for low yields of around 30 hectoliters per hectare, and harvests by hand.

We currently have two cuvées of Montlouis in stock, the **2006 Le Rocher des Violettes Montlouis Sec Cuvée La Touche Mitaine (\$18.99)** comes from Xavier's youngest parcel of chenin, just 30 years old, growing in limestone flint soil. One-third is made in tank and two-thirds in three-year-old barrels. Elevage lasts six months with regular lees stirring, after which the wine is bottled to preserve fruit and elegance. Touche Mitaine is ripe and round and deliciously full of peach and stones.

Our second wine is the **2006 Le Rocher des Violettes Montlouis Demi-Sec (\$19.99)** from a parcel named Les Borderies. This is made half in tank and half in older barrel and bottled at the same time as Touche Mitaine to preserve freshness. It's classically off-dry, rich with white fruit flavors and minerality and impossible to resist. These are wines made with the utmost respect for the land, the grapes and you, who enjoy them.

—Jeff Vierra

Shipping Information

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

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

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

TO WHOM YOU ARE DIRECTING DELIVERY IS AT LEAST 21 YEARS OLD.

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

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

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

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

Jim's MAY GEMS

After an excellent dousing of rain during the latter part of December and throughout January and February, March (one of the normally wettest months of the year) came up as one of the driest ones on record, again. With the days becoming warmer, regardless of how chilly the nights were, the vines on the North Coast responded accordingly, budding out much too early. This is the second straight year that this has occurred, and the third time in the last four years. One can only hope that our string of good luck continues with Mother Nature and that we have a very mild summer versus a hideous set of extended heat waves. Global warming? Who would believe that kind of doggy poop? *GWB!*

Several years before I decided to sell my pinot noir/riesling vineyard and property/house in the Anderson Valley, one of the varietals that fascinated me enough to give it serious consideration for planting was grüner veltliner. I actually got to the point that it didn't matter to me whether anyone in this state or country knew just how good it was, I did. And I would be on a mission to convince all of you to try it. That mission carries over to the next wine. It is the national white wine of Austria and one of Jeff Vierra's (our Austrian wine buyer) favorite wines in the store, the **2007 Pollerhof Grüner Veltliner (1L \$9.99)**, which is one of Eby and The Beaner's favorite white wines at K&L, regardless of Jeff's current passion. This is classic grüner with its bright, fresh and zesty aromas and flavors of lime, white pepper, wet stone minerality and jasmine. This is an organic, "green" production (commencing in 1995) and really should not be missed. It will be our only house white for the month, according to the ladies, Eby and The Beaner. (🐾🐾🐾🐾🐾🐾🐾)

I really despise California merlot as a wine. I find it simple, angular and one-dimensional. Frankly, I have trouble having a conversation with a customer who comes into the store to have me put together a mixed case of this wonderful varietal for them. Then along comes this

Oh, Spring! SUCH JOY! OH, BOY...

Ah, springtime: A new beginning, a fresh start, a time to feel the breeze, smell the flowers and read reams of horrid prose like this. We in the wine business (being of the pompous ilk) fancy ourselves Baudelaires of Burgundy, Chekhovs of chenin blanc and Prousts of pinot noir. Not only does the sun not set around the wine world, it does not even dawn on us inhabitants that, as we navigate our navels in the quest for the perfect taste of phrase, that certain *je ne sais quoi* is a faux pas on closer inspection.

I will see you three "poolside sippers" and raise you two "bursts of bitter chocolate and cassis" that though spring has sprung, that pungent smell is coming from musty old descriptors laced with a distinct lack of concentration coupled with an ignominious finish. Writing about wine is like hitting a golf ball: the harder one swings, the further afield one finds oneself. Instead of pastels to enrich the facts, we use primary colors—and wane as we wax. Cheers!

Another great trick: to appear as if you are bursting with the fruit of knowledge, yank a quote off of the internet and plug it in to your piece. Like this, for instance: "What though youth gave love and roses age still leaves us friends and wine." (—Thomas Moore) Crafty, yes?

Recent, delicious, available:

1982 Suduiraut, Sauternes (\$99.99) Fullish, opulent and classy.

1996 Lynch-Bages (\$209.00) Classic, but sweet, complete and beauti-

fully stunning, rich, complex, St-Emilion-like production for our private label to show me yes, I can be influenced and change my opinion, at least once. Our **2006 Kalinda Merlot, Napa Valley (\$17.99)** is an amazing wine and shouldn't be ignored. From a famous, sought-after cabernet, merlot, and chardonnay producer from the Stag's Leap District (along the Silverado Trail between Robert Sinskey and Stag's Leap Winery) who wants to remain unidentified. This merlot is deeply-colored, filled with blackberry and truffle-like fruit; this astounding wine is complex, layered, and provides heaps of enjoyable flavors. (🐾🐾🐾🐾🐾🐾)

Recently touted by the *SF Chronicle*, the **2005 Château Beaumont Haut-Médoc (\$16.99)** is easily one of the best buys available and has been lauded by many other egoist critics. Deep ruby in color, the nose and palate is opulent and distinctive with currants and blackberries as its main framework, with undertones of roasted coffee bean and cedar. A long, complex finish, delivers this Gem. (🐾🐾🐾🐾🐾🐾)

One of the greatest values in terms of quality and price that I have ever seen in my 35 years in this business is the **2006 Pascual Toso Malbec, Maipu Vineyards, Mendoza, Argentina (\$8.99)**. This is an absolutely amazing wine that is loaded with cassis and blackberry fruit and underscored by cigar box tones, rich, broad palate impressions, incredible complexity and a huge, ongoing finish. If you miss this Gem you will be doing yourself a total disservice. This will be in one of the top Jim's Gems Hall Of Fame wines and, according to Anderson, "In spite of the fact that Parker gave it 90 points, I plan to give it many more Dog Tail Wags." He has also picked it for our house red wine of the month and beyond. (🐾🐾🐾🐾🐾🐾🐾)

If you have any questions about these wines, please email us at: jimbarr@klwines.com.

