



WINE News



OCTOBER at K&L means Champagne! From a slew of new arrivals to our now-legendary Tent Events in Northern and Southern California teeming with Champenois here to mingle and talk about their wines, the month is a bubbly fan's dream. Don't have tickets? Check page 7...

OUR BIGGEST CHAMPAGNE EVENTS EVER!

With two cities, two giant tents, nine producers flying in from Champagne and many more than that being represented, the 2011 Champagne Tent Events are our biggest ever. These events are always good fun as well as excellent opportunities to taste and learn about an extraordinarily wide range of Champagnes. We will start on Saturday, October 22nd in Hollywood at 4 p.m. for three hours of tasting. On Sunday the 23rd the whole event will move north 400 miles to our Redwood City store, in the heart of Silicon Valley. Sunday's three-hour tasting will start at 2 p.m. Tickets are \$85 in advance for either event and likely to be sold out well before doors open. If you are interested, please do not delay in getting your tickets. Call, come in, or go to KLWines.com/local_events.asp to get your tickets.

Returning from Champagne will be Paul-Vincent and Caroline Ariston of Champagne Aspasia, Olivier Bonville of Champagne Franck Bonville, Chantal Gonet of Champagne Philippe Gonet, Eric de Brisic of Champagne Baron-Fuente and Bruno Lemoine of Champagne Fleury. We will also be hosting, for the first time, Elisabeth Goutorbe of Champagne Elisabeth Goutorbe, Michel and Martine Loriot of Champagne Loriot, Thierry and Jennifer Fluteau of Champagne Fluteau and Ségolène Leclerc (daughter of the late Pascal Leclerc) of Champagne Leclerc Briant. The Grand Marques will be here too, with Louis Roederer, Salon/Delamotte, Billecart-Salmon, Ruinart, Krug, Veuve-Clicquot, Moët and others pouring a range of Champagnes.

Because we at K&L are very serious about bringing you a real tasting experience, we do some things differently. To start, we give you a chance to learn about the wines from the producers themselves whenever possible. (There is no better source for information on Champagne Elisabeth Goutorbe than Elisabeth Goutorbe.) We also taste out of regular wine glasses instead of flutes, often surprising to first-time attendees. Drinking Champagne is fun out of a flute and certainly prettier, but for understanding and comparing Champagnes in a tasting setting, the bigger bowl of a normal glass allows for better aroma development and the wider opening pours the wine over your tongue in a wider pattern, allowing you to taste more. We also pour non-vintage, vintage, rosé and tête de cuvées all together by producer, letting you taste across the price spectrum and decide for yourself which you like best—many customers have been astonished by the great values they find this way. Every

producer does not bring every wine they make, but I don't know of any event in the USA with the diversity that we will offer. Some of the highlights from the big houses will include the **Ruinart Brut Blanc de Blancs Champagne (\$59.99)**, which differs from other Blanc de Blancs in that Ruinart uses a large amount of Montagne de Reims' Chardonnay for a softer, more exotic style. For contrast, Salon will be debuting their **1999 Salon "Le Mesnil" Brut Blanc de Blancs Champagne (Inquire)**, which shows the taught, mineral side of Chardonnay Champagne at its most precise. For the first time, Billecart-Salmon will be a part of the festivities, and I encourage attendees to try their new **Billecart-Salmon Extra Brut Champagne (\$49.99)**, an ultra-dry wine for modern cuisine.

From our smaller producers we will have so many great wines that it is hard to single out examples, but here goes! From Champagne Aspasia, do not miss the **Ariston Aspasia "Cepages d'Antan" Brut Champagne* (\$99.00)**, which is made from the nearly extinct varieties Petit Meslier and Arbanne, as well as Pinot Blanc, the ancient-vine, barrel-fermented **Franck Bonville "Belles Voyes" Brut Blanc de Blancs Champagne* (\$67.99)**, the powerful and majestic **2006 Michel Loriot "Pinot Meunier Vieilles Vignes" Brut Champagne* (\$49.99)** and the effortless **2004 Fluteau "Symbiose" Brut Champagne* (\$39.99)**.

If you can't come, but want to start tasting more Champagne, please consider our Champagne Club or Personal Sommelier Service. The Champagne Club ships out two bottles of real, adventurous, top quality Champagne every other month for only \$69.95 plus shipping and tax. Our Personal Sommelier service can be tailored to your tastes, and I would be pleased to handle your Champagne needs myself!

Gary Westby

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It's Déjà Vu All Over Again



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

In the wine world, what goes around comes around.

Wines sell out and are gone (at least Bordeaux do), and then they come back in stock.

Such is the case with the wines of two of our most successful

properties: **Coufran**

and **Verdignan**. Over the past 10 years we've sold more than 2,000 cases of these wines. Our source ran dry about a year ago, but we have managed to get an even better one: the properties' owner, the affable Eric Miaillhe. He has released some library wines from his concrete bunker/cellar for us to sell. Please see Ralph's column in this newsletter (page four).

We bought the wines from the excellent 2000, 2003 and 2005 vintages. We tasted through all of them in late August, and they are in perfect condition. They are all fresh and vibrant thanks to the pristine storage conditions. Selling from \$18.99 to \$27.99, these wines represent outstanding values for near-term drinking (the fruity, forward 2003s) to mid-term drinking (the 2000s) to long-term aging (the 2005s). Of course most of you will drink all of them sooner rather than later, and that is fine if you decant the 2000s and 2005s. If you love old school Bordeaux values at their best, you will

want to buy these. If Merlot is your choice, the Coufran wines fit the bill. If you prefer big, brawny Cabernets then try the Verdignans.

Some other great Bordeaux wines just in include the **2006 Rauzan-Ségla (\$79.99)**, a 93-point Parker and 94-point Beffa wine that's as good as their fabulous 2005. One of the most underpriced Bordeaux properties in our store is **Larrivet Haut-Brion**. We have sold hundreds of cases of the super delicious **2001 (\$39.99)** and we just got in the 90+ point **2005 vintage (\$49.99)**. It's so elegant and so mineral; it's just a fantastic value in today's Bordeaux market. One of the best 1998s from the Left Bank, **Clos du Marquis (\$69.99)**, just arrived. It is full-bodied, sweet and expansive on the palate. So delicious now; it will age well for another 10 years.

Be sure to attend the Los Angeles Food and Wine festival, October 13-16, featuring the best in food and wine at venues throughout Los Angeles. (Visit LAFW.com for more info.) I have also just started putting together a Wine Cruise for May/June 2012: 12 days aboard Crystal Cruise's "Serenity" for their "Wine and Food Festival," stopping in, among other locations, Bordeaux, Lisbon, Monte Carlo and Florence. For more information contact KerriConlon@KLWines.com.

Clyde Beffa Jr.

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

3005 El Camino Real
Redwood City, CA 94061
P (650)364-8544
F (650) 364-4687

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

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

K&L SAN FRANCISCO

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

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

K&L HOLLYWOOD

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

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

We accept American Express, Discover, Visa and Mastercard.

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

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

Sale Dates End October 31, 2011. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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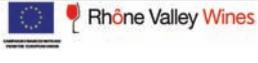
REVIEW KEY

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

SATURDAY TASTINGS

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

October 1: Wines of Italy. Just say "Forza Italia."



October 8: Wines of the Northern Rhône with Inter-Rhône.

October 15: Bordeaux! Ten wines, \$20. Plus Château L'Avocat's Sean Allison will be at our Redwood City store!

October 22: Champagne Tent Event in Hollywood; San Francisco and Redwood City Tasting Bars Closed.

October 29: "Big Boy" California Tasting in San Francisco; New Cabs and Cab Blends in Redwood City and Hollywood.

COMING UP:

Friday, October 14: Sean Allison of Château L'Avocat at K&L San Francisco from 5–6:30 p.m. Sean Allison and his wife Nicola are the owners of one of our favorite Bordeaux houses. Sean will be here for a very special tasting of their current releases. \$5.

K&L's Annual Champagne Tent Events! Add some sparkle to your fall calendar with our annual Champagne Tent Events at the Hollywood and Redwood City stores. In Hollywood, mark your calendars for Saturday, October 22 from 4–7 p.m., and in Redwood City for Sunday, October 23 from 2–5 p.m. More small producers will be flying in from France to present their wines and to talk to guests than ever before, including folks from Ariston Aspasia, Franck Bonville, Lorient, Goutorbe, Baron Fuente, Fleury, Leclerc Briant and Champagne Gonet. This is a rare opportunity to engage with the people that grow the grapes and make the wines and to learn more about their approach to Champagne. K&L will also be pouring prestigious Grande Marque Champagnes from Louis Roederer, Deutz, Moët & Chandon, Ruinart, Veuve-Clicquot, Krug, Perrier-Jouët, Bollinger and Billecart-Salmon. It's the perfect way to get a head-start on your holiday shopping. Tickets are \$85 per person plus tax.

November 18: Négociant Eric Fourault at K&L San Francisco from 5–6:30 p.m. Featured wines will be listed online prior to event.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

October 6: Evening Land Vineyards;
October 13: Niven Family Wine Estates;
October 20: Inter-Rhône Rosé Tasting;
October 27: Sake with Melissa Smith

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

October 7: Sherry; October 14: Matador Vino;
October 21: Inter-Rhône Rosé Tasting; October 28: Beer

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

October 6: Inter-Rhône Rosé Tasting;
October 13: Sean Allison of Château L'Avocat;
October 20: Argentine Wines; October 27: Kingston Estate

Sommelier Secrets MORE CHAMPAGNE, MORE OFTEN

For the connoisseur that values pairing food with elegant, balanced wines, Champagne, with its traditionally high acid levels and moderate alcohol, can be one of the most food-friendly, versatile and exciting options available. You don't need an excuse to drink Champagne. Heck, you don't even need a corkscrew! And yet, even when cost is not an issue, the average American consumer still regards Champagne as a special occasion-only wine. Sure, the sound of popping open a bottle of Champagne inspires celebration, but a crisp and refreshing Blanc de Blancs makes a welcome apéritif, while a structured Pinot Noir-based Brut Rosé can complement a savory or even spicy meal. For a sweet treat, an off-dry Sec or Demi-Sec can be just the thing to pair with or enjoy as a lighter alternative to dessert.

At K&L we specialize in providing a wide variety of high quality grower-produced Champagnes direct from the source, making it easy (and affordable) for those inclined to add some sparkle to their everyday routine. By drinking more Champagne more often you risk nothing, except the possibility of feeling younger, happier and better-looking.

Launois "Cuvée Reserve" Brut Blanc de Blancs Champagne* (\$34.99)

This Blanc de Blancs, made from 100% Grand Cru Chardonnay, enjoys cult status in France. The vintage-inspired bottle shape is eye-catching, but what's inside the bottle is truly brilliant. From Mesnil, the southern-most Grand Cru in Champagne (home to Salon and Krug's Clos de Mesnil), it has a crisp, mineral-driven nose, with subtle lees and butter undertones and a hint of fennel. The flavors deepen on the palate, expanding to coat the mouth, ending with a long, refreshing finish. It steals the show as an apéritif, accompanied by light, salty snacks, but possesses the depth and complexity to pair with richer foods as well.

Fluteau Brut Rosé Champagne* (\$34.99) Grilling salmon? Smoking a duck breast? Thinking Pinot? Jazz things up a bit with this Brut Rosé from Fluteau, a small family grower-producer that we are excited to now be importing directly. Made from 100% estate-grown Pinot Noir from Gye-Sur-Seine, this rosé Champagne behaves almost like a red wine with its deep magenta color, medium body and subtle tannin. Lively acidity and a full mousse lend this wine especially well to pairings with oily fish and savory meat dishes. Served chilled, the tannin in this flavorful and textured rosé also makes it a charming partner to chocolate cake.

Michel Lorient "Marie-Leopold" Sec Champagne* (\$34.99) After a full meal, you might crave something sweet but not too sweet. Consider winding down with a glass of this off-dry Champagne. While most Champagne producers prefer to use the best fruit for the more popular drier styles, Michel Lorient bucks the trend with his off-dry cuvée. This special Champagne is composed of 80% Pinot Meunier and 20% Chardonnay. It presents a nose of fresh-baked pastry, sweet cream, honey and orchard fruit, which broadens to include buttercream-frosted white cake on the palate. The dosage is a home-made liqueur based on pure sugar cane, which contributes to the pure and delicate quality of the sweetness. Though off-dry, full and rich, the high acidity keeps everything fresh and balanced, leaving a stunningly clean finish.

A Toast to You—Design Your Own Wine Club! Whether you are eager to learn more about different styles of Champagne, are looking to try sparkling wines from all over the world or are simply seeking affordable, food-friendly wines for your everyday pleasure, you can design your own customized wine club through the **K&L Personal Sommelier Service**. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started today!

Chiara Shannon



“A strong and complex wine with very deep, blood red fruit. Spicy with hints of earth and heavily toasted oak.”

BORDEAUX *Real Wine, Real Prices in Real Time*

Greetings from Mount Bordeaux, also known as the other side of the tasting bar. We are constantly tasting a broad range of Bordeaux vintages at affordable prices, even as it's getting tougher to find them. The weak dollar continues to really hurt prices on the good, everyday Bordeaux we bring in directly. Our other source, closeouts from large wholesalers who bought way too much wine or did not have the knowledgeable sales force to sell it, are also fewer and farther between as the pool of wholesalers shrinks and those left make more savvy choices. But not to worry, our Bordeaux team is always tirelessly working to find great deals.

Which leads me to some great news: We have raided a *big* wine locker in St-Estèphe once again! Eric Miaillhe, owner of **Coufran** and **Verdignan**, does not sell futures; he sells direct to négociants and consumers in Europe and holds every vintage in a huge, ice-cold warehouse that houses more than 45,000 bottles. From that warehouse we have the 2000, 2003 and 2005 from both estates coming in. These wines are real Bordeaux, not for the weak and timid palate, and all of them will benefit from an hour or two of decanting or a rest in your cellar.

Just a little background: I was first exposed to Coufran in 1980 just after starting at K&L. The estate's nickname is “the Pomerol of the Médoc” because Merlot makes up 85-90% of the blend. (Eric likes to say “the Pétrus of the Médoc.”) We began tasting the wines in Bordeaux in 1989 and throughout the 1990s; there was always lots of dark fruit, but the tannins were rough so we bought very little. In the late 1990s we started to see vast improvements in the wines and bought them more often. Recent vintages have been fantastic, and the combination of great value and the economic downturn nudged many of our customers to try the wines for the first time to great success. In just the last few years we have sold nearly 2,000 cases of Eric's wines, and we're very excited to have more. Below are my notes on these spectacular offerings.

2005 Coufran, Haut-Médoc (\$27.99) Deep, firm blackberry and blueberry fruit with good minerality. Direct with very solid structure. Most people will drink wines in this price range young, but this 2005 will age fantastically, so put a few down for the long run. I would decant four hours before drinking now.

2003 Coufran, Haut-Médoc (\$19.99) This has the same profile of deep black/blue fruits as the 2005, but with a hint of black olive. The heat of the 2003 vintage sets it apart and gives the wine much more open, forward middle fruit, texture and opulence. It drinks well now, but is still young. Decant two hours before drinking now.

2000 Coufran, Haut-Médoc (\$27.99) Tasting good now at 11 years old, this still enjoys much of the youthful vigor derived from this great and powerful vintage. Stick a few away for another five to 10 years. Decant between two and four hours if you want to drink it now.

2005 Verdignan, Haut-Médoc (\$24.99) A strong and complex wine with very deep, blood red fruit. Spicy with hints of earth and heavily toasted oak. This is a masculine style of wine that could use a few more years to soften up.

2003 Verdignan, Haut-Médoc (\$19.99) This wine literally flew out the door when we last had it in stock. Ripe and expansive on the nose and palate, with a good fat middle and a long, mineral driven-finish. A big hit in my neighborhood!

2000 Verdignan, Haut-Médoc (\$24.99) Like the 2000 vintage, this Verdignan is firm, direct and linear. The spicy Cabernet Sauvignon is showing nicely now, but it is still very young. While I think it's okay to drink this now, I would give it at least a few hours in the decanter before hand.

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

Cheers, Toujours Bordeaux and Go Giants and Niners!

Ralph Sands

STEVE BEARDEN *On Bordeaux*

Here at K&L San Francisco my last several monthly in-store tastings have featured wines from 10 different vintages. In addition to tasting lots of older wines, everyone has enjoyed comparing a succession of vintages from the same producers side by side. Here are some customer favorites from the summer:

2010 Reynon “Old Vines” Bordeaux Blanc* (\$14.99) The latest version of this best seller is steely and compact, but quite sweet, with an array of citrus, grapefruit and lemonade flavors that cascade over the mouthwatering finish of candied fruit and mineral. This is super-refreshing.

2009 De Macard, Bordeaux Supérieur (\$9.99) A jammy nose of cherry pie, potting soil and warm fig lead to a surprisingly fresh middle palate with earthy flavors of crunchy mixed berries, tart cherries and spice. Although this smells like a fruit bomb, it has well defined structure and persistence. Compare this to any \$10 bottle in the world and you’ll recognize its value.

2008 Lilian Ladouys, St-Estèphe (\$19.99) This somewhat underachieving property located halfway between Cos d’Estournel and Lafite really stepped up in 2008 producing a sturdy yet rich bargain. Ripe blackberries, toast, a touch of mint, subtle herb and mineral notes are focused and smooth. The finish is polished by ripe, smooth tannins.

2007 La Croix de Beaucaillou, St-Julien (\$39.99) The second wine from Ducru-Beaucaillou, this combines exquisite quality with the easy drinkability of the ’07 vintage. It shows an upfront iron minerality before the dark plum, currant and smoke flavors sneak into the soft and rich middle.

2006 Rauzan-Ségla, Margaux (\$79.99) This great Second Growth produced the powerful, structured classic you would expect from a vintage like ’06, but in a style of seamless elegance. This is firm and poised, with spiced cherry, currant, violet and sage flavors and aromas that are dry, balanced and long. This is a refined classic for long term cellaring or decanting tonight.

2005 Larrivet Haut-Brion, Pessac-Léognan (\$49.99) The vintage and the high Merlot content really show through in the flashy, rich middle here. This well-situated property next to Haut-Bailly fashioned another outstanding value showcasing ripe, earthy black raspberries and smoky currants, plus a touch of ash and mineral held together by wonderful acidity and fine grained tannin.

