



WINE News

WELCOME fall and the September issue of K&L's Wine News. This month we're focusing on the Loire Valley, one of our favorite regions for fresh, elegant wines that are also fabulously affordable. Read more inside...

The Loire Valley DOES IT RIGHT

"In the past we were considered Burgundy; now we're in the Loire."

—Edmond Vatan

The Loire River, stretching 630 miles from Mont Gerbier de Jonc in Ardeche to its final destination, the Atlantic Ocean, is the longest river in France and is widely considered the last wild river in Europe. It is also often called the garden of France; the scenery is gorgeous, the climate is mild and so are the people. And the diversity of wines here is as astounding as the landscape—from racy Sancerres to salty Muscadets, succulent Chinons (see Elisabeth's article on page 6) to ancient Pineau d'Aunis. But, for all of its diversity there is a common stylistic thread that runs throughout: artisanal, handcrafted wines that are full of character, presence of place and vivid clarity. Read more about one such producer, Frédéric Mabileau, in his own words in our Winemaker Interview on page 8 and in Leah's Winery to Watch feature on page 9. I wax poetic about some new arrivals on page 23 and, if you love values, check out David Driscoll's picks from the region on page 25.

Personally, I love the wines of Franck Millet, whose Sancerres have been at the core of our Loire Valley category for as long as I can remember. Legend has it that we fell for the wines of this family domaine with the 1994 vintage, when Franck and Betty Millet drove down from Sancerre to Beaune on Easter Sunday 1995 to meet Clyde and crew to present them. The wines were great, even in that tough vintage, and the rest is history. We continue to be huge fans, as the wines express everything that is characteristic of the growing region of Sancerre—chalky minerality, snappy freshness, lively acidity and high-toned, aromatic fruit.

2008 Millet Sancerre Blanc* (\$16.99) From clay and chalk soils in the village of Bue near the domaine. This is a wine of freshness, lift and snap, one that keeps you coming back for more. It is vinified entirely in stainless steel to preserve the wonderful citrus and slightly grassy aromas and gentle mineral finish.



2007 Millet Sancerre Insolite (\$21.99) This is the reserve cuvée, made from Millet's chalkiest limestone soils. There is a long maceration at very low temperatures to extract as much flavor and terroir as possible. The resulting wine is charged with mineral and stony flavors, and it is very intense and full of bright citrus notes. Because 2007 was an amazingly warm and ripe vintage, this vintage of Insolite is quite soft, with layers of rich fruit. Ready to drink now and over the next 3-5 years.

2007 Millet Sancerre Rouge* (\$16.99) Red wines make up only 20% of the appellation of Sancerre's production. They are made exclusively from Pinot Noir and, in ripe years, they can be positively captivating. These are never big bruisers, but elegant ladies, supple and light in color, but never short on flavor. This is one you should not miss. It is full of rich, dark cherry fruit, a hint of smokiness and supple, round tannins. Think roasted chicken, sausages on the grill, fresh salmon... the possibilities are endless.

2008 Millet Sancerre Rosé* (\$15.99) The Millet Rosé is 100% Pinot Noir and 100% delicious! I love Sancerre rosé. No other pink can achieve the delicacy and finesse that a Pinot Noir rosé can. A lovely pale salmon color, dry, refreshing... on a hot day in the yard with a nice salad or some goat cheese, now that's what I'm talking about.

Eric Story

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More Containers Have Just Arrived...



Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

...Including some of the great Italian Brunelli from the 2004 vintage. Many have been pre-sold, but we still have a good supply of some of the top wines. Also just in are several 2007

Rhône and the wines of Ch. Montfaucon, which just came in.

Speaking of sparkling wines, do not miss our annual Hollywood and Redwood City Champagne tent events in October (see page 3). Some of our direct buy producers will be here from France to pour and discuss their wines.

Some of my Bordeaux picks for this month are the following: **2005 Ch. de Pressac (\$29.99)** is a delicious St-Emilion that sold out quickly and is now back in for less money. Try the **2005 Ch. Ducluzeau (\$19.99)**, owned by the Borie family of Ducru-Beaucaillou fame, is one of our favorite Lustrac properties. Try the value-packed **2006 Lugagnac (\$12.99)** and **2006 Les Tours de Peyrat (\$14.99)**, which has tons of sweet, ripe fruit. On the white wine side, try the new **2006 Ducla Experience XIV (\$14.99)**, it is even more balanced than the successful 2005.

On the older wine scene, the value-packed **1999 Ch. Labegorce, Margaux (\$36.99)** gives plenty of pleasure with a nice barbecued steak or hamburger. Also, I just drank a delicious magnum (with some help) of **1987 Ch. Pichon-Baron (1.5L \$149.99)**. It was perfect with a roast pork loin.

Have a great end of summer—can you believe how fast these months go by?

Clyde Beffa Jr

Châteauneuf-du-Papes, one of the best Southern Rhône vintages of the last 50 years. Here again, many are sold, but we have a decent supply of some of the best. Of course, the highly-rated 2008 Bordeaux will not be available for another year, but many superb-value 2006 Bordeaux have also arrived (page 20).

California wine sales continue to lead the way during this weak economy, and many producers have lowered their prices to reflect present conditions. There seems to be a great deal out there everyday and we're taking advantage of as many as we can and passing the savings on to you.

There are many Italian bargains out there (the Corsini wines are great and the 2007 Rosso di Montalcino are stunning). We're also loaded with French Regional bargains. Try the outstanding value-packed Limoux bubbly from **J-L Denois**, including the **Brut "Tradition" (\$15.99)** and the **Pinot Noir Rosé (\$14.99)**, and **Antech's "Cuvée Eugénie" (\$13.99)** and **"Emotion" Rosé (\$14.99)**. Also don't forget the 2007 Côtes du

K&L LOCATIONS, HOURS AND INFORMATION

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

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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 September 30, 2009. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

We accept American Express, Discover, Visa and Mastercard.

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REVIEW KEY

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

SATURDAY TASTINGS

Saturday tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 3-6 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."

September 5: Domestic Pinot Noir from California and Oregon.

September 12: Special "Value" Bordeaux tasting and lunch in Redwood City at Chantilly restaurant (next to the store) from noon-1:15 p.m. Then enjoy lunch with eight more Bordeaux to taste. \$40. In San Francisco and Hollywood taste 12 value current release 2006 Bordeaux. \$15 for 12 selections.

September 19: Burgundy. Buyer Keith Wollenberg picks his favorite new releases for all three stores.

September 26: International Cabernet Sauvignon tasting in San Francisco. Southern Hemisphere wines in Redwood City and the Best of '04 Brunello in Hollywood.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

September 3: Chehalem Vineyards with Harry Peterson Nedry;

September 10: Miner Family Vineyards;

September 17: Sonoma-Cutrer; **September 24:** Chalk Hill Vineyards.

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

September 4: Wines of Austria & Germany;

September 11: Quintessa, Flowers & Huneeus Vintners;

September 18: Wente Vineyards with Karl Wente;

September 25: Achával Ferrer with Santiago Achával Becu

NEW! Special monthly Wednesday Pac NW tasting from 5-6:30 p.m.

September 16: Our first tasting! Three wineries TBA.

MORE THURSDAY/FRIDAY TASTINGS...

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

September 3: Miner Family Vineyards;

September 10: Rosenthal Imports;

September 17: Pahlmeyer; **September 24:** Wine 101

SPECIAL EVENTS COMING THIS FALL:

Saturday, October 10: Special 2007 Rhône Tastings. Check KLWines.com for more info.

Saturday, October 17 and Sunday, October 18: K&L is throwing their annual fall Champagne Tent Event in Hollywood on Saturday, October 17 from 3-6 p.m. (Inquire for ticket price) and on Sunday, October 18 in Redwood City from 2-5 p.m. (\$79 per person). A number of the artisanal grower/producers unique to K&L will be flying in from France to present their wines and talk to guests. We will also be pouring a number of Grande Marque Champagnes including Dom Pérignon, Krug, and Roederer Cristal. More than 40 Champagnes to taste in all! And of course there will be some small bites available at each event to go with the bubbly! A portion of the proceeds from the Hollywood event will go to benefit the Hollywood Police Activities League (PAL) and a portion of the proceeds from the Redwood City event will go to support locally based Pets N' Need. Silent auctions will be featured at both events with 100% of the proceeds going to each charity.

Thursday, November 5, 2009 and Saturday, November 7, 2009: Jean Guillaume Prats, Director of Château Cos d'Estournel, will be in Hollywood for a dinner featuring the wines of this great Château including the fabulous 1995 and 2001. Then, on Saturday, November 7, he will be in San Francisco for a wine luncheon at COCO500 near the San Francisco store.

WINE CLUBS CLUBS

Personal Sommelier Service

SOMMELIER SURVIVOR *Camping with Wine*

Labor Day is here, and it's time to get that last camping trip in before summer's end. As K&L's Head Sommelier and manager of the Personal Sommelier Service, our one-of-a-kind, customized wine club, I help customers build subscriptions that reflect their personal taste as well as serve as a resource for information on all topics wine-related, from food-and-wine pairing to, yes, what wines to take camping. If you are in the middle of this quandary, don't worry. You may be leaving the cellar behind, but your palate need not suffer! Whether you're roughing it on land, water, or in a deluxe RV with high speed internet and a Jacuzzi, camping trips are great opportunities to step outside your wine comfort zone and experiment with new styles suited to the great outdoors. I've created a handy "Sommelier Survivor" checklist to ensure that you are able to remain a happy camper, rain or shine.

1. 2007 Spreitzer Riesling Trocken (1L \$19.99) Happy campers choose wines that are not only conducive to merrymaking and storytelling, but are also space efficient, have a high volume-to-price ratio and do not require a corkscrew to open. This crisp, dry Rhiengau Riesling is of superb quality and freshness, showing bright citrus and mineral flavors and enough acidity to perk up the palate and quench the thirst after a long hike or day out fishing. In a one-liter bottle sealed with a screwcap you get extra wine for your effort, and you will not have to worry about those corkscrew-stealing chipmunks causing any problems. Plus, it pairs perfectly with fresh-caught fish simply prepared on the grill with a little salt and lemon.

2. Blason Isonzo Bianco (3L Bag-in-a-Box \$19.99) On many houseboats and at some campgrounds, glassware or other breakable materials are pro-

hibited. Rather than take the time to pour all your wine into plastic water bottles, opt for the latest wine-in-a-box release from our favorite Friulian producer, Blason. The Isonzo Bianco box contains three liters (four bottles) of seriously tasty wine showing ripe tropical fruit flavors and a weighty palate balanced by quenching acidity and a mineral-driven finish—sure to please a crowd! Packaged in vacuum-sealed bag inside the cardboard container with an easy-to-use tap dispenser, this wine is not only environmentally friendly, but it will stay fresh for up to a month. Just keep it in the cooler or mini-fridge with your other beverages and you're good to go!

3. 2006 Weingut Allram Blauer Zweigelt (1L \$11.99) For the refrigeration challenged, keeping wine cool may not be possible. In this case you need a red wine that is not too tannic or rich to overwhelm the palate on a hot day. Made from the Zweigelt grape, this red from Austria has a broad, juicy palate, with red and black fruit flavors, hints of earthy spice, medium tannin and bright acidity. Versatile and food-friendly, this wine is great alongside the gamut of camping foods, from hot dogs to s'mores. Sealed with the easy-to-open crown (bottlecap) closure, you can open it with your Swiss Army knife and serve fireside. Cheers!

You can learn more about the **K&L Personal Sommelier Service** and create your own customized wine-of-the-month subscription by visiting KLWines.com and locating the Personal Sommelier Service page under the Wine Clubs heading. You can also email me at any time for more information at chiarashannon@klwines.com

Chiara Shannon

Bordeaux Kickoff TAILGATE TIPPLES

Fall is such a lovely time to be in California! The memories of the summer and its heat begin to fade and our famous fog does the same as it backs away from the coastline, leaving behind warm, shining, beautiful fall days and evenings. It's also a nice time in Bordeaux (but a busy time because of harvest), and I've done many tours there in September over the years.

It's also the opening of football season (Go Niners!), which means it's Tailgate Time, and the official opening of red wine season. (The Fall Classic is right around the corner too. Go Giants!) I may very well be the only person in the parking lot at "The Stick" (Candlestick Park) wearing #12 in honor of the my favorite 49er, the 1970 NFL MVP, Mr. John Brodie, who also won an event on the Seniors Golf Tour—now that is athletic talent my friends! Sorry Joe M and Ronnie L, you are both excellent K&L customers, but lots of people love you guys, and I'm from the older-than-you school.

My tailgates are simple but awesome little events, where you never know who you'll run into. The essentials include the Sunday paper, a card table, a loaded cooler and a 49er helmet to hold the chips, peanuts and olives. Add a selection of three cheeses and a mini-Weber for the sausages/veggies and we are ready to rock and roll. We generally warm up with a cold beer or two during the setup and then move to the Bordeaux Blancs— this year it will be the **2006 Ch. L'Avocat Blanc (\$16.99)** for fans of the crisper and floral style SB, and the **2007 Cantelys Blanc (\$19.99)** for those that prefer the rich and creamier style; both are as intense as coach Singletary! The transition wine will be my favorite rosé of the season, the delightful "**Prieuré Saint-Hippolyte**" from the Languedoc (**\$10.99**).

While we're cutting up the first sausages off the grill we'll move on to a **Ridge Zinfandel**. Most games it is the "**Geyserville**," which is, without question, one of my all-time favorite wines. The **2007** is **\$29.99** and loaded with attractive old vine fruit; I just tasted the 2008 out of barrel on the mountain with the talented vineyard manager David Gates, and I told him the consistency is absolutely amazing; it's like meeting an old friend!

I'm sure you can guess what will come next—a barrage of young Bordeaux to complement the food. Merlot, unlike Cabernet Sauvignon makes great wine in many different styles. This year I like the **2006 Ch. Nenin, Pomerol (\$49.95)**, which exudes juicy sweet fruit with great floral aromas, and the **2005 Ch. Grand Pontet, St-Emilion (\$49.99)**, which shows the great taste and power and seriousness that only comes from old vine fruit and great terroir. Further proof of this is the **1998 Grand Pontet (\$49.99)**, which is also drinking lovely now.

There is always a very good chance a Barton wine will be poured, and this season it will be either the **2005 Reserve de Léoville-Barton, St-Julien (\$36.99)**, with its zesty purple fruit, or the ever-improving, red fruit driven **2006 Langoa-Barton, St-Julien (\$49.99)**. The Cazes family will be happy to hear that the great **Lynch-Bages** from **2006 (\$49.99)** will also be poured. Lynch is always a wine with great, attractive, sweet fruit in its youth, which is one of the reasons it is revered around the world. But don't be fooled by its youthful charm, some of the greatest tasting Bordeaux wines I've ever had have been old Lynch-Bages, in particular the 1978.