Enjoy this month's selection—*Jim, Anderson, Eby, & The Beaner*

fully harmonious at last.

2004 Pichon-Lalande (\$79.99) A buxom wine—*anise, tart chocolate, merlot warmth.*

This Old and Rare department is fast and furious, fun at times, but a bit maddening; despite the legions of wine that flows through these gates, the companies are made up of but a small number of soldiers—a case here, bottles there, maybe some larger formats. One month it is a California extravaganza, the next Sauternes and some royal and ancient Madeira. This department is truly made for the internet shopper, as the stocks need to be seen in real time lest they go lickety split into the "out of stock" category. If you cotton to these gems from various ports along the timeline, we have tools that you can use: a waiting list option, sending you an instant message when the wine you seek has been found. There is my name (which is Joe) and my telephone number (which is 650-556-2719 or 800-247-5987 x2719). In addition to selling wine I also buy it, so your collection is of interest to me should you decide to thin it a bit. Food—or wine—for thought.

"T'ou a shlemper aye, the gorkels' nest of falnering grapes appears naught to mine soul as best as a glass raised to thine flegle."

I forgot this rule of thumb: don't write your own quote if possible.

Even if it is possible, don't.

—Joe Zugelder

Burgundy MEURSAULT DEALS

With the dollar weakening, it's getting harder and harder to find bargains in Burgundy. But we are always looking and sometimes we find fascinating deals. One such deal is the **2004 Meursault, Louis Latour (750ml \$26.99; 375ml \$14.99)**. It is a focused, rich Meursault that is just hitting its stride. As Burghound describes this wine, it has "rich, full and generous... flavors that somehow manage to convey a sense of opulence on the textured and surprisingly tight finish." That tightness means the wine requires some patience, but also means we were able to get a great deal on the wine. The importer's loss is your gain. We also have half bottles of the **2002 Meursault, Louis Latour (\$15.99)** with a broader, softer, creamier, more mature character. For a completely different style, try the **2005 Meursault, Jean St-Honoré (\$29.99)**, which represents an extraordinary value in Meursault. In contrast with the Latour, this shows more evident toasty oak on the nose and a generous, soft palate impression, with classic Meursault nuttiness.

Finally, the best deals in Burgundy are often domaine-bottled Bourgogne-class chardonnays. The **2005 Bourgogne Chardonnay, Domaine Bernard Millot (\$16.99)** is from gravelly soils in Meursault, and contains some declassified Meursault in the blend. Bernard's family has been growing wine since 1700, and he respects the land greatly. While not yet fully organic, he is fertilizing with organic compost, plowing rather than using weed killers and working towards a balance with the land. This represents a great value!

À Santé!

—Keith Wollenberg

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

Chablis

2005 Chablis, Domaine Gerard Tremblay* (375ml)	\$8.99
2005 Chablis 1er, Vaillons, Dom Christian Moreau (375ml)	\$16.99
2006 Chablis, Château de Maligny	\$16.99
2005 Chablis, J. Moreau & Fils.....	\$17.99
2005 Chablis, V.V., Grand Rsv. du Domaine, P. Bouchard*	\$18.99
2006 Chablis, Domaine Vocoret	\$18.99
2006 Chablis 1er, Montée de Tonnerre, Domaine Vocoret	\$26.99
2005 Chablis 1er, Vaucopins, Moreau Pere & Fils	\$29.99
2006 Chablis Grand Cru, Les Clos, Domaine Vocoret	\$51.99
2004 Chablis Grand Cru, Bougros, Côte Bougerots, Wm. Fevre	\$69.99
2005 Chablis Grand Cru, Vaudesir, Dom. Billaud-Simon	\$73.99

Mâcon & Côte d'Or

2006 Mâcon-Solutré, Domaine Renaud*	\$11.99
2005 St-Véran, Domaine de la Croix Senaillet*	\$14.99
2005 Bourgogne Aligoté, Raisin Dorée, Michel Lafarge	\$18.99
2006 Bourgogne Blanc, Renommée, Remoissenet.....	\$19.99
2006 Pouilly-Fuissé, Les Chataigniers, Domaine Nembrets*	\$20.99
2005 Ladoix 1er Cru Blanc, Hautes Mourotes, Mérode*.....	\$23.99
2005 Pouilly-Fuissé, La Roche, Domaine Nembrets*	\$25.99
2004 Meursault, Maison Louis Latour	\$26.99

A terrific value in Meursault; structured and long. Also available in 375ml (\$16.99).

2005 Bourgogne Aligoté, Domaine Ramonet	\$28.99
2005 Bourgogne Blanc, Domaine Ramonet	\$28.99
2005 Meursault, Jean St-Honoré	\$29.99

Rich and toasty, with an open structure and attractive Meursault nuttiness.

2005 Haute Côte de Nuits Blanc, Cuvée Marine, Anne Gros	\$29.99
2005 Bourgogne Blanc, Lucien Le Moine	\$31.99
2005 Meursault "Tillets," Domaine Denis Carré	\$33.99
2006 Puligny-Montrachet, Domaine Paul Pernot	\$39.99
2005 Pern.-Vergel. 1er Iles Vergelesses, Chandon de Briailles ..	\$44.99
2005 Puligny Montrachet, Corvées, Dom. Maroslavac-Leger	\$43.99
2006 Puligny-Montrachet, Domaine Paul Pernot	\$44.99
2006 Puligny-Montrachet 1er, Champgain, Paul Chapelle	\$49.99
2005 Meursault, 1er Cru, Poruzots, Ch. Laboure Roi	\$54.99
2005 Puligny-Montrachet, Château de Puligny-Montrachet.....	\$57.99
2005 Chassagne-Mont. 1er Blanchots Dessus, A. Deleger	\$61.99
2005 Chass-Mont. 1er, Clos des Murées, Fontaine Gagnard	\$63.99
2005 Puligny-Montrachet, 1er Cru, Chalumeaux, Champy*	\$64.99
2006 Puligny-Montrachet 1er Cru, Clos Garenne, Pernot	\$73.99
2005 Corton-Charlemagne, Maison Champy*	\$99.95

This is the finest Corton-Charlemagne that Champy has ever produced.