Steve Bearden

JEFF GARNEAU’S *Bank Shot*

You know the expression “my ship has come in?” Well, our ship has, literally, come in. It’s been a veritable Bordeaux bonanza as container after container of older vintages have arrived from France. Our Bordeaux staff have been hard pressed to keep up with it all, tirelessly tasting bottle after bottle, day after day, night after night, myself included. Some of the bottles still sitting open on my dining room table are:

2005 Lartean, Bordeaux Supérieur (\$15.99) We are hoping that the 2009 vintage in Bordeaux will eventually turn out many great wines in the \$10 to \$20 range. In the meantime, however, we are continuing to buy as much from the 2005 vintage as we can get—2005 is still, far and away, the best of the recent vintages at this price point. The 2005 Lartean is a prime example. Big and round in the mouth, with loads of generous dark fruit.

2000 Peyrabon, Haut-Médoc (\$19.99) Another great value from yet another great vintage. Peyrabon is located in Saint-Saveur, just west of Pauillac. The 2000 is composed of 72% Cab, 25% Merlot and 3% Petit Verdot. At 10 years of age the wine is just beginning to come into its own with classic notes of blackberry and cassis, sweet ripe fruit and terrific structure. A steal for less than \$20.

2007 Poujeaux, Moulis (\$29.99) This is Ralph Sands’ favorite property in Moulis, and it’s always a great value. The 2007 Poujeaux is a very good wine from a very difficult vintage. It shows lovely, ripe red cherry fruit, seamlessly integrated oak and a rich, creamy texture. Soft tannins make this wine a great candidate for near-to medium-term drinking. 65% Cab, 30% Merlot and 5% Petit Verdot.

2004 Lafon-Rochet, St-Estèphe (\$39.99) I love the classic character and the great pricing of the ’04s. The 2004 Lafon-Rochet exhibits tart blackberry and licorice notes with admirable weight and an almost silky texture. Tannins are still firm. This one will need a couple of hours in the decanter or a few more years in the cellar to reveal its true potential.

2000 Ormes de Pez, St-Estèphe (\$59.99) Always one of the best values from St-Estèphe. This is starting to reveal some tangy blackberry and spice notes, but is still very firm. The pedigree of this wine is readily apparent, even now, but patience will be well-rewarded.

Jeff Garneau

“Although this smells like a fruit bomb, it has well defined structure and persistence. Compare this to any \$10 bottle in the world and you’ll recognize its value.”

“I love the classic character and the great pricing of the ’04s.”

“Prosecco is the ideal party wine: low in alcohol, so you can knock it back, bubbly, economical, Italian and yum.”

Wine 101: Feelin’ Bubbly

As far as I know there is no such thing as a rosé Prosecco. If there were, I am fairly certain I would have heard about it, since there is nothing I enjoy more than well-made Prosecco other than, maybe, well-made rosé. Put them together, and I could pretty much fall off the face of the earth in utter glee. Heaven can wait. I guess so can utter glee.

What’s so great about Prosecco? Sure there are sparkling wines made in pretty much every corner of the wine world, but for me none are as uniformly tasty and value-packed. I’ve never had an austere Prosecco. But as long as I’ve chosen one from K&L (and our bevy of quality producers, don’t you know), I’ve never had a cloying or commercial tasting one either. Prosecco is the ideal party wine: low in alcohol, so you can knock it back, bubbly, economical, Italian and yum. But no, it’s not pink.

The **Sorelle Bronca Prosecco (\$16.99)** has graced the shelves at K&L for many years, and it is always a staff and customer favorite. The sisters behind this estate carry out their secondary fermentation several times a year to ensure the Prosecco is always extra fresh and snappy. This is key in Prosecco, since we’re not talking about fermentation in bottle, but in tank. This stuff is delicious and very bright, meant to drink now, even if now is round about 11 a.m.! In fact, with its fine acidity and notes of spice, it is an ideal brunch wine, especially when paired with smoked salmon or a vegetable frittata.

If you find yourself floating in an extra sea of cash, you could do a lot of worse than donating a further couple of bucks to K&L in exchange for the **Sorelle Bronca “Particella 68” Prosecco (\$21.99)**, a single-vineyard offering from the self-same sisters. It’s more elegant and ever-so-slightly leaner and is ideal with salumi and small bites before dinner.

Moving onto something that *is* actually rosé, but as we’ve established, not Prosecco: If you ever run into a bottle of the **Billecart-Salmon Brut Rosé Champagne (\$74.99)**, just forget about the price for a second and buy it. On a very rare occasion do I spend even near this amount on a beverage (or pants!), but when I

do I am instantly glad. This is perfection, from the adorable shape of the bottle, to the enticing color and the perfect balance between fruit and spine. Ideal with or without food, morning, noon or night. It’s a splurge in the bubbly

category that is very much worth it, but if you still can’t bring yourself, then consider **a half bottle (375ml \$37.99)**.

Elisabeth Schriber

RELIVING THE PAST: OPUS ONE



There are very few wineries in California that remind me of a classic Bordeaux property. In terms of production, style and its general operations, Opus One is as about as close as it gets (and it’s no surprise considering their origins as a joint venture between Robert Mondavi and the Baron Philippe de Rothschild of Mouton Rothschild). I guess that is why they also raised their price this year! ☺

Like a great Bordeaux property, Opus One is proud to show off its older vintages. The wines have always been created in a style that begs to be aged in a good cellar, and I think this is often why the wines are misunderstood by wine critics and consumers when tasted young. After trying a variety of vintages last month at a dinner in Los Angeles, I and two other K&L staff members were really floored by the quality of the wines. Each vintage showed the influences of their particular year, and none of the wines were anywhere near the end of their development.

We started off with the 1994, which had evolved into a well-aged California Cabernet. It had the slightly ambered edge of an older wine, with a dark purple core, and the wine was still fresh and sweet with hints of earth. You could taste a change in style that began when the current winemaker Michael Silacci took over in 2001. He began focusing the wine around a solid core of ripe fruit, and his 2001 was my favorite of the night. Still very youthful and full of life, this wine was sexy and elegant at the

same time. I think this is the perfect time to drink this wine, though it should hold at this same stage for the next 5-10 years. The 2004 was much more youthful and in your face. It was loaded with fruit and still quite dense and powerful. I think a few more years in a cellar will really help to round out the flavors, but there is no doubt it is an excellent wine. We finished with the 2007 and 2008 vintages. In style, those two wines had very little in common. The 2007 was a dark, chewy, ripe, intensely concentrated wine—big and bold—a vintage that should be put in the cellar for sure. The **2008 (\$199.00)**, released this month, was all about finesse, elegance, perfect ripeness, balance and seductive fruit. It was sweet, spicy and a pleasure to drink at this early stage. Even the tannins were silky on the finish. If you are interested in these or any other older vintages of Opus, take advantage of our waiting list feature online and we’ll email you when the wine you’re looking for comes into stock. Check our auction site for verticals of Opus, too!

Clyde “Trey” Beffa III



Join Us for K&L's Annual Champagne Tent Events in Hollywood & Redwood City

Meet and taste with the grower-producers behind some of K&L's favorite Champagnes, including Ariston Aspasia, Franck Bonville, Lorient, Goutorbe, Baron Fuente, Fleury, Leclerc Briant and Champagne Gonet, as well as try Grand Marque Champagnes from Louis Roederer, Deutz, Moët & Chandon, Ruinart, Veuve-Clicquot, Krug, Perrier-Jouët, Bollinger and Billecart-Salmon.

Saturday, October 22 from 4–7 p.m. at K&L Hollywood

Sunday, October 23 from 2–5 p.m. at K&L Redwood City

Tickets are \$85 per person plus tax

Visit KLWines.com/local_events.asp or call 800.247.5987 to purchase tickets

JOIN THE CLUB!

October is one of my favorite months. The weather here in SF is usually at its best (usually), there are wonderful autumn foods and, best of all, October is Champagne month here at K&L: New arrivals, our fabulous Champagne Tent Events and a new Champagne Club shipment! For those of you who are unfamiliar with our Champagne Club, you may just want to take a look at it. At \$69.95 per month, this would be quite pricy (though only as much as a high-end winery would charge for a single bottle). The beauty of our Champagne Club is that it is *bi-monthly* (six shipments per year) and you receive *two* bottles of bubbles from premium small-estate and Grand Marque producers, most from Grand Cru fruit.

For instance, in August, we sent out two bottles of Champagne from estate producer Leclerc Briant, which specializes in small production, biodynamic Champagne made from grapes sourced from several small plot vineyards that produce unique fruit. One of the wines we featured was the brand new NV Leclerc Briant “La Ravinne”* (\$39.99; \$36.99 club). Champagne buyer Gary Westby writes of it: “This is a brand new release from Leclerc Briant. It is as distinctive as Champagne gets, and one that will impress lovers of the unusual and esoteric. La Ravinne is 100% Pinot Meunier, 100% biodynamic. This all-Meunier vineyard is located in Verneuil and is the farthest west of all the sites. It shows a sweet, almost pear eau-de-vie-like clean fruit on the nose and very racy acidity on the back.”

Last April we featured the Philippe Gonet “3210” Extra Brut Blanc de Blancs* (\$41.99; \$37.99 club) as one of the two wines in the club. “Dry as dry can be, and all the more tasty for it!” says Westby. “This is a new cuvée without any makeup, that is without any dosage at all. It was made from 100% Chardonnay from Le Mesnil and Montgueux, the latter being the best Cru of the Aube, the southernmost part of Champagne. It is a tremendously nervy wine, best enjoyed with oysters.”

Other offerings have come from Deutz, Ayala, Fluteau, Franck Bonville, Laurent-Perrier, Barthelemy, Collard-Picard, Pommery, Marguet, Launois and Henriot and have included Blanc de Blancs, Brut and Brut Rosé. Another bonus is that when you join the Champagne Club, you not only receive discounts on selected Champagnes, but you also get discounts on purchases from *all* of our clubs! This can save you \$2 to \$10 per bottle! If you are still skeptical, you can always do a half-subscription (three shipments) to try it out. You can also pick up your club wines at any of our stores to save money on shipping costs. What could be easier and a better value?

Scott Beckerley

“The beauty of our Champagne Club is that it is *bi-monthly* (six shipments per year) and you receive *two* bottles of bubbles from premium small-estate and Grand Marque producers, most from Grand Cru fruit.”



BRICK'S BEER PICKS: *From the Land of the Rising Sun*

Japan has celebrated, enjoyed and brewed beer for years, but until recently we've seen few of the best beers here in the US. First to arrive was Hitachino, with some traditional beer styles and others that could only be made in Japan using local ingredients and techniques. Then slowly more and more started showing up: Baird, Yo-Ho, Echigo and Ise Kadoya, just to name a few. More styles became available, generating more interest. Recently my cohort, Steve Greer, down at the Hollywood store came across some really wonderful new Japanese beers that I'm very excited about.

One of these is the **Coedo "Shikkoku" Schwarzbier, Japan (11.2 oz \$4.49)** from Coedo Brewery in the town of Kawagoe in Saitama, a train ride away from Tokyo. It gets its name from the old nickname of the town "Ko-Edo," which means "little Edo." The name dates back to the Tokugawa Shogunate (1603–1868) when Kawagoe produced most of the foodstuffs for Tokyo, formerly known as Edo. The beer's name "Shikkoku," translated, means "jet black," and that is exactly the color of this beer, topped off with a perfect, lacy white head. Aromas of roast chicory, milk

chocolate and dried plum give this beer wonderful complexity, and the flavors of roasted malt, chocolate milk and carob ride easily on top of the crisp mouthfeel.

Another interesting beer is the **Hakusekikan Natural Honey Yeast Lambic, Japan (11.2 oz \$6.49)**. I'd use lambic in quotation marks here, since this is nothing like the great lambics of Belgium, but it does use naturally occurring yeast for fermentation and wine yeast for secondary fermentation in the bottle. It is a very interesting beer. You can certainly smell the honey on the nose, and the beer, aromatically speaking, comes off somewhat sweet with a very complex weave of clover honey, wisteria and fresh bread dough. However, this beer is about as dry as possible on the palate, with crisp wafer crackers, a mild tartness and a flavor that reminds me of a good Sancerre's flintiness.

So if you're looking for something different this month to quench your unstoppable thirst for beer, look no further than the two mentioned above; I think you'll be more than pleasantly surprised by their uniqueness and quality.

Bryan Brick

Rhône Valley

NORTHERN RHÔNES *Saint Cosme's Gigondas & Beyond*

This month I am happy to report the arrival of a superb selection of wines from Louis Barruol of **Château de Saint Cosme**. I first had the opportunity to meet this talented vigneron back in 2005 on my first official K&L trip to the Rhône. Tasting through Louis' selections from the 2004 vintage still in the making (and watching his young son James scramble over barrels) was one of my first and still most memorable wine tasting experiences. Barruol and generations before him, dating all the way back to the late 16th century, have been tending the vines and making wine from the approximately 33 acres of vineyard located around the domaine and the terraced vineyards of Gigondas. Always up for a new challenge and opportunity, Louis has recently ventured outside of Gigondas a bit deeper into the Midi and the Northern Rhône to work with local growers. The results are wines that show their respective terroir and give immense pleasure. I usually like to describe the wines for you, but Barruol does such a good job I'm going to let him do the talking.

NV Saint Cosme "Little James' Basket Press" Vin de Table (\$10.99)
Named after Louis' son James, this vibrant and juicy red is always a crowd pleaser. The 2011 bottling is all Grenache fermented and aged in vat, half from 2010 and half from all the vintages back to 1999. Louis Barruol says of it: "Little James is at Saint Cosme the wine of freedom... This wine recalls the ancient times when the wine merchants would make wines having only one target: the pleasure. Blending several vintages is considered to be a great tradition in Champagne. I think it works exactly the same for a great Grenache. Cherry, oriental spices, lavender, strawberry."

2010 Saint Cosme "Little James' Basket Press" Vin de Pays d'Oc Blanc (\$11.99) Made from 55% Viognier and 45% Sauvignon that have been fermented and aged in vat. Louis Barruol says of the white: "The Minervois mountains offer a fantastic cool microclimate very well adapted for Sauvignon growing... Our Viognier is a 'selection massale' made in Condrieu: it does give another dimension, a great aromatic complexity, which allows us to avoid the uncomplex varietal character. We make this wine [in] a very simple and classical way. We look for energy, freshness, aromatic expression. It can be tasted as an apéritif, or be a nice accompaniment to many different dishes such as grilled vegetables, fishes, stilton, blue cheeses... Lemon skin, cooked tangerine, watermelon, peach."

2010 Saint Cosme Côtes du Rhône (\$13.99) 90 points WS: "This has lush, silky-textured layers of dark plum, anise and crushed blackberry fruit, woven with black tea and graphite notes through the finish. Belies the AOC with its length and depth. Drink now through 2012."

2009 Château de Saint Cosme Gigondas (\$34.99) 90-92 points Robert Parker: "Wines sold under the Château Saint-Cosme label include the outstanding, pure, big 2009 Gigondas, a blend of 60% Grenache, 20% Syrah, 17% Mourvèdre and 3% Cinsault aged 12 months in 1- to 4-year-old wood barrels (70%) and cement and wood tanks (30%). Its opaque ruby/purple color is followed by a massive concentration of black and red fruits intermixed with notions of crushed rocks, spring flowers, blueberries and black currants. The tannins are noticeable and the wine will benefit from 2-3 years of cellaring. It should keep for 10+ years."

Mulan Chan-Randel

“It harkens back to what so many great Napa Cabs used to be built on: a good fruit source, minimal winemaking and little fanfare by the press.”

Brick’s Backyard Picks: No Costumes

Halloween is easily my second favorite holiday of the year, just behind Thanksgiving. I love the fact that you get to be something or someone else for a day. I like to come up with creative costumes. Last year I was a monk, which was a great excuse to drink beer all night. I also tried to remain silent for as long as I could, but found it got much harder to do as I drank more beer. The other thing I love about Halloween is the day after, when you get to go back to just being yourself, remembering why you are who you are and completely embracing that. This is actually something I wish more wines made today would do: embrace what they are, and not try to be something they are not.

A perfect example of a wine that just is what it is, is the **2006 Livingston Moffett “Gemstone Vineyard” Napa Valley Bordeaux Blend (\$59.99)**. This combination of 67% Cabernet Sauvignon, 20% Merlot and 13% Cabernet Franc is not a big, bombastic Napa Cab done up with gobs of new oak and pushed to extremes, rather it is subtle, nuanced and pretty, with very reasonable alcohol (14.2% ABV). It harkens back to what so many great Napa Cabs used to be built on: a good fruit source, minimal winemaking and little fanfare by the press. The deep set red currant, licorice rope, tapenade and sandalwood flavors are generous now, and the grainy tannins will continue to mellow for the next five to seven years. I’m going to be recommending this a lot going into the holiday season.

Another wine that has deep set roots, literally, is the **2007 Noceto “OGP” Amador County Zinfandel (\$32.99)**. This comes from what is believed to be the oldest documented Zinfandel vineyard in California, dating all the way back to the 1860s, and there is no way this can be anything other than what those old craggy vines can still squeeze out. Yearly this is one of the best Zins that no one talks about, and I think it is because it is completely, unflinchingly intense without tons of cloying sugar or over-the-top boozy flavors. Gobs of spice cake, pepper, tea leaf and sun-ripened boysenberry come blasting out of the bottle as soon as it is opened, backed by a surprisingly silky, soft mouthfeel layered with typical vanilla, brambly blackberry and iron-y flavors. This is one honest Zin.

A final wine that I think is wildly honest is the **2007 Cabot “Kimberly’s” Humboldt County Syrah (\$24.99)**. Coming from a small organic vineyard and farm just outside of Orleans, this is about as pure as you get with Syrah these days. Made in the style of a Côte-Rôtie, which is Syrah co-fermented with Viognier, to heighten the aromatics and add color, this is a ringer for Northern Rhône Syrah. Chock full of

roasted meats, cinnamon stick, nutmeg and pastilles, one can’t help but think of a nice piece of lamb to go with this. Perfectly weighted without going overboard on fruit, oak or spice, this is perfect for those coming cooler nights.

Bryan Brick

WINERY TO WATCH: CHAMPAGNE TORNAY

K&L’s regional wine buyers are a dedicated bunch, with Champagne buyer Gary Westby often leading the charge. Punctuating every other sentence with an exclamation point, his enthusiasm rises like bubbles in a flute whenever you get him talking about our Direct Import program. And with phenomenal grower-producers like Champagne Aspasia, Franck Bonville and Gonet as part of our portfolio, his pride and enthusiasm are well-earned.