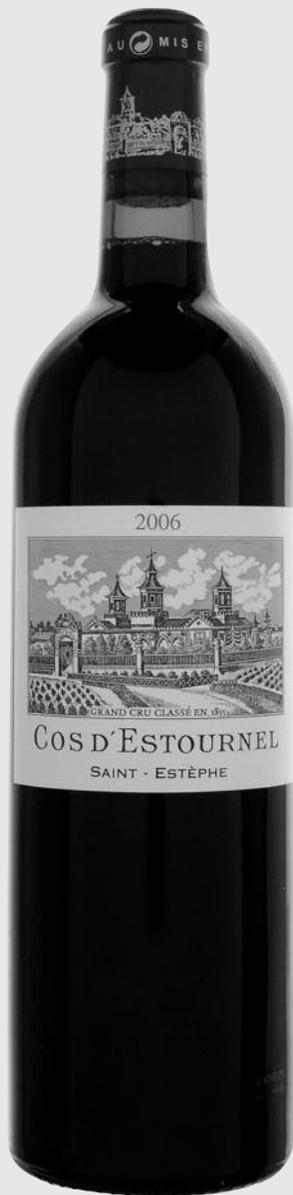
When Jean-Guillaume Prats comes to our tailgate (he is also an excellent athlete) we will, of course, pour **Ch. Cos d'Estournel, St-Estèphe** and most likely the **2006 (\$84.99)**. Down the road we'll dive into the **2008** from the new gravity-flow facility (**\$104.99**). For the spicier sausages and meats I like to serve strong, focused Cabernets that have lively acidity; my mainstays this year will include the **2005 Ch. Chasse-Spleen, Moulis (\$39.99)**, which in many years has been the very first wine to entirely sell out in Bordeaux because of its historic price-to-quality ratio. I might also pour **Ch. Haut-Bages Libéral, Pauillac (2005 \$49.99)**, whose calling card is always spice and cedar from the aromatic Cabernet Sauvignon and **Ch. Haut-Bailly, Pessac-Léognan (2006 \$64.99)** because of its racy, deep red-black fruit and riverbed minerals.

We'll probably have some **2003 Ch. La Lagune, Haut-Médoc (\$39.99)** with our cheese course. La Lagune has undergone a complete renovation under the ownership of the Frey Family, and while this third growth estate has always made fine wine, it has never like the quality today. The 2003 was the first wine made in their new facility, and even in this brutally hot vintage it shows greatness. Expansive and soft, the round fruit is perfectly ripe and exquisitely balanced with lovely hints of wild herbs, leather and earth.

We will wrap it all up rather quickly before kickoff with butter cookies and Sauternes as we toast "The Great Guru of the Stickies" Mr. Bill Blatch, who recommends the **2006's** from **Ch. Rieussec (\$69.99)** and **Ch. Suduiraut (\$59.95)** for drinking young. By now as you can imagine, we will be all pumped up and ready for some football! So if you're thirsty and at the game, be on the lookout for old #12 and swing on in for glass of Bordeaux.

Feel free to contact me anytime with questions or for advice on the wines of Bordeaux at x2723 or by email at Ralph@klwines.com. Cheers, toujours Bordeaux and go Giants/49ers!

Ralph Sands



"When Jean-Guillaume Prats comes to our tailgate (he is also an excellent athlete) we will, of course, pour Ch. Cos d'Estournel, St-Estèphe and most likely the 2006."

STEVE BEARDEN *On Bordeaux*

The dog days of summer are upon us. As the days are getting shorter and the nights a little cooler our thoughts turn to “wow, that went by fast.” Fortunately, there are plenty of affordable Bordeaux to help us reminisce and ease into a new season. Here are some great bargains that will help you conserve whatever pocket change you have leftover from the summer.

2005 Chantegrive, Graves (\$19.99) Forget about powerful, tannic wines from the '05 vintage. This is soft, earthy, gentle and sensual for the appellation, but still shows the classic Graves hot gravel and scorched earth character. The tannins are mild and its dark currant fruit has a wonderful mineral edge.

2005 Arnauton, Fronsac (\$14.99) From a lower pedigree appellation comes a wine that will wow you. This is surprisingly deep and sweet, with plenty of heft to the mid-palate. Dark and rich with a solid wallop of oak, this manages to remain fresh, lively and surprisingly grapey for a wine of this vintage.

2005 Lanessan, Haut-Médoc (\$24.99) This property gets better and better and continues to produce hearty, rustic wines that offer great quality in a style that is both approachable and ages well. Here the middle has plenty of currant and dark plum fruit with hints of smoke and a touch of leather where the ripe tannins kick in. This would work well with barbecue or a fine steak dinner. A great value.

2005 Marquis de Calon, St-Estèphe (\$34.99) Calon-Ségur made one of my favorite St-Estèphes in 2005 and this, their second wine, shows similar quality at a fraction of the cost. This is clean and sweet with bright fruit and minerals all in a long, firm package. Lots of breed shows here and there is a touch of earth to complement the elegant structure and fine finish. This has just as much finesse as Calon-Ségur but without the powerful tannins. A wine like this has the ability to make a good meal great.

2006 d'Aiguilhe, Côtes de Castillon (\$24.99) This property has become one of the stars in this exciting appellation and remains consistent no matter the vintage. The aromas are complex with an array of flowers, red fruits and spice. Although rich and flashy, this modern wine has a fantastic sense of proportion. It is well made, seamlessly combining sweet cherry, tobacco and ripe tannins.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

As I wait for the first wines of the 2007 vintage to arrive, I am keeping myself busy tasting and re-tasting many wines from both the current vintage of 2006 and the much heralded 2005. Ah, the life of a wine professional. Work, work, work.

2006 Château Beaumont, Haut-Médoc (\$12.99) The 2005 Château Beaumont was one of the stars of the vintage and customers are inevitably going to ask, how does the 2006 compare? Sadly, the near perfect weather conditions that prevailed in 2005 did not repeat the following year. A very promising start was marred by cool, damp weather in August. Nevertheless, the 2006 is very good, and, at virtually half the price of the 2005, an ideal candidate to grace either table or cellar.

2006 Château de Birot, Premières Côtes de Bordeaux (\$13.99) Many of the wines from 2006 are understandably still quite tannic, so I had resigned myself to waiting to enjoy them once they had a bit more time in the bottle. That is, until last night when I poured myself a glass of this 2006 de Birot to enjoy with a nice rib-eye steak. Utterly charming. A smooth, silky texture with good structure. Ripe plum notes, really lovely minerality and good length. Add this to your list of wines to enjoy now.

2006 Château l'Arrosee, St-Emilion (\$49.99) I know what you are going to say. Don't bore me with yet another story about an historic but underperforming château rescued by passionate investors determined to see the wine live up to its full potential. Okay. I won't remind you of the privileged position of l'Arrosee's vineyards on the hills southwest of St-Emilion. I won't tell you about their brand new winery completed in 2004. And I'll leave out the part about how the wines made in the past three years are some of the best ever from this château. Never mind the concentration and the gorgeous fruit.

2005 Château Moulin Haut Laroque, Fronsac (\$26.99) This property is something of a paradox. The owners are the most recent generation of a family that has owned and operated the winery since the late 19th century. Nevertheless, they utilize the latest techniques to achieve maximum extraction without introducing harsh tannins. The meticulous care shows. The wine is rich and smoothly textured.

2005 Chateau d'Issan, Margaux (\$69.99) There has always been a feeling among Bordeaux lovers that throughout much of the last century d'Issan's wine has not lived up to its promise. But in the past few years, under the ownership of the Cruse family, they have enjoyed success after success, vintage after vintage. The 2005 has a nose that is smoky and enticing, like a fine jazz solo played on a tenor saxophone. Delicate floral notes and rich black fruits round out this beautifully crafted wine.

Jeff Garneau

“Here are some great bargains that will help you conserve whatever pocket change you have leftover from the summer.”

“Don't bore me with yet another story about an historic but underperforming château rescued by passionate investors determined to see the wine live up to its full potential.”

“The winemaker behind this lovely red, a 20-something character by the name of Jerome Billard, did stints at Petrus and Dominus before landing here.”

Wine 101: Desert Island Wine

If I had to be stranded on a desert island and could only have one wine (type, that is, not one bottle! Horror of horrors!) I can honestly say it would be Chinon. This Cabernet Franc-based red wine appellation in France's Loire Valley offers everything I love about wine. It's red, yes. But Chinon drinks like a white wine. Try one chilled a bit, and you'll see what I mean. It's refreshing. It emphasizes acidity over gobs of heavy duty fruit. With its violet color and its nose of more violets, it is a fundamentally pretty wine. Chinon is also adaptable to just about any kind of food. I realize us winos write that A LOT. But, in this case, it's absolutely the truth. Lamb, chicken, sausage, tuna steak, macaroni and cheese, these are some of the more obvious choices. I once had a Charles Jouget Chinon at a Moroccan restaurant and was blown away by how well the bright and floral component of the Chinon matched the exotic spiciness of my tagine. It was one of those food and wine combinations that I'll never forget.

“Chinon drinks like a white wine. Try one chilled a bit, and you'll see what I mean. It's refreshing.”

Right now, K&L carries a good supply of the **2006 Domaine de la Noblaie Chinon “Les Chiens-Chiens” (\$15.99)**. You don't have to be a French language expert to get the Dogs Dogs in this wine's name. I don't know why the wine is named Dogs Dogs, but as a lover of dogs dogs, I like it! The winemaker behind this lovely red, a 20-something character by the name of Jerome Billard, did stints at Petrus and Dominus before landing here. He makes this Chinon from a single vineyard and ages it for one year in pretty much neutral oak, so as not to obscure the wild aromatics. A whiff reveals black cherry and blackberry fruit with a touch of black tea and—I'm just going to say it—Moroccan spice mix. Tannin, acidity, fruit and length are in such harmony on this number, I think you'll agree that Chinon really is tops in the wine world, and all for well under 20 big ones!

Elisabeth Schriber

BRICK'S BEER PICKS: I SHOULD HAVE DONE THAT

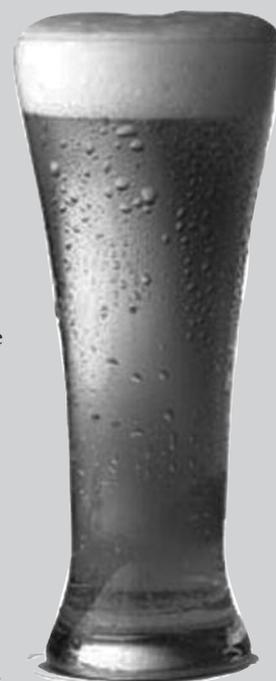
September has come quickly this year, like it seems to do every year. We are all coming to the realization that summer is quickly fading and the dreaded “Holiday Season” is right around the corner. It's enough to put anyone in a bad mood, realizing that you got to about 10% of the things on your summer “to-do” list. So, being the generous man that I am, I'm recommending a couple of beers that may help pulling you out of the end-of-summer funk.

The first beer is the **Deschutes Brewery “Twilight Ale” American Pale Ale, Oregon (12oz \$1.49)**. Pour this into your favorite pint glass and reveal a rocky, inch-thick, cream-colored head that slowly recedes into a coating film on top of an orange-gold colored beer. It's exactly what you'll be looking for on an early fall day—something cool, fizzy and refreshing. The nose is mildly hop-driven with light notes of cut grass, sweet pea and lemon curd, all of which nicely lead to the mild grapefruit tones that intermingle with the British digestive biscuit flavors from the malt on the palate. This almost reminds me of a nice true English Bitter with its snappy, perfect balance between malt and hops. I could honestly drink this all day and not get tired of it. Plus the 5% alcohol keeps the mind clear and the body willing to down a few of these tasty adult beverages.

Speaking of adult beverages, do I ever have one for you that's perfect for the transition between the warm, late-summer days and the cool early-fall nights. The **Brouwerij Van Steenberge “Bièrre du Boucanier” Golden Ale, Belgium (11.2oz Inquire)** clocks in at a warming 11% ABV and 100% full-bodied flavor. With a billowing, pillow-y, unbleached white head and a maize-colored body, this is not only a great beer to smell and taste, but one to admire in your favorite beer glass. The nose is complex, yet inviting, with its freshly-risen dough qualities, the snappy cracked wheat notes from the hops and the slight vanilla sweetness from the Belgian candy sugar. Although far from heavy, this is a beer that layers serious flavor on the palate. Creamy custard, husky wheat berries, fresh baker's yeast and dried apricots are all apparent in abundance here. The carbonation is a bit prickly, but is a nice foil to the rich, coating mouthfeel. For the non-sweet tooth types, like me, this would be a great substitute for dessert.

One other piece of housekeeping this month: we've now gone to selling all of our beers as singles. So next time you are in one of our stores feel free to mix your own six- or four-pack. We think you'll like this new policy, which will allow you to try out lots of new beers without breaking the bank. As always, if you would like to be added to my beer list, email me at bryanbrick@klwines.com. Cheers!

Bryan Brick



The Champagne Club

Many of you reading this article are already members of the Champagne Club, and some of you are members of one of our other wine clubs or our Personal Sommelier Service. But did you know that any customer in any of these programs is always eligible for the club price on any wine in any of our clubs? That opens up an opportunity for some fantastic deals on Champagne!

At the request of our Champagne Club members, we have re-focused our efforts on finding unique, high quality bottles rather than just finding good deals on widely available bottles. That being said, we won't pass up a great opportunity to bring you a great deal on a famous name in the future. Negotiating better pricing for Champagnes in the club is a real pleasure for me, and it is a good deal for everyone involved. Here are some of the upcoming Champagnes to be featured in the Club: **2002 Marguet Pere et Fils Brut**—creamy Grand Cru Chardonnay meets nutty, bracing red cherry Grand Cru Pinot; **Baron Fuente Esprit**—eight years of aging on the lees makes this one of the most suave Champagnes we have carried; **2004 Franck Bonville Brut Millesime Blanc de Blancs**—the focus of a crisp vintage and the minerality of Avize combine for a fantastically refreshing Champagne.

The Champagne Club is **\$69.95** (plus shipping, if you don't pick it up at one of the stores) and comes every other month. If you like the idea of a recurring selection, but your tastes are more specific, please call and talk to me about the **Personal Sommelier Service**. We can figure out a fun program for trying some new things!

Currently we have a number of great deals for members of any club, including: **2004 Launois Blanc de Blancs** (\$44.99/\$34.99 for members), **Demoiselle Tête du Cuvée Brut Champagne** (\$39.99/\$33.99), **Elisabeth Goutorbe Cuvée Eclatante Brut Champagne** (\$34.99/\$29.99), **Franck Pascal Cuvée Reserve Extra Brut** (\$41.99/\$35.99), **François Diligent "Carte Blanche" Brut Rosé** (\$34.99/\$31.99), **2004 François Diligent "Cuvée Tradition" Brut Champagne** (\$39.99/\$33.99), **François Diligent Carte Blanche Brut Champagne** (\$39.99/\$33.99), **Henriot Souverain Brut Champagne** (\$34.99/\$31.99), **Marguet Pere et Fils "Cuvée Reserve" Brut Champagne** (\$36.99/\$31.99), and **Michel Arnould Verzenay Brut Tradition Champagne** (\$34.99/\$29.99). We also have a special six-pack of Champagne that is a great deal: \$229.94 regular price or just \$149 for members. Call or email me for more details!

Gary Westby

garywestby@klwines.com, 877.559.4637 x2728

September is the Month FOR BRUT PRESTIGE

I am not so sure what the weather was like this the summer where you live, but here in San Francisco, it was cold, cold, cold. It was reportedly our foggiest summer on record.

Now, where YOU live, the weather was probably pretty hot. It's 112 degrees in Phoenix today (August 3rd), as I write this. Hello, Kerri Conlon! Now that September is here, and things are likely cooling down for you, it is the perfect time for the heartier foods of fall and for robust Brut Prestige to accompany them. One of my favorite vineyards has a Brut Prestige that I have never written up. The **NV Ariston Aspasie Brut Prestige (750ml \$39.99; 1.5L \$79.99)** is loaded with character and red fruit. Despite not being labeled so, it is all 1998 vintage. Fruit sourcing is all estate-grown from vines with an average age of 25 years with most of the fruit coming from vines that are 60 years or older. A perfect blend of one-third each Chardonnay, Pinot Noir and Pinot Meunier. The nose is full of dusty cherry fruit, exotic spices and just the right amount of yeast. On the palate, this sparkler is all about black cherries and crisp acidity on the finish. It is also a very powerful and rich style, along the lines of Bollinger, and it will pair very well with roasted chicken or a pork roast with an apricot glaze. I can feel myself gaining weight as I write this.