Beaujolais

2006 Beaujolais Village, Louis Tete	\$9.99
2005 Beaujolais Village, Domaine du Bacarra	\$11.99
2005 Brouilly, Joseph Drouhin	\$14.99
2005 Morgon, Ruet	\$15.99
2005 Chiroubles, Clos le Farge, Domaine Cheysson.....	\$15.99
2005 Fleury, Domaine de la Chapelle des Bois	\$18.99
2005 St-Amour, 3 Terroirs, Mommessin	\$19.99
2006 Moulin-à-Vent, Vieilles Vignes, Diochon.....	\$20.99
2005 Moulin-à-Vent, Château Salomon.....	\$20.99
2005 Morgon, Vieilles Vignes, Thévenet	\$25.99

Chip's Quips FRENCH FINDS

2003 Château Le Puy, Côte de Francs (\$39.99) Situated on the Côte between St-Emilion and Pomerol, Ch. Le Puy is completely organic and biodynamic and has an Ecocert symbol on the label to prove it. Jean-Pierre Amoreau is obsessed with quality and non-interventionist winemaking and vine growing. Fermentations are completely natural and no sulfur, no fertilizers, no herbicides or pesticides are used at this meticulously controlled estate. Made from 85% merlot, 14% cabernet sauvignon and 1% carmenere, this is a large-scaled wine loaded with smoky black currants, a hint of truffles and tart cherry in the finish, giving freshness and balance to this skillfully put together wine. It is elegant and polished, think really refined Pomerol with a little punch. An excellent accompaniment with meat, game or poultry or simply by itself Le Puy also has the ability to improve with age.

2003 Ferriere, Margaux (\$34.99) Ferriere languished for years because of indifferent ownership, but in 1992 Claire Villars' grandfather bought the estate. Now the winemaker, Claire is a fanatic for detail in the vineyards and the winery and has done a lot to revitalize this beautiful property. The quality of the wine has skyrocketed; it's suave, polished and loaded with black currant and mulberry fruit. It's starting to exhibit some secondary aromas and flavors: cedar, smoke and a little bit of anise. The tannins are fully resolved, giving it a supple, soft finish. So if you're hankering to try an up-and-coming third-growth Bordeaux that's already drinking well, this is a no-brainer!

—Chip Hammack

POUR VOTRE PLAISIR
Greener Pastures

It's early April and I have just returned from France. I was extremely impressed with the character and charm of the 2006 red Burgundies, particularly from the Côte de Nuits. It is a vintage of charm, delicacy and a great sense of place, or terroir, as the French put it. One interesting development is that more and more of the growers are changing to either organic or biodynamic growing. It is not just small, dedicated domaines such as Domaine Leflaive any longer. The process is now spreading, as more and more vignerons see the healthy effect on the vines, the quality of fruit and the health of the earth. One of our imports, Maison Champy changed over to biodynamics in order to get better fruit and preserve the long term health of the land. As their neighbors see their success, many of the growers they purchase from have begun to change as well. Thomas-Moillard, whose domaine wines are getting better and better, has also changed over. I am excited about their 2007s, particularly now that they are working with my friend Pascal Marchand, long a passionate advocate of biodynamics.

Another domaine we'll be working with in the 2006 vintage is Domaine Fery in the small town of Echevronne, just up the hill from Pernand Vergelesses. They are also working with Pascal Marchand and the improvement in the wines is remarkable. The old vines in their vineyards responded to the respectful treatment and were better able to find equilibrium and produce better fruit. Another of the growers we are importing is Domaine Stephane and Jean-Paul Magnien in Morey-St-Denis. For more than 30 years, Jean-Paul's family vineyards have been worked solely by plowing, avoiding all weed killers. An interesting side effect of this approach is that the vines, finding their roots disturbed at the surface, put more energy into root growth at lower and safer levels. This means that they pick up more minerality from the underlying soil and are better equipped to weather the stress of summer drought as well. His **2005 Morey-St-Denis*** (\$31.99) is almost Chambolle-like in its delicacy and red fruit notes, but shows a classic thread of minerality that is clearly Morey St-Denis terroir. The **2005 Morey-St-Denis 1er Cru, Aus Petites Noix*** (\$49.99) comes from Gruenchers and several other small parcels the family holds below Clos de la Roche. It has prominent red fruit notes, an elegant texture and fine minerality. This is long and lovely. Finally their **2005 Charmes Chambertin, Grand Cru*** (\$84.99) shows youthful exuberance, bright red fruit and an open charm. As Jean-Paul says of their wines: "If the land refines the character of the pinot grape, the actual vintage reflects the goodwill of the sun." It is this profound connection with the earth that makes Burgundy such a special place for me.