The newest addition to that program, Champagne Bernard Tornay, was quite a coup. Located in the Grand Cru of Bouzy on the Montagne de Reims, the Tornay family owns just 50 acres of vines and produces just 100,000 bottles of exceptional, rich, Pinot Noir dominated Champagne. The domaine is under the watchful eye of Rudy Hutasse, a third generation vintner who spent 17 years at Laurent-Perrier before taking over the reins of Champagne Tornay from his father-in-law Bernard, who had taken it over from his father-in-law Gaston Barnaut. (The Tornay and Barnaut families have both been making Champagne in Bouzy since the 17th century.)

Tornay makes a wonderful range of wines often compared, stylistically, to those of Bollinger, but because of our direct relationship, we’re able to offer them at a fraction of the price. Incidentally, Bouzy is the only Grand Cru that allows production of a still Pinot Noir, and Tornay makes a stellar Bouzy Rouge, but little or none ever makes it Stateside. Seek it out if you’re ever in France. Our first offering from the domaine is the **Bernard Tornay “Carte d’Or” Brut* (375ml \$7.99; 750ml \$34.99; 1.5L \$74.99)**, a blend of 70% Pinot Noir and 30% Chardonnay. Based on the 2005 vintage, the cépage includes reserve wine from 2004, 2003, 2002 and 2001, making for a wonderfully rich, toasty bubbly that drinks now and can age easily. The **Bernard Tornay Extra Brut* (\$39.99)** is bone dry, with the distinctive character of an aged bubbly especially rare at this price. Based on the 1999 vintage, with even older reserves, this blend of 70% Pinot Noir and 30% Chardonnay is all fermented in stainless but undergoes complete malolactic fermentation. Vinification combined with age have created a wine with a warm golden hue and a sultry nose of truffles and cherries. While there’s no dosage, this shows unbelievable palate weight and texture, making it equally adept on its own or with lighter fare, especially crudo or sushi. Finally, we’ve brought in the domaine’s prestige cuvée, the **Bernard Tornay “Cuvée Palais des Dames” Grand Cru Brut* (\$49.99)**. Composed of equal amounts of Pinot Noir and Chardonnay, all from the estate’s Grand Cru holdings in Bouzy, Ambonnay and Tours-Sur-Marne, this Champagne is vinified in stainless, undergoes complete malolactic fermentation and spends at least three years resting on its lees, though its balance and richness lead us to think it spent much longer. This beauty drinks like a special occasion wine, but is priced close to most Grand Marques’ entry level bottlings. It’s so good you may have a hard time sharing.

Leah Greenstein

“The earthy characteristics found in many sakes make for fantastic alternatives to seasonal staples like Pinot Noir and full-bodied Chardonnay, which are often praised for their versatility.”

“Rod Berglund, owner and winemaker, continues his 10-year run without a mistep. This is a beautiful blend of his single vineyard wines that shows the beauty of the 2009 vintage.”

Out of the Box **NEW SAKES**

As a former chef, I am constantly trying to think outside of the box to find incredible pairings for the various concoctions I whip up throughout the year. I am often also asked by some of our many loyal customers for suggestions to pair with their own culinary undertakings. As the new sake buyer, I'm especially excited to share sake pairings that go beyond sushi. The earthy characteristics found in many sakes make for fantastic alternatives to seasonal staples like Pinot Noir and full-bodied Chardonnay, which are often praised for their versatility. Sake also has the advantage of being one of the only beverages in inventory that can be served chilled, at room temperature, or gently warmed. While what you might typically be served piping hot at a sushi restaurant was heated to mask flaws, choosing an exquisite sake, warming it in a water bath in an earthenware decanter and sipping it out of a small *ochoko* glass can actually enhance the sake and provide one of the best fall and wintertime experiences.

For me, the best combinations are the simplest pairings, where all of the flavors and textures of the food and sake can be expressed. A glass of **Old Mountain Housui Yamahai Jikomi Tokubetsu Junmai Sake (\$34.99)** with sliced acorn squash, baked and sprinkled with parmesan and toasted pine nuts is a beyond-ideal pairing. The Yamahai method of preparing the yeast starter used in the production of this sake generally gives the finished product a gamy note, which translates to an umami texture and flavor reminiscent of wild mushrooms. This particular sake is an example of a smooth Yamahai with a slight hint of licorice, and it is a perfect example of a sake that can be enjoyed at all temperatures, specifically with food.

The **Manabito Kimoto Junmai Ginjo (\$44.99)** is another sake that screams “fall fare” to me. This sake, served chilled with braised meats, carrots and parsnips ladled over egg noodles opens your eyes to just some of sake's pairing potential outside of Japanese cuisine. Made using the original Kimoto method of preparing the yeast starter, these sakes typically offer more complex, earthy aromas and flavors that lend themselves to rich and hearty dishes.

Our sake selection will continue to expand as more and more small-production breweries are imported, bringing us even more culinary possibilities and adventures in imbibing.

Melissa Lavrinc Smith

BOUTIQUE CORNER

The separation of our parents

The binding together of mankind

Young warriors, Noble warriors

Aim for the mountain to arrive at the plain,

and also for the sky, to arrive at the hilltop

Keep on climbing via the pathway of wisdom,

to achieve excellence spiritually, mentally, physically.

From the “Timatanga Haka” a NZ Maori Rugby Chant

It's finally fall, which would mean the leaves would be changing color and the air would be getting cooler, if I lived somewhere other than California. But, since I call San Francisco home, I have to find other ways to ring in the season.

The **2010 Evening Land Vineyards “Celebration” Eola-Amity Hills Gamay Noir (\$18.99)** is a great place to start. Fresh, light and spicy, with lovely raspberry, sour cherry and pepper character. This is a wonderfully made wine from Dominique Lafon (a Burgundian genius) and Isabelle Meunier. This wine will go nicely with those last warm weather dishes equally as well as it will go with heartier ones.

The **2009 Joseph Swan “Cuvée de Trois” Russian River Valley Pinot Noir (\$28.99)** is, of course, brilliant as always. Rod Berglund, owner and winemaker, continues his 10-year run without a mistep. This is a beautiful blend of his single-vineyard wines that shows the beauty of the 2009 vintage. Medium-bodied, with lush red fruit, spice, sage, mushroom and cinnamon. The acidity and ripeness are beautifully balanced by great length. TASTY!

Lastly, you have to try a little wine made right here in San Francisco, about a block from our shop. The **2009 Waits-Mast “Deer Meadows Vineyard” Anderson Valley Pinot Noir (\$48.99)** is produced by a husband and wife team who have gone from wine geeks to wine producers. This wine is wonderful. Sourced from a vineyard that supplies many great wineries, including Littorai, this vineyard is 1,600 feet above the valley floor. Layered with amazing flavors, it is a fantastic light to medium-bodied Pinot Noir with pretty red fruits, earth and, most importantly, acidity. A real cool climate Pinot Noir. A mere 49 cases were produced, and I won't be getting very much, so buy a bottle while it's available.

Mike Jordan

TREY'S OCTOBER PICKS!

There are lots of new releases this time of year, and they're all hitting our shelves now! The **2007 Silver Oak Alexander Valley Cabernet (\$59.99)**, **2008 Opus One Napa Valley Proprietary Red Wine (\$199.00)**, **2009 Caymus "Special Select" Napa Valley Cabernet Sauvignon (\$99.00)** and the **2008 Joseph Phelps "Insignia" Napa Valley Cabernet Sauvignon (\$159.00)** have all just arrived. Although not cheap, compared to our friends from France, these California "first growths" have remained level headed (I never thought I would utter those words) and haven't raised their prices *too* much over recent years.

What about more affordable options? We have those as well. My first suggestion is the **2008 Turnbull Napa Valley Cabernet Sauvignon (\$34.99)**. Big, ripe and sweet, this Cabernet is very approachable now, but it needs a big meat dish to go with it. If you are looking for a less ripe and in-your-face style of Cab, I recommend the **2008 Obsidian Ridge Red Hills Cabernet Sauvignon (\$27.99)**. This is a wonderfully balanced, complex, fruit-driven wine that is smooth and fleshy on the palate and finish.

Moving away from Cabernet, I would like to share a few of my favorite picks from other categories in California. First, if you have ever read an article from me in the past, you know I am a big fan of Sauvignon Blanc. There are a few that I have been loving lately, including the **2010 Benziger "Paradiso de Maria" Sonoma Mountain Sauvignon Blanc (\$29.99)**, which is a rich, deeply concentrated wine to pair with food rather than drinking as a cocktail. This tiny production Sauvignon Blanc shows minerality and complexity rarely seen in California Sauvignon Blancs. Unfortunately, supplies are limited. I also like the **2009 Olema Sonoma County Chardonnay (\$15.99)**. The color of this wine is almost golden, with hints of cream, butterscotch and tropical fruit. It is a richer style that California Chardonnay fans will appreciate.

Completely switching it up, my pick for Zinfandel would have to be the **2007 Rosenblum "Carla's Vineyard" Contra Costa County Zinfandel (\$16.99)**. Loaded with black berry, dried plums, chocolate and spice flavors, this is a great wine to go with bigger grilled or braised dishes (if the weather cools off enough to turn on the oven).

Clyde "Trey" Beffa III



Hollywood Hot Pix

FALL WINES

Fall is finally here, and it is one of my favorite times for food and wine. I am less about quaffers and more about flavor and complexity, so as things begin to cool down I can start pulling out heavier, more complex wines. Below are some autumnal wines to bring out the best the season has to offer.

The **2008 Trimbach Riesling Reserve (\$19.99)** is a great starting point for my fall wine selections. As the weather starts changing (though it will still probably be hot in Southern California this month) and the leaves start falling (again, probably not here in SoCal), I want something with that cool sleek flavor to excite my palate. The Trimbach is full of vibrant mineral flavors with a long, dry, racy finish. A little spicy tuna sashimi with avocado is a great way to start off any meal, and this wine would be a perfect match.

The **2006 Jo Python "La Croix Picot" Savennieres (\$14.99)** is one of my favorite bargains this year. It is 100% Chenin Blanc and on the dry side. It also might well be the perfect consummation of fall flavors. This wine is perfectly mature, and there are notes of apple, orange peel, clove and vanilla. These flavors pair well with the foods of the season, especially a roasted butternut squash soup with a drizzle of crème fraiche and a topping of lightly crushed toasted pecans.

The **2010 Brancott Sauvignon Blanc and 2009 Pinot Noir (\$9.99 each)** are two terrific wines from New Zealand. The Sauvignon Blanc is classic Marlborough, with citrus, pineapple, lemongrass and passion fruit. Vibrant and zesty, serve it with some pan-seared fluke or halibut. The

Pinot is all sourced from the South Island of New Zealand and is a terrific Tuesday night red. In the fall, I am all about roasted birds, and I think a little quail or game hen would do nicely with this. Make a little turnip and parsnip mash to go with it to accent the earthy flavors.

The **2007 Viña Falernia Syrah Reserva Elqui Valley (\$9.99)** is a fabulous cool climate Syrah from Chile. The wine is loaded with blackberry fruit, crushed black pepper and graphite minerality. Since the wine comes from the cool climate Elqui Valley, it has more of a French profile. Actually, it's hard to believe it's from Chile. As with all my fall wines, this is pretty versatile. Maybe a slow roasted pork shoulder? Slap some Ancho and garlic chili paste on the shoulder and put it in a crock pot with a bottle of dark beer and let it slow roast away. Black beans with sofrito, and I think you may be talking heaven here!

Consistently, my favorite Malbecs from Argentina are produced by Achával Ferrer. From their entry level **2010 Achával Ferrer Malbec Mendoza (\$18.99)** to their single-vineyard bottlings like the Finca Bellavista and Altamira, every wine is made with an unerring eye for detail and an honesty that projects the best this region has to offer. The 2010 Malbec is loaded with violet aromas and black raspberry and currant fruit. It hums with layers of flavor. Pair it with meat, meat and more meat! Probably some sausage too. It might be your last chance to grill before it gets too cold.

Keith Mabry

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

ALSACE, LOIRE VALLEY, AUSTRIA & HUNGARY

2008 Charles Baur Pinot Blanc* \$12.99

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

2010 Franck Millet Sancerre Blanc* \$16.99

A wine of freshness, lift and snap, the Millet keeps you coming back for more. It is vinified entirely in stainless steel to preserve the wonderful citrus and slightly grassy aromatics and gentle mineral finish.

2010 Hubert Veneau Pouilly-Fumé* \$17.99

A refreshing wine to enjoy on a summer terrace or year-round with seafood, this is pale and yellow, with a floral and fruity nose of grapefruit. It's full on the palate with a hint of flintiness.

2010 Tessier Cheverny Rouge* \$14.99

This medium-bodied beauty is supple and elegant, a portrait of restraint and purity and just about one of the happiest wines we have in the store.

2009 Tabordet "Les Champs des Vignes" Pouilly-Fumé* \$17.99

The Tabordet vineyard is planted in the commune of St-Laurent l'Abbaye, which is known for its Kimmeridgian calcareous marl soil. Excellent alone, as an apéritif or with seafood.

2010 Weingut Allram Grüner Veltliner (1L)* \$10.99

Fermented and aged in stainless steel and bottled with a twist-off cap, this is the perfect liter—fresh, light and snappy—delivering all the thirst-quenching you look for in a wine like this. The nose is textbook Grüner filled with spice and pepper.

2007 Hétszölő Tokaji Late Harvest* \$19.99

This blend of 95% Hárslevelű and 5% Furmint has a decidedly fruity bouquet (apricots, figs) with a vibrant, smooth, distinguished style.

CHAMPAGNE

Michel Loriot "Cuvée Reserve" Brut* \$29.99

This all-estate grown Champagne is 100% Meunier from the village of Festigny. Unlike many "reserve" designation Champagnes, this lives up to its name with half of the wine coming from old reserves.

Fleury "Carte Rouge" Brut* \$39.99

One of the driest Champagnes we have, with a wonderful black cherry fruit quality. It is long and refreshing and very well-balanced.

RED & WHITE BURGUNDY

2009 Dom. A&A Goisot Bourgogne Côtes d'Auxerre Pinot Noir* \$12.99

100% Pinot Noir, and completely unoaked, this is the epitome of a refreshing, bright red from this northerly region adjacent to Chablis. It is charming, bright and open.

2009 Château de la Charrière Bourgogne Rouge (Yves Girardin)* \$15.99

This has a very pretty nose with notes of red cherries and raspberries. On the palate it shows a bit more weight and structure, but remains open, charming and most attractive in character.

2010 Domaine Renaud Mâcon-Charnay* \$12.99

Compared to the Solutré, this is richer and more generous on the palate, with good power and weight. It also has better acidity than the 2009.

2009 Domaine des Nembrets Denis Barraud St-Veran* \$14.99

Denis uses little new wood in the production of his St-Veran, but does barrel ferment it to give it a rich, creamy quality. The result is a terroir-focused St-Veran from the rocky slopes of the Roche.

2009 Domaine Renaud Pouilly-Fuissé "VV"* \$19.99

Winner of the Burgondia d'Or medal. Nice acidity accompanied by pretty fruit notes, with lots of mid-palate weight, but also drive and acidity.

2009 Château de la Charrière Chassagne-Montrachet "Les Champs Morjot" (Yves Girardin)* \$34.99

What a delicious, thoroughly attractive wine, for an equally delicious price! What drew me to this wine instantly were the white flower notes on the nose. On the palate it is fine and elegant in structure.

RHONE & FRENCH REGIONAL

2008 Jean-Louis Denois "Les Garrigues" Rouge* \$7.99

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

2009 Hauts de Lalande Pays de la Cité de Carcassonne* \$17.99

This wine is so good and delicious right now. Soft and elegant. Some toastiness. Not to be missed.

Antech "Brut Nature" Blanquette de Limoux* \$12.99

Antech's Brut Nature is produced with no added dosage, which translates to a super clean and crisp glass of bubbles. It is composed of 90% Mauzac, 5% Chenin Blanc and 5% Chardonnay. All harvesting is done by hand.

2010 Domaine Begude Sauvignon Blanc Vin de Pays d'Oc* \$12.99

More in the style of a Loire Valley Sancerre, with its rapier sharp, mineral-laden nose and fresh citrus fruits on the palate, this is the perfect accompaniment to grilled fish, oysters or just by itself!

2009 Cave de Rasteau "Dame Victoria" Côtes du Rhône* \$13.99

An award winner at many French wine competitions, the Dame Victoria is an impressive Rhône red raised not far from the fabled vineyards of Châteauneuf-du-Pape. Warmly fruited and full of robust, rustic character, the nose offers minerality and blue fruit notes.

2009 Comte Louis de Clermont-Tonnerre "Tradition" Châteauneuf-du-Pape (Alain Corcia)* \$19.99

The 2009 Cuvée Tradition from négociant Alain Corcia is a great jumping off point from which to explore the 2009 vintage in Châteauneuf-du-Pape. Medium-bodied, with notes of dark cherries, lentil, spicebox and coffee, this 2009 Grenache-based red displays savory characteristics.

2008 Domaine de Fontbonau Côtes du Rhône* \$19.99

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

2008 Château Vaudieu Châteauneuf-du-Pape* \$31.99

93 points WS: "Very fresh and racy, especially for the vintage, with mouthwatering mineral and shiso leaf notes pushed by bright minerality, all of which is then backed by a ripe core of crushed red and black cherry..."

SPAIN & ARGENTINA

2009 Acón "Roble" Ribera del Duero* \$17.99

This big red is 100% Tempranillo and 100% delicious, especially to those who like broad, ripe and oaky reds. Intense and very well-balanced, Acón's Roble offers attractive notes of ripe red and black berries accompanied by chocolate, licorice and cocoa.

In addition to our array of direct imports, K&L has an impressive selection of 2010 Bordeaux futures available to order now. And the best part? We've found incredible values, so you can drink Bordeaux no matter what your budget is!

2006 Bodegas Sierra Salinas Casa Mira* **\$17.99**

91 points WA: "A glass-coating opaque purple color, it displays a reticent nose of toasty oak, blackberry and black currant."

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

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

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

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

2009 Monteviejo "Festivo" Malbec Mendoza* **\$9.99**

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

2007 Monteviejo "Bicentenario" Mendoza* **\$16.99**

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

NEW ZEALAND

2009 Kalinda Pinot Gris Marlborough* **\$11.99**

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

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

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

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

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

ITALY

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

Giovanni Blason and his wife Valentina's Pinot Grigio is really sensational, full in the mouth, rich on the palate and extraordinarily drinkable at this price!

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

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

2009 Poggiarellino Rosso di Montalcino* **\$17.99**

Full of complex dark cherry fruit, with nicely evolved notes of tobacco leaf and layers of what the Italians call *sotto bosco*. On the palate the aromas are interwoven and fleshed out by an unctuous body.

2009 Baccinetti "La Saporioia" Rosso di Montalcino* (Catzilla)* **\$16.99**

Lush, richly textured, balanced by spice, complexity and a long finish.