My second Brut Prestige pick is a dear, old favorite of mine. It comes from those incredible people at Tarlant vineyards. The **NV Cuvée Louis Brut Prestige (\$54.99)** has always been, and will most likely always be, one of my top 10 favorite Champagnes in the store. It has everything that wines double its price hope to be. The stats are simply amazing: 13 months in oak, no malolactic fermentation and nine years on the lees. This current release is a blend of the fantastic 1996 vintage and the 1997 vintage. Vineyard sourcing, like the Ariston, is all-estate from a small hillside vineyard ("Les Crayons") with vines that are 50 years old, on the average. A classic blend of 50% Chardonnay and 50% Pinot Noir. On the nose, golden apples, heady bread dough and a hint of minerality. These scents expand into tastes on the palate with rich caramel apples, brioche and crisp acidity at the back of the tongue because of the low dosage. I had the extreme pleasure of tasting a vertical of this with blends going back to the mid-1980s at the vineyard. It was the highlight of a week of Champagne tasting. Perfect by itself or with just about any type of food. Look for the magnums when we get them. A great wine to cellar!

Scott Beckerley

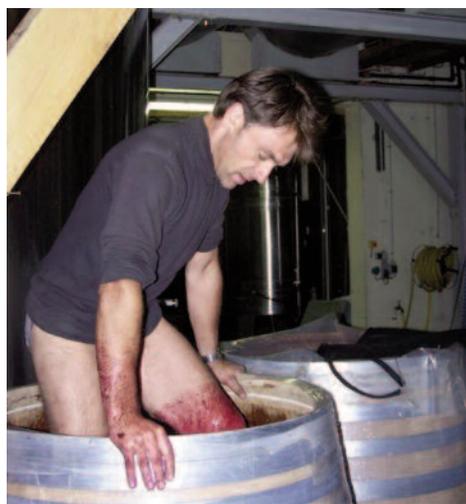
"At the request of our Champagne Club members, we have re-focused our efforts on finding unique, high quality bottles rather than just finding good deals on widely available bottles."

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Name: Frédéric Mabileau

Winery: Domaine Frédéric Mabileau, Bourgueil, St-Nicolas-de Bourgueil

Number of years in business: 17



Frédéric Mabileau in the vineyard (top) and in pigeage or "punching down the cap."

GETTING TO KNOW: FRÉDÉRIC MABILEAU

Describe your winemaking philosophy?

Walking the thin line between erasing myself as much as possible from the process, being the least intrusive as possible while trying to conquer nature without violating it.

What wines or winemakers helped influence your philosophy?

All the great French domaines, especially the ones working organically or biodynamic always were models for me. In the Loire Valley I learned a lot from people like the Foucault brothers (Clos Rougeard) in Saumur-Champigny, Marc Angeli (Ferme de la Sansonnière) or Nicolas Joly (Coulee de Serrant) in Savennières about the farming and the soil diversity of my vineyards.

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

I am a classic example of an Old World wine "vigneron," this French word that does not have a direct translation in English but which means being a farmer AND a winemaker at the same time. Therefore I grow and harvest my own fruits and this part of my work is essential to me. I am everyday in my vineyards with my team, from the pruning to the harvesting season. It is so important to see the vine evolving, suffering and expressing itself throughout the different seasons.

I have always been impressed by the breathtaking slopes of Mosel, Rhône Valley or the Beaujolais, but on a more personal level I love a parcel that was planted 40 years ago by my grandfather: no dramatic slope, although it is overlooking the appellation, but I like going there to watch the

sunset and receive some special vibes that make me feel like I am part of my family history.

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

I had the same evolution as any average person: At first I liked big, rich, opulent bottles. Today I favour wines with finesse, elegance, acidity, saltiness and find demonstrative wines boring. Naturally, I have been trying to produce wines with tension and finesse.

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

I have always loved Japanese cuisine and right now I like to pair it with my Cab Franc Rosé. On the red side, and to stay on Asian food pairing, Peking duck and Bourgueil is a nice bridge to build between two culinary worlds!

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

Actually quite a lot for my artisan standards: We will be harvesting for the first time this year a white Rouilleres bottling made from Chenin Blanc that I planted five years ago right next to my single vineyard of Cab Franc. Also, in a few weeks we will bottle our top cuvée "Eclipse" which is made of our oldest Cab Franc (over 50 years old) and only produced in great vintages (2005 was the last vintage).

...More on Blog.KLWines.com

South of France

NEW ARRIVALS *Les Eminades*

This month two new arrivals from **Domaine Les Eminades**, located in the Languedoc appellation of Saint Chinian, are gracing our shelves. Patricia and Luc Bettoni are a young couple in their thirties who founded Domaine Les Eminades in 2002 after being struck by the natural beauty and potential of this wine growing region. Their vineyards lie within the communes of Cebazan and Villespassan, and include a diverse soil profile of red sandstone, limestone, schist and flint. The majority of these select plots are planted to old Carignan (between 50 and 110 years old), Grenache (25-60 years), with a little Syrah and Cinsault. There is also one hectare of Sauvignon Blanc. All work in the vineyards is done without the use of chemical fertilizers or pesticides. In fact, the domaine is in the process of receiving their organic certification, an undertaking that requires several years to attain. I do hope that the following two selections will make it to the table at your next Mediterranean-inspired meal.

2007 Domaine Les Eminades Vin de Pays des Coteaux de Fontcaude "Silice" (\$14.99) Domaine Les Eminades' cuvée Silice is a most unusual white from the region, as it is composed of 100% Sauvignon Blanc. Nevertheless, the Silice offers up supreme freshness and unusual minerality, which garnered the winery a "Coup de Coeur" in the *Guide Hachette des Vins* for its first vintage. The color is golden and the nose unfurls to give an

array of subtle aromas with nuances of Meyer lemon and fresh herbs, including dill and bay leaf. The Silice is aged for 10 months in large barrels sur lies, which contributes to its broader and richer mouthfeel. However, the finish is still as snappy, bright and crunchy as a lemon cucumber. It will make a wonderful accompaniment to a selection of fresh and semi-aged goat cheeses, or baked trout served with a sorrel cream sauce. 12.5% ABV.

2006 Domaine Les Eminades Saint Chinian "Cuvée Cebenna" (\$13.99) The Cuvée Cebenna is a blend of 40% Grenache, 40% Carignan (from 50- to 80-year-old vines) and 20% Syrah. All of the grapes for this cuvée are harvested by hand and selected from vineyards based on red sandstone. After maturation in tanks and French oak barrels for 18 months, the wine is bottled without fining or filtration. The Cebenna shows off black currant and plum nuances, along with just a hint of licorice whip and saddle leather to keep things interesting. This medium-bodied red finishes with deep cherry notes and fine, dusty tannins that make it the perfect match to grilled quail, roasted saddle of rabbit wrapped in bacon, or a hearty style cheese wrapped in herbs, like Brindamour. 14% ABV.

Mulan Chan

“For those of you not up on your French, the word *cochon* means pig or hog. Adam and his business partner Mike Kuenz chose the name because they age the wine in hogshead barrels.”

Brick's Backyard Picks INTERESTING, DELICIOUS AND AFFORDABLE?

About eight months ago I tasted some wine with some crazy labels and even crazier blends. They were from a completely unknown winery called Odisea, which focused on Rhône and Spanish varietal blends, and they really impressed me. I didn't buy anything from them at that point, but they were definitely on my radar. Fast forward to the last week in July when I met with Adam Webb, the co-owner and winemaker, of this burgeoning project. He showed me seven wines that day, and had a few more that I didn't taste, and all were well made, interesting and, better yet, affordable bottles. But there were a couple of wines that stood out from the rest of the lot, and here they are:

Behind door number one we have the **2007 Odisea “Unusual Suspects” Lodi Red Blend (\$15.99)**. This wine, true to its name, is a blend of 55% Carignan, 35% Tempranillo and 10% Grenache that really has meshed nicely. A rustic nose packed with dried herbs, heirloom tomato and some juicy red cherry fruit is sort of reminiscent of a cross between Corbières and Montsant. Silky soft on the palate with plenty of concentration, this is very ripe but far from sweet. Think of the snappy flavors of late summer cherries or brambly wild berries with some tobacco and mint thrown in for good measure.

A similar, but yet completely different wine is the **2007 Odisea “Veritable Quandry” California Red Blend (\$15.99)**. While the Unusual Suspects is roughly the same blend each vintage, the Veritable Quandry is blended by Adam and his team from scratch every year. They go through barrel by barrel and blend this wine to taste from the myriad of components that they have. This year's blend is 35% Tempranillo, 30% Grenache, 13% Carignan, 10% Syrah, 6% Mourvèdre and 6% Petite Sirah. The Tempranillo clone they use comes from Ribera del Duero and I can see the correlation. The coffee bean, blueberry and burnt sugar tones really drive this wine with the other varietals adding complexity along the way. And while it is easy to pick apart the components of this wine, it is still delicious and flawless.

The other wine that really struck me was the **2007 Odisea “Cochon” Massa Ranch Napa Valley Syrah (\$19.99)**. For those of you not up

on your French, the word *cochon* means pig or hog. Adam and his business partner Mike Kuenz chose the name because they age the wine in hogshead barrels. Hogsheads are typically used in the aging of whiskey and hold about twice as much as conventional barrels. What does this mean? Less oak flavor gets imparted into the wine, letting the raw materials have center stage. This is full of violet—there is about 3% Viognier co-fermented with the Syrah here—and black-

berries, with a pretty tropical edge to the fruit. Forward and juicy, this is not a shy wine and it really gives you everything it has with the seductive layers of cassis, clove, mocha and black pepper. This may be one of the biggest crowd-pleasing Syrahs I've seen this year.

Bryan Brick

WINERY TO WATCH: FRÉDÉRIC MABILEAU

Have you gotten over the picture of Frédéric Mabileau in *pigeage* on the previous page? This is a man who is truly invested in his wine—body and soul.

All joking aside, Frédéric Mabileau is one of our favorite Loire Valley producers because he is passionate about what he does. His 27 hectares in Saint Nicolas de Bourgueil are planted mostly to Cabernet Franc and are in the process of becoming certified organic by ECOCERT, a slow, arduous changeover Mabileau started just a few years ago. His tender care of the fruit in the vineyard continues through harvest, when Mabileau picks grapes by hand to ensure that only the best fruit is made into wine.

But why we really love the wines of Frédéric Mabileau, and are so eager to share them with you, is that they are wonderful representations of what the Loire Valley has to offer—fresh, food-friendly wines that are easy on the wallet and proof that you don't have to sacrifice quality or taste in these hard economic times.

We currently carry three of Mabileau's wines. The **2006 Frédéric Mabileau Bourgueil “Racines” (\$19.99)** is a great crossover style Cabernet Franc that comes from a single parcel planted in clay and limestone soils that are, on average, 60 years old. It is aged for eight months in barrique, which gives it more texture and spice than your average Bourgueil without being over the top. Its dark black and blue fruit on the palate is complemented by round, well-integrated tannins.

My personal favorite is the **2006 Frédéric Mabileau St-Nicolas-de-Bourgueil “Les Rouillères” (\$16.99)**, which has a cherry-scented perfume that sends me spiralling into memories of early summer picnics and cool ocean breezes. It also has a delicately interwoven floral component and juicy acidity that make it the perfect accompaniment to grilled fish, charcuterie or, my favorite Sunday supper, roasted chicken with panzanella.

Lest we forget during these waning days of summer, we also have the vibrant **2008 Frédéric Mabileau “Osez” Rosé (\$12.99)**, which is made with Cabernet Franc and has lovely citrus and peach aromas and flavors with a hint of red berry on the finish. A must-have for September sunsets.

Leah Greenstein

“If you’ve been a fan of David O’Reilly’s wines in the past, you’ll certainly want to give these a try; and if you’re not familiar with his wines, this is a great place to start.”

“Sonoma-Cutrer is, of course, known for the Chardonnay they produce, but I think their Pinot Noir needs to be recognized as a top tier California wine.”

Doug Davidson’s **NORTHWEST CORNER**

This month I’m excited to tell you about **Corvidae Wine Company**, the latest label from innovative Oregon winemaker **David O’Reilly**. The Irish-born O’Reilly co-founded Sineann Winery and is now best known for his Owen Roe label and its offspring, the value-priced Sharecropper and O’Reilly wines. The new Corvidae label is named for the family of birds that includes crows and ravens. These wines are delicious and very wallet-friendly. If you’ve been a fan of David O’Reilly’s wines in the past, you’ll certainly want to give these a try; and if you’re not familiar with his wines, this is a great place to start.

First up is the **2008 Corvidae “Mirth” Columbia Valley Chardonnay (\$10.99)**. This wine is all about crisp, pure fruit. It undergoes no malolactic fermentation and never touches oak. Bright and tangy aromas of green apple and lemon peel make this refreshing wine smell like a summer day. On the palate, this wine is full of crisp citrus fruit and balanced acidity, making it a great food wine to pair with any lighter fare or for just sipping on the patio.

Being a big fan of Washington Syrah, and an even bigger fan of a good value, I was especially pleased with the **2006 Corvidae “Lenore” Columbia Valley Syrah (\$12.99)**. This wine shows great Syrah character, with robust aromas of tangy blueberry and a touch of smoky bacon. The wine delivers a mouthful of delicious blackberry fruit and peppery spice offset with tangy acid and great texture, finishing with a nice touch of tannic grip. This is a wine that definitely over-delivers for its price.

Finally, there’s the **2007 Corvidae “Rook” Columbia Valley Red Blend (\$12.99)**, a blend of Cabernet Sauvignon, Syrah and Merlot. With a robust nose of rich black cherry, mocha and a whiff of Syrah smoke, this is definitely not a shy wine. Lots of ripe fruit flavors are here, with cassis and plums dominating, but it’s all kept in balance by ample acidity and chewy tannins. This big wine is still very young, and it really showed its stuff after an hour in the decanter, so I’d highly recommend getting this bottle open while you’re mixing your pre-dinner cocktails!

Doug Davidson

BOUTIQUE CORNER

You were born together, and together you shall be forevermore. You shall be together when the white wings of death scatter your days. Aye, you shall be together even in the silent memory of God. But let there be spaces in your togetherness, And let the winds of the heavens dance between you. Love one another, but make not a bond of love: Let it rather be a moving sea between the shores of your souls. Fill each other’s cup but drink not from one cup.

Sing and dance together and be joyous, but let each one of you be alone, Even as the strings of a lute are alone though they quiver with the same music. Give your hearts, but not into each other’s keeping. For only the hand of Life can contain your hearts. And stand together, yet not too near together: For the pillars of the temple stand apart, And the oak tree and the cypress grow not in each other’s shadow.

—Kahlil Gibran, *The Prophet* (Read at my wedding in 1996)

This month I’m stretching my own definition of “boutique,” but this wine needs to be tasted. The **2006 Sonoma-Cutrer Sonoma Coast Pinot Noir (\$36.99)** will be available to us for just a few months, and I thought Pinot lovers should know. Sonoma-Cutrer is, of course, known for the Chardonnay they produce, but I think their Pinot Noir needs to be recognized as a top tier California wine. A nose of black cherry and allspice rushes at you when you open the bottle. The wine shows raspberry and cherry along with a hint of cedar on the palate. This is a California Pinot-lover’s Pinot. Pair it with a lovely organic lamb chop and you’re off to heaven.

Michael Jordan

TREY'S *State of the State*

Yes, it's true; the fine wine industry is hurting right now, though that's not really shocking news considering the economy.