À Santé! —Keith Wollenberg

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

Côte de Beaune & Chalonnaise

2005 Bourgogne Pinot Noir, Louis Max	\$10.99
2005 Bourgogne Rouge, Be Friends Villages	\$13.99
2005 Bourgogne Rouge, Château Demessey	\$19.99
2005 Bourgogne Rouge, Domaine Bachey-Legros	\$19.99
2005 Bourgogne Rouge, Domaine Edmund Cornu	\$20.99
2005 Bourgogne Rouge, Pressioniers, Domaine Roty.....	\$24.99

2005 Santenay, Clos de Malte, Domaine Louis Jadot	\$26.99
2005 Monthelie Rouge, Château de Puligny-Montrachet	\$27.99
2005 Savigny-lès-Beaune, Grands Liards, Camus-Bruchon.....	\$32.99
2005 Santenay 1er, Clos Rousseau, V.V., Bachey-Legros	\$33.99
2005 Beaune 1er Cru, Vignes Franches, Mazilly	\$33.99
2005 Bourgogne Rouge, Lucien LeMoine.....	\$34.99
2005 Savigny-lès-Beaune, 1er, Clos Guettes, Dom. Jadot.....	\$34.99
2005 Pommard, Noizons, Domaine Denis Carré	\$39.99
2005 Beaune 1er Grèves, Domaine Thomas-Moillard	\$39.99
2005 Pommard, Château de Puligny-Montrachet.....	\$49.99
2005 Pommard Perrieres, Mommessin	\$49.99
2005 Corton Maréchaudes, Grand Cru, Prince de Mérode*	\$51.99
2000 Pommard 1er, Grand Clos des Epenots, Courcel.....	\$54.99
2005 Pommard 1er Cru, Epenots, Champy*	\$59.99
2005 Pommard 1er Cru, Les Grands Epenots, Girardin.....	\$72.99

Côte de Nuits

2005 Be Friends Villages Bourgogne Pinot Noir	\$13.99
2005 Bourgogne Haute Côte de Nuits, Maison Moillard	\$17.99
2005 Bourgogne Rouge, Joseph Faiveley	\$17.99
2005 Bourgogne Rouge, Domaine Confuron-Cotetidot.....	\$21.99
2005 Côte de Nuits Villages, Domaine Desertaux Ferrand	\$22.99
2005 Bourgogne Rouge, Domaine Michel Gros	\$26.99
2004 Marsannay, Domaine Joseph Roty.....	\$29.99
2005 Morey-St-Denis, Domaine Jean-Paul Magnien*	\$31.99
2005 Marsannay, Domaine Joseph Roty.....	\$32.99
2005 Bourgogne Rouge, Lucien Le Moine	\$34.99
2005 Chambolle-Musigny, Domaine Paul Misset*	\$41.99
2005 Chambolle-Musigny, Les Athets, Domaine Tardy*	\$44.99
2005 Nuits-St-Georges, Au Bas de Combe, Dom. Tardy*	\$44.99
2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier	\$46.99
2005 Gevrey-Chambertin, Seuvrées, Domaine Castaignier	\$46.99
2005 Morey-St-Denis 1er, Facconieres, J-P Magnien*	\$49.99
2005 Morey-St-Denis 1er, Cuvée Petites Noix, J-P Magnien	\$49.99
2005 Vosne-Romanée, Les Vigneux, Domaine Jean Tardy*	\$47.99
2005 Vosne-Romanée, Vieilles Vignes, Nicolas Potel.....	\$49.95
2005 Gevrey-Chamb. 1er, Champonnets, Frederic Esmonin	\$49.99
2005 Nuits-St-Georges 1er Cru, Vignes Rondes, D. Rion*.....	\$54.99
2005 Chambolle 1er Cru, Sentiers, Dom. J-P Magnien*	\$56.99
2005 Morey-St-Denis 1er, Monts Luissants, J-P Magnien*	\$56.99
2005 Chambolle-Musigny, Domaine Hudelot Noellat	\$59.99
2005 Gevrey Chambertin, Domaine J. Roty*	\$62.99
2005 Morey-St-Denis, Rue de Vergy, Domaine Michel Gros	\$63.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$63.99
2005 Nuits-St-Georges 1er, Rue de Chaux, Hospices de Nuits	\$64.99
2005 Chambolle-Musigny, Domaine Michel Gros	\$66.99
2005 Gevrey-Chambertin, Champs Chenys, J. Roty	\$69.99
2005 Gevrey-Chambertin, La Brunelle, J. Roty	\$70.99
2005 Gevrey-Chambertin, Clos Prieur Bas, Roty	\$72.99
2005 Chambolle-Musigny 1er Cru, Gruenchers, D. Duband	\$79.99
2005 Clos Vougeot, Grand Cru, Champy*	\$79.99
2005 Charmes-Chambertin, Grd Cru, Dom. J-P Magnien*	\$84.99
2005 Clos St-Denis, Grd Cru, Dom. J-P Magnien*	\$84.99
2005 Latricieres Chamb., Grand Cru, Dom. Castaignier	\$104.99
2005 Vosne-Romanée 1er Cru, Clos Reas, Dom. M. Gros	\$127.99
2005 Clos de la Roche, Grand Cru, Dom. Pierre Amiot.....	\$124.99
2004 Clos de Tart Grand Cru, Mommessin	\$149.99
2005 Chambertin, Grand Cru, Vincent Girardin	\$299.95

SUL TAPPETO ROSSO

...continued from page 1

The 2003 vintage was soundly criticized in late 2003 and 2004, before the wines were even, well, wine. If you remember, the summer of 2003 in Europe was insanely hot and some regions were literally fried. However, Montalcino is a little unique in that it lets producers blend up to 15% of another vintage into the wine. Some producers took advantage of this and added a touch of the truly stunning 2004 vintage, which gave a little backbone and freshened up the wine a bit. But the key to making great wine in this vintage was location and vine age. The older vines with longer roots made what water was available easier to get. Growers in the north and eastern quarters of Montalcino's growing zone had climactic advantages. Needless to say, this was not an easy vintage to make wine and most producers we talked to were a little nervous at first, but in the end most everyone is happy with the wines.