2006 Solaria Brunello di Montalcino* **\$34.99**

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

2006 La Poderina Brunello di Montalcino* **\$39.99**

95 points JS: "Blueberries, flowers and raspberries. Love the nose, like so many others. Full body, with fine tannins and a silky textured finish. So much going on here. Class. Best after 2013."

2010 PRE-ARRIVAL BORDEAUX: CLYDE'S VALUE PICKS

2010 La Tour de Bessan, Margaux **\$19.99**

This wine is full flavored and quite approachable for a 2010. Lots of toasty oak and red fruit flavors.

2010 Chasse Spleen, Moulis **\$29.99**

*+ Fresh cherry fruit flavors, but not overly extracted. Super elegant nose, very long on the palate with pretty fruit. Impressive.

2010 Clos de la Madeleine, St-Emilion **\$39.99**

*+ Very spicy aromas. Blackberry cobbler and linzer torte flavors. One property to watch. Next to Magdelaine and Bélair-Monange.

2010 Fonplégade, St-Emilion **\$39.99**

92-94 points RP. This beautiful property, which sits below Canon on the hill produces only 2,000 cases. A sleeper. Plummy aromas and dense fruit.

2010 Pedesclaux, Pauillac **\$39.99**

90-93 from *Wine Spectator*. This is the best Pedesclaux I have ever tasted. Rich and round, sweet and lush. Great terroir and a great value.

2010 La Lagune, Haut-Médoc **\$69.99**

93-96 points RP. These guys are on a roll. This wine is as good or better than their 2009. So much fruit and such a great palate impression.



Don't Miss Champagne!

2004 Louis Roederer "Cristal" (Special Gift Box) *Inquire*
96 points RP: "...An explosion of fruit emerges from the 2004 Cristal, making a strong and very positive first impression. This is a wine of incredible finesse, length and balance that promises to develop beautifully over the next several decades." So focused and pure. Awesome!

SHIPPING INFO

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

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

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

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

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

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

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

K&L's Clyde Beffa will be leading a wine cruise from May 24–June 5, 2012 on Crystal Cruises. The ship will make stops in Bordeaux, Lisbon, Monte Carlo and Florence. For more information contact Kerri Conlon at: KerriConlon@KLWines.com or call 650.556.2714.

1966-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30

1996 Lanessan, Haut-Médoc	\$19.99
1997 Destieux, St-Emilion	\$24.99
This wine is smoking good; lush and lively.	
1997 Terrey-Gros-Cailloux, St-Julien	\$19.99
May be the best-tasting 1997 for less than \$20!	
1998 Lanessan, Haut-Médoc	\$21.99
1998 Lalande-Borie, St-Julien	\$29.99
1999 Dalem, Fronsac	\$19.99

From the properties. Just in!

2000 Coufran, Haut-Médoc	\$27.99
2000 Verdignan, Haut-Médoc	\$24.99
2005 Coufran, Haut-Médoc	\$27.99
2005 Verdignan, Haut-Médoc	\$24.99
2000 Dalem, Fronsac- <i>More power!</i>	\$24.99
2000 Peyrabon, Haut-Médoc- <i>Superb</i>	\$19.99
2001 La Dauphine, Fronsac	\$24.99
2001 La Tour de By, Médoc	\$19.99
2004 Clos de la Madeleine	\$29.99
2004 Poujeaux, Moulis	\$29.99
2004 Pauillac de Pichon-Lalande	\$29.99
2005 Chantegrive, Graves	\$19.99
2005 Ferrand Lartigue, St-Emilion	\$19.99
2005 L'Avocat Rouge, Graves*	\$14.99
2005 La Garde, Pessac-Léognan	\$19.99
2005 La Dauphine, Fronsac	\$26.99
2005 La Fleur de Boüard	\$24.99
2005 Lamothe Bergeron	\$19.99
2005 Larteau, Bordeaux Supérieur	\$15.99
2005 Soleil, Puisseguin St-Emilion	\$19.99
2005 Valentons Canteloup	\$11.99
2006 Clarke Rothschild, Listrac	\$19.99
2006 Clos Marsalette, Pessac	\$24.99
Elegant, delicious and mineral-driven.	
2006 D'Aiguilhe, Castillon	\$29.99
2006 Ducluzeau, Listrac	\$19.99
2006 Haut-Brisson "Reserve"	\$29.99
2006 La Gatte "Cuvée Butte"*	\$16.99
2006 La Grave à Pomerol, Pomerol	\$29.99
2006 Malmaison, Médoc	\$14.99
2006 Puygueraud, Côtes de Francs	\$14.99
2006 St. Georges, St-Emilion	\$19.99

CLASSIC WINES (1966-2006)

1966 Pétrus, Pomerol (1.5L)	<i>Inquire</i>
1966 Pichon-Lalande, Pauillac	\$299.99
From May-Eliane's private cellar. Stunning!	

1966 Pichon-Baron (1.5L)	\$299.99
1978 Lafite Rothschild (1.5L)	<i>Inquire</i>
1979 Lafite Rothschild (1.5L)	<i>Inquire</i>
Direct from Lafite and in perfect condition!	
1981 La Dauphine, Fronsac (1.5L)	\$69.99
1982 La Dauphine, Fronsac (1.5L)	\$159.99
These are also direct from the property.	
1981 Léoville-Las Cases, St-Julien	\$169.99
1982 Domaine de Chevalier (1.5L)	\$349.99
1982 Talbot, St-Julien	\$299.00
1983 Domaine de Chevalier	\$179.99
1983 Grand-Puy-Lacoste (1.5L)	\$249.00
1983 Léoville-Las Cases, St-Julien	\$219.99
1985 Soutard, St-Emilion	\$89.99
Rich and lush. Delicious!	
1986 Pape-Clément, Pessac	\$179.99
1987 Pichon-Baron (1.5L)	\$229.99
1987 Pichon-Baron (6L)	\$899.99
1988 Léoville-Barton, St-Julien	\$149.99
1988 Mouton Rothschild, Pauillac	\$489.99
1988 Tourelles de Pichon (6L)	\$499.00
1989 Domaine de Chevalier (1.5L)	\$399.99
1991 Léoville-Las Cases (1.5L)	\$269.00
1992 Gruaud-Larose, St-Julien (3L)	\$249.99
1992 Pétrus, Pomerol	<i>Inquire</i>
1993 Cos d'Estournel, St-Estèphe	\$119.99
1993 Léoville-Barton, St-Julien	\$69.99
1994 Corbin Michotte, St-Emilion	\$39.99
Stunning wine. Super satisfying! Try it.	
1994 Langoa-Barton, St-Julien	\$49.99
1994 Léoville-Barton, St-Julien	\$94.99
1996 Corbin Michotte, St-Emilion	\$44.99
Tons of Cabernet Franc fruit. Full-bodied.	
1995 Grand Mayne, St-Emilion	\$79.00
1995 Rauzan-Ségla, Margaux	\$119.99
1995 Pichon-Lalande (1.5L)	\$399.99
1996 Pichon-Lalande (1.5L)	\$399.99
Two of the best Pichons ever made!	
1996 Tourelles de Pichon (6L)	\$449.00

Siran Direct from the Property

1994 Siran, Margaux (1.5L)	\$89.99
1995 Siran, Margaux (1.5L)	\$129.99
1997 Siran, Margaux (1.5L)	\$59.99
2000 Siran, Margaux (1.5L)	\$139.99
2004 Siran, Margaux (1.5L)	\$79.99
These bottles are in perfect condition.	

1996 Léoville-Barton, St-Julien	\$139.99
1996 Langoa-Barton, St-Julien	\$79.99
1997 Langoa-Barton, St-Julien	\$39.99
1997 Haut-Bailly, Pessac-Léognan	\$59.99

1998 Clos du Marquis, St-Julien	\$69.99
90 points Robert Parker: 92 from Clyde Beffa.	
1998 Langoa-Barton, St-Julien	\$59.99
1999 Kirwan, Margaux- <i>Dazzling!</i>	\$69.99
1999 Haut-Bailly, Pessac-Léognan	\$89.99
1999 Langoa-Barton, St-Julien	\$54.99
This wine is lush, ripe and ready.	
1999 Léoville-Poyferré, St-Julien	\$89.99
2000 Ormes de Pez, St-Estèphe	\$59.99
2000 Labegorce, Margaux	\$39.99
2000 Saint-Pierre, St-Julien	\$69.99
2001 Beauséjour-Duffau	<i>Inquire</i>
Less than a third of the price of their 2010.	
2001 Haut-Batailley, Pauillac	\$59.99
2001 Langoa-Barton, St-Julien	\$49.99
2001 Léoville-Barton, St-Julien	\$129.99
2001 Léoville-Poyferré, St-Julien	\$99.99
2001 Malescot-St-Exupéry	\$59.99
2001 Pontet-Canet, Pauillac	\$89.99
2002 Lynch-Bages (1.5L)	\$269.99
2003 Ormes de Pez, St-Estèphe	\$39.99
2004 Hosanna, Pomerol	\$69.99
2004 Langoa-Barton, St-Julien	\$39.99
2004 Lafon-Rochet, St-Estèphe	\$39.99
Exceedingly sweet and fruity with decanting.	
2004 Malescot-St-Exupéry	\$59.99
2005 Barde-Haut, St-Emilion	\$39.99
2005 Baron de Brane, Margaux	\$34.99
2005 Carbonnieux Rouge, Pessac	\$34.99
2005 Clos Marsalette, Pessac	\$34.99
2005 Clos du Marquis, St-Julien	\$49.99
2005 D'Aiguilhe, Castillon	\$35.99
2005 Enclos, Pomerol- <i>Great value!</i>	\$39.99
2005 Fleur Cardinale, St-Emilion	\$69.99
2005 Larrivet Haut-Brion, Pessac	\$49.99
A smashing success, sweet and round.	
2005 Langoa-Barton, St-Julien	\$89.99
2005 Langoa-Barton (1.5L)	\$189.99
2005 Montrose, St-Estèphe	\$149.99
2005 Pichon-Lalande, Pauillac	\$149.99
2005 Reserve de Comtesse, Pauillac	\$49.99
2006 Cantemerle, Haut-Médoc	\$44.99
2006 Cantemerle (1.5L)	\$89.99
Probably the greatest Cantemerle since 1949!	
2006 Cos d'Estournel, St-Estèphe	\$99.99
2006 D'Angludet, Margaux	\$34.99
2006 Haut-Bergey, Pessac	\$34.99
2006 Léoville-Poyferré, St-Julien	\$59.99
2006 Malescot-St-Exupéry- <i>Stunning!</i>	\$49.99
2006 Poumey, Pessac	\$39.99
2006 Rauzan-Ségla, Margaux	\$79.99

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

2007 BORDEAUX IN STOCK

Bélaire, St-Emilion-Next to Ausone	\$19.99
Bernadotte, Haut-Médoc-Value!	\$19.99
Caronne Ste-Gemme, Haut-Médoc	\$16.99
Hauts de Poujeaux, Moulis	\$16.99
Latour à Pomerol, Pomerol	\$39.99
La Croix de Beaucaillou, St-Julien	\$39.99
Langoa-Barton, St-Julien	\$39.99
Léoville-Barton, St-Julien	\$59.99
Malescot-St-Exupéry, St-Estèphe	\$39.99
Petit Manou, Médoc	\$14.99
Pétrus-Gaia, Bordeaux Supérieur	\$14.99
Palmer, Margaux	\$199.99
Plince, Pomerol	\$24.99
Poujeaux, Moulis-Delicious!	\$24.99
St. Georges, St-Georges-St-Emilion	\$19.99
Tourelles de Pichon, Pauillac	\$34.99
Trotanoy, Pomerol	\$119.99

2008 BORDEAUX IN STOCK

Barde-Haut, St-Emilion	\$29.99
Beaumont, Haut-Médoc	\$15.99
Beaumont, Haut-Médoc (1.5L)	\$29.99
Bernadotte, Haut-Médoc	\$19.99
Bon Pasteur, St-Emilion	\$69.99
Boutisse, St-Emilion-91 points RP	\$21.99
Branon, Pessac-Léognan	\$49.99
Cantemerle, Haut-Médoc	\$27.99
Cantemerle, Haut-Médoc (1.5L)	\$49.99
Clos Fourtet, St-Emilion	\$39.99
Clos la Madeleine, St-Emilion	\$29.99
Clos de Quatre Vents, Margaux	\$19.99

Clarke Rothschild, Listrac	\$19.99
Cos d'Estournel, St-Estèphe	\$149.99
D'Aiguilhe, Côtes de Castillon	\$21.99
Dame de Montrose, St-Estèphe	\$29.99
D'Issan, Margaux	\$44.99
Domaine de Chevalier Rouge	\$49.99
Esprit de Pavie, Bordeaux	\$19.99
Fleur Cardinale, St-Emilion	\$34.99
Grand Pontet, St-Emilion	\$29.99
Haut-Bailly, Pessac-Stunning!	\$99.99
Joanin Bécot (1.5L)	\$39.99
Joanin Bécot, Côtes de Castillon	\$21.99
Larcis-Ducasse, St-Emilion	\$59.99
L'Arrosee, St-Emilion	\$39.99
La Chapelle de Calon-Ségur	\$19.99
Lascombes, Margaux	\$69.99
Léoville-Poyferré, St-Julien	\$79.99
Lugagnac, Bordeaux Supérieur	\$12.99
Le Thil Comte Clary, Pessac	\$17.99
Le Thil Comte Clary, Pessac (1.5L)	\$36.99
Lilian Ladouys, St-Estèphe	\$19.99
Malartic-Lagravière, Pessac	\$36.99
Malartic-Lagravière, Pessac (1.5L)	\$79.99
Malmaison, Médoc-Delicious!	\$14.99
Palmer, Margaux	\$249.99
Pavie Decesse, St-Emilion	\$129.99
Pichon-Lalande, Pauillac	\$119.99
Plaisance "Cuvée Alex"	\$14.99
Plince, Pomerol	\$25.99
Pontet-Canet (1.5L)	\$199.99
Potensac, Médoc	\$22.99
Reignac, Bordeaux Supérieur	\$18.99
Reserve de Comtesse, Pauillac	\$39.99
Rollan de By, Médoc	\$22.99
Seigneurs d'Aigulhe, Castillon	\$14.99

2009 BORDEAUX IN STOCK

Belian-Giraud, Entre-Deux-Mers	\$9.99
Busquet VV, Lussac St-Emilion	\$14.99

Du Grand Pierre, Côtes de Blaye	\$9.99
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Du Colombier, Entre-Deux-Mers	\$9.99
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Grand Bateau Rouge, Bordeaux	\$11.99
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Lamothe Vincent, Bordeaux	\$14.99
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Moulin de la Roque, Médoc-Just in	\$15.99
Montjouan, Côtes de Bordeaux	\$9.99

WHITE BORDEAUX IN STOCK

2007 L'Avocat Blanc*	\$14.99
2008 Bonnet Blanc	\$9.99
2008 Haut Bergey Blanc-Big score	\$39.99
2008 "Y" d'Yquem	\$139.99
2009 Chantegrive Blanc, Graves	\$15.99
2009 Clos Floridene Blanc*	\$24.99
2009 Ducasse Blanc, Pessac*	\$14.99
2010 Reynon, Bordeaux*-Just in!	\$14.99
2010 La Graside Blanc, Bordeaux*	\$12.99

SAUTERNES IN STOCK

1988 Suduiraut, Sauternes	\$69.99
1989 Suduiraut "Crème de Tête"	\$479.99
1989 Guiraud, Sauternes	\$59.99
1997 Guiraud, Sauternes	\$59.99
2005 Guiraud, Sauternes	\$59.99
2007 De Fargues (375ml)	\$69.99
2007 Doisy-Daëne, Sauternes	\$49.99
2007 Raymond-Lafon, Sauternes	\$49.99
2007 Rieussec, Sauternes	\$89.99
2007 Suduiraut, Sauternes	\$79.99

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

CABERNET SAUVIGNON

2005 Saddleback, Napa	\$34.99
2005 Schweiger, Spring Mtn	\$29.99
2006 Emblem, Rutherford	\$29.99
2006 Lancaster Estate, Alex Valley	\$54.99
2006 Pahlmeyer, Napa	\$99.00
2006 Silver Oak, Alexander Valley	\$54.99
2007 Amici, Napa	\$34.99
2007 Anakota "Helena Dakota"	\$44.99
2007 Arrowood, Sonoma County	\$29.99
2007 Beringer "Bancroft Ranch"	\$79.99
2007 Beringer "Private Reserve"	\$99.99
2007 BR Cohn "Tetz"	\$29.99
2007 BV "Georges de Latour"	\$89.99
2007 BV "Tapestry"	\$44.99
2007 Cakebread, Napa	\$69.99
2007 Ch Montelena, Napa	\$44.99
2007 Chimney Rock, Stags Leap	\$54.99
2007 Clos Pegase, Napa	\$34.99
2007 Conn Creek, Napa	\$17.99
2007 Donati Family "Paicines"	\$16.99
2007 Dunn, Howell Mountain	\$84.99
2007 Dunn, Napa	\$73.99
2007 Eponymous "MacAllister"	\$39.99
2007 Farella-Park "West Face"	\$44.99
2007 Flora Springs "Trilogy"	\$44.99
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2007 Hess Collection, Mt Veeder	\$39.99
2007 K-J "Grand Reserve"	\$19.99
2007 Krutz Family "Stagecoach"	\$58.99
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2007 Neyers "AME"	\$79.99
2007 Ramey, Napa	\$37.99
2007 Sciandri, Napa	\$44.99
2007 Sequoia Grove, Napa	\$29.99
2007 Silver Oak, Alexander Valley	\$59.99
2007 Spring Mountain "Estate"	\$59.99
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2007 Stag's Leap "Fay"	\$65.99
2007 Stags' Leap Winery, Napa	\$34.99
2007 Stonestreet	
"Monument Ridge"	\$39.99
2008 Dominus, Napa	\$169.99
2008 Faust, Napa	\$42.99
2008 Forefront "by Pine Ridge"	\$19.99
2008 Frog's Leap, Napa	\$39.99
2008 Girard, Napa	\$24.99
2008 Hall Vineyards, Napa	\$41.99
2008 Hess Select "Tri-County"	\$14.99