But there are some bright spots: the 2008 Bordeaux *En Premier* campaign was incredibly successful and is a good example of how to sell wine these days. I firmly believed the 2008 Bordeaux campaign was a dead duck. I mean, so-so weather combined with three vintages of crazy prices and a huge world-wide recession? I thought we had no chance to sell this vintage. But between the *Wine Advocate's* reviews and prices not seen since the 2004 campaign, we sold a ton of wine. On the domestic front, the 2006 Caymus Special Select sold like hotcakes two months ago at \$99. The last time the Caymus was that price was the 2000 vintage!

What does this all mean? Don't expect strong sales if you're selling motto is, "we did not raise our price this vintage." It will be a tough sell. I can't tell you how many calls I have received from wineries who want to lower their wholesale price but do not want to see their shelf price change. Many California wineries believe that if they lower their price now their image will be dam-

aged and they'll never be able to command the higher price again. But I believe pricing should be based on the concept of supply and demand, and, frankly, in this economy the demand for \$50+ bottles of wine tends to go down a bit. The highly-anticipated '07 vintage is coming online, but there are many wineries still trying to figure out what to do with their '06s. I say to them: I have seen our customers get excited about wines when wineries are willing to acknowledge the economic conditions and react accordingly.

I only have room left to write up one wine this month so I had better make it count.

2005 Whitehall Lane Napa Reserve Cabernet Sauvignon (\$49.99) We have seen this wine priced near the \$70 mark, but at \$49.99 we think it's an excellent buy, especially since it's had a few years to rest in bottle. This 100% Cabernet is a typical Whitehall Lane Reserve bottling, with ripe and fleshy fruit, hints of mocha, black cherry, vanilla and tobacco. It will age a bit more in the cellar, but already shows excellent with some air.

Trey Beffa



World Values

HOLLYWOOD HOT PIX *Wines for the Transition*

We are in that in-between period where summer is ending and fall is beginning. I still want aromatic whites with good acidity, but I also want reds with a little more character but that are still not too heavy. Below are some selections that won't overwhelm the palate but should help you transition into fall foods.

A white for all seasons comes from Pierre Gaillard, a terrific producer of Côte Rôtie and Condrieu that has now set his eyes deep in the southern French village of Collioure. A gorgeous town on the Spanish border, it is probably more famous for producing the dessert wine Banyuls than dry wines under its own village AOC. Gaillard's **2006 Collioure Blanc, Domaine de Madeloc (\$21.99)** is even rarer and is a highly unique blend of Grenache Gris and Rolle (Italy's Vermentino). One of the coolest wines I have had the pleasure of tasting all year, it has an extraordinary range of flavors that dance between white flowers, stone fruit, cantaloupe and wet granite. The wine has nerve, finesse and exceptional length with a slight saline tang. I can think of nothing more pleasing than drinking this wine with a giant platter of grilled shrimp, clams steamed in wine with chorizo or smoked mussels.

A terrific red wine for this in-between period is the **2007 Las Rocas de San Alejandro Garnacha Calatayud (\$9.99)**. Consistently one of the most pleasurable wines produced in Spain, the Las Rocas does not disappoint with their newest release. Sourced from old vine fruit, there is tremendous ripe cherry, mulled spices and a tobacco-laced finish. Always a little stylized, but with a beautiful purity of flavor that belies its humble price.

Two of my favorite Spanish whites are based on joint ventures between Jorge Ordóñez and the Gil family of Jumilla. The first comes from Bodegas Shaya,

and it is one of the most impressive wines I have ever tasted from the region of Rueda. The wine is sourced from very old, low-yielding vines whose ages range between 75 and 112 years old. The **2008 Bodegas Shaya Verdejo "Old Vines" Rueda (\$12.99)** has nuances of fig, citrus and melon. This is like high class Sancerre for a fraction of the price. Second is the **2008 Bodegas La Cana Albariño, Rias Baixas (\$14.99)**. The vines were planted in 1966 in the northern part of Rias Baixas close to the Atlantic Ocean. The classic sandy soils of the region and cool climate produce a vibrant wine of tremendous acidity and complexity. The wine is partially barrel fermented and all of it spends time sur lie to enhance the richness of the varietal. It has a range of citrus flavors, stony minerality and a mouthwatering finish.

Jean-Marc Burgaud is one of the stars of Beaujolais. Coming from a long line of winemakers, his estate is in the village of Morgon where he he works with a mix of Beaujolais-Villages, Morgon and Regnie. His fabulous **2007 Beaujolais-Villages, Jean Marc Burgaud (\$11.99)** has none of the bubble gum flavors you associate with basic Beaujolais. The wine is rich with cherry fruit, brambly notes, earth and terrific spice box aromas. Medium-bodied, this will be terrific with any grilled food especially fish. Even more tremendous, however, is the **2006 Morgon Cru Beaujolais Côte du Py Reserve Jean-Marc Burgaud (\$19.99)**. The age of the vines is 50 years old and the Reserve bottling is matured in oak barrels for 12 months. This is the Côte Rôtie of Beaujolais. Lots of meaty flavors with smoke and spice and deeper black fruit components. There is a little more grip to this wine but the tannins are beautifully integrated, and the wine should continue to develop for a few years.

Keith Mabry

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



LOIRE/ALSACE

2008 Delhommeau Muscadet "St Vincent"* \$11.99

Soft wet minerals are coated with honeydew and citrus. Nicely textured from beginning to end with nice weight and a fantastically long juicy finish.

2008 Tessier Chevrny Rouge* \$13.99

The Tessier Chevrny Rouge is a luscious blend of Gamay, Pinot Noir and Côt (Malbec). 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. Enjoy its cherry-scented nose, spicy licorice-tinged palate and ample sweet fruit just above cellar temperature and over the next 5-8 years.

2008 Frédéric Mabileau Rosé "Osez"* 12.99

An expressive and exotic rosé that retains its signature terroir and balance between fruit and acidity. With bold flavors of peach and spiced strawberry, the wine is perfect for late-summer fun.

2007 Frédéric Mabileau Bourgueil "Racines"* \$19.99

This wine is 100% organically cultivated Cabernet Franc that was harvested from vines that were planted by Frederic's grandfather with an average age of 60 years. This wine sees eight months in French oak barrels and is a bigger, more intense style than Rouilleres, having more depth and a mix of black fruit and red berries.

Jean et Francois Becker Cremant d'Alsace* \$14.99

This lovely dry sparkler is composed of Pinot Noir, Chardonnay and Pinot Blanc. It is bright and refreshing with a fine bead, creamy texture and just a hint of toast. This bubbly is a perfect aperitif, great for parties or just when you need a little sparkle in your life.

CHAMPAGNE

2004 Launois Brut Blanc de Blancs Champagne* \$44.99

Launois' vintage Champagne comes from mid slope, old vineyards in this village, as well as a few parcels from the Grand Cru of Cramant in the north. This is perfect Champagne for people who like a dry, focused style.

Marguet Pere et Fils "Cuvée Reserve" Brut Champagne* \$36.99

This is a very rich and powerful Champagne with tons of Pinot Noir muscle and plenty of yeasty, toasty flavor. I find it to be one of my favorites with richer appetizers (think paté or stuffed mushrooms) or even the main course! It is very rare to see an all-Grand Cru Champagne at this price, but with our direct buy (from Mr. Benoit Marguet) we are able to offer a spectacular value with this wine.

Tarlant Brut Reserve* \$34.99

This wine is creamy and rich, but still light and refreshing. The scores of dancing bubbles invite you to come back for more. It has primary fruit flavors and warm bread aromas to charm you, and the length to convince the pickiest Champagne critics.

BURGUNDY

2005 Givry, Emile Chandesais* \$14.99

This Chardonnay comes from the town of Givry, in the Côte Chalonnaise. It is bright, with nice minerality. Hand-harvested and pressed in pneumatic presses, this is vinified half in stainless steel tanks and half in a mixture of new and one-year-old barrels.

2007 Pouilly-Fuissé La Roche VV, Domaine des Nembrets, Denis Barraud* \$28.99

This comes from the rockiest of Denis's vineyards, thus the name. The 2007 is an amazing wine, with almost Côte d'Or levels of richness, but the character of Pouilly. Balanced toasty oak, minerality and leanness. Many a producer in Meursault or Chassagne-Montrachet would be delighted to claim this.

2007 Mâcon-Villages, Domaine de Niales, Rhedon Marin* \$12.99

On the palate this is focused and bright, with a nice spicy note and lovely acidity as well as some pretty pear notes. This is not the super-ripe style that is suddenly popular, but is, instead, a balanced, well-made and wonderfully crisp and mineral-driven Mâcon.

2007 Meursault Blagny 1er Cru, La Piece Sous le Bois, Domaine Sylvain Langoureaux* \$44.95

This comes from a plot high on the hill, just below the woods, above Meursault Perrieres, near the border with Puligny-Montrachet. It is bright, has lots of minerality and lovely white flowers on the nose. Fine, elegant and long on the palate, this is a lovely Premier Cru for the price of a village wine!

2006 Puligny-Montrachet 1er Cru Champs Gains, Domaine Maroslavac-Leger* \$49.99

Champs Gain is a rocky vineyard high on the hillside above Folatieres. Given the elevation and lack of topsoil, it is always a bit brighter in character, and this is no exception, with its bright fruit, balance and harmony accompanying the lighter, mineral-driven character.

2006 Chablis 1er Cru L'Homme Mort Eglantiere* \$29.99

This comes from the vineyard on the hillside above Clos de la Roche. It has deeper, darker fruit on the nose than the Faconnieres. It is also much denser than their "Petits Noix" cuvée, with substantial fine black fruit on the mid-palate. (Keith Wollenberg, K&L Burgundy Buyer)

2006 Morey-St-Denis 1er Cru, Monts Luisants, J-P Magnien* \$49.99

Rich and spicy, with very black fruit notes. Supple and approachable, with lots of mid-palate and a long finish.

FRENCH REGIONAL/RHÔNE VALLEY

2008 Vin de Pays de Méditerranée Merlot Dom de l'Attilon* \$9.99

This organically-grown Merlot is chock full of blackberry fruits, plum and floral notes. Smooth and juicy, with supple fine tannins and no oak whatsoever make for pure unadulterated drinking pleasure. Enjoy with about anything: pizza, meatloaf or spaghetti.

2006 Saint-Chinian Rouge Château Viranel "Tradition"* \$12.99

Château Viranel is a small, family run domaine located in the picturesque Languedoc appellation of Saint-Chinian. The 2006 Tradition is blend of 40% Syrah, 40% Grenache, 10% Carignan and 10% Mourvèdre. This juicy and very food-friendly red offers up beaucoup du flavor with berries, spice, garigue and minerals amid a soft though persistent finish. 80% of the cuvée is aged in traditional tanks, with the remaining 20% aged in oak barrels.

2006 Cremant de Limoux, Antech "Cuvée Eugenie"* \$13.99

50% Chardonnay, 40% Chenin Blanc and 10% Mauzac. This is produced along the lines of méthode champenoise and spends 12 months on its lees before being disgorged. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits, toast and honey.

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

This beautiful rosé sparkler is composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir. The Emotion exhibits a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry along with



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

white floral notes make for a crisp and elegant sparkler that is destined to become a favorite of many.

2007 Cdr-Villages Clermont-Tonnerre "Très Vieilles Vignes"* \$11.99

This shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics and excellent acidity and texture, this is a beauty to drink over the next 4-5 years. This cuvée comes from old vines that, according to the importer, are at least 60 to 70 years old.

Jean-Louis Denois Brut Rosé Pinot Noir* \$14.99

A rosé sparkling wine for less than \$15? Yes, it's true! This 100% Pinot Noir Brut Rosé comes from Limoux, located in southwestern corner of France, not far from the medieval city of Carcassone.

2007 Côtes du Rhône, Château Suzeau* \$8.99

Deep ruby red color with violet hues, the Suzeau exhibits an explosion of rich, intense and concentrated cherry aromas, as well as notes of ripened black fruits. On the palate, it is mouthfilling, well-rounded and shows excellent balance and acidity. This lovely red finishes with delicate sweet tannins, making it an ideal choice for pasta, poultry, red meats, lamb, stews, vegetables, ratatouille and cheeses. 14% ABV.

2007 Crozes-Hermitage, Domaine Hauts Chassis "Esquisses"* \$19.99

This vibrant Syrah is full and supple with silky tannins that make a delicious wine to consume with a variety of dishes, like barbecue chicken or grilled ahi tuna. 13% ABV. 90 points *Wine Spectator*: "Racy and pure, with a bright mineral streak holding the juicy plum and black cherry fruit together, backed by modest toast. Very fresh."

SPAIN

2005 Conde de San Cristobal Ribera del Duero, Spain* \$14.99

Powerful aromas of cherry pie, loam, licorice root and fresh tobacco, this is inviting stuff. Bursting and full of juicy red and black fruit, this has more flavor than you can shake a stick at: cocoa powder, bay leaf, more tobacco and gobs of perfectly ripe raspberry and blueberry fruit join harmoniously. All this juicy fruit is tempered in the finish with pleasing savory tones of dried herbs and rare steak.

2006 Pazo de Senorans Albariño, Spain* \$19.99

92 points *W&S*: "Scents of apple blossoms show off the freshness of the fruit in this wine, a beauty layered in apple, Asian pear, honey and lime. It feels round and full, balanced with mouthwatering acidity..."

NEW ZEALAND

2008 Kalinda Pinot Gris, Marlborough* *Inquire*

2008 Kirkham Peak Sauvignon Blanc, Marlborough* *Inquire*

Finally these two excellent wines have arrived. The Pinot Gris is quite rich on the palate while still crisp and dry on the finish. The Sauvignon Blanc is limey, snappy, grapefruit-y and totally delicious.

ITALY

2006 Ferrero Rosso di Montalcino* \$19.99

The Rossos from this vintage are really good, displaying stunning power and depth. In 2006 Claudia and Pablo made a wine with deep color, ripe plummy fruit that just flows out of the glass, layers of lush black cherry fruit and a lush palate feel that commands attention. Still classic, but the Sangiovese

acidic bite has been replaced with supple satin-like cords that give the wine length without coarseness.

2007 Ermacora Pinot Bianco* \$12.99

2 Glasses *Gambero Rosso*. This is Ermacora's flagship wine; it has tremendous focus and exhibits the classic, elegant balance that is the hallmark of the 2007 vintage. The wine lacks nothing in concentration, creamy custard-like flavors, with spice, hints of apples and bergamot. It is stately on the palate, with balance, complexity and character.

NV Ca Berti Robusco* \$11.99

Addictive. A purple froth rises in the glass revealing an intense perfume of maraschino cherries and red currants, with a note of zesty spice. The palate is reasonably dry, soft and persistent.

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 DIRECT-ING 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 heshe is at least 21 years old.

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

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

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

K&L has an incredible inventory of in-stock Bordeaux from the region's top producers and even from a few spectacular, lesser-known estates. This is just a sample of what we have on offer—check out our website for up-to-the-minute inventory.



1966-2004 In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30

2000 Coufran, Médoc \$24.99

2000 Trebiac, Graves* \$14.99

Back in for the last time—buy it!

2001 Verdignan, Médoc* \$14.99

Delicious wine—what a bargain!

2003 Belle-Vue, Haut-Médoc* \$19.99

You must try this superb value! Elegant and round and rich—not overdone. Clyde's pick.

2003 Clarendelle, Vin de Bordeaux \$14.99

From the folks at Haut-Brion—quite nice.

2004 Cantelys Rouge, Pessac* \$19.99

Outstanding value wine; classic style.

2004 Clarke-Rothschild, Lustrac* \$19.99

One of the best values in the store! Elegant.

2004 Fugue de Nenin, Pomerol \$19.99

2004 Lalande-Borie, St-Julien \$21.99

91 points Clyde. Delicious wine. Classic style. According to the Wine Spectator: "Aromas of berry, earth and chocolate. Medium-bodied, with silky tannins and a light finish..."