After the palate-destroying grand tasting I asked both Guido and Kirk what they thought were the best wines of the vintage. They were both a little sheepish in responding. Then they looked at each other and agreed, "ours!" They weren't just being kind; Baricci, Poggiarellino, Sesta di Sopra and La Fortuna were in the top 15 wines we tasted and Ferrero, out in the southwest where the heat and drought wrought the most trouble, made a really good wine

(one of the better wines from that region) thanks to a healthy dollop of 2004. You can buy our Direct Imports online now, starting with the truly wonderful 2003 **Baricci Brunello di Montalcino "Montosoli"** (\$34.99), which is close to the quality of the 2001, really complex and rich. The 2003 **Sesta di Sopra Brunello di Montalcino** (\$44.95) shows what a real thoroughbred can do year after year, a dynamic and powerful wine. The 2003 **La Fortuna Brunello di Montalcino** (\$34.99) is just a delight to drink, full-bodied, with lots of forward fruit and excellent balance. The 2003 **Ferrero Brunello di Montalcino** (\$29.99) is soft, lush and full of chocolaty highlights; it's a steal. In general, the 2003 vintage is a vintage to drink now over the next 4-6 years, some wines will definitely improve but most are rich and ready to go. Come by the store and try some.

Here are some other highlights now available on a pre-arrival: 2003 **Costanti Brunello di Montalcino** (\$54.99) 91 points *Wine Spectator*; 2003 **Ciacci Piccolomini Brunello di Montalcino** (\$44.99) 90 points *Wine Spectator*; 2003 **Ciacci Piccolomini Brunello di Montalcino "Vigna di Pianrossa"** (\$54.95) 91 points *Wine Spectator*; 2003 **Altesino Brunello di Montalcino "Montosoli"** 90 points *Wine Spectator*; and 2003 **Altesino Brunello di Montalcino** (\$49.99). We will have others as the season progresses, so stay tuned.

—Greg St.Clair

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

Misc Tuscany

2007 Maritma Sangiovese "4 Old Guys"—A new cuvée	\$7.99
2003 Rocca di Montegrossi Chianti Classico* (375ml).....	\$11.99
2005 La Mozza I Perazzi Morellino di Scansano	\$14.95
2005 Felsina Chianti Classico-2 Glasses GR	\$16.99
2006 Campo al Mare Vermentino di Toscana	\$16.99
2004 Rocca di Montegrossi Chianti Classico*	\$19.99
2005 Rocca di Montegrossi Chianti Classico*	\$21.99
2005 Casa di Terra Bolgheri Moreccio	\$19.99
2004 Castello di Monsanto Chianti Classico Riserva	\$19.99
2004 Fattoria del Cerro Vino Nobile di Montepulciano.....	\$19.99
2005 La Massa Panzano IGT	\$22.99
2003 Tenute Marchese Antinori Chianti Classico Riserva.....	\$29.95
2004 La Mozza "Aragonese"—92 pts RP	\$34.95
2003 Rocca di Montegrossi Chianti "S. Marcellino"*-91pts RP	\$34.99
2004 Felsina Chianti Classico Riserva "Rancia"—95 pts ST.....	\$34.99
2003 Rocca di Montegrossi "Geremia" Cab-Merlot*	\$34.99
2004 Felsina "Fontalloro"—100% sangiovese; 94 pts ST.....	\$41.99
2001 Castello della Paneretta "Quattrocentenario"	\$39.99
1999 Fontodi Flaccianello-92 pts RP	\$69.99

Montalcino

2006 Argiano Rosso di Montalcino	\$23.99
2002 Baricci Brunello di Montalcino*.....	\$26.99
2002 Sesta di Sopra Brunello di Montalcino*	\$42.99
Greg's choice as the best of the 2002 Brunello vintage.	
2003 Friggiali Brunello di Montalcino	\$43.99
2001 San Filippo Brunello di Montalcino-90 pts WS	\$44.99

2001 Val di Suga Brunello di Montalcino.....	\$44.99
2001 Poggio Nardone Brunello di Montalcino Riserva	\$49.95
2001 Le Macioche Brunello di Montalcino-91 pts RP	\$58.95
2001 Canalicchio di Sopra Brunello Riserva-92 pts ST	\$64.95
2001 Tornesi Brunello di Montalcino Riserva-92 pts WS.....	\$69.99

Misc Piedmont

2006 Fontanafredda Barbera Piemonte "Briccotondo"	\$10.99
2005 Ruggeri Corsini Barbera d'Alba*	\$14.99
2004 Batasiolo Nebbiolo d'Alba.....	\$16.99
2006 Elio Grasso Nebbiolo d'Alba "Gavarini"	\$19.99
2003 Massa Barbera "Monleale"—2 Red Glasses GR	\$21.99

Barolo/Barbaresco

2003 Ruggeri Corsini Barolo "San Pietro"*	\$29.99
2004 Produttori del Barbaresco Barbaresco	\$29.99
2003 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$32.99
2004 Marchesi di Grésy Barbaresco "Martinenga"	\$49.99
2003 Elio Grasso Barolo Ginestra "Casa Mate"—91 pts RP	\$59.99
2003 Elio Grasso Barolo Gavarini "Chinera"—91 pts RP	\$59.99

Trentino-Alto Adige, Lombardy & Friuli

2006 Blason Pinot Grigio*	\$8.99
2006 Blason Cabernet Franc*	\$9.99
2006 Blason Franconia "Blaufrankisch"*	\$11.99
2006 Bastianich Tocai Friulano	\$14.95
2006 Ermacora Tocai Friulano*-2 Glasses GR.....	\$15.99
2006 Ermacora Pinot Bianco*-2 Red Glasses GR	\$15.99
2006 Ermacora Pinot Grigio*-2 Red Glasses GR	\$15.99
2005 Niklas Lagrein.....	\$16.99
2006 Venica Collio Pinot Grigio "Jesera"	\$18.99
2006 Lis Neris Pinot Grigio-2 Glasses GR	\$19.95
2005 Cantina Valle Isarco Kerner "Aristos"—3 Glasses GR	\$19.99
2006 Jermann Pinot Grigio	\$27.99

ITALIAN WINES

2004 Bastianich Vespa Bianco	\$29.95
2004 Foradori Granato-94 pts RP; 3 Glasses GR	\$49.95
2005 Jermann Vintage Tunina.....	\$49.95