2008 Hill Family "Barrel Blend"	\$19.99
2008 Honig, Napa	\$32.99
2008 Justin "Isosceles"	\$49.99
2008 Kathryn Kennedy "Lateral"	\$32.99
2008 Leviathan, California	\$47.99
2008 Lewis Cellars "Reserve"	\$114.99
2008 Lewis Cellars, Napa	\$76.99
2008 Newton "Red Label"	\$18.99
2008 Obsidian Ridge, Red Hills	\$27.99
2008 Olema, Sonoma	\$18.99
2008 Orin Swift "Papillon"	\$54.99
2008 Philip Togni, Spring Mtn	\$84.99
2008 Poppy, California	\$9.99
2008 Raymond "Reserve"	\$26.99
2008 Robert Craig "Affinity"	\$44.99
2008 Roth, Alexander Valley	\$24.99
2008 Rutherford Ranch, Napa	\$14.99
2009 Avalon, Napa	\$11.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Caymus, Napa	\$64.99
2009 Columbia Crest "Two Vines"	\$6.99
2009 Grayson "Lot 10"	\$8.99
2009 J Lohr "Seven Oaks"	\$12.99
2009 Kalinda, Napa	\$17.99
2009 Lewis Cellars "Mason's"	\$54.99
2009 Robert Craig "Mt George"	\$24.99
2009 Round Pond, Napa	\$29.99
2009 Tor Kenward, Napa	\$74.99
2009 Twenty Bench, Napa	\$16.99
2009 Urbanite Cellars "Amplio"	\$10.99
2010 Paripaso, Paso Robles	\$11.99

MERLOT

2005 Sterling "Three Palms"	\$29.99
2006 Paradigm, Oakville	\$39.99
2007 Cakebread, Napa	\$54.99
2007 Cloverdale Ranch, Alex Vly	\$19.99
2007 Donati Family "Paicines"	\$14.99
2008 Columbia Crest "H3"	\$10.99
2008 Duckhorn, Napa	\$49.99
2008 Freemark Abbey, Napa	\$19.99
2008 Shafer, Napa	\$43.99
2009 Leonetti, Walla Walla	\$94.99

PINOT NOIR

2006 Ambullneo "Mastiff"	\$39.99
2006 Fort Ross "Sea Slopes"	\$19.99
2007 Alysian "Russian River"	\$39.99
2007 Alysian "Starr Ridge"	\$34.99
2007 BearBoat, Russian River	\$17.99
2007 Gloria Ferrer, Carneros	\$15.99

2007 Neely "Picnic Block"	\$29.99
2007 Pahlmeyer "Jayson"	\$47.99
2008 Bethel Heights "Estate"	\$24.99
2008 Cambria "Julia's Vineyard"	\$18.99
2008 Claiborne & Churchill, Edna Valley	\$21.99
2008 Domaine Serene "Yamhill"	\$34.99
2008 Holdredge, Russian River	\$32.99
2008 Lafond, Sta Rita Hills	\$23.99
2008 Sanford, Sta Rita Hills	\$31.99
2008 White Rose "Estate"	\$25.99
2008 Wild Horse, Central Coast	\$17.99
2009 A to Z, Oregon	\$16.99
2009 Alta Maria, Santa Maria	\$23.99
2009 Argyle, Willamette Valley	\$19.99
2009 Au Bon Climat, Sta Barbara	\$19.99
2009 Bandwagon, Monterey	\$13.99
2009 Bogle, California	\$9.99
2009 Brooks, Willamette Valley	\$21.99
2009 Byron, Santa Barbara	\$14.99
2009 Cakebread, Anderson Valley	\$49.99
2009 Cherry Pie "Stanly Ranch"	\$49.99
2009 DuMol, Russian River	\$65.99
2009 Eric Kent "Small Town"	\$44.99
2009 Expression 44, Eola-Amity	\$27.99
2009 Hamacher "H Wines"	\$19.99
2009 Ken Wright, Willamette Vly	\$27.99
2009 La Crema, Monterey	\$17.99
2009 Littorai, Sonoma Coast	\$39.99
2009 MacMurray, Central Coast	\$14.99
2009 Mark West, SLH	\$13.99
2009 McKinlay, Willamette Valley	\$16.99
2009 McManis, California	\$9.99
2009 Orogeny, Green Valley	\$29.99
2009 Paraiso, SLH	\$19.99
2009 Penner-Ash, Willamette Vly	\$39.99
2009 Rickshaw, Sonoma County	\$14.99
2009 Roessler Cellars "Bluejay"	\$32.99
2009 Roessler Cellars "La Brisa"	\$27.99
2009 Talbott "Logan"	\$21.99
2009 Tangley Oaks, Sonoma Coast	\$14.99
2009 Twomey "Bien Nacido"	\$49.99
2009 Waxwing, Sonoma Coast	\$24.99
2009 ZD, Carneros	\$34.99
2010 Luli, Santa Lucia Highlands	\$18.99

SYRAH & PETITE SIRAH

2005 Ambullneo "Howling"	\$34.99
2007 Barrel 27 "Right Hand Man"	\$16.99
2007 Maranet, Russian River	\$29.99
2007 Quady North "Steelhead"	\$21.99

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

2007 Unti Vineyards, Dry Creek	\$22.99
2008 Holus-Bolus, Santa Ynez	\$22.99
2008 Owen Roe "Ex-Umbris"	\$22.99
2008 Stolpman "Originals"	\$29.99
2009 Hocus Pocus, Santa Barbara	\$17.99
2009 Lewis Cellars, Napa	\$65.99
2009 McManis Petite Sirah	\$9.99
2009 Qupe, Central Coast	\$14.99

ZINFANDEL

2006 Rosenblum "Planchon"	\$12.99
2007 Dry Creek "Beeson Ranch"	\$29.99
2007 Ravenswood "Barricia"	\$19.99
2007 Ravenswood "Teldeschi"	\$19.99
2007 Rosenblum "Carla's"	\$16.99
2007 Rosenblum "Richard Sauret"	\$15.99
2008 Four Vines "Old Vine Cuvée"	\$10.99
2008 JC Cellars "The Imposter"	\$29.99
2008 Joel Gott, California	\$13.99
2008 Peterson, Dry Creek	\$17.99
2008 Sobon Estate "Rocky Top"	\$14.99
2008 Storybook "Mayacamás"	\$29.99
2008 Unti Vineyards, Dry Creek	\$24.99
2009 Alexander Valley "Sin Zin"	\$14.99
2009 Cline "Ancient Vines"	\$14.99
2009 Decoy, Sonoma County	\$19.99
2009 DeLoach "Estate"	\$14.99
2009 Edmeades, Mendocino	\$14.99
2009 Hartford "Old Vine"	\$31.99
2009 Orin Swift "Saldo"	\$27.99
2009 Ridge "Benito Dusi Ranch"	\$26.99
2009 Robert Biale "RW Moore"	\$47.99
2009 Seghesio "Home Ranch"	\$31.99
2009 Seghesio, Rockpile	\$31.99
2009 Seghesio, Sonoma	\$19.99
2009 Shenandoah "Special Reserve"	\$9.99

MISC REDS

2006 Brassfield "Eruption"	\$11.99
2008 Clayhouse "Adobe Red"	\$11.99
2008 Justin "Justification"	\$34.99
2008 Prospect 772 "The Brat"	\$29.99
2008 Seventy Five "The Sum"	\$19.99
2008 Stolpman Grenache	\$29.99
2008 Turnbull "Old Bull"	\$16.99
2009 Banshee "Mordecai"	\$19.99
2009 Beckmen "Cuvée Le Bec"	\$15.99
2009 Broc Cellars, Central Coast	\$17.99
2009 Cline "Ancient Vines"	\$13.99
2009 Folie à Deux "Menage à Trois"	\$8.99
2009 Lewis Cellars "Alec's Blend"	\$59.99

2009 Orin Swift "The Prisoner"	\$34.99
2009 Orin Swift "Machete"	\$37.99
2009 Owen Roe "Abbot's Table"	\$21.99
2009 Owen Roe "Sinister Hand"	\$21.99
2009 Tablas Creek	
"Côtes de Tablas"	\$29.99
2009 Unti Vineyards "Petit Frere"	\$18.99

CHARDONNAY

2007 DuMol, Russian River	\$54.99
2007 Flora Springs, Napa	\$16.99
2008 Carmel Road, Arroyo Seco	\$29.99
2008 Cuvaision, Carneros	\$16.99
2008 Dehlinger "Estate"	\$34.99
2008 Expression 38, Sonoma Coast	\$23.99
2008 Gainey, Sta Rita Hills	\$19.99
2008 Heitz Cellar, Napa	\$17.99
2008 Iron Horse "UnOaked"	\$19.99
2008 Iron Horse, Green Valley	\$19.99
2008 La Crema, Russian River	\$26.99
2008 MacRostie, Sonoma Coast	\$19.99
2008 Sanford, Santa Barbara	\$17.99
2008 Santa Barbara "Reserve"	\$19.99
2009 Acacia, Carneros	\$15.99
2009 Alta Maria, Santa Maria	\$22.99
2009 Carmel Road, Monterey	\$12.99
2009 Chalone "Estate"	\$19.99
2009 Ch St Jean, Sonoma	\$11.99
2009 Ch Ste Michelle, Columbia Vly	\$8.99
2009 Common Dog, Napa	\$17.99
2009 Corvidae "Mirth"	\$8.99
2009 Cuvaision, Carneros	\$16.99
2009 Domaine Alfred "Stainless"	\$14.99
2009 Far Niente, Napa	\$42.99
2009 Fess Parker, Santa Barbara	\$13.99
2009 Frog's Leap, Napa	\$21.99
2009 Groth, Napa	\$21.99
2009 Hahn "Estate"	\$19.99
2009 Hess Collection, Napa	\$17.99
2009 Keenan, Spring Mtn	\$28.99
2009 Lewis Cellars "Reserve"	\$57.99
2009 Margaret's, California	\$6.99
2009 Miner Family, Napa	\$26.99
2009 MSH Cellars, Rutherford	\$9.99
2009 Napa Cellars, Napa	\$14.99
2009 Neyers Napa Valley	\$27.99
2009 Olema, Sonoma	\$15.99
2009 Orogeny, Green Valley	\$19.99
2009 Pahlmeyer "Jayson"	\$39.99
2009 Purisima Canyon, RR	\$9.99
2009 Ridge "Estate"	\$34.99

2009 Sarapo "Tessa"	\$19.99
2009 Sequoia Grove, Carneros	\$18.99
2009 Stags' Leap, Napa	\$23.99
2009 Talley "Rosemary's Vineyard"	\$45.99
2009 Trefethen "Oak Knoll District"	\$24.99
2009 Varner "Amphitheater Block"	\$43.99
2009 Varner "Bee Block"	\$43.99
2009 Varner "Home Block"	\$43.99
2010 Luli, Santa Lucia Highlands	\$17.99
2010 McManis, California	\$8.99
2010 NoCo, North Coast	\$14.99
2010 Rombauer, Carneros	\$29.99

SAUVIGNON BLANC

2009 Barber Cellars "Lazarie"	\$14.99
2009 Benziger "Paradiso de Maria"	\$29.99
2009 Cliff Lede, Napa	\$21.99
2009 Easton "Monarch Mine"	\$14.99
2009 Farella-Park "La Luce"	\$14.99
2009 Long Meadow Ranch, Rutherford	\$15.99
2009 Pomelo, California	\$8.99
2009 Rarecat "Lionheart"	\$29.99
2009 Voss, Rutherford	\$15.99
2010 Banshee, Napa	\$16.99
2010 Benziger, Sonoma	\$12.99
2010 Brander, Santa Ynez	\$12.99
2010 Decoy, Napa	\$17.99
2010 Duckhorn, Napa	\$26.99
2010 Girard, Napa	\$14.99
2010 Hall, Napa	\$19.99
2010 Kalinda, Sonoma	\$12.99
2010 Matanzas Creek, Sonoma	\$16.99
2010 St Supéry, Napa	\$14.99

MISC WHITES

2008 Bridlewood Viognier	\$14.99
2008 Uvaggio di Giacomo Vermentino	\$10.99
2009 Benton Lane Pinot Gris	\$14.99
2009 Castle Rock Pinot Gris	\$8.99
2009 Quady North "Mae's-Ox Block" Viognier	\$18.49
2009 Saddleback Cellars Viognier	\$17.99
2010 Alban Viognier	\$24.99
2010 Clesi "San Bernabe" Malvasia Bianca	\$17.99
2010 Freemark Abbey Viognier	\$19.99
2010 Pine Ridge Chenin-Viognier	\$9.99
2010 Tablas Creek "Côtes de Tablas Blanc"	\$24.99

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

MISC TUSCANY

2006 Colognole Chianti Rufina	\$16.95
2007 Monsanto Chianti Classico Riserva	\$16.99
2007 Tenuta Vitanza Rosso di Montalcino	\$17.99
2007 Nipozzano Chianti Rufina Riserva-91 points & WS Top 100	\$18.99
2010 Rocca di Montegrossi Rosato*	\$18.99
2008 Felsina Chianti Classico	\$19.99
2005 La Velona Brunello di Montalcino*-92 points RP	\$24.99
2007 Antinori Tenuta Guado al Tasso "Il Bruciato"	\$29.99
2006 Tenuta Vitanza "Tradizione" Brunello di Montalcino	\$31.99
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2006 Tenuta Vitanza Brunello di Montalcino	\$41.99
2007 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino-5* St. Clair	\$71.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino Riserva	\$74.99
2006 Valdicava Brunello di Montalcino*	\$98.99
2007 Fontodi "Flaccianello"*-96 points RP	\$109.99

2006 BRUNELLO PRE-ARRIVAL

2006 Casisano Colombaio Brunello di Montalcino	\$34.99
2006 Banfi "Poggio alle Mura" Brunello di Montalcino	\$59.95

2006 BRUNELLO IN STOCK

2006 Ferrero Brunello di Montalcino*-94 points JS	\$29.99
2006 Poggiarellino Brunello di Montalcino*	\$29.99
2006 Antonio Sasa "Martina" Brunello di Montalcino 94 points James Suckling.	\$29.99
2006 Tenuta di Sesta Brunello di Montalcino*	\$29.99
2006 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2006 Mocali Brunello di Montalcino	\$34.99
2006 Solaria Brunello di Montalcino	\$34.99
2006 Baricci Brunello di Montalcino*	\$39.99
2006 Piancornello Brunello di Montalcino	\$37.99
2006 La Fortuna Brunello di Montalcino*	\$39.99
2006 Podere la Vigna Brunello di Montalcino	\$39.99
2006 Podere San Polo Brunello di Montalcino	\$39.99
2006 Mocali "Raunate" Brunello di Montalcino	\$39.99
2006 San Filippo Brunello di Montalcino	\$42.95
2006 Collemattoni Brunello di Montalcino	\$43.95
2006 Altesino Brunello di Montalcino	\$44.99
2006 Il Poggione Brunello di Montalcino	\$44.99
2006 Talenti Brunello di Montalcino*-95 points JS	\$44.99
2006 La Gerla Brunello di Montalcino	\$44.99
2006 Lisini Brunello di Montalcino	\$44.99
2006 Argiano Brunello di Montalcino-92 points WE	\$46.99
2006 Podere Brizio Brunello di Montalcino	\$47.99
2006 Banfi Brunello di Montalcino-95 points JS	\$49.99
2006 Castelgiocondo Brunello di Montalcino	\$53.95
2006 San Filippo "Le Lucère" Brunello di Montalcino	\$53.99

2006 Fuligni Brunello di Montalcino-95 points JS	\$59.99
2006 Sesta di Sopra Brunello di Montalcino*-95 points RP & WE	\$59.99
2006 Altesino "Montosoli" Brunello di Montalcino	\$77.99

MISC PIEDMONT

2008 Villa Giada "Suri Rosso" Barbera d'Asti	\$11.99
2010 Ruggeri Corsini Nebbiolo Rosato*	\$12.99
2009 Ruggeri Corsini Barbera d'Alba*	\$14.99
2009 Ruggeri Corsini Nebbiolo Langhe*	\$17.99
Stunning richness and balance. It's damn near Barolo!	
2009 Vietti "Tre Vigne" Dolcetto d'Alba	\$19.99
2007 Angelo Germano Nebbiolo d'Alba	\$19.99
2007 Angelo Germano Barolo	\$29.99
2007 Ruggeri Corsini "San Pietro" Barolo*-93 points WE	\$32.99
2007 Pelissero "Nubiola" Barbaresco-93 points RP	\$33.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2010 Marcato "Scaligeri" Soave	\$9.99
Stuning value for a superb Soave that has excellent richness and balance!	
2010 Blason Pinot Grigio* (1L)-New size=25% more wine!	\$10.99
2010 Blason Isonzo Bianco* (3L Bag-in-Box)*	\$14.99
This is like buying four bottles for just \$3.75 each! It lasts for months in your fridge, too, if you can hold off. From the stunning 2010 vintage.	
2010 Collestefano Vedicchio di Matelica	\$15.99
2007 Cavalchina Bardolino Superiore Santa Lucia	\$16.99
2006 Belisario San Leopardo Rosso	\$24.99
2008 Belisario "Cambrugiano" Verdicchio di Matelica Riserva	\$28.99
This has got it all: the hills of Italy's Marche region, the Mediterranean sun, white flowers, a hint of vanilla and pursuasive, savory character on the palate, with absolute harmony between acidity and fruit.	
2007 Drei Dona "Magnificat" Cabernet Sauvignon	\$31.99
2004 Brigaldara "Case Vecie" Amarone-94 points RP	\$69.99