2004 les Allees de Cantemerle \$16.99

2004 Reserve de Comtesse Lalande \$29.99

Robert Parker: "Impressively-endowed...It should...evolve for a decade."

2004 Salle de Poujeaux, Moulis \$16.99

Elegance and finesse personified.

CLASSIC WINES

1966 Rouget, Pomerol \$99.99

1975 Pichon-Lalande, Pauillac \$199.99

This wine is outstanding—rich and spicy!

1982 La Lagune, Médoc \$199.00

1987 Pichon-Baron, Pauillac (1.5L) \$149.00

The first year in the transformation of Pichon-Baron from so-so to great property. Clyde picks this as superb value!

1990 Verdignan, Médoc \$49.99

1990 Verdignan, Médoc (1.5L) \$99.99

1991 Latour, Pauillac \$349.00

1993 Pichon-Lalande, Pauillac (1.5L) \$179.00

1994 Angélu, St-Emilion \$189.00

1995 d'Armailhac, Pauillac (1.5L) \$139.99

1995 d'Armailhac (3L) \$299.00

1995 Latour, Pauillac \$349.00

1995 Pichon-Lalande, Pauillac \$189.99

1995 Pichon-Baron, Pauillac \$119.99
91 points Robert Parker.

1996 Angélu, St-Emilion (1.5L) \$399.00

1996 Clos du Marquis, St-Julien \$79.99

91 points *Wine Spectator*: "Beautiful aromas of currant, lightly toasted oak and perfume. Full-bodied, with chewy tannins and a tight finish."

1996 d'Armailhac, Pauillac (1.5L) \$149.99

1996 d'Armailhac (3L) \$299.00

1996 Latour, Pauillac \$599.00

1996 Lynch-Bages, Pauillac \$169.99

1996 Labegorce, Margaux \$39.99

Big Cabernet cassis and mineral aromas and flavor. Perfect for the cellar or to enjoy now with one hour decanting.

1997 Labegorce, Margaux (1.5L) \$69.99

1997 Labegorce, Margaux (3L) \$189.00

Sweet and lovely right now—old school style.

1998 Grand Pontet, St-Emilion \$49.99

1999 Cos d'Estournel, St-Estèphe \$119.00

1999 Labegorce, Margaux \$36.99

1999 Labegorce, Margaux (1.5L) \$74.99

Elegant. Old school Bordeaux. This classic Margaux is sweet and forward with no hard edges. Tasted out of magnum in early June.

1999 Latour, Pauillac \$299.00

1999 Lynch-Bages, Pauillac \$89.99

90 points Robert Parker: "This dense ruby/purple-colored 1999 is a modern day clone of this estate's wonderful 1962." Great price.

1999 Monbousquet, St-Emilion \$79.99

94 points Robert Parker: "The dense ruby/purple-colored 1999 Monbousquet exhibits a Port-like bouquet of super-ripe black cherry and black currant fruit intermixed with scents of coffee, tobacco, and vanilla."

1999 Pavie-Macquin, St-Emilion \$79.99

91-92 points *ST*: "Vibrant aromas of crushed boysenberry, blueberry and mineral scents. Thick, fresh, youthful and sweet; a real fruit bomb on the nose and palate. Finishes very long, with big, ripe tannins...transcends the vintage."

1999 Pichon-Lalande, Pauillac \$79.99

2000 Ausone, St-Emilion \$999.00

2000 Calon-Ségur, St-Estèphe \$99.99

94 points Robert Parker: "A dense, traditionally crafted wine for those with patience, the 2000 Calon-Ségur rivals the estate's finest wines of the last two decades, the 1995, 1988, and 1982."

2000 Latour, Pauillac \$799.00

2001 Cos d'Estournel, St-Estèphe \$129.99

2001 du Tertre, Margaux-90 points RP \$49.99

2001 Larrivet-Haut-Brion-Clyde pick \$39.99

90 points Robert Parker: "A sleeper of the vintage, this impeccably run estate has fashioned a supple textured, complex 2001."

2001 Lascombes, Margaux \$79.00

2003 Haut-Bailly, Pessac \$49.99

2003 La Lagune, Médoc \$39.99

90 points Robert Parker. A great buy!

2003 Lafite-Rothschild, Pauillac \$899.00

2003 Lagrange, St-Julien \$39.99

2003 Latour, Pauillac \$999.00

2004 Reserve de Comtesse, Pauillac \$33.99

One of *Spectator's* Top 10 Wines of 2007!

SAUTERNES

2005 Climens (375ml) \$54.99

2005 Cypres de Climens (375ml) \$27.99

Second wine of Climens. A screaming bargain.

2005 d'Yquem-95-100 points WS \$599.00

2005 Guiraud \$59.99

#4 in the *Spectator's* Top 100 of 2008.

2005 Lafaurie Peyraguey \$44.99

93 points *Wine Enthusiast*: "Classic Sauternes."

2005 la Tour Blanche \$49.99

93 points Robert Parker.

2005 Rieussec \$59.99

2006 Rieussec \$69.99

WHITE BORDEAUX/ROSÉ

2006 Ducla Experience XIV \$14.99

Rich, round, with a great finish.

2006 Lynch-Bages Blanc* \$39.99

2006 L'Avocat Blanc* \$16.99

Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.

2007 Lynch-Bages Blanc*-Just in! \$44.99

2007 Reynon VV Blanc* \$14.99

Denis Dubourdieu is the best Sauvignon Blanc maker in the world. Try these and see why!

2007 Cantelys Blanc, Pessac* \$19.99

Toasty aromas and quite rich on the palate.

2007/2008 La Gatte Rosé* \$9.99

Makes a wonderful year-round accompaniment to shellfish, white meats, smoked meat and fish.

2007 Rosé de Riviere, Bordeaux* \$10.99

Dry with fruit mid-palate.



BORDEAUX

2005 & 2006 BORDEAUX IN STOCK

K&L still has a great selection of wines from the now-legendary '05 vintage and some exceptional, recently arrived '06s.

2005 VALUES UNDER \$30

Arnauton, Fronsac	\$14.99
Bad Boy Bordeaux from Thunevin*	\$19.99
Bellegrave, Pauillac- <i>Great value!</i>	\$24.99
Benjamin de Sansonnet, St-Emilion*	\$26.99
Bernadotte, Haut-Médoc	\$14.99
Bourbon La Chapelle, Médoc	\$12.99
Camensac, Médoc-91-93 points WE	<i>Inquire</i>
Carignan Prima, Premières Côtes	\$19.99
90 points Robert Parker. A lovely wine. Value!	
Chantegrive, Graves-Lovely, elegant	\$19.99
Clarendelle, Bordeaux	\$15.99
Clos Kalinda, St-Emilion*	\$26.99
Coufran, Médoc	\$19.99
de Pressac, St-Emilion-92 points WS	\$29.99
Dom. de Montalon, Bordeaux Sup*	\$14.99
La Gatte Cuvée Butte, Bordeaux*	\$14.99
Two outstanding new arrivals. Plenty of sweet fruit to enjoy over the next five years.	
Ducluzeau, Lustrac	\$19.99
Great Borie property. Superb value!	
de l'Estang, Clos Kalinda Cuvée*	\$16.99
Domaine de Bouscat, Bord Sup*	\$14.99
Gigault "Cuvée Viva" Blaye	\$19.99
Haut Plaisance, Mont. St-Emilion	\$14.99
La Cour d'Argent, Bordeaux	\$12.99
La Couronne, Montagne St-Emilion	\$17.99
La Dauphine, Fronsac-90 points RP	\$24.99
La Fleur Bibian, Lustrac	\$13.99
La Gatte Tradition, Bordeaux*	\$12.99
Lalande-Borie, St-Julien- <i>Fabulous</i>	\$28.99
Lanessan, Médoc	\$24.99
Laubarit "VV" Bordeaux- <i>Biodynamic</i>	\$11.99
L'Avocat, Bordeaux	\$17.99
Delicious value! Mineral and earthy flavors.	
Les Allées de Cantemerle (375ml)	\$9.99
Les Allées de Cantemerle, Médoc	\$19.99
Le Castelet, Pomerol	\$29.99
Marquis de Calon, St-Estèphe	\$29.99
Marjosse Rouge	\$14.99
Malmaison, Moulis-91 points WS	\$24.99
Moulin Haut-Laroque, Fronsac	\$24.99
Paloumey, Haut-Médoc	\$14.99
Trebiac, Graves	\$14.99

Don't miss the Special "Value" Bordeaux Tasting and Lunch in RWC with Sopexa and EU on Saturday, September 12. Taste 12 best-value Bordeaux at Chantilly Restaurant (next to RWC store) from noon-1:15 p.m., and then drink eight more excellent Bordeaux wines from older vintages with a lovely meal. Limited to 50 people. Price \$40.

Vieux Château Palon, Montagne* \$19.99
Robert Parker: "An elegant, pure wine with plenty of berry fruit and copious sweet cherry and black currant fruit." 91 points from Clyde.

2006 VALUES UNDER \$30

Bernadotte, Haut-Médoc	\$16.99
Biro, Bordeaux-K&L Favorite	\$12.99
Bourgneuf, Pomerol	\$29.99
Caronne Ste-Gemme, Haut-Médoc	\$15.99
Clarke-Rothschild, Lustrac	\$19.99
Corbin, St-Emilion	\$24.99
d'Aiguilhe, Castillon	\$24.99
Ferrand Lartigue, St-Emilion	\$19.99
Fonreaud, Lustrac- <i>Old school ager</i>	\$9.99
Joanin Becot, Côtes de Castillon	\$23.99
Larmande, St-Emilion	\$29.99
La Grave à Pomerol, Pomerol	\$29.99
Le Fer, St-Emilion- <i>A fabulous value!</i>	\$24.99
Les Tours de Peyrat "VV" Blaye	\$14.99
Lugagnac, Bordeaux Superiore	\$12.99
Malmaison, Moulis	\$19.99
90 points and a Smart Buy, <i>Wine Spectator</i> .	
Picard, St-Estèphe- <i>A gutsy value!</i>	\$16.99
Puygueraud, Côtes de Castillon	\$16.99
Seigneurs d'Aiguilhe, Castillon	\$14.99

2005 CLASSIC WINES

Bahans Haut-Brion, Pessac	\$59.99
Brane Cantenac, Margaux	\$69.99
Calon-Ségur, St-Estèphe	\$99.99
Chasse-Spleen, Moulis- <i>Fabulous</i>	\$39.99
Clos des Jacobins, St-Emilion	\$49.99
94 points <i>Wine Spectator</i> .	
d'Armailhac, Pauillac	\$46.99
d'Issan, Margaux-95 points RP	\$69.99
Duhart Milon, Pauillac-93 points WS	\$64.99
Fleur de Bouard, Lalande Pomerol	\$39.99
Fonplegade, St-Emilion	\$39.99
Haut-Bages Libéral, Pauillac	\$49.99
Haut Brisson Reserve, St-Emilion	\$39.99
92 points Parker: "A brilliant sleeper..."	
Lagrange, St-Julien	\$59.99
94 points and Wine of the Year, <i>Wine Enthusiast</i> .	
Larmande, St-Emilion (1.5L)	\$69.99
Langoa-Barton, St-Julien	\$69.99
Lascombes, Margaux	\$74.99
Léoville-Barton, St-Julien	\$139.99
Léoville-Barton, St-Julien (1.5L)	\$229.99

Mejean, Graves (1.5L)-91 points RP	\$49.99
Mouton-Rothschild, Pauillac	\$599.99
Pedesclaux, Pauillac- <i>Fabulous value!</i>	\$39.99
Pichon-Baron, Pauillac	\$119.99
Pichon-Lalande, Pauillac (1.5L)	\$249.00
Rauzan-Ségla, Margaux	\$129.99
Rauzan-Ségla, Margaux (1.5L)	\$299.99
97 points WS; the #2 wine of the year!	
Rouget, Pomerol	\$39.99
Reserve de Léoville-Barton, St-Julien	\$36.99
Reserve de Comtesse Lalande	\$49.99
Reserve de Comtesse Lalande (1.5L)	\$89.99
Talbot, St-Julien	\$59.99

2006 BORDEAUX CLASSICS

Branair Ducru, St-Julien	\$39.99
Beychevelle, St-Julien (1.5L)	\$79.99
Calon-Ségur, St-Estèphe	\$44.99
Canon-La-Gaffelière, St-Emilion	\$59.99
Clinet, Pomerol	\$49.99
Clos Fourtet, St-Emilion-91 points RP	\$59.99
Cos d'Estournel, St-Estèphe (1.5L)	\$199.00
d'Armailhac, Pauillac	\$39.99
Gazin, Pomerol-93 points WS	\$59.99
Giscours, Margaux- 91 points WS	\$39.99
Haut-Bailly, Pessac	\$64.99
Haut-Bailly, Pessac (3L)	\$259.99
Kirwan, Margaux-90 points WS	\$46.99
Kirwan, Margaux (1.5L)	\$79.99
Lagrange, St-Julien-91 points RP	\$34.99
La Mondotte, St-Emilion	\$199.00
Larcis Ducasse, St-Emilion	\$39.99
Langoa-Barton, St-Julien	\$49.99
Langoa-Barton, St-Julien (1.5L)	\$89.99
91 points <i>Wine Spectator</i> . A Clyde Beffa pick.	
Léoville-Barton, St-Julien	\$69.99
Le Gay, Pomerol-93 points RP	\$79.99
Léoville-Poyferré, St-Julien	\$69.99
Lucia, St-Emilion	\$39.99
Lynch-Bages, Pauillac (3L)	\$249.99
Malartic Lagravière, Pessac	\$39.99
Nenin, Pomerol-91 points RP	\$49.99
Pagodes de Cos, St-Estèphe	\$29.99
Pierre de Lune, St-Emilion	\$39.99
Pichon-Lalande, Pauillac	<i>Inquire</i>
Pichon-Lalande, Pauillac (3L)	\$399.00
Pontet-Canet (3L)	\$299.00
Rouget, Pomerol-90 points RP	\$29.99
St-Pierre, St-Julien-93 points RP	\$49.99

K&L has a broad selection of top domestic wines from California, Oregon and Washington and many hard-to-find and high-scoring gems. Check our website for more inventory.