Sicily, Sardinia & Campania

2006 Feudo Arancio Pinot Noir.....	\$8.99
2006 Mancini Vermentino di Gallura.....	\$11.99
2004 Sella & Mosca Cannonau Riserva.....	\$11.99
2006 Donnafugata Sedara Nero d'Avola.....	\$12.95
2005 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2006 Gulfi Cerasuolo di Vittoria	\$13.99
2006 Valle dell'Acate "Il Frappato"-2 Glasses GR	\$17.99
2004 Valle dell'Acate Cerasuolo di Vittoria-1 Glass GR	\$19.99
2003 Arnaldo Caprai Rosso di Montefalco	\$21.95
2006 Marisa Cuomo Ravello Bianco	\$21.99
2004 Villagrande "Fiore" Bianco -2 Glasses GR	\$24.99
2004 Palari "Rosso Soprano"	\$29.99
2005 Passopisciaro Sicily IGT	\$31.99
2003 Mastroberardino Taurasi "Radici"	\$34.99
2004 6 Mura Rosso Isola dei Nuraghi.....	\$36.99
2005 Feudo Montoni Nero d'Avola Selezione "Vrucara".....	\$39.99
2003 Scacciadiavoli Sagrantino di Montefalco-2 Glasses GR	\$42.95
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR.....	\$49.99
2004 Palari "Faro"-3 Glasses GR	\$64.99

Umbria, Abruzzo, Calabria, Puglia, Marche & Lazio

2005 Falesco Vitiano	\$7.95
2006 Vallevo Montepulciano d'Abruzzo	\$7.99
2005 Vigne e Vini Schiaccianoci Negroamaro Salento IGT*	\$9.99
2004 Vigne e Vini Tatu Primitivo del Tarantino IGT*	\$9.99
2005 Pasetti Montepulciano d'Abruzzo "Diecicoppe"	\$11.99
2006 Collestefano Verdicchio di Matelica-3 Glasses GR	\$13.99
2005 Pasetti Montepulciano d'Abruzzo	\$14.99
2004 Terre di Balbia "Balbium" Rosso IGT Calabria	\$19.95
2006 Arnaldo Caprai Grecante	\$19.99
2004 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$25.99
2004 Terre di Balbia "Serramonte" Rosso IGT Calabria	\$41.99
2003 Arnaldo Caprai Sagrantino "Collepiano"-3 Glasses GR	\$49.99
2000 Alberto Serenelli Rosso Conero "Varano"	\$64.99
2005 Oasi Degli Angeli "Kurni"	\$94.99

Emilia-Romagna & Veneto

Ca Berti Lambrusco "Amabile"*	\$8.99
Ca Berti Lambrusco "Classico"*	\$9.99
2006 Corte Rugolin Valpolicella Classico.....	\$9.99
Ca Berti "Robsuco" Lambrusco*	\$12.99
Drusian Prosecco Valdobbiadene Extra Dry	\$16.99
Sorelle Bronca Prosecco Valdobbiadene	\$16.99
Silvano Follador Prosecco "Cartizze"*-2 Glasses GR	\$19.99
2003 Masi Amarone "Costasera"	\$49.95
2001 Brigaldara Amarone "Case Vecie"	\$64.99
2003 Speri Amarone	\$66.99
2003 Allegrini Amarone	\$69.95
1999 Bertani Amarone	\$79.99
2004 Terre di Balbia "Balbium" Rosso IGT Calabria	\$19.95
2006 Arnaldo Caprai Grecante	\$19.99
2004 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$25.99
2004 Terre di Balbia "Serramonte" Rosso IGT Calabria	\$41.99
2003 Arnaldo Caprai Sagrantino "Collepiano"-3 Glasses GR	\$49.99
2000 Alberto Serenelli Rosso Conero "Varano"	\$64.99

Italy's GREEN GRAPES

The DOCG Verdicchio di Matelica is located in the dry, eastern Apennine Mountains where the microclimate is perfect for verdicchio, which needs a long growing season. The **2006 Collestefano Verdicchio di Matelica (\$13.99)** comes from one of the rising stars in the region. The winery follows organic principles in the vineyards and lets their farming speak through the wine by suppressing malolactic fermentation, reinforcing the varietal's inherent vibrancy. Verdicchio's delicate floral and herb components and bright fruit yellow fruit on the nose are lifted by a core of acidity. The focus of the nose continues on the palate, driven by racy minerality. This wine reminds me of early spring: cool, fresh, bright and tantalizingly alive. Great as an aperitif, but even more food-friendly!

Now, imagine you are at a small trattoria somewhere on the Sicilian coast. It is dazzlingly bright, hot but not sweltering, with a soft breeze. Now what sounds even better than that, is plate after plate of super-fresh seafood, almost as if it flopped straight from the sea to your plate? What would you want to drink with that? The **2007 Donnafugata Anthilia (\$9.95)** is a wonderfully refreshing blend of ansonica and cattarato. This everyday quaffer seems as if it were designed with the above scenario in mind: medium-light bodied, with round fruit on the mid-palate and great acidic structure. These mildly aromatic varietals give the wine a soft perfume that accentuates the ripe fruit notes. A touch of minerality brings this wine back to the sea and, more importantly, back to the sea creatures that are on your plate! Raw or cooked, this wine is a must for frutti di mare!

—Kirk Walker

Mike's May Picks

2006 Lis Neris Pinot Grigio (\$19.95) 2 Glasses *Gambero Rosso*. Grown in the town of San Lorenzo in Isonzo, Friuli, up against the Slovenian border, this 100% pinot grigio was fermented in stainless steel and matured on its fine lees. Greg, Kirk, and I visited this winery in February and tasted a pinot grigio from 1997! This was a truly a amazing wine that told me a lot about what a great job Alvaro Pecorari was doing (not many PG will stand that test of time). The '06 is no exception: full-bodied, lots of minerality and length that that will bring you into tomorrow, I give this three stars.