ABBRUZO, SICILY, SARDINIA, CAMPANIA & UMBRIA

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

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

CHABLIS

2009 Dom. A&A Goisot Bourgogne Aligoté*	\$11.99
2009 Dom. A&A Goisot Saint-Bris (Sauvignon)*	\$10.99
2009 Dom. A&A Goisot Bourg. Côte d'Auxerre Chardonnay*	\$10.99
2009 Dom. A&A Goisot Chablis*	\$13.99
2009 Maison William Fèvre Chablis "Champs Royaux"	\$18.99
2008 Dom. Drouhin-Vaudon Chablis 1er Cru "Sechers"	\$36.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2007 Dom. Eugenie Vosne-Romanée*	\$49.95
2007 Dom. Eugenie Clos Vougeot Grand Cru*	\$184.99
2008 Maison Jacques Bavard Monthelie Rouge*	\$23.99
2008 Dom. de Montille Bourgogne Rouge (Volnay)	\$24.99
2008 Dom. Joseph Voillot Bourgogne Rouge "VV" (Volnay)	\$21.99
2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. de Montille Pommard 1er Cru "Pézerolles"	\$78.99
2008 Dom. Louis Jadot Côte de Nuits-Villages "Le Vaucrain"	\$23.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$41.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Vaucrain"*	\$49.95
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Maison Champy Chambolle-Musigny*	\$46.99
2008 Dom. Michel Gros Chambolle-Musigny	\$49.99
2008 Dom. Hubert Lignier Chambolle-Musigny 1er "Gruenchers"	\$89.99
2008 Dom. Michel Gros Vosne-Romanée	\$53.99
2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Les Brulées"	\$89.95
2008 Dom. des Chezeaux Gevrey-Chambertin 1er "Cazetiers"	\$39.95
2008 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.99
2008 Dom. Varoilles Gevrey-Chambertin 1er "Clos Varoilles"*	\$49.99
2008 Dom. Bruno Clair Gevrey-Chamb. 1er "Clos de Fontenys"	\$89.95
2009 Château de la Charrière Bourgogne Rouge (Yves Girardin)*	\$15.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"	\$27.99
2009 Dom. Paul Pillot Chassagne-Mont. 1er "Clos St. Jean"	\$46.99
2009 Dom. Paul Pillot Bourgogne Pinot Noir	\$18.99
2009 Dom. Henri Delagrange Volnay	\$44.99
2009 Dom. Joseph Voillot Bourgogne Rouge	\$19.99
2009 Dom. Christophe Buisson Bourgogne Rouge	\$21.99
2009 Château de la Charrière Beaune "Vieilles Vignes"*	\$21.99
2009 Dom. M. Ecard Savigny-lès-Beaune 1er "Narbantons"	\$31.99
2009 Dom. M. Ecard Savigny-lès-Beaune 1er "Serpentières"	\$31.99
2009 Dom. Dubreuil-Fontaine Savigny-lès-Beaune 1er Cru "Vergelesses"*	\$34.99
2009 Château de la Charrière Haute Côte de Beaune Rouge*	\$16.99
2009 Dom. H. Delagrange Bourgogne Hautes Côtes de Beaune	\$19.99
2009 Joseph Drouhin Chorey-lès-Beaune	\$23.99
2009 Dom. Dubreuil-Fontaine Bourgogne Rouge "Chapelle Notre Dame"*	\$16.99
2009 Joseph Drouhin Côte de Beaune-Villages	\$23.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Joseph Drouhin Côte de Nuits-Villages	\$18.99

2009 Dom. Chicotot Bourgogne Rouge*	\$19.99
2009 Dom. Chicotot Nuits-St-Georges*	\$39.99
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$69.95
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucrain"*	\$69.95
2009 Dom. S. Magnien Bourg. Passetout. "Cuvée Densité"*	\$14.99
2009 Dom. A&A Goisot Bourgogne Côtes d'Auxerre Rosé*	\$12.99
2009 Dom. A&A Goisot Bourgogne Côtes d'Auxerre Pinot Noir*	\$12.99

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2007 Alex Gambal Bourgogne Chardonnay "Cuvée Prestige"*	\$17.99
2008 Christophe Buisson St-Romain Blanc "Sous le Château"	\$29.95
2008 Jacques Bavard Puligny-Montrachet 1er "Champs Gains"*	\$54.99
2008 Dom. Maroslavac-Leger Puligny-Mont. 1er "Champ-Gain"*	\$49.99
2008 Dom. Maroslavac-Leger Puligny-Mont. 1er "Combettes"*	\$64.99
2008 Dom. Marius Delarche Pernand-Vergelesses Blanc*	\$24.99
2008 Dom. Marius Delarche Corton-Charlemagne*	\$69.95
2008 Dom. Guillemard-Clerc Puligny-Mont. "Les Enseignères"*	\$59.99
2009 Dom. des Niales Rhedon-Marin Mâcon-Villages "VV"*	\$12.99
2009 Dom. des Nembrets Denis Barraud St-Véran*	\$14.99
2009 Dom. Nembrets Pouilly-Fuissé "Combe Poncet"*	\$23.99
2009 Dom. Renaud Pouilly-Fuissé "Vieilles Vignes"*	\$19.99
2009 Joseph Drouhin Rully	\$18.99
2009 Dom. Francois Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2009 Dom Thierry Matrot Bourgogne Blanc	\$19.99
2009 Dom. Paul Pillot Bourgogne Aligoté*	\$15.99
2009 Dom. Paul Pillot Bourgogne Chardonnay*	\$21.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chassagne-Montrachet 1er "Caillerets"*	\$69.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Dom. Roulot Bourgogne Blanc	\$29.95
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffieres"	\$79.99
2009 Etienne Sauzet Puligny-Montrachet 1er "Champ Gains"	\$82.99
2009 Joseph Drouhin Puligny Montrachet 1er Cru "Folatières"	\$94.99
2009 Dom. Dubreuil-Fontaine Bourgogne Chardonnay*	\$14.99
2009 Dom. Dubreuil-Fontaine Pernand-Verg. 1er "Clos Berthet"*	\$36.99
2010 Dom. Renaud Mâcon-Charnay or Mâcon-Solutré*	\$12.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99

BEAUJOLAIS

2009 Georges Duboeuf Beaujolais-Villages	\$7.99
2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Charly Thevenet Regnie "Grain & Granit"	\$26.99
2009 Potel-Aviron Beaujolais "Chénas"	\$18.99
2009 Château de Saint-Lager Brouilly*	\$14.99
2009 Château des Jacques (Jadot) Moulin-à-Vent	\$19.99
2009 Villa Ponciago Fleurie "La Réserve"	\$19.99



Photos from K&L Hollywood's 2010 Champagne Tent Event. From left to right: Champagne Ariston Aspasie's Brut Rosé; Paul-Vincent Ariston chatting with guests; Paul-Vincent shows of Aspasie's rare and incredible Cepages d'Antan.

Getting to Know: Paul-Vincent Ariston of Champagne Aspasie

Name: Paul-Vincent Ariston

Winery: Champagne Aspasie

Number of years in business: We have had vineyards in the family since 1794. But the grapes were sold to the big houses. We started to vinify our own Champagne in the late 1960s.

How would you describe your winemaking philosophy?

Working in perfect harmony with nature, with what nature gives you, trying to give back to the consumer what nature gives you.

What wines or winemakers helped influence your philosophy?

Not especially one. When we have the opportunity to taste other wines, it gives us the possibility to see what we like and what we don't like, to compare our wines with others and to follow the evolution corresponding to our philosophy without forgetting the taste of our customers.

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

Year after year we produce wines from the same vines, in the same cellars, using as much natural yeast as possible, intervening as little as possible.

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

We now drink more dry Champagnes than sweet ones, probably because we drink Champagne for the apéritif and not for dessert anymore.

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

All kinds of food. But the best is the apéritif, when the palate is pure, to really taste and appreciate the Champagne's aromas.

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

We replanted, 15 years ago, three very rare Champagne grapes: Petit Meslier, Arbanne and Pinot Blanc (all white grape varieties). These ancient varieties were planted and tended by our ancestors at Aspasie. We are proud to have created a blend with that same passion for the vine—our way of paying homage to our unique history.

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

Bordeaux wines, Rhône Valley wines, always red (no white or pink still wines). Also California wines like Ridge Vineyards, Mount Eden Vineyards...

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

We are not especially collectors. We have some old bottles of Bordeaux and Rhône Valley (Châteauneuf-du-Pape) wines, like 30- to 40-years-old. We also have a few of 1937, 1947 and 1959.

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

- Respect of the nature
- Typicity of the product
- Love of our work, staying an "artisan," not becoming a "commercial wine!"

*Come meet Paul-Vincent Ariston and his wife Caroline at K&L's Champagne Tent Events in Redwood City and Hollywood (see page 3 for more details). If you're unable to attend, create your own tasting of these spectacular grower-producer Champagnes at KLWines.com. We currently have their **Cepages d'Antan*** (\$99.00), the incredibly affordable **Carte Blanche*** (\$27.99) and the **Brut Prestige*** (\$39.99), among others.*

Vibrant Rioja FOR FALL

At press time, the grape harvest in Rioja will likely be in full swing. Fall presents a stunning seasonal landscape in this bucolic section of northern Spain, with the majestic Sierra Cantabria to the north and thousands of acres of vines whose leaves are beginning to turn colors. Imagine New England at its peak autumnal beauty, simply substituting deciduous forests with old vines, the cool air with Mediterranean sun and the cider with some delicious Rioja wine. While sadly all but the luckiest of us will not be in Rioja this fall, remember that you can live the Rioja life at home and in our stores. We are proud to be joining forces with Vibrant Rioja to put on a series of monthly tastings at all three K&L locations this fall. In Hollywood and San Francisco, Rioja tastings will be held the first Friday of September, October and November from 5–6:30 p.m. in San Francisco and from 5:30–7 p.m. in Hollywood. In Redwood City they will be held the third Thursday of September, October and November from 5–6:30 p.m. Check the “local events” link on KLWines.com for more info.

2004 Valoria Crianza Blanco Rioja (\$17.99) Do you like Lopez de Heredia’s whites? Do you like whites with delicious balance of fruit, acid, oak and minerality? If so, try this wine. It is way better than the price would suggest, and it is undoubtedly one of my favorite Spanish whites this year.

2006 Marques de Legarda Crianza Rioja (\$15.99) Based in the Rioja Alta town of Abalos, Bodegas de la Real Divisa (sold under the name Marques de Legarda) is one of the older bodegas in all of Rioja, with a history of vine growing stretching back to the 15th century. This will likely become our new favorite traditional, value Crianza Rioja (aged a minimum of two years). Spicy, cherry and other red fruits on the nose show lots of classic, refined, Rioja rusticity. Juicy red fruits, with just a hint of darker berries, show great presence and harmony on the nicely textured palate. This one right here is *classic* Rioja, no doubt about it. As an aside, this recently received my dad’s highest praises—a very good sign! Highly recommended for regular drinking or for cellaring another five years.

1995 Bodegas Corral Don Jacobo Gran Reserva Rioja (\$39.99) What a delicious Gran Reserva! Produced from primarily estate-owned Tempranillo and Garnacha vineyards in Navarrete (Rioja Alta), this winery is located paces away from the ancient pilgrimage route, the Camino de Santiago. Toasty, sweet dark cherry, blackberry and hints of red fruits on the nose lead to a plump, spicy palate, full of delicious fruit bolstered by a mineral core. There’s a dash of coconut and a subtle, spearmint aspect to the finish. It’s an excellent, relatively rich expression of Gran Reserva Rioja from a great vintage.

Joe Manekin

A Glimpse into Chile

Isolated from the rest of the continent, a small strip of land seeming huddled against the vast expanse of the Andes, Chile offers some wonderful climates for growing wine. These conditions have attracted winemakers from all around the world to come and ply their craft. The wineries below are joint ventures between native Chileans and winemakers from abroad. Playa is run by transplants from our very own Napa and Marin counties, while Falernia is produced by Northern Italians from Trentino. These are wines to be taken seriously, with substance and depth, despite being ridiculously affordable. I hope you enjoy them as much I as did.

2010 Falernia Pedro Ximenez Reserva Elqui Valley (\$8.99) This is Pedro Ximenez that isn’t sweet; it isn’t even Sherry! Instead this is a surprisingly bright and crisp wine that is as much of a surprise as it is delightful drink. A pale straw complexion leads to a nose of orange blossoms, citrus and a bracing hint of salty minerality. It has flavors of zesty orange flesh with a touch of pith upfront that lend a very vibrant note to the silky smooth mid-palate, which is filled with stone fruits, a touch of dried hay and peach pit. It’s rounded out on the finish by the fresh saline character promised on the nose. Such a delightful departure from the usual use of this apparently rather versatile grape.

2009 La Playa “Block Selection” Estate Reserve Claret Colchagua Valley (\$10.99) A joint venture between winemakers that started in Napa and two Chilean winemaking families, using fruit sourced from the Colchagua Valley. The winery is located near the Tinguiririca River and experiences temperature swings of up to 40 degrees daily—perfect growing conditions for Bordeaux varieties. This is a blend of 41% Petit Verdot, 37% Cabernet Sauvignon, 18% Cabernet Franc and 4% Carmeneré. Its dark, inky nose is punctuated by aromas of sweet cherry, violets and musk melon. Well-balanced on the palate, its acid and tannins and pleasantly integrated oak are all in harmony and wonderfully full without being at all heavy. Blackberries, herbs de Provence and dark roasted coffee flow throughout the mid-palate, which is warm and inviting. The finish is lingering and satisfying, filled with dark cocoa, pipe tobacco and leather. A very thoughtful wine, very impressively made, with quality and depth. Open with a steak, or against the first chill of fall.

Kyle Kurani

“We are proud to be joining forces with Vibrant Rioja to put on a series of monthly tastings at all three K&L locations this fall.”

“This is Pedro Ximenez that isn’t sweet; it isn’t even Sherry! Instead this is a surprisingly bright and crisp wine that is as much of a surprise as it is delightful drink.”

“Don’t let the Bettie Page style label fool you, this is serious juice for the money.”

“One would certainly hope that after getting their fill of succulent wine grapes, those brazen baboons would experience a state of blissful “ataraxia,” a Greek term defined as freedom from worry or want.”

JIMMY C’S VIEW DOWN UNDER

2009 Oliverhill “Red Silk” Shiraz McLaren Vale South Australia (\$15.99) I first met Stuart Miller, owner/winemaker of Oliverhill, almost 10 years ago when his small, family-run winery was a very “low tech” facility. That’s not to say that it’s grown into a large modern winery, but a new barrel room and tanks *can* make a difference. This is the second vintage for Miller’s “Red Silk,” which was created to fight the stronger Aussie dollar and provide really good Shiraz for a great price. The wine is, in essence, declassified “Jimmy’s Section,” which they no longer make, but the pedigree is there. Don’t let the Bettie Page style label fool you, this is serious juice for the money. The bouquet shows notes of blue and blackberry with hints of mocha, earth and spice. On the palate the wine is rich, with classic McLaren Vale mid-palate acidity supported by fine tannins that lead to a juicy finish.

2009 Margan Family “See Saw” Sémillon Blend Hunter Valley New South Wales (\$11.99) The Hunter Valley is home to one of the great and unique expressions of Sémillon. The wines in their youth can be a bit austere, with tightly coiled acidity and typically low alcohol levels that provide them with the structure to age for decades. With time in the cellar, they start to show the lemongrass, lanolin and brioche character the varietal is known for. The “See Saw” was created to show those flavors in a wine that is ready to consume now and at a user friendly price point. Made from a blend of 85% Sémillon, 10% Chardonnay and 5% Verdello, the Sémillon dominates the aromatic and flavor profile with lanolin, citrus pith and lemon-lime blossom notes. These components come together on the palate with zesty acidity keeping it fresh and lively, with very good texture and length.

2010 Running With Bulls Tempranillo Barossa Valley South Australia (\$15.99) This is a fun new addition to our Aussie wine section. If you like Spanish Rioja, give this version from Oz a try. In 1999 after many visits to Spain, the folks at Yalumba grafted Tempranillo onto old rootstock in the Barossa. The wine is made in a fruit-forward style. It was fermented using the natural yeast from the vineyard in a mix of Hungarian, French and American oak where it was aged for seven months. The nose offers notes of black cherry, plum, mocha, earth and a light floral accent. On the palate, there are fine tannins with a juicy mouthfeel and fleshy texture leading to a fine finish. This is a great weekday wine to go with roast chicken, pizza or, of course, tapas!

Jimmy C

APES OF WRATH

Roving troops of desperate, hunger-driven chacma baboons made splashy headline news and generated greater headaches in South Africa last year when, fleeing raging rural wildfires and advancing human encroachment, they entered without an invite and, like true connoisseurs, immediately engorged themselves on the ripest, sweetest grapes from lush vineyards on the Western Cape. Growers had for years resorted to a range of creative tactics with mixed success to deter these highly-intelligent and protected apes, from erecting mild electric fences to dangling rubber snakes on the vines to ultra-annoying blasts from vuvuzelas.

But when I had the recent opportunity to meet and savor several wines with David Nieuwoudt, the energetic owner and winemaker at the pristine, high altitude Cederberg Private Cellar in far-removed Dwarsrivier, South Africa, it was primarily Bukettraube, and not imbibing baboons, on my mind. This extremely rare grape variety, a 19th century cross between Sylvaner B and Frankenthaler, apparently exists on only 77 acres throughout the planet, and Cederberg has 15 of those. Prized for its lovely aromatic nose—an exotic, floral mélange of citrus blossoms, Muscat and white peach—the **2010 Cederberg Bukettraube (\$17.99)** is pure, elegantly-toned and hauntingly sweet on the palate, flirtatious as a fine apéritif and companion to spicier fare such as Thai or Indian curries.

We also tasted the **2010 Cederberg Chenin Blanc (\$18.99)**, a vibrantly fresh, deliciously unoaked version that was created in a precise, highly reductive style to eliminate oxidation, using specific yeast cultures to enhance the aromatic citrus qualities of the fruit. It’s a lustrous white wine of aromatic audacity, great appeal and intrigue, characterized by stone fruit, white grapefruit, green plum and gooseberry flavors, satisfyingly rich and round on the lingering finish.

One would certainly hope that after getting their fill of succulent wine grapes, those brazen baboons would experience a state of blissful “ataraxia,” a Greek term defined as freedom from worry or want. One sip of the **2009 Ataraxia Sauvignon Blanc Western Cape (\$18.99)** might just do the trick. Situated on 125 acres, the vineyards are planted in billion-year-old granite and weathered shale soils and exposed to the cooling breezes off nearby Walker Bay. The result is a wine of terrific purity and finesse, less being more, in that subtle flavors of grapefruit, lemon zest, melon and gooseberry are interwoven upon the palate, finishing with a fine thread of green tea and minerality.

John Majeski

A Stained Legend **BULL'S BLOOD**

The legend of Bull's Blood wine began in the small town of Eger, Hungary back in 1552 during a Turkish invasion. Captain Istvan Dobo and his 2,000 soldiers were said to have withstood a month-long siege from 150,000 Turks, successfully defending their village fortress and, in turn, completely crippling the Ottoman surge and stopping the Turkish Empire from invading and conquering Western Europe. How is that possible? The legend says that during the invasion the citizens of the village opened up their wine cellars to all those involved in the fight. They drank the wine in order to give themselves strength and nourishment during the struggle to defend their home. As the soldiers feverishly drank the wine, it spilled down over their mouths, through their beards and onto their armor, staining them blood red. Word spread to the Turkish forces that the Hungarians had been fortifying themselves not with wine, but with the blood of bulls in order to give them fierce and uncompromising strength during battle. This story grew and festered among the Turkish troops and the Turks, being superstitious, soon became so fearful that the entire army became totally demoralized and unwilling to fight any further.