CABERNET SAUVIGNON

2004 Amici, Napa	\$34.99
2004 Bergevin Lane "Alder Ridge"	\$24.99
2004 Columbia Crest "Walter Clore"	\$17.99
2004 Heitz, Napa	\$39.99
2004 Lewis Cellars "Reserve"	\$119.00
2004 Schweiger, Spring Mtn	\$34.99
2004 Silver Oak, Napa	\$89.99
2005 Aia, Napa	\$24.99
2005 Beaulieu, Rutherford	\$26.99
2005 Ch Montelena, Napa	\$41.99
2005 Ch St Jean, Sonoma	\$19.98
2005 Chimney Rock "Stag's Leap"	\$44.99
2005 Conn Creek "Limited Release"	\$16.99
2005 Flora Springs, Napa	\$24.99
2005 Hall, Napa	\$34.99
2005 Joseph Phelps, Napa	\$49.95
2005 Joseph Phelps, Napa (1.5L)	\$99.00
2005 Kathryn Kennedy "Lateral"	\$24.99
2005 Lancaster, Alexander Valley	\$54.99
2005 Olema, Napa	\$18.99
2005 Opus One, Napa	\$179.00
2005 Robert Mondavi, Oakville	\$34.99
2005 Silver Oak, Alexander Valley	\$59.99
2005 Silverado, Napa	\$29.99
2005 Simi "Landslide"	\$26.99
2005 Trefethen, Napa	\$35.99
2005 Whitehall Lane "Reserve"	\$49.99
2006 Audelssa, Sonoma Valley	\$29.99
2006 Benziger, Sonoma	\$15.99
2006 Beringer, Knights Valley	\$21.99
2006 Buehler, Napa	\$21.99
2006 Cannonball, California	\$12.99
2006 Castle Rock "Reserve"	\$15.99
2006 Caymus "Special Selection"	\$99.99
2006 Ch Ste Michelle "Canoe Ridge"	\$26.99
2006 Cliff Ledo, Stag's Leap	\$59.99
2006 Columbia Crest "H3"	\$12.99
2006 Edge, Napa	\$16.99
2006 Estancia, Paso Robles	\$21.99
2006 Groth, Napa	\$44.99
2006 Hedges "Three Vineyards"	\$17.99
2006 Honig, Napa	\$30.99
2006 House "Magnificent Wine Co"	\$8.99
2006 Januik, Columbia Valley	\$26.99
2006 Justin "Isosceles"	\$54.99
2006 Kalinda Reserve, Spring Mtn	\$29.99
2006 Karl Lawrence, Napa	\$59.99
2006 Larkmead, Napa	\$54.99

2006 Lewis Cellars "Reserve"	\$112.99
2006 Napanook, Napa	\$39.99
2006 Newton "Red Label"	\$18.99
2006 Raymond "Reserve"	\$26.99
2006 Red Lion, California	\$12.99
2006 Sbragia "Andolsen"	\$29.99
2006 Shafer "One Point Five"	\$69.99
2006 Spring Valley "Uriah"	\$39.99
2006 Wente "Wetmore Reserve"	\$19.99
2007 Broadside "Margarita"	\$17.99
2007 Decoy, Napa	\$27.99
2007 J Lohr "Seven Oaks"	\$12.99
2007 Joel Gott "815 Blend"	\$13.99
2007 Justin "The Orphan"	\$15.99
2007 Justin, Paso Robles	\$21.99
2007 Kalinda, Napa	\$16.99
2007 Kirkham Peak, Napa	\$17.99
2007 La Fenêtre "À Côté"	\$18.99
2007 Layer Cake, Napa	\$24.99
2007 L'Ecole "Recess Red"	\$19.99
2007 McManis, California	\$9.99
2007 Rutherford Ranch, Napa	\$15.99
2007 The Show, California	\$11.99
Cain "NV6"	\$32.99

MERLOT

2003 Ch Ste Michelle "Indian Wells"	\$12.99
2004 Silverado, Napa	\$24.99
2005 Cloverdale Ranch, Alex Valley	\$21.99
2005 Etude, Sonoma	\$28.99
2005 Rombauer, Napa	\$27.99
2006 Bogle, California	\$7.99
2006 Duckhorn, Napa	\$51.99
2006 Frog's Leap, Napa	\$29.99
2006 Kirkham Peak, Napa	\$17.99
2006 L'Ecole No 41, Columbia Vly	\$27.99
2006 Paloma, Napa	\$49.99
2006 Parcel 41, Napa	\$16.99
2006 Whitehall Lane, Napa	\$24.99
2008 McManis, California	\$7.99

PINOT NOIR

2007 Paraiso, Santa Lucia Highlands	\$16.99
2007 Rex Hill, Oregon	\$19.99
2007 Poppy, Monterey	\$10.99
2006 Acacia, Carneros	\$21.99
2007 Hangtime, California	\$12.99
2007 A to Z, Oregon	\$14.99
2007 Sanford, Sta Rita Hills	\$32.99
2007 MacMurray, Central Coast	\$14.99

2007 Mark West, California	\$9.99
2007 Sean Minor "Four Bears"	\$13.99
2007 Foley, Sta Rita Hills	\$34.99
2006 Argyle "Spirithouse"	\$44.99
2006 Summerland	
"Rancho Santa Rosa"	\$24.99
2007 Au Bon Climat, Santa Barbara	\$19.99
2006 Pessagno "Four Boys"	\$49.99
2007 Bogle, Russian River	\$12.99
2006 Laetitia "Reserve"	\$34.99
2007 ZD, Carneros	\$32.99
2008 Redtree, California	\$6.99
2007 Melville "Estate"	\$27.99
2007 O'Reilly's, Oregon	\$16.99
2007 Hitching Post "Cork Dancer"	\$26.99
2006 Londer, Anderson Valley	\$29.99
2007 Joseph Swan "Cuvée de Trois"	\$26.99
2007 Praxis, Monterey	\$15.99
2007 Sojourn, Sonoma Coast	\$34.99
2008 McManis, California	\$9.99
2005 Mount Eden "Saratoga Cuvée"	\$22.99
2007 Taz, Santa Barbara	\$17.99
2007 Cep, Sonoma Coast	\$22.99
2007 Morgan "Twelve Clones"	\$26.99
2006 Adelaida "HMR Estate"	\$27.99
2007 Brooks, Willamette Valley	\$18.99
2005 Argyle "Nuthouse"	\$44.99
2007 Castle Rock, Mendocino	\$11.99
2007 Vergari, Russian River	\$23.99
2007 Willowbrook, Mendocino	\$16.99
2007 Alpen Cellars, Trinity County	\$16.99
2006 Etude, Carneros	\$35.99
2008 Kalinda, Sonoma Coast	\$16.99
2006 Domaine Serene "Yamhill"	\$37.99
2006 Joseph Swan "Cuvée de Trois"	\$26.99
2007 Loring "Garys' Vineyard"	\$37.99
2007 Loring "Keefer Ranch"	\$39.99

SYRAH / PETITE SIRAH

2007 Neyers "Old Lakeville"	\$28.99
2006 Stolpman, Santa Ynez	\$16.99
2006 David Bruce, Central Coast	\$16.99
2006 Andrew Murray	
"Tous les Jours"	\$14.99
2005 Zaca Mesa, Santa Ynez	\$16.99
2007 McManis, California	\$9.99
2006 T-Vine, Napa	\$33.99
2007 Bogle, California	\$9.99
2006 Gramercy Cellars, Walla Walla	\$39.99
2007 Eric Kent, Dry Creek	\$23.99



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

2006 Hogue "Genesis"	\$12.99
2005 Chesebro "Cedar Lane"	\$14.99
2007 Holus-Bolus, Santa Ynez	\$24.99
2006 Efeste "Ceidleigh"	\$29.99
2006 Copain "L'Hiver"	\$12.99
2007 Qupe, Central Coast	\$13.99
2006 J Runquist "R"	\$18.99
2005 Roshambo "Frank Johnson"	\$15.99
2006 CL, Sonoma Coast	\$10.99
2005 Ridge "Lytton West"	\$29.99
2007 La Fenêtre "À Côté"	\$21.99

ZINFANDEL

2006 Rosenblum "Richard Sauret"	\$12.99
2007 Joel Gott, California	\$12.99
2007 Cline, California	\$8.99
2007 Ridge "Geyserville"	\$29.99
2007 Ridge "Three Valleys"	\$18.99
2006 Ravenswood "Belloni"	\$24.99
2006 Ravenswood "Teldeschi"	\$24.99
2006 Tobin James "Ballistic"	\$14.99
2007 Frei Brothers "Reserve"	\$13.99
2006 Buehler, Napa	\$16.99
2007 Sobon Estate "Rocky Top"	\$12.99
2007 Rancho Zabaco "Heritage"	\$12.99
2006 Four Vines "Old Vine Cuvee"	\$10.99
2006 Windmill Estates "Old Vine"	\$9.99
2007 Dashe, Dry Creek	\$19.99
2007 Rombauer, California	\$26.99
2006 Hendry "Block 7 and 22"	\$28.99
2007 Brown, Napa	\$34.99
2007 Barber Cellars "Mr. Beast"	\$18.99
2007 Blockheadia "Dark Horse"	\$24.99
2007 Orin Swift "Saldo"	\$27.99
2007 J Runquist "Z"	\$19.99
2007 Foxglove, Paso Robles	\$13.99
2006 Turley "Juvenile"	\$39.95
2002 Joseph Swan "Lone Redwood"	\$15.99
2005 Bella Vetta "Jack's Cabin"	\$25.99
2007 Shenandoah "Special Reserve"	\$9.99
2006 Seghesio "Cortina"	\$29.99
2007 Turley "Old Vines"	\$39.95
2006 Kalinda, Napa	\$16.99
2006 Wall Cellars, Napa	\$13.99

MISC REDS

2007 Folie à Deux "Menage à Trois"	\$8.98
2006 Vino Noceto Sangiovese	\$14.99
2007 Lang & Reed Cabernet Franc	\$19.99
2007 Hey Mambo "Sultry"	\$8.99

2005 Purisima Canyon Red	\$9.99
2005 Domenico Montepulciano	\$14.99
2007 Orin Swift "The Prisoner"	\$34.99
2005 Ch Ste Michelle "Orphelin"	\$14.99
2006 Dubost "Homestead"	\$15.99
Urbanite Cellars Red	\$9.99

CHARDONNAY

2007 Flora Springs "Barrel Fermtnd"	\$21.99
2006 Sonoma-Cutrer, Sonoma Coast	\$21.99
2007 Au Bon Climat, Santa Barbara	\$16.99
2008 Bogle, California	\$7.99
2006 Kistler "Hudson"	\$94.95
2005 Chalk Hill Estate	\$32.99
2007 Cakebread, Napa	\$36.99
2006 Byron, Santa Maria	\$17.99
2006 Talbott "Sleepy Hollow"	\$29.99
2007 Wente "Riva Ranch"	\$14.99
2005 Gary Farrell "Cresta Ridge"	\$34.99
2007 Kendall Jackson "Highlands"	\$25.99
2006 Cambria "Katherine's"	\$16.99
2006 Sbragia "Gamble Ranch"	\$32.99
2006 Trefethen "Oak Knoll"	\$24.99
2007 Heitz, Napa	\$16.99
2007 MacRostie, Carneros	\$17.99
2007 Chalone "Estate"	\$19.99
2006 Mer Soleil, Central Coast	\$34.99
2007 Far Niente, Napa	\$44.99
2006 Ramey "Hyde"	\$49.99
2005 Ch St Jean "Reserve"	\$22.99
2007 Patz & Hall, Napa	\$33.99
2005 Arrowood "Reserve"	\$34.99
2007 Ridge "Estate"	\$35.99
2006 Robert Mondavi, Napa	\$14.99
2006 Clos du Val, Carneros	\$18.99
2007 Cuvaison, Carneros	\$15.99
2007 Heron, California	\$9.99
2007 Shafer "Red Shoulder Ranch"	\$44.99
2007 J Lohr "Riverstone"	\$11.99
2007 Lewis Cellars "Reserve"	\$59.99
2007 Lewis Cellars "Barcaglia Lane"	\$59.99
2006 Rodney Strong, Russian River	\$24.99
2007 Foley, Sta Rita Hills	\$24.99
2007 Kali Hart, Monterey	\$13.99
2006 De Loach, Russian River	\$12.99
2007 Rombauer, Carneros	\$29.99
2008 Four Vines "Naked"	\$10.99
2007 Sbragia "Home Ranch"	\$24.99
2007 Eric Kent, Russian River	\$37.99
2007 Taz, Santa Barbara	\$15.99

2007 Groth, Napa	\$21.99
2007 Beringer "Private Reserve"	\$29.99
2008 Foxglove, San Luis Obispo	\$12.99
2007 Morgan "Highland"	\$21.99
2008 Napa Cellars, Napa	\$14.99
2007 Newton "Red Label"	\$14.99
2007 Wente "Morning Fog"	\$9.99
2006 Stony Hill, Napa	\$36.99
2006 Domaine Alfred "Stainless"	\$9.99
2006 Newton "Unfiltered"	\$39.99
2008 Kalinda, Napa	\$17.99
2006 St Clement, Napa	\$12.99
2007 Testarossa "Castello"	\$22.99

SAUVIGNON BLANC

2006 Chalk Hill "Estate"	\$24.99
2008 Brander, Santa Ynez	\$10.99
2007 Frei Brothers "Reserve"	\$13.99
2008 Groth, Napa	\$15.99
2007 Snowden, Rutherford	\$17.99
2008 Pomelo, California	\$8.99
2007 Voss, Rutherford	\$14.98
2008 Vina Robles "Jardine"	\$9.99
2007 Valdez, Sonoma	\$21.99
2008 Grey Stack "Rosemary's Block"	\$26.99
2008 Honig, Napa	\$13.99
2008 Orin Swift "Veladora"	\$24.99
2008 Kathryn Kennedy, Santa Cruz	\$17.99
2008 Duckhorn, Napa	\$26.99
2006 Chance Creek "Terroir 95470"	\$14.99
2008 Barber Cellars "Lazarie"	\$14.99
2008 Wildhurst "Reserve"	\$8.99
2008 Kalinda, Mendocino	\$11.99

MISC WHITES

2008 Bethel Heights Pinot Gris	\$13.99
2007 Bridlewood Reserve Viognier	\$14.99
2007 Ch Ste Michelle-Dr. Loosen "Eroica"	\$19.99
2006 Stolpman "L'Avion"	\$31.99
2008 Benton Lane Pinot Gris	\$14.99
2007 Maysara Pinot Gris	\$15.99
2007 Pine Ridge Chenin/Viognier	\$9.99
2008 Fisheye Pinot Grigio	\$4.99
2007 King Estate Pinot Gris	\$12.99
2008 Kung Fu Girl Riesling	\$12.99
Sokol Blosser "Evolution"	\$13.99
2008 Celadon "Beeswax" GB	\$21.99
2008 Alta Mesa "Silvaspoons" Verdelho	\$14.99

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MISC TUSCANY

2008 Maritma Sangiovese "4 Old Guys"-Outstanding Value	\$7.99
2008 Tenuta di Sesta "Camponovo" Sangiovese	\$9.99
2007 Villa Pillo Borgoforte	\$11.99
2007 La Fortuna Fortunello*	\$14.99
2007 La Mozza I Perazzi Morellino di Scansano	\$15.99
2007 Tenuta di Sesta Rosso di Montalcino*	\$16.99
2006 Ferrero Rosso di Montalcino*	\$19.99
2007 Baricci Rosso di Montalcino*	\$19.99
2007 La Fortuna Rosso di Montalcino*	\$19.99
2007 Rocca di Montegrossi Chianti Classico*	\$19.99
2007 Sesta di Sopra Rosso di Montalcino*	\$22.99
2007 Tenuta di Ornellaia "Le Volte"	\$26.99
2004 Poggiarellino Brunello di Montalcino*-91 points WS	\$29.99
2004 Vecchie Terre di Montefili "Bruno di Rocca"*-2 Red GR	\$34.99
2004 Tenuta di Sesta Brunello di Montalcino*-90 points WE	\$34.99
2004 Ferrero Brunello di Montalcino*-91 points WS	\$34.99
2004 Baricci Brunello di Montalcino*	\$39.99
2004 La Fortuna Brunello di Montalcino*-92 points WE	\$39.99
2004 Vecchie Terre di Montefili "Anfiteatro"*-2 Red GR	\$39.99
2003 La Fortuna Brunello di Montalcino*-2 Red Glasses GR	\$39.99
2004 Caparzo Brunello di Montalcino-91 points RP	\$39.99
2004 Rocca di Montegrossi "Geremia"*-93 points RP	\$39.99
2004 Collosorbo Brunello di Montalcino-91 points RP	\$41.99
2007 Tenuta San Guido "Guidalberto"	\$44.95
2004 La Gerla Brunello di Montalcino-93 points RP	\$45.99
2004 La Poderina Brunello di Montalcino-93 points WS	\$49.99
2004 Banfi Brunello di Montalcino-93 points WS	\$49.99
2004 Le Potazzine Gorelli Brunello di Montalcino	\$59.99
2004 Banfi Brunello di Montalcino "Poggio alle Mura"	\$59.99
94 points <i>Wine Spectator</i> .	
2004 La Gerla "Vigna gli Angeli" Brunello di Montalcino	\$71.99
92 points <i>Wine Spectator</i> .	
2004 Valdicava Brunello di Montalcino-95 points WS	\$118.99
2004 Poggio di Sotto Brunello di Montalcino-95 points RP	\$119.99
2006 Tenuta dell'Ornellaia-97 points RP	\$169.99
2003 Valdicava Brunello "Madonna del Piano" Riserva	\$129.99
93 points Robert Parker.	