2006 Niklas Sauvignon Blanc (\$22.99) This wine is golden-yellow with strong green reflexes. It has an intense, clearly defined bouquet. The palate is truly amazing, full of floral notes combined with peppers and tropical fruits. The wine is rich but with excellent, fresh acidity and a very long finish. A great wine for Mother's Day brunch.

2005 Niedrist Blauburgunder (Pinot Noir) (\$44.99) Ignaz Niedrist is one of the best artisanal producers in the Alto Adige. He makes some outstanding whites, but his reds are also among Trentino's best. This shows deep dark undertones of spice and earth, mixed with black cherries and truffles and such purity and acidity. An absolute stand out. (Warning, very limited supply!)

2007 Saracco Moscato d'Asti (\$15.99) One of Moscato's masters Paolo Saracco makes wine that titillates the senses, superbly fresh, elegant mousse (crisp, with little bubbles), the color is an intense straw yellow, and apricots and honeysuckle mingle on the palate. Pour it in place of dessert or serve with a plate of butter cookies, biscotti or a fruit torte.

—Mike Parres

Doug's NW Corner

It's not hard to find "green" in the Pacific Northwest. In addition to the landscape and climate, there's a host of wines so wonderful that you won't believe you're doing something good for the environment. We'll start this month with Oregon, where Ponzi Vineyards has been recognized both as "Salmon-Safe" and as a "Low Input Viticulture and Enology" (LIVE) vintner. Their **2007 Ponzi Willamette Valley Pinot Gris (\$15.99)** is a classic example of a wine that is both Salmon-Safe—and excellent with salmon. This Alsatian-style pinot gris has a lovely nose of pineapple, honeycomb and citrus blossoms. On the palate the tropical fruit flavors continue, along with violet tones and a fresh acidity that keeps it light on its feet.

Across the border in Washington, winemakers in the Walla Walla region have created the VINEA Winegrower's Sustainable Trust to promote environmentally-friendly farming and winemaking practices. I recently tasted a new release from one of my favorite producers in the region, the **2004 Pepper Bridge Cabernet Sauvignon (\$44.99)**. This delicious wine opens up with aromas of dried cherries, leather and a delicate touch of spice. It fills the mouth with blackberry and currant flavors. As with all Pepper Bridge wines, it shows structure and balanced acidity, with velvety tannins on the finish that hint at how it will continue to improve over the next 5-10 years—if you can manage to wait that long.

Another VINEA-certified wine I recently enjoyed is the **2005 L'Ecole 41 Columbia Valley Merlot (\$29.99)**. Merlot is certainly a Washington State specialty and, if you haven't had one recently, consider giving it another try with this wine. This luscious beauty fills the glass with rich mocha, plum and framboise scents. The wine follows through with tastes of intense red fruits, blueberries, dusty cocoa, and spice. This merlot shows ample up-front fruit, as you would expect from a New-World merlot, but the fruit is balanced with the bright acidity and smooth tannins on the finish that makes Washington merlots special. You can enjoy this now or any time over the next five years with a juicy prime rib.

—Doug Davidson

Saturday Tastings MAY 2008

All tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 2-5 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, please see our website at www.klwines.com and click on "local events."

May 3: Brunello. Our Italian buyers pull out all of the stops! Come by and taste everyone's favorite Italian reds. \$25

May 10: Champagnes for Mother's Day! What better way to celebrate mom than with new arrivals? Bring her by to get toasted!

May 17: Bordeaux. Our monthly Bordeaux tasting is the bright spot for cellar selections and information about the 2007 vintage. Eight red (including one older pick), one white and one Sauternes will be poured. \$20

May 24: California vs. Oregon Pinot Noir. So, which state rules the Pinot wars? California or Oregon? You decide!

Saturday, May 31: Tent Event in Redwood City with 70 International Wines (1 p.m. to 4 p.m.). Wines from the Rhône in Hollywood. No tasting in San Francisco. Redwood City is hosting its first-ever tent event in our parking lot with an amazing international selection of wines. \$75 per person. In Hollywood, come by and taste the newest Rhône arrivals for spring.

Thursday/Friday NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

May 1: SPECIAL TASTING: The wines of Ch. Suiduruat and Ch. Pichon-Baron (5:30-6:30 p.m.) May 8: Real Wine Co.;

May 15: Cascina La Ghersa; May 22: Donati Vineyards;

May 29: Closed

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

May 2: TGIC Imports presents the wines of Argentina and Chile;

May 9: Duckhorn; May 16: Kunin; May 23: Edmunds St. John;

May 30: Alfaro Family Vineyards

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

May 1: Rosé tasting; May 8: Wine Wise Imports;

May 15: Patz & Hall; May 22: Far Niente; May 29: Laurent-Perrier

Port IN STOCK

1966 Graham\$219.99

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

1966 Taylor \$269.00

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

1970 Graham\$199.00

Sweet and lovely. Just delicious. 94 pts WS: "...an extremely full-bodied, powerful wine, but it still retains a classy balance."

1977 Taylor..... \$209.99

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

blackberry flavors, full, hard tannins and a very long finish."

1980 Graham\$89.99

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

1982 Krohn Colheita\$49.99

These gems are known to take on the mahogany color of old Tawny with age, along with a complex bouquet, nutty palate and silky texture.

1987 Krohn Colheita\$39.99

A difficult vintage climatically, but what a result in the bottle! Delicious.

2003 Quinta do Noval\$69.99

94 points Pierre Rovani writing for the *Wine Advocate*.

Taylor 20 year old Tawny\$39.99

92 pts RP: "It is my opinion that Taylor's tawny ports are the best of their type."