In the mid-18th century Bull's Blood wine, also called Bikavér, became popular as a cure-all for any type of stomach problem. The pre-18th century blend was known to have Fekete Frankos, Fekete Juhfark, Budai Nagyfürtü, Ingaly and Kadarka. From the 19th century until the 1970s it was typically a blend of Kadarka, Kékfrankos, Kékoportó, the Cabernets and Médoc Noir. But the communists deemed Kadarka, the anchor varietal in Bull's Blood, too difficult to grow and began ripping it out, destroying the reputation of Bull's Blood with the vines and subsequent overproduction of inferior wine. Luckily those days are over. Kadarka was widely replanted beginning in the mid-1990s, and the older more traditional ways of winemaking are making a comeback. In 1997, Hungary's first DHC (Districtus Hungaricus Controllatus) was created to control quality—similar to the French AOC.

This is our very first Bull's Blood, and I must say that I am pretty excited to have it. Please help me welcome the **2008 Eszterbauer "Tüke" Szekszárdi Bikavér (Bull's Blood) (\$21.99)**, made from 26% Kékfrankos, 24% Kadarka, 22% Merlot, 10% Cabernet Sauvignon, 10% Pinot Noir and 8% Cabernet Franc. It is a fine example of a modern, well-made Bikavér with a fair amount of Kékfrankos and Kadarka in the cuvée. Each varietal and parcel is vinified separately and then blended just before bottling. Perfumed, spicy and deep, yet easy to drink with only 14% alcohol, this wine pairs well with barbecued meats, burgers, spaghetti Bolognese and a good story.

Eric Story

MY LIST *Philippe Tessier*

There is a great feature on your [KLWines.com](#) account called "My Wine List," where you can track your previous purchases, click through to read the product info, or post a review. I checked my list recently and by far my go-to (second only to Saturday post-shift staff beers) was the **Philippe Tessier Cheverny**. I usually get the regular rouge, which is so versatile with its crunchy, spicy fruit and low tannins—just complex enough to be interesting, but easy enough to work with Tuesday night takeaway. Well, our new shipment of Tessier wines has arrived, and this batch includes a delicious **2009 Cour-Cheverny Blanc* (\$14.99)**, made from the local specialty grape Romorantin, the gorgeous **2010 "Le Point du Jour"* (\$17.99)**, which is old vine Pinot Noir and Gamay raised in barrique and demi-muid, plus the three beauties listed below:

2010 Tessier Cheverny Rosé* (\$14.99) Super fresh, crunchy rosé from 70% Pinot Noir and 30% Gamay, this delicious, pale salmon-colored wine has layers of wild strawberries, black pepper and zesty red grapefruit on the finish, with a minerally texture. If you've tried this one before, you'll love the 2010 vintage. Look out for the pretty new label design!

2009 Tessier "De De" Sauvignon* (\$22.99) Made only in special years, this Cheverny Blanc is 100% old vine Sauvignon Blanc from clay and flinty limestone soils. Aged in very old oak casks for a year, the intense, musky passion fruit and tropical mango flavors take on richness and a glossy, almost viscous texture. A salty nuttiness adds complexity. The acidity is bright and provides a long mouthwatering finish. It has the perfect level of fruit and intensity for pairing with duck or turkey.

2010 Tessier Cheverny Rouge* (\$14.99) This aforementioned wine makes me so happy and in awe of our wonderful, savvy K&L customers! Who would have thought that a blend of Gamay, Côt (Malbec) and Pinot Noir from an off-the-beaten-path little appellation in the Loire would become one of our best selling red wines, year after year? The 2010 is spicy from whole-cluster fermentation, with silky red and blue fruit, roses and earthiness on the nose, refreshing acidity and modest, slightly chewy tannins. The vines are farmed organically, and the wine made very honestly and naturally, with native yeasts. A happy wine for any occasion!

Susan Thornett

"Word spread to the Turkish forces that the Hungarians had been fortifying themselves not with wine, but with the blood of bulls in order to give them fierce and uncompromising strength during battle."

"I usually get the regular rouge, which is so versatile with its crunchy, spicy fruit and low tannins—just complex enough to be interesting, but easy enough to work with Tuesday night takeaway."

K&L ONLINE AUCTIONS *Inside Auctions*

Hello current and future K&L Auction buyers and sellers! This month, the auction team has put together our David Letterman-inspired "Top 10 Reasons to Auction Wine with K&L." Didn't know there was such a thing as auction humor? Well, you be the judge.

Top 10 Reasons to Auction Wine with K&L

1. Doctor's Orders.

Whoever said a Lafite a day keeps the doctor away may have been under the influence himself, but when the ole body taps out, we've got your booze blues covered by literally throwing money at the problem.

2. Wife's Orders.

Is your wine collection worth a permanent sleeping spot on the couch? Maybe for some, but we'll leave that judgment call up to you. K&L Wine Auctions, solving marriage woes since 2011!

3. Ignored wife and/or doctor and now your children are pawing off their inheritance to buy the latest iPad.

Leaving your beloved collection in the hands of your offspring, who haven't quite grasped the difference between Charles Shaw and Domaine de la Romanée Conti, may result in an eternity of purgatory. Allow yourself to Rest in Peace.

4. Converting wine you bought on futures into David Driscoll's single barrel whiskey futures.

Before you know it, you'll slip into speaking German for no known reason and have the loudest voice in the tri-state area...Go Driscollites!

5. Can't afford Bordeaux futures this year!

Sell those wines of yesterday for the taste of tomorrow...Who cares if they're as much money as a Maserati, you didn't pay a commission! Let's hear it for the 1031 Exchange principle.

6. Trapped by bottle avalanche in wine cellar...can K&L come dig me out?

The new "I've fallen and I can't get up" emergency call. Listen to the soothing sounds of our auction professionals. We'll get you out of this mess in no time *and* provide a van full of boxes.

7. Triplets.

Yes, in-vetro worked, but now you've got three college tuitions to think about...don't quit drinking (you'll need it), just be more strategic. See #4.

8. 401 k(aymus).

Get your wine to finance your retirement! You'll be laughing your way down to Florida in no time.

9. You're a Giants fan.

Torture is nothing new to you...those last few seconds as the clock runs out on your auction will seem relatively painless.

10. A&E wants to feature you on the next episode of "Hoarders."

Enough said.

K&L's Auction Team

JIM'S OCTOBER GEMS

I really don't know where to start. Clyde and our other buyers have brought in so much wonderful wine the last several months that there's just way too much to choose from to fit in the space that is allocated for this Best Buy column.

2010 Domaine de Coussergues Chardonnay-Viognier Vin de Pays

d'Oc (\$10.99) One wine that you really need to pay attention to, produced from two varietals that I am not usually a big fan of (Viognier and Chardonnay), is this production that comes from Coussergues, a recent discovery by our adored French Regional wine buyer, Mulan Chan-Randel. I expected something very simple and linear, but found a Gem that had distinctive aromas of peach and tropical fruit that carried over to a refreshingly bright palate with a clean, crisp, mouthwatering finish. There's nothing cloying about this white Gem, which shows some minerality on the finish, and the Beaner gives a whole bunch of purring to it. 13.5% ABV. (🍷🍷🍷🍷🍷🍷🍷)

2010 Kalinda Sonoma Sauvignon Blanc* (\$12.99) Made for us by one of the best and most noted Sauvignon Blanc producers in Napa Valley, I don't think that I have ever tasted a SB as big or as rich (15.2% ABV) as this Gem. This production borders on a big, creamy style of Chardonnay—just call it the Rombauer Chardonnay of Sauvignon Blancs—so treat it as such and enjoy it with whatever cheeses you want and pay no attention to the heat on your palate at the finish. (🍷🍷🍷🍷🍷🍷🍷)

1997 Terrey-Gros-Cailloux, St-Julien (\$19.99) It humors me that certain wine critics initially labeled this vintage as a bad one. When I first started in this industry more than 40 years ago, when Bordeaux had a bad vintage, it was horrible. But modern technology has taken over wine production over the last 20 years. Today, instead of setting a picking a date that's 45 days after veraison to start the harvest, as they used to, and picking everything at once regardless of conditions, they now pick in blocks when the grapes are physiologically ripe. That's why, in part, the

'97s are quite good, have evolved really well and are drinking nicely now. This Gem has a wonderful depth, with round, soft, developed cedary fruit and secondary notes, a lovely, opulent nose and a long, complex finish. Anderson says that we need to stockpile this Gem, as should you, for everyday enjoyment. 12.5% ABV. (🍷🍷🍷🍷🍷🍷🍷)

1997 Destieux, St-Emilion (\$24.99) Like the Terrey-Gros-Cailloux above, this is an underrated, Merlot-driven 1997. Medium-deep ruby, with an aged edge, the nose provides that classic truffle-like red fruited set of aromas with developed tones, while in the mouth it is complex, deeply flavored, integrated and has a long finish. Yes, this Gem will also be one of our house reds for the month, according to Anderson. 13% ABV. (🍷🍷🍷🍷🍷🍷🍷)

2009 Cave de Rasteau "Dame Victoria" Côtes du Rhône-Villages Rasteau* (\$13.99) The 2009 vintage in the Rhône Valley was absolutely great, and this incredibly deeply-colored, opulent wine is a perfect example of how great. Loaded with blueberry fruit and white pepper spiciness on the nose and in the mouth, this balanced Grenache-drive Gem is elegant, stylish, broad, flashy and just a joy to consume. Anderson says that this, too, will be one of our house reds for the month. 14.5% ABV. (🍷🍷🍷🍷🍷🍷🍷)

2009 Domaine Regnier Saumur-Champigny (\$12.99) I love Cabernet Franc, to the point that I make it every year with my winemaking group. Cabernet Franc from the Loire Valley can be amazingly wonderful, as is the case with this production from Regnier. Deeply colored, this non-oak aged wine offers up tons of cassis and blackberry fruit with clove-like spiciness enveloped in almost floral, chocolate-type notes with integrated silky tannins, excellent focus, complexity and a long, warm finish. Anderson has informed me that this, too, will be one of our house reds for the month. Enjoy! 13% ABV. (🍷🍷🍷🍷🍷🍷🍷)

Jim, Anderson, the Beaner, Eby and Rizzo

UNDER THE RADAR *Italian Bargains*

This month's Italian bargains are an exceptional lot, wines I've been excited to write about for a while. The first was an absolute shocker. I was tasting wine with L.A.'s Oliver McCrum rep on my patio on my day off (I'm a dedicated professional). Now I believe Oliver's to be one of the greatest Italian import portfolios in existence (why else would I set up a tasting appointment at my house on my day off?) so I was a little perplexed when I saw him pull a bottle of Frascati from his bag. I mean, Frascati? But I put the glass to my nose and wow! It smelled wonderful: stone fruit, pear blossom, a pleasing minerality. On the palate it was rich, deep and surprisingly complex. I just about fell out of my chair when he told me the price. Rest assured, you'll want to try this wine: **2010 Casale Marchesi Frascati (\$11.99).**

Another white wine that I can't stop gushing about is the **2007 Daniele Ricci Terre del Timorasso (\$22.99).** Timorasso, the grape, is grown in the Colli Tortonesi, the hills that separate Piemonte from Lombardia in the far southeast corner of Piemonte. While not an "orange wine," it does spend a few days on its

skins during fermentation then another several days on the gross lees. The resulting wine is rich and full bodied, but with excellent acidity and notes of everything from pineapple and butterscotch to wild herbs, white flowers and wet pavement. Just a beautiful wine that is drinking wonderfully now, but would be fascinating to watch evolve for another three to five years.

The **Olek Bondonio Vino da Tavola (\$14.99)** is a non-vintage wine made from 100% Grignolino that I first tasted in Italy back in February and absolutely loved. Since then it has graced my dinner table on a number of occasions. Light ruby in color, medium bodied, with gorgeous high toned fruit, zesty acidity, crunchy tannins (I love wines that "crunch") and tons and tons of pretty black pepper and assorted spice. Probably not for fans of giant, New World-y fruit bombs, this wine would nonetheless be a near perfect pairing for lighter antipasti or cured meats.

Chris Miller

GETTING TO KNOW *Kerri Conlon*

What's your position at K&L?

I handle the special events [like this month's Champagne events—thanks Kerri!] as well as assist Clyde Beffa, co-owner and wine director of K&L. I have been back here for about eight months.

What did you do before K&L?

I was living in Arizona and working in the special events industry mainly doing food and wine events.

What do you do in your spare time?

My three-year-old takes up most of my spare time, but I love to read, cook and entertain.

What's your favorite movie?

Gone with the Wind.

What was your "epiphany wine"?

My epiphany wine was a bottle of 1976 Veuve-Clicquot Brut Rosé Champagne that was given to me on my 12th birthday directly at the property. I drank it with my brother and parents at Les Crayères in Reims. I knew from that moment on, I was going to have a love affair with all things bubbly.

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

I love any sort of raw fish, any Japanese fusion cuisine paired with any dry, crisp white.

How do you think your palate's changed?

I used to love big, buttery Chardonnays and ripe, fruit driven reds. I've toned it down over the years.

What do you like to drink?

I love rosé, Sancerre, NZ SB, Champagne, and I like to try different reds. Lately I've been into Paso Robles reds. I also love trying wines from my adopted home state of Arizona. Especially Dos Cabezas in Sonoita. I hope we can start carrying their wines at K&L soon!

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

I think wine is meant to be enjoyed and experienced...It shouldn't be intimidating or presumptuous. I would tell people that there are no wrong answers in wine. Ever. And steer away from anyone who calls themselves an "expert." That is just silly.

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

My great-grandfather Charlie Beffa. I feel like I would serve him a shot of whisky, straight up. And not even the good stuff (sorry Whisky Davids). Also, Jane Austen, as she is my all-time favorite author. I would pour my favorite bubbly, Billecart-Salmon Rosé, and try to find out her real-life love story. Ever noticed how females share when they've had bubbly?

"Now I believe Oliver's to be one of the greatest Italian import portfolios in existence (why else would I set up a tasting appointment at my house on my day off?) so I was a little perplexed when I saw him pull a bottle of Frascati from his bag."

GETTING TO KNOW: *Kerri Conlon*



"I think wine is meant to be enjoyed and experienced...It shouldn't be intimidating or presumptuous."



“Hardly a thing has been said about the 2009 or 2010 vintages, from which we are starting to get Rossos. It’s a shame, too, since the 2009s are spectacular, full of fruit, with great balance and vibrant freshness and the 2010s are tremendous...”

PENSIERI DA MONTECHIARA

By the time you get this, yet another boat from Montalcino will have docked with loads of 2006 Brunello for you. So much has already been said about the quality of the 2006 vintage of Brunello, and they are really great, yet hardly a thing has been said about the 2009 or 2010 vintages, from which we are starting to get Rossos. It’s a shame, too, since the 2009s are spectacular, full of fruit, with great balance and vibrant freshness. The 2010s are tremendous, too, causing lifelong Brunello producers to shake their heads in disbelief at the quality and color.

The **2009 Ferrero Rosso di Montalcino*** (\$16.99) is one of the best they’ve made. Ferrero’s vineyards sit between Banfi’s Poggio all’Oro Riserva vineyard and Argiano in the southwest corner of Montalcino, where the vines are able to ripen fully. This vintage’s brightness gives verve and energy to the already luscious fruit, making it drinkable now and over the next three to five years!

It’s been way too long since we’ve had any wines from La Fortuna, but their luscious **2009 La Fortuna Rosso di Montalcino*** (\$19.99) will make you forget the wait! La Fortuna’s wines are from a blend of vineyards in two different growing zones—from the warm southern face of Montalcino, from *terrarossa* (iron rich soil), and from just northeast of the town of Montalcino next to Fuligni and Siro Pacenti, where the soil is dominated by clay and shale. This wine has it all: superb balance, ripeness, depth, spice and earth, with loads of fruit. A perennial favorite from La Fortuna is their flashy mini-Super Tuscan (just perfect for today’s leaner wallets), the **2009 La Fortuna “Fortunello”*** (\$14.99). This is Sangiovese accented by 15% Merlot that sees the briefest of passages in barrique. The result is a softer, fleshier, silkier wine.

I think the **2009 Sesta di Sopra Rosso di Montalcino*** (\$24.99) might be mis-labeled it’s so good. I’ve had Brunelli that don’t measure up to this quality of this Rosso; it just sings. Full of a combination of wild fruit, earthy complexity and touches of spice, this wine’s incredible palate presence just amazes me. Sesta di Sopra lies on Montalcino’s south-facing slope and has a southwest-erly exposure. It sits above the *terrarossa* in pure *galestro* soil, an exfoliating shale deposit that shows up across Tuscany and is generally thought of as the best soil for Sangiovese. It also sits up high enough to benefit from the cooling and drying evening breezes that keep the vineyards healthy. Last year we introduced the first vintage of Sesta di Sopra’s IGT Sangiovese; it was a smash hit and sold out in a flash. The **2010 Sesta di Sopra IGT Sangiovese*** (\$15.99) is remarkable in its clarity. It’s a pure, elegant expression of Sangiovese and a must-have. We’re only getting a tiny bit of this, so you better hurry up!

Okay, enough about Montalcino. **Rocca di Montegrossi** is back; and their flagship **Chianti Classico**, represented by the **2009*** (\$19.99) vintage is rocking! Marco Ricasoli grows some of the most distinctive and pleasurable Sangiovese in Tuscany high up in the hills of Gaiole in the deepest reaches of Chianti Classico. Marco’s vineyards are all in *galestro* and produce elegant, distinctive and highly aromatic Chianti with a supple and inviting mouthfeel. This also comes in **375ml** bottles for **\$11.99**. The star of Marco’s vineyard is the San Marcellino—95% Sangiovese and a dash of Pugnitello that gives it just a slightly different depth and structure. The second release of the **2006 Rocca di Montegrossi “San Marcellino” Chianti Classico*** (\$42.99) is powerful and structured and will age fantastically for the next 10-15 years. The **2007 Rocca di Montegrossi “San Marcellino” Chianti Classico*** (\$42.99) is a luscious, broad and really sexy version of this vineyard’s power and intrigue. Years ago Marco started making a Super Tuscan Sanviovese-Cab-Merlot blend, but decided that was not the direction he wanted to go. Rather, he wanted to keep his Sangiovese free from Bordeaux varieties. So what did he do with all of the Cab and Merlot? He made the **2006 Rocca di Montegrossi “Geremia”*** (750ml \$43.99; 1.5L \$89.99), which got 95+ points from Parker’s *Wine Advocate*, and followed it with the **2007 Rocca di Montegrossi “Geremia”*** (\$39.99), a lusher, fuller, riper version that’s really wonderful to drink. (It will hold, but it’s just so good now.)