PRE-ARRIVAL 2004 BRUNELLO DI MONTALCINO

2004 Solaria Brunello di Montalcino-94 points WS	\$44.99
2004 Argiano Brunello di Montalcino-94 points WS	\$44.99
2004 Altesino Brunello di Montalcino-92 points WS	\$44.99
2004 Poggio il Castellare Brunello di Montalcino-96 points WS	\$46.95
2004 Collemattoni Brunello di Montalcino-95 points WS	\$46.99
2004 Fanti Brunello di Montalcino-94 points WS	\$53.99
2004 Castelgiocondo Brunello di Montalcino-95 points WS	\$54.99
2004 Poggio Antico Brunello di Montalcino-91 points WS	\$58.99
2004 Poggio Antico "Altero" Brunello di Montalcino	\$74.99

92 points *Wine Spectator*.

2004 Altesino "Montosoli" Brunello-95 points WS \$74.99

MISC PIEDMONT

2008 Fontanafredda Briccotondo Barbera	\$10.99
2004 Ruggeri Corsini Dolcetto d'Alba*	\$12.99
2007 Icardi Cortese L'Aurora	\$13.99
2007 Ruggeri Corsini Barbera*	\$14.99
2007 Mutti Barbera "Bosco Barona"	\$15.99
2007 Pelissero Dolcetto d'Alba "Munfrina"	\$16.99
2004 Ruggeri Corsini Nebbiolo d'Alba*	\$19.99
2007 Angelo Germano Barbera "La Solegiatta"	\$19.99
2005 Bricco del Cucù Bricco San Bernardo Dogliani*	\$21.99
2006 Ruggeri Corsini Barbera "Armujan"*	\$22.99

BAROLO/BARBARESCO

2004 Angelo Germano Barolo	\$34.99
2004 Mauro Veglio Barolo "Gattera"-92 points RP	\$42.99
2004 Mauro Veglio Barolo "Arborina"-93 points ST	\$43.99
2004 Mauro Veglio Barolo "Castelloto"-93 points RP	\$44.99
2004 Produttori del Barbaresco Riserva "Montestefano"	\$54.99

TRENTINO-ALTO ADIGE, LOMBARDY & FRIULI

2008 Contesa Vino Sfuoso Rosso	\$6.99
2008 Blason Pinot Grigio*	\$8.99
It's Back! The best value in Pinot Grigio.	
2007 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2007 Vinosia Primitivo di Salento IGT-90 points W&S	\$9.99
2008 Blason Cabernet Franc*	\$9.99
2008 Blason Rosato*	\$9.99
2008 Contesa Cerasuolo Montepulciano Rosé	\$9.99
2008 Convento Muri-Gries Pinot Grigio	\$14.99
2007 Bastianich Friulano	\$15.95
2007 Ermacora Pinot Grigio*-2 glasses GR	\$15.99
2007 Blason Bianco* (3L Bag-in-a-Box)	\$19.99
2007 Blason Rosso* (3L Bag-in-a-Box)	\$19.99
2007 Santa Margherita Pinot Grigio	\$19.99
2007 Cantina Valle Isarco Kerner "Aristos"-2 Glasses GR	\$25.99
2007 Jermann Pinot Grigio	\$32.99

PUGLIA, SICILY, SARDINIA & CAMPANIA

2007 Feudo Arancio Pinot Noir	\$8.99
2007 Posta Arignano San Severo Bianco Puglia*	\$9.99
2007 Gulfi Rossojbleo Nero d'Avola	\$11.99
2006 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2006 Benanti Bianco di Caselle Etna Bianco	\$16.99
2006 Benanti Rosso di Verzella Etna Rosso	\$16.99
2005 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$25.99
2004 Benanti Serra della Contessa Etna Rosso-93 points WA	\$39.99



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

CHABLIS

1999 Chablis Grand Cru, Blanchot, Domaine Vocoret	\$29.99
2006 Chablis 1er, Fourchaume, Nathalie & Giles Fèvre	\$23.99
2006 Chablis 1er Cru, Vaillons, Domaine Louis Moreau*	\$23.99
2006 Chablis 1er, L'Homme Morte/Fourchaume, l'Églantière*	\$29.99
2006 Chablis Grand Cru, Les Clos, Louis Moreau	\$44.99
2007 Chablis, Champs Royaux, William Fèvre	\$18.99
2007 Petite Chablis, Domaine Louis Moreau*	\$13.99
2007 Chablis, l'Églantière	\$17.99
2007 Chablis 1er Cru, Vau de Vey, Domaine des Malandes	\$29.99
2007 Chablis 1er Cru, Sechet, Domaine Vincent Dauvissat	\$46.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Romanée St-Vivant, Grand Cru, Nicolas Potel	\$139.95
2005 Mercurey 1er Cru, Clos Paradis, Emile Chandesais*	\$23.99
2005 Mercurey 1er Cru, Clos du Roi, Emile Chandesais*	\$23.99
2005 Morey-St-Denis, Domaine Jean/Stephane Magnien*	\$29.99
2005 Nuits-St-Georges 1er, les Hauts Prulier, Daniel Rion*	\$59.99
2005 Pommard, Domaine Louis Boillot	\$56.99
2005 Savigny-lès-Beaune, Domaine Vincent Sauvestre*	\$23.99
2005 Volnay 1er Cru, Angles/Ronceret, Nicolas Rossignol	\$49.99
2006 Beaune 1er Cru, Clos des Ursules, Domaine Louis Jadot	\$49.99
2006 Beaune 1er Cru, Les Epenotes, Dom Gabriel Billard*	\$34.99
2006 Bonnes Mares, Grand Cru, Domaine Groffier	\$159.95
2006 Bourgogne Rouge, Domaine Mongeard-Mugneret	\$21.99
2006 Bourgogne Rouge, Cuvée Gerard Potel, Nicolas Potel	\$17.99
2006 Bourgogne Rouge, Domaine Regis Forey	\$23.99
2006 Chambertin Grand Cru, Rebourseau	\$129.95
2006 Charmes-Chambertin, Grand Cru, Stephane Magnien*	\$69.95
The wine is very open, charming, transparent and altogether delightful in character. It shows red fruit notes, more size and more depth than their Clos St. Denis, with powerful character and lots of supple body on the finish.	
2006 Chambolle-Musigny, Domaine Stephane Magnien*	\$29.99
2006 Chambolle-Musigny, Les Athets, Domaine Tardy*	\$39.95
2006 Chambolle-Musigny 1er Cru, Amoureuses, Groffier	\$179.95
2006 Chambolle-Musigny 1er Cru, Les Baudes, Louis Jadot	\$89.99
2006 Chambolle-Musigny 1er Cru, Aux Echanges, N Potel	\$79.99
2006 Chambolle-Musigny 1er Cru, Gruenchers, Liger-Belair	\$109.95
2006 Chambolle-Musigny 1er Cru, Les Hauts Doix, N Potel	\$79.99
2006 Chambolle-Musigny, V.V., Domaine Lignier-Michelot	\$59.99
2006 Côte de Nuits-Villages, Maison Joseph Drouhin	\$19.99
2006 Clos Vougeot, Grand Cru, Dom Mongeard-Mugneret	\$119.95
2006 Clos Vougeot, Grand Cru, Maupertuis, Jean Tardy*	\$134.95
2006 Echézeaux, Les Treux, Grand Cru, Dom Jean Tardy*	\$109.95
2006 Fixin, La Place, Domaine Jean Tardy*	\$33.99
2006 Morey-St-Denis, Jean Fèvre*	\$29.99
2006 Nuits-St-Georges 1er Cru, Les Damodes, Domaine Fèvre*	\$39.99
2006 Nuits-St-Georges, 1er Cru, Les Pruliers, Dom Chicotot*	\$46.99
2006 Nuits-St-Georges, Au Bas de Combes, Dom Tardy*	\$34.99

2006 Pommard, Les Vaumuriens, Domaine Gabriel Billard*	\$34.99
2006 Pommard 1er Cru, Charmots, Domaine Gabriel Billard*	\$54.99
2006 Santenay 1er Cru, Gravières, Nicolas Potel	\$27.99
2006 Savigny-lès-Beaune 1er Cru, Marconnets, Nicolas Potel*	\$29.99
2006 Savigny-lès-Beaune, Aux Fourches, Maison Champy*	\$19.99
2006 Volnay 1er Cru, Taillepieds, Marquis d'Angerville	\$74.99
2006 Volnay 1er Cru, les Pitures, Domaine J-M Boillot	\$65.99
2006 Vosne-Romanée, Domaine Mongeard-Mugneret	\$49.99
2006 Vosne-Romanée, Vigneux, Domaine Jean Tardy*	\$47.99
2006 Vosne-Romanée 1er Cru, Les Chaumes, Jean Tardy*	\$69.99
2007 Bourgogne Rouge, Domaine Desertaux-Ferrand	\$17.99
2007 Bourgogne Rouge, Tradition, Maison Moillard	\$14.99
2007 Chambolle-Musigny, Combe d'Orveau, Anne Gros	\$61.99
2007 Clos Vougeot Grnd Maupertuis, Grnd Cru, Anne Gros	\$139.99
2007 Richebourg, Domaine Anne Gros	\$299.95

WHITE BURGUNDY

NV Cremant de Bourgogne Rosé,	
Perle d'Aurore Louis Bouillot	\$13.99
2005 Givry, Emile Chandesais*	\$14.99
2005 Puligny-Montrachet, Benoit Ente	\$51.99
2005 Puligny-Montrachet 1er Cru, Champ Gain, Benoit Ente	\$67.99
2006 Bourgogne Aligoté, Domaine Fèvre*	\$15.99
2006 Bourgogne Blanc, Domaine Bernard Millot	\$17.99
2006 Bourgogne Aligoté, Domaine Ramonet	\$28.99
2006 Chassagne-Montrachet 1er, Morgeot, Dom Ramonet	\$75.99
2006 Chassagne-Montrachet 1er, Clos St. Jean, Paul Pillot*	\$49.99
2006 Chass-Montrachet 1er, Vergers, Fontaine-Gagnard	\$47.99
2006 Chass-Mont 1er, Grand Montagne, Fontaine-Gagnard	\$69.99
2006 Hautes Côtes de Nuits, Cuvée Marine, Anne Gros	\$29.99
2006 Meursault, Domaine Ballot-Millot*	\$44.99
2006 Meursault 1er, Perrieres/Genevrières, Ballot-Millot*	\$59.95
2006 Puligny-Montrachet 1er Cru, Folatieres, Maroslavac*	\$49.99
2006 Puligny-Montrachet 1er Cru, Combettes, Maroslavac*	\$49.99
2006 Puligny-Montrachet 1er, Champs Gains, Maroslavac*	\$49.99
2007 Bourgogne Blanc, Domaine Roulot*	\$22.99
2007 Meursault, "Vireuils," Domaine Roulot*	\$59.99
2007 Pouilly Fuissé, Clos Combe Poncét, Domaine Nembrets*	\$26.99
2007 Pouilly-Fuissé, La Roche, Domaine de Nembrets*	\$28.99
2007 St-Aubin 1er Cru, Bas de Vermarain a l'Est,	
Sylvain Langoureau*	\$29.99
2007 St-Aubin 1er Cru, Derrière Chez Edouard,	
Sylvain Langoureau*	\$29.99

HALF BOTTLES (375ML)

2007 Meursault Chevalières, Domaine Matrot	\$21.99
2006 Bourgogne Pinot Noir, Domaine Olivier Guyot	\$11.99
The has a lovely, deep ruby red color. Soft dark fruit nose. A fresh wine with silky tannins. Best if drunk while young. Can be laid down for 3-4 years.	



**Bordeaux Value Tasting
Saturday, September 12, 2009**

San Francisco, 12-3 p.m.
hosted by Steve Bearden

Hollywood, 3-6 p.m.
hosted by Steve Greer

Featured Wines

- 2006 Château Lugagnac, Bordeaux Superior
- 2006 Château Les Tours de Peyret "VV" Côtes de Blaye
- 2005 Château Arnauton, Fronsac
- 2005 Château L'Avocat Rouge, Graves
- 2005 Château Plain Pont, Fronsac
- 2005 Château Ducluzeau, Lustrac
- 2006 Château D'Aiguilhe, Côtes de Castillon
- 2005 Château de Pressac, St-Emilion
- 2005 Château Lanessan, Haut-Médoc
- 2006 Château Rouget, Pomerol
- 2005 Château Haut-Bages Libéral, Pauillac
- 2003 Château La Lagune, Moulis



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\$15 per person, purchase tickets in-store or at
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**Bordeaux Value Tasting and Luncheon
Chantilly Restaurant, Redwood City
Saturday, September 12, 2009**

Tasting featuring wines listed above from
12-1:15 p.m. followed by lunch with Clyde Beffa
and Ralph Sands. \$40.

Luncheon Wines

- 2007 L'Avocat Blanc
- 2006 Ducla Experience XIV Blanc
- 2007 Château Cantyls Blanc, Pessac
- 2006 Château Beaumont, Haut-Médoc
- 2005 Château Chantegrive, Graves
- 2006 Château Malmaison, Moulis
- 1998 Château Grand Pontet, St-Emilion
- 1999 Château Labégorce, Margaux
- 2006 Château Langoa-Barton, St-Julien

CLYDE PICKS THE BEST VALUE 2008 BORDEAUX

Under \$40 a bottle. Wines are sold as pre-arrival.

- Potensac, Médoc** \$21.99
K&L's notes - *½ 42% Merlot, 40% Cabernet Sauvignon and 18% Cabernet Franc. 13.2% ABV. Blackish color. This wine tastes fabulous already. Vanilla oak aromas and lots of sweet fruit on the palate. Sweeter than usual with great balance.
- Poujeaux, Moulis** \$23.99
K&L's notes - *+ 55% Cabernet Sauvignon, 35% Merlot, 5% Petit Verdot and 5% Cabernet Franc. Elegant wine with sweet, forward fruit. Quite lush. Red fruit flavors dance on the palate. Long finish. This tastes great now.
- Les Ormes de Pez, St-Estèphe** \$24.99
K&L's notes - * to *+ 51% Cabernet Sauvignon, 39% Merlot, 8% Cabernet Franc, 2% Petit Verdot. At Lynch-Bages: Black fruit aromas turn into red currant flavors. Spicy, gritty, old school wine. Long finish. At UGC: Ripe and exotic. Tannic on the palate. Very full-bodied. Superb for this fine property.
- Cantemerle, Haut-Médoc** \$24.99
K&L's notes - *½ 55% Merlot, 30% Cabernet Sauvignon, 8% Petit Verdot and 7% Cabernet Franc. This has blackberry aromas that explode from the glass with forward, black fruit flavors and rounded tannins on the palate. A great value. Much better than their 2005 and 2007. On par with their 2006. At UGC: Old school wine. Big wine with tons of blackberry flavors.
- Haut-Bages Libéral, Pauillac** \$26.99
K&L's notes - *+ Red fruit flavors with lots of cassis on the nose. Well made. A great value!
- Langoa-Barton, St-Julien** \$32.99
K&L's notes - ** Black cherry and blueberry aromas. Tons of Merlot-infused fruit. Extremely sweet on the mid-palate. Shows some oaky nuances. Smooth tannins. Quite concentrated wine with a creamy texture. Structured to age. Killer wine. At UGC: Very creamy texture, sweet and lovely. Has plenty of guts for 10 years cellaring.
- Alter Ego de Palmer, Margaux** \$39.99
K&L's notes - *+ 52% Merlot and 48% Cabernet Sauvignon. Black licorice spice. A wonderful nose. Tannic on palate and at back end. Mid-weight; great mouthfeel.