—Clyde Beffa Jr



May Featured Item:

**Tritan
"Pure" Stemware
(\$11.99/stem)**

This stemware
from the Tritan line

has a beautiful modern style and is wonderful for New World wines. Crafted from the wildly popular "Titanium" crystal, it is lead free, extremely durable and dishwasher safe! Form meets modern technology...the perfect marriage. We carry the Bordeaux, Burgundy, Champagne, White, Dessert and Martini, or can special order any of the line.

—Shaun Green

Tritan Titanium Crystal Lead Free!

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

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

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



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

LM-200 \$69.99

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

Whisperkool Cooling Units...Sale Prices!

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



Whisperkool 1,600 (300 cu ft) \$1,278
Whisperkool 3,000 (650 cu ft) \$1,458
Whisperkool 4,200 (1,000 cu ft) \$1,615
Whisperkool 6,000 (1,500 cu ft) \$2,103
Whisperkool 8,000 (2,000 cu ft) \$2,253

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

Prices include free ground shipping.

LOWER PRICES!

VINOTHEQUE STORAGE CABINETS

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

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

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

LOW EVERYDAY PRICES!

**We will beat any written quote on custom
Vinotheque storage cabinets by at least \$25.**

NEW!

Vinotheque Reservoir Series Wine Cabinet



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

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

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

Plus shipping and tax if applicable.

Le Cache Wine Cellars

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

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

Wine Storage Lockers in San Carlos and RWC

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

Join Now **K&L WINE CLUBS**

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

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

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

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

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

Club Italiano: K&L's Club Italiano brings you the best of this great country from well-known favorites to intriguing new discoveries specially selected by our Italian Wine Buyer, Greg St. Clair and our Main Wine Buyer, Clyde Beffa. The Club Italiano ships monthly and costs \$39.95 + shipping (and tax for CA residents).

—Clyde Beffa Jr

WINE CLUB

Signature Red Collection
2005 Chante Cigale
Châteauneuf-du-Pape

The 2005 Châteauneuf wines are the latest wine rage worldwide. It was a perfect growing season and the wines are fabulous. We love this property and their wines are always great values. This wine scored 90 points RP and ST. According to Robert Parker: "I have always enjoyed the wines from this estate (several years ago I finished my last bottle of their brilliant 1978), but I rarely have an opportunity to taste them, and, sadly, have not taken the time to visit the cellars."

Regular K&L Retail \$29.99
Wine Club Price only \$25.95

WINE CLUB

Premium
2000 Juslyn
Napa Valley Red Table Wine

A superb, elegant example of what can be achieved in California, this wine possesses a Bordeaux-like personality superimposed upon the wonderful ripeness and purity of Napa Valley mountainside fruit. This wine is delicious right now. A blend of 69% cabernet sauvignon, 18% merlot and 13% cabernet franc.

Regular K&L Retail \$19.99
Wine Club Price only \$13.95

WINE CLUB

Best Buy
2006 Rene Sparr
Pinot Blanc Reserve (Alsace)

We rarely are able to find a great Alsatian wine that fits into a club parameter, but this wine is perfect and a great value for the Best Buy Club. Alsace is located in northeastern France between the Vosges Mountains (4,000 ft) and the Rhine River, bordering Germany. Rene Sparr is the ninth generation winemaker; his family has been making wines in Alsace since the late 1600s. This wine is delicious with a floral and mineral aroma and a clean, crisp finish. Plenty of richness on the palate. Great with swordfish or salmon.

Regular K&L Retail \$11.99
Wine Club Price only \$8.49

WINE CLUB

Club Italiano
2005 Rocca di Montegrossi
Chianti Classico

Always a favorite here at K&L. 2 Glasses *Gambero Rosso*, the 2005 was also named a Price Performer. According to the *Wine Spectator*: "Black cherry, lilac and mineral on the nose and palate. Medium-bodied, with fine tannins and a fresh fruit finish. Balanced and fresh. Drink now."

Regular K&L Retail \$21.99
Wine Club Price only \$17.99





Driscoll's Under the Radar **NERO D'AVOLA**

The near-endless possibilities for pairing Italian wine with pasta can overwhelm anyone, our staff members included. Customers sometimes want a wine that goes with linguini and black truffles, while others may be fixing up a rich and hearty olive-based sauce with penne. Although there are wines from every region of the world that could pair well with these dishes, there is a special satisfaction that comes with drinking wines that have evolved with the cuisine itself. There are other factors, too, such as charm and authenticity, involved in designing a well-balanced Italian meal.

Surprisingly, Sicilian wines made from nero d'avola are still often under the radar of even the most savvy drinkers. They typically offer ripe berry flavors with medium-bodied grip and enhance any of the more robust and spicy of Italian-inspired sauces. Being the resident bargain hunter here at K&L, I have stumbled upon two very reasonably priced bottles that have wowed me time and time again. I have passed these bottles on to customers in the store who have returned to tell me how wonderfully these wines paired with their own Italian culinary adventures and now it is time to put this info into print!

2005 Valle dell' Acate Poggio Bidini Nero d'Avola (\$12.99) With an enticing intertwining of cranberry and raspberry, the palate is immediately charming and (incredibly) the fruit yields to the wine's minerality, eliminating any possibility of it being overbearing. Impeccably balanced and wonderfully smooth, Valle dell' Acate is a renowned producer that has taken an indigenous Sicilian grape, often known for its weight and power, and given it grace.

2006 Donnafugata Sedara Nero d'Avola (\$12.95) Bigger and bolder than the Valle dell' Acate, the Donnafugata focuses more on structure and grip rather than fruit, making it the perfect candidate to bring out the flavor in weightier Italian dishes. The richer tannins do not dominate the palate; however, a good 45 minutes of decanting will arouse some balancing bright dark berry flavors that linger on the finish.

—David Driscoll



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3005 El Camino, Redwood City, CA 94061

TO REACH the Hollywood store, call (323) 464-WINE (9463).

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