Not to be overlooked by any Italophile is Marco’s prized production, the **2010 Rocca di Montegrossi Extra Virgin Olive Oil*** (500ml \$24.99). It is just superb, fresh and vibrant. Wow. Don’t miss the **2010 Sesta di Sopra Extra Virgin Olive Oil** (750ml \$24.99) either; it is fuller and just as spicy. Enjoy!

Greg St. Clair

OTTOBRE'S SELEZIONE

2009 Poggiarellino Rosso di Montalcino* (750ml \$17.99; 1.5L \$37.99) The 2009 Rosso di Montalcino from Poggiarellino is truly a “baby Brunello” in this vintage. This is drinking great right now, and will continue to over the next couple of years (but only if you can keep your hands off of it and keep some in the cellar). Here is a wine that packs a wallop and bang for your buck! Give it about an hour to open up and stand back. On the palate you will find ripe strawberries and black cherries, a little bitter chocolate and some toasty oak and vanilla, with soft tannins. New this year is the magnum. Twice the fun, it would really be a *great* holiday present or work well with your holiday dinners. (Be forewarned, these mags are going to go fast.)

2009 Baccinetti “La Saporioia” Rosso di Montalcino (Catzilla)* (\$16.99) Returning once again is a wine we at K&L refer to as Catzilla, on track to have more than nine lives (we hope). The last vintage sold out quickly, and this 2009 will be no exception. This wine is full of ripe Sangiovese fruit—plum, spicy blackberry and cassis—with cocoa powder that coats the palate and a little Tuscan dust on the finish. Full-bodied, the wine also has great acidity and very balanced tannins.

2009 Tenuta di Sesta Rosso di Montalcino* (\$16.99) This Rosso was aged for one year in 20hl Slovenian oak barrels, uniting the imposing structure of Brunello with the freshness and vivacity of a young wine. It shows classic ripe strawberries, cherry cola and cranberry, with a hint of leather and spice on the finish. This can be drunk young, but will evolve over the next couple of years, WARNING: This is one of those wines that you will think: How did that bottle empty itself?

2010 Blason Pinot Grigio* (1L \$10.99) The 2010 Blason is a mouthful of Pinot Grigio, a wine that has body and is perfectly balanced, with lots of acidity. It's also very aromatic, with good complexity, length and subtle elegance, showing a little muscle and long and flowing finish. It is a little spicy, with red apple and pear fruit and touch of minerality on the aftertaste. A liter bottle made for two.

Saluté!

Mike “Guido” Parres

Captain's Log ANNE & ARNAUD GOISOT

Sauvignon Blanc is not the first varietal that you think of when Burgundy comes to mind, but it is the only varietal they can make in Saint-Bris, a really small appellation located south of Chablis. This odd exception to the Burgundy rule has always fascinated me, and I'm always glad when the most recent vintage from Domaine Anne & Arnaud Goisot arrives. The **2009 Anne & Arnaud Goisot Saint-Bris (Sauvignon)*** (\$10.99) is not only a deal, but it offers the best of both the traditional kings of SB in one bottle—Sancerre and New Zealand. Pull the cork and it is all Kiwi SB—gooseberries and grass. Swirl the wine a bit and slowly the Loire personality emerges with a cool, focused, chalky mineral note. Best of all, neither aspect of this wine dominates the other; it is a perfect compromise.

This domaine also makes an incredible, moderately-priced Chablis (which was a lucky bonus when Keith went looking for Saint-Bris). Their **2009 Chablis*** (\$13.99) has bright yellow fruits, a touch of lemon curd, modest minerality and mouthwatering acidity—classic Chablis that you can have every night, not just on special occasions!

New to us this year is their **2009 Bourgogne Côtes d'Auxerre Chardonnay*** (\$10.99). From vines grown near Chablis, but with not as much Kimmeridgian chalk, this offers a completely different expression of Chardonnay than their Chablis. Baked yellow fruits, with a hint of something estery, this wine's nose is more aromatically lifted and the palate has a darker fruit tone with nice body and a leesy richness. There is just a touch of minerality and spice, yet the wine sees no oak, and its finish is almost as mouthwatering as the Chablis.

The **2009 Bourgogne Côtes d'Auxerre Pinot Noir*** (\$12.99) is the Goisot wine that I am most excited about. The nose offers up the perfect mix of ripe dark berries, spice and earth. The palate is juicy and round, just as you'd expect from the vintage, with plenty of dark red fruits and modestly drying tannins that really play up the earthiness on the finish. A super charming Pinot from the northernmost reaches of Burgundy.

Finally, we have the **2009 Bourgogne Côtes d'Auxerre Rosé*** (\$12.99). This salmon-colored rosé offers plenty of cool red berries on the nose and palate. It is not a simple, juicy pink wine; it has a good texture and modest weight. More of a meal wine than an apéritif.

Kirk Walker

“WARNING: This is one of those wines that you will think: How did that bottle empty itself?”

“Pull the cork and it is all Kiwi SB—gooseberries and grass. Swirl the wine a bit and slowly the Loire personality emerges with a cool, focused, chalky mineral note. Best of all, neither aspect of this wine dominates the other; it is a perfect compromise.”



“The 2009 Champy St-Aubin 1er Cru ‘Murgers Dent de Chien’* offers Puligny character for a fraction of the cost. Outstanding depth, richness and minerality. ‘Wow!’ is what I wrote in March when I first tasted it.”

POUR VOTRE PLAISIR

2009s from Maison Champy Arrive!

The very first négociant house established in Burgundy was Champy Père & Cie, in 1720. They were the first to recognize the importance of cleanliness in winemaking, working directly with Louis Pasteur, and they built a then state-of-the-art three-story gravity winery in downtown Beaune. But after 150 years, the family’s interest in winemaking declined. After the last Champy died in 1985, the business was sold and the vineyard holdings stripped away. Henri Meurgey and his son Pierre took over the reins in 1990 and breathed fresh life into the company.

Under the aegis of Pierre Meurgey, and of Dmitri Bazas their winemaker, Champy has been restored, and the wines are balanced with a sense of place, what the French call *terroir*. Their estate vineyards all run biodynamically. We have worked with them since the 1998 vintage, so this is our eleventh vintage, and the wines have been getting better and better, with elegance and approachability, as well as the ability to age.

We have an extraordinary range of impeccable 2009s from Champy. In fact, more than I can list here, so go to KLWines.com for the complete list. The **2009 Maison Champy Mâcon-Villages*** (\$12.99) is bright, clean Chardonnay, unoaked and fermented with wild yeast and aged in stainless. Their **2009 Maison Champy Viré-Clessé*** (\$15.99) has bright fruit, length and a terrific mid-palate. Bright, crisp and lovely. The **2009 Maison Champy Bourgogne Chardonnay “Signature”*** (\$18.99) has rich toasty oak notes, combined with minerality from the fruit from Puligny and Meursault. From a domaine that they just acquired in Pernand, we have the **2009 Domaine Laleure-Piot Pernand-Vergelesses 1er Cru*** (\$29.99). This is a Corton-Charlemagne in many ways, coming from just across from the hill of Corton. Rich and open on entry, it shows pretty limestone, salty minerality and some lime blossom notes. The **2009 Maison Champy St-Aubin 1er Cru “Murgers Dent de Chien”*** (\$34.99) offers Puligny character for a fraction of the cost. Outstanding depth, richness and minerality. “Wow!” is what I wrote in March when I first tasted it.

*“Under the aegis of Pierre Meurgey, and of Dmitri Bazas their winemaker, Champy has been restored, and the wines are balanced with a sense of place, what the French call *terroir*.”*

For reds, there is even more to offer, as we have five terrific reds, each with individual character, for less than \$25 a bottle. The **2009 Domaine Laleure-Piot Côte de Nuits-Villages “Les Belle Vues”*** (\$23.99) is from a terrific vineyard a stone’s throw from Nuits-St-Georges 1er Cru, but at a fraction of the cost of Clos de Maréchal, its near neighbor. Bright, spicy and earthy, this is fascinating. Or, try the **2009 Maison Champy Pernand-Vergelesses “Clos de Bully” Rouge*** (\$23.99), with rich fruit and a lovely texture, along with a bit of toasty oak. Biodynamically grown and great! Or perhaps the **2009 Maison Champy Chorey-lès-Beaune*** (\$23.99), with rich cherry fruit, a pretty mid-palate and lots of plush charm. If that is not the one, then try **2009 Maison Champy Beaune “Vieilles Vignes”*** (\$24.99). It’s off the charts. From vines planted in 1947, with concentration and beautiful black fruit notes. It is from one vineyard, biodynamically farmed, just above the Route de Pommard south of Beaune. Fine tannins, good acidity and terrific length. Stunning! Finally, how about the **2009 Maison Champy Savigny-lès-Beaune “Bas Liards”*** (\$24.99), made from carefully and biodynamically tended grapes? It is round and supple, with a serious character and a very pretty depth of black fruit and old vine concentration.

If you are feeling a bit more flush, do not miss the **2009 Maison Champy Volnay*** (\$39.95) from four parcels in Volnay, both above and below the village. The combination of deeper clay soils on the lower slopes and soils as shallow as four inches on the upper slopes, make for an exciting wine with lovely concentrated black fruit, vibrant energy and terrific quality. Or, for an amazing experience try the **2009 Maison Champy Volnay 1er Cru “Taillepieds”*** (\$64.99), which is just over the top great Burgundy for your cellar. Period.

À Santé!

Keith Wollenberg

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OCTOBER FEATURED ITEM:

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

LA CACHE WINE STORAGE CABINETS



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



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



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

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

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

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

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Tritan Titanium Crystal Lead Free!

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

Le Cache Wine Cellars

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

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

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

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

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

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

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

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

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

Alex Pross, Wine Club Director

SOME OCTOBER WINE CLUB PICKS

signature red collection

2008 Robert Craig “Affinity” Napa Valley Bordeaux Blend

Affinity is Robert Craig’s Bordeaux-style blend featuring Cabernet grapes from the winery’s estate vineyards in Coombsville, in the eastern foothills of Napa Valley.

Regular K&L Retail: \$44.99 Wine Club Price: Inquire

champagne club

Fleury “Carte Rouge” Brut Champagne*

An expressive and intense Champagne. Fruity and delicate, this very elegant and long-lasting Champagne is classic, smooth and quite rich in style. Mr. Fleury’s obsession with quality shows through in the wine; it is the most exciting all Pinot Noir Blanc de Noirs in our stock.

Regular K&L Retail: \$39.99 Wine Club Price: \$35.99

best buy wine club

2010 Domaine Begude “Terroir” Chardonnay Haut Vallée de l’Aude*

This cool and elegant Chardonnay hails from Domaine Begude, a small family owned property located high in the foothills of the Pyrenees in the Limoux region of the Languedoc. The long, cool growing season here lends itself perfectly to the production of crisp and delicate wines.

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

premium wine club

2010 Kalinda Carneros Chardonnay*

We found this super delicious, in-your-face Chardonnay after tasting more than 20 wines. It’s rich, fruity, oaky, full-bodied and buttery, with a toasty palate impression. The grapes were grown by one of California’s most famous Chardonnay producers whose first wine is our biggest seller.

Regular K&L Retail: \$19.99 Wine Club Price: \$16.99

italian club

2006 Belisario Colli Maceratesi Rosso

This is the most exciting red wine I’ve tasted in years. Sure, Colli Maceratesi Rosso isn’t a household name, but this leaves a lasting impression: the wine was subtle, like a passing glance, full of complex Marasca cherry woven into an undercarriage of spice, cedar, tobacco, gravel and exotic woods, effortlessly uniting under one voice.

Regular K&L Retail: \$24.99 Wine Club Price: \$21.99

TALES OF THE SPORTING LIFE

We often march to our own beat in the K&L Spirits Department. And while we love to think spirits, I think David and I agree that our first love is still wine. So, this being a Champagne issue, I'm going to play ball and recommend some of my favorite mixers for Champagne cocktails!

We can all appreciate the now-ubiquitous **St. Germain Elderflower Liqueur (\$31.99)** and the ever-popular **Clear Creek Oregon Cranberry Liqueur (\$26.99)**, both of which are wondrous additions to a glass of Champagne. But they are not the only options for adulterating and, perhaps, enhancing your Champagne. **Fruit Lab's Organic Hibiscus Liqueur (750ml \$29.99)** comes from a local company committed to making some of the world's "greenest" alcoholic products available. But those claims don't really matter if the stuff inside the bottle isn't up to snuff. Let me assure you, this fully lives up to our standards. The hibiscus flavors are subtle but definitely at the front. It doesn't taste fake or perfumed. The floweriness is not overwhelming and moves seamlessly into tangy red fruit. It tastes good, and you can feel good about it as you top it off with your favorite sparkler.

For the most adventurous drinkers I recommend the **Distilleries et Domaines de Provence Farigoule de Thyme (375ml \$21.99)**. This unusual liqueur starts with a maceration of Provençal thyme and sugar cane in a base spirit distilled from cane. It is then distilled a second time, and then the final product is infused with lemon verbena, sage and angelica root. Bottled at a startling 80 proof, this sweet-savory concoction transports me directly to the South of France. It's like having the Mistral blow across your face as you picnic in the hills above Arles. Add an ounce and a small sugar cube to your glass and top with Champagne; you'll be transported as well.

I'd be remiss if I ignored the Aperol Spritz, just about the simplest way to enhance a glass of bubbly and a fabulous method for distracting oneself from the world's problems. Start with a few ounces of **Aperol Aperitivo Liqueur (750ml \$23.99)** in a white wine glass. Add cube ice and a generous slice of orange. Top with your finest Brut Prosecco, and then put your sunglasses on.

David Othenin-Girard

K&L Whisky Merchants AGAINST THE GRAIN

The single malt revival that has been taking place over the last few years has been entertaining to watch and has definitely kept us quite busy. It seems that there is an insatiable appetite for new whiskies. As one local resident told me recently, dot-comers in the Silicon Valley seem to be less inclined to build a wine cellar and more inclined to install a larger home bar. This trend has inevitably interested new drinkers to learn a few rules of thumb.

But the so-called "experts" are quick to tout single malts as the end-all be-all in whisky over blends, pointing out that lower quality blends tend to have more grain whisky than barley whisky, which gives the spirit a thinner, more herbal flavor. This has made it unfashionable to drink blends like Johnnie Walker and Chivas Regal. However, I think the anti-grain campaign has overstepped its bounds. Just like the "I only like dry wine" campaign unfairly punished high-quality Riesling, this rule-of-thumb used to warn others about cheap whisky has unjustly affected both high-end blends and high-quality grain whisky. If you're a true whisky connoisseur, then you should know that great grain whisky is one of the most ethereal and unique spirits in the world.

When David OG and I sat in a Glasgow office with two glasses of ancient, amazing, incredible grain whisky in our hands, we were terrified about pulling the trigger on two whole barrels. "Who's going to buy this?" we thought. Worse yet, who's going to rise against the common conception that grain whisky is cheap? Luckily, we drove a hard bargain, used our own importer and were able to demand a ridiculously low price for two collectors' items that should make whisky geeks squirm with excitement. Both won't arrive until this winter, but we're taking pre-orders with special pricing.

1990 Girvan 21 Year Old K&L Exclusive Sovereign Single Barrel Cask Strength Grain Whisky (PA \$73.99) Located right outside of Glasgow, Girvan used to house the now defunct Ladyburn distillery. Dry, herbal and grainy on the nose, the palate is expressive and clean, finishing with apples and pears in a fruity flurry of flavor. Other prices on Girvan of this age (if you can even find a bottle) fester around the \$100+ range, making our cask the equivalent of a closeout bargain.

1965 Caledonian 45 Year Old K&L Exclusive Sovereign Single Barrel Cask Strength Grain Whisky (PA \$149.99) Closed in 1988, Caledonian was a Lowland grain distillery that was once famed for having Europe's biggest patent still. The nose is salted caramel and sticky Sauternes, with rich and enticing aromas. The palate is grain all the way—lean and herbal, odd and exciting, crazy cool and super fun, truly a difficult malt to explain. A rare whisky from a collectable distillery.

David Driscoll

"This being a Champagne issue, I'm going to play ball and recommend some of my favorite mixers for Champagne cocktails!"

"The anti-grain campaign has overstepped its bounds. Just like the 'I only like dry wine' campaign unfairly punished high-quality Riesling, this rule-of-thumb used to warn others about cheap whisky has unjustly affected both high-end blends and high-quality grain whisky."



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The Last Word **ON BORDEAUX**

It seems like we've been tasting more older vintages of Bordeaux than newly-arrived 2008s lately. In fact, we just conducted a fantastic older vintage seminar at the Hollywood store, starting with wines from 1995, all the way through the 2001 vintage. I took some of the leftover wines home that night and found that they all really benefitted from the extra time open, which suggests they will continue to age well or should be decanted for immediate consumption.

1997 Haut-Bailly, Pessac-Léognan (\$59.99) This wine, as with most of the 1997s, really came to life after being open for a couple hours. The fruit just needs time to wake up so it can stand up to the bright acidity that is still evident. This was one of the hits of the tasting with the staff for its elegance. The layered nose showed leather, herb, red fruit and tobacco. The rich mid-palate was lively, with currant, mineral, tobacco and roasted herbs. This is one of the wines that really benefitted from decanting, so please do so.

1998 Clos du Marquis, St-Julien (\$69.99) This was the third or fourth time I've tried this wine, and I also think it needs decanting. Out of the bottle the edgy tannins covered up the fruit, but with air the heady nose took on aromas of oak spice and ripe black fruit. The palate became soft and lush, with lots of rich cassis and plum, along with spice, mineral and a bit of mocha.

1996 Corbin Michotte, St-Emilion (\$46.99) This small property, less than 20 acres, is located at the Pomerol border and produces just over 3,000 cases. When it was first opened earth and mushroom dominated the nose, but after an hour ripe plum, mineral and herbaceous aromas stood out. The palate was soft and lush, with plenty of roasted herbs, mushroom, plum and spice flavors. The long, lovely finish of herbs and delicate red fruit stole the show. Please decant.

1994 Corbin Michotte, St-Emilion (\$39.99) I have opened this twice in the last month, for the staff and at an in-store tasting, and both times the wine was beautiful right out of the bottle. Blackberry and cherry fruit on the nose and palate were highlighted by underlying minerality and spice, both of which carried through onto the finish. The tannins were still evident but not overpowering. A very elegant wine that is drinking right now.

1995 Grand Mayne, St-Emilion (\$79.99) This was my favorite of the tasting, and I enjoyed it again with that evening's dinner. The nose still showed oak spice, cola and ripe plum. The elegant mouthfeel was fully integrated with rich, ripe plum, cola, mocha and spice leading to a long finish with more mocha and ripe fruit. A lovely wine.

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Steve Greer