SOME GREAT BUYS IN 2006 BORDEAUX

When one of the biggest Bordeaux wholesalers decides to sell their '06 Bordeaux inventory at very low prices you benefit. These wines are selling fast and may not be available when this newsletter comes out. Most are new arrivals or will be in our stores soon.

- 2006 Langoa-Barton, St-Julien** \$39.99
- 2006 Langoa-Barton, St-Julien (1.5L)** \$89.99
94 points *Wine Spectator*: "There's a great dark color to this, with intense aromas of cedar, wood, new leather and crushed blackberry. Full-bodied, with loads of fruit and a firm, powerful palate. Long and mouthpuckering. A muscular baby." 94 points and a Cellar Selection, *Wine Enthusiast*.
- 2006 d'Issan, Margaux** \$39.99
94 points Robert Parker: "Now consistently one of the great wines of the appellation, d'Issan has produced a dense purple-colored wine with a beautiful set of aromatics offering a smorgasbord of aromas such as perfumed flowers, incense, graphite, licorice, blueberry, and black currant."
- 2006 Lynch-Bages, Pauillac** \$49.99
94 points *Wine Enthusiast*: "Year after year, Lynch-Bages is able to produce sumptuous wines, typically rich, powerful and structured. This is solid, the blackberry ripe fruit enveloping this structure with a velvet sheen. This is developing into one of the successes of the vintage."
- 2006 Ponet-Canet, Pauillac** \$64.99
95+ points Robert Parker: "The 2006 is a wine to stockpile, especially for those in their thirties and forties as it needs another decade to reach maturity, after which it should keep for 30+ years."

LO AUTÉNTICO *Paul Hobbs' New Winery, Pulenta*

Paul Hobbs is one of those rare winemaking talents closely followed both by wine industry insiders and wine drinkers alike.

At last count, the man consults for an impressive 99.9% of all South American wineries! Okay, I exaggerate, but in all seriousness the Hobbsian influence, if you will, cannot be understated in the world of Argentinean wines. He tends to help wineries craft ripe, fruit-forward wines, with prominent oak-derived flavors, very soft tannins and an easygoing drinkability that many people have clearly responded to. Pascual Toso Malbec, Viña Cobos Felino Malbec and Cabernet, Catena, and many others all have the Paul Hobbs stamp on them.

If there is any critique of Paul Hobbs, it is that he tends to favor very ripe fruit, and occasionally the wines seem a bit too rich, fruity and one-note for some tastes. Well, having tasted the wines from Pulenta, a winery with three generations of winemaking experience that is now partially owned by Paul Hobbs, I can say that they are all quite impressive, and a surprising stylistic shift from one of the most well-respected and in-demand winemakers of our time.

2008 Pulenta Sauvignon Blanc, Mendoza, Argentina (\$17.99) A Paul Hobbs wine with only 11.5% alcohol? Unbelievable! The grapes for this wine are picked at different levels of ripeness to add distinctive flavor components to the final blend. Soft and understated, with a gentle

citric and melon rind character, this would be a terrific match for salmon with fine herbs.

2008 Pulenta Pinot Gris, Mendoza, Argentina (\$17.99) Initially a bit shy aromatically, this will open to reveal honeysuckle and stone fruit aromas that carry over to the palate and show a very subtle, light acacia honey character that some of my favorite Willamette Valley renditions of this grape variety occasionally display. Don't serve this wine too cold; a cool room temperature as opposed to straight out of the fridge is in order to best enjoy this delicate wine.

2007 Pulenta Estate Merlot, Alta Agrelo, Mendoza, Argentina (\$24.99) Rich, structured, and classy, this deeply-colored wine shows a surprising amount of class. Dark berry fruited, with savory and spicy accents, you'd be well off to try this with a steak and see just how delicious it is. Once again, Hobbs shows an understated, deft winemaking touch, choosing to ferment in concrete and age in used, large French foudres as opposed to smaller, new barrels. Impressive.

2007 Pulenta Estate Malbec, Alta Agrelo, Mendoza, Argentina (\$24.99) Fermented in concrete and aged in large foudres as in the wine above, this Malbec shows all of the dark plum, black cherry, mineral, slightly floral flavor components that one could hope for in a top-notch Malbec. I suspect that this will age for a decade.

Joe Manekin



Spain

IBERIA!

The Iberian Peninsula is enjoying some mighty fine times in the world of wine. Quality is super high and the value even better! Here are a few wines from Spain and Portugal that would be a great way to sample the best of Iberia:

2008 Viña Clavidor Verdejo, Rueda (\$12.99) I love the Viña Clavidor! Dry, bright and fresh, this white wine is a great example of Verdejo from Rueda. The vines are between 50 and 80 years old and yield some complex fruit. From the aromas of lemon blossom, grapefruit and melon to the long, crisp finish, enjoy this wine with grilled shrimp served simply with olive oil and sea salt.

2008 Quinta de Romeira Arinto, Bucelas, Portugal (\$11.99) Arinto is the white wine variety most widely planted in the region of Bucelas, which is located along the coast of Portugal between Leira and Lisbon. The Arinto from Quinta de Romeira is a great example of this exuberant wine. The aromas of citrus and herbs are followed by a clean, crisp finish. Enjoy this wine with tarragon chicken.

“The Arinto from Quinta de Romeira is a great example of this exuberant wine.”

2008 Crucillon Garnacha Campo de Borja, Spain (\$7.99) Those of you who love the Borsao must try the Crucillon. Made from the same grape variety, Garnacha, and coming from the same region, Borja, this red is a succulent example of the brilliant, bargain red wines coming from Spain. Full of ripe blackberry fruit and spice, the Crucillon would be a great match for grilled lamb!

2007 Casa Santos Lima “Quinta de Bons-Ventos” Estremadura, Portugal (\$10.99) Coming from the coastal region of Estremadura, this Portuguese red shows the tempering influence of the maritime climate. Full of black currant fruit and vanillin oak, the Quinta de Bons Ventos has an almost meaty texture and a plush finish. I would love this red with grilled skirt steak with a chipotle marinade!

Buen Provecho!

Anne Pickett

JIMMY C'S VIEW DOWN UNDER



2007 Kanonkop “Kadette” Cape Wine Blend Stellenbosch South Africa (\$11.99) From one of the more prominent South African estates, the Kanonkop “Kadette” is a classic Cape Blend made from 34% Cabernet Sauvignon, 33% Pinotage, 27% Merlot and 6% Cabernet Franc. The fruit is sourced from 5- to 30-year-old vines and cropped at about three tons per acre. The wine is fermented in concrete tanks and is matured in second- and third-fill French Nevers 225-liter oak barrels. The bouquet has notes of red berry, plum, currant, tobacco, cedar and earth. On the palate these components follow through with elegant, fine tannins, a hint of chocolate and a long finish. This is a great value, showing more polish and breed than one would normally see at this price point.

2005 Kumeu River Chardonnay New Zealand (\$31.99) Founded in 1944 just outside of Auckland, Kumeu River is truly one of the pioneers of the New Zealand wine industry. It remains one of the most consistently highly-rated Chardonnays in New Zealand, and it has baffled many a panel of wine experts with discussion centering on whether it's Premier Cru, Grand Cru or perhaps Corton-Charlemagne. The Kumeu River estate Chardonnay is 100% barrel fermented with indigenous yeast and goes through 100% malolactic fermentation. Despite the effect that might have on many other wines, in the case of Kumeu River it produces a wine

with great acidity, richness and complexity. The bouquet has notes of flint, minerals, lemon zest, peach, apple and a hint of honey. On the palate the wine is rich, complex and long, and with great acidity that will leave you scratching your head saying “damn, Burgundy in New Zealand? Who knew?”

2006 Hesketh “Usual Suspects” Shiraz McLaren Vale South Australia (\$18.99) The Hesketh family concept for winemaking is to produce classic varietals from regions known for their expression of that grape. With the “Usual Suspects” they have chosen McLaren Vale in South Australia, famous for Shiraz with a little more elegance and subtlety. This Shiraz was co-fermented with 4% Viognier from the cooler Mt. Barker region, which offers good aromatic lift and acidity. The wine was matured in a combination of new and seasoned French oak that is nicely integrated, giving a bit of structure along with its finesse. The bouquet has notes of raspberry, plum, cedar, earth and a hint of mocha. On the palate some darker berry flavors emerge with leather and lively, tangy acidity that support the mid-palate with silky fine tannins and very nice length.

Cheers.

Jimmy C

THINGS TAKE TIME

*Put up in a place
Where it's easy to see,
the cryptic admonishment
"TTT."*

*When you feel how
depressingly slow you climb,
It's well to remember that
Things Take Time.*

-Piet Hein

I can't count the times I've heard someone say, “I need it ASAP,” or “time is of the essence,” but a logical follow-up question might be, the “essence of what?” To Peter Fraser, the patient, consummate winemaker at Yangarra Estate situated in the foothills of the South Mount Lofty Ranges, McLaren Vale, the “essence” begins with a bit of sand called, ironically, “The Beach.” Once a colossal mountain range, it suffered the grinding indignities of time until today it amounts to little more than a weatherworn dune of striated sand that never harbored a seashell, and now grows superb 60-year-old bush vine Grenache. Of these blackened, gnarled vines, Fraser says, “they look like pieces of prehistoric sculpture in the sand. I'm in awe of them. How could you not respect something like that? The notion that I'm in charge of making a drink from them is overwhelming.” Grapes from these old vines are the main squeeze in Fraser's impressive blend, the **2006**

Yangarra Estate “Cadenzia” GSM (\$21.99). Grenache has thrived as a varietal in McLaren Vale for more than 150 years, and the term “Cadenzia” was recently chosen by a handful of winemakers to showcase its power and finesse in the shaping of memorable Vale wine. The name comes from *cadenzia*, a musical term for masterful improvisation by a soloist during the first part of a concerto. Fraser's Cadenzia blend is serious wine, imbued with lush aromas of dark cherry, plum, peat, bittersweet chocolate and spice, with a panoply of black fruit flavors that soulfully express themselves upon the palate. Interwoven with ripe, velvety tannins, this elegant wine will continue to improve over several years, but delivers immense pleasure even now.

The **2007 Yangarra Estate “Single Vineyard” Shiraz McLaren Vale (\$18.99)** is another example of Peter Fraser's intuitive, time-consuming approach to winemaking. Grapes tasted for their flavors right off the vine, not for their lab sugar levels, make better wine, and his uncompromising reliance upon native wild yeasts ensures a far slower fermentation but adds complexity and texture to the final wine that you simply can't get from a packaged strain. Again, TTT. The result is a Shiraz of individual character and personality, complex and layered, with perfectly-ripe, high-toned black-berry fruit, a note of eucalyptus and chocolate on the palate and a long sweet, lingering finish.

John Majeski

SUMMER LOIRE

What will I be drinking during the last days of summer?

Please help me welcome a few new wines to our direct import program. I am extremely excited that these have finally arrived, and I can't wait for you to try them. These wines, I feel, express what the best of was the Loire Valley region has to offer. They are fun, vibrant and really, really friendly on your wallet! And, since I have yet to make my first million, I personally plan to be drinking these wines on a regular basis, long past the season's last beach day.

Cremant de Loire de Chanceny Brut* (\$11.99) A pale yellow wine with tiny bubbles. Rounded and delicate, this wine has a fine, nervy, complex nose with the freshness of Chenin Blanc, floral Chardonnay and fruity Cabernet Franc. Lively on the attack, with a structure that evolves gracefully. This has a nice aromatic persistence in the mouth with notes of fresh peaches and pear. Harvested from vines that are 20 to 30 years old.

Cremant de Loire de Chanceny Rosé* (\$12.99) A wine with tiny, long-lasting bubbles and a charming, gleaming pink hue. Its delicate, sassy nose displays aromas of fresh red fruit, and the wine has a lively attack and lovely aromatic intensity and brightness. Its well-balanced palate is enhanced by a fresh but subtle finish. This is stored for at least 12 months on racks in freestone cellars before disgorging to make incomparably fine bubbles. Made from 20- to 30-year-old vines harvested from the 2006 vintage.

2007 Cave de Saumur Selection Rouge* (\$12.99) This wine is 100% Cabernet Franc selected from multiple terroirs in the region of Saumur. It has an earthy, dense nose with hints of black fruits and iron. A clean and refreshing style of Cabernet Franc—no weird or overwhelming notes of green pepper here! Would be fantastic with grilled and/or braised meats. Could use a little bottle age or a good 45 minutes of decanting.

2007 Les Roches Touraine Rouge* (\$9.99) This is a blend made up of Gamay, Cabernet Franc and Côt. It's really juicy with integrated, earthy spice. A lighter style of red with round, soft tannins and bright acidity on the finish, the Les Roches is fantastic with a slight chill on it served with your favorite plate of charcuterie.

2007 Domaine Aubiniere Muscadet Sèvre et Maine Sur Lie* (\$10.99) Pale yellow with greenish highlights and an intense floral bouquet with overtones of spice and fruit. The richness, balance and freshness of this wine make it an excellent example of its appellation. It is enjoyable young, but will age well for several years to come. It is grown in a mixture of volcanic rock and light, stony soil, either silica-based (mica-schist gneiss) or more alkaline (gabbro amphibolite greenstone). It's the perfect accompaniment to seafood and white meat dishes.

My man, Philippe Tessier!

I was first introduced to Tessier's wines a few years back. I thought that they were really cool then, and now I like them even more. They approach winemaking from the perspective that simple is better. They farm organically and with extra care to assure the purity of fruit, and the wines are never adulterated or overdone in any way—the true character of each varietal gets the chance to shine and let loose.

2008 Tessier Cheverny Rouge* (\$13.99) The Tessier Cheverny Rouge is a luscious blend of Gamay, Pinot Noir and Côt (Malbec). 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. Enjoy its cherry-scented nose, spicy licorice-tinged palate and ample sweet fruit just above cellar temperature over the next 5-8 years.

2008 Tessier Cheverny Rosé* (\$12.99) This little baby is a real charmer! Made of Pinot Noir and Gamay, there are explosive aromatics of bright, spicy red fruits and just a touch of creamy texture through the finish. It's definitely a lighter style of rosé, but manages to retain depth and structure. Fantastic for a fall fig salad or just on its own.

Tessier Cremant de Loire* (\$15.99) Made with local Pinot and Chardonnay, this extra-dry wine offers smooth bubbles with floral flavors of acacia and green apple. On the palate it is well balanced, long and harmonious through to the end. Organic, too. So you can feel good about drinking it in more ways than one. Not that you should ever feel bad for drinking good bubbly.



“These wines, I feel, express what the best of was the Loire Valley region has to offer. They are fun, vibrant and really, really friendly on your wallet!”

Eric Story

BACK TO SCHOOL

To: Parents of school age children

Subject: School starting

Message: Congratulations!

Dear Parents: Now that the kids are back at the blackboard, you can think about other things: work, wine, errands and wine. You deserve to raise a glass to the great work you have done—not showering for three days (I mean camping, you already did Woodstock), enlarging the carbon footprint (18 sporting events in two days, you hoped they would lose but they kept on winning and you kept on driving) and community service (birthdays, sleepovers). You need to treat your palate to something other than peanut butter cookies, chocolate frosting and mac 'n' cheese. We have just the thing:

Pichon Lalande. A great way to start a paragraph... We have recently accumulated a vast array of vintages to choose from. This estate has been at the top of its game for decades, and the word is that K&L has sold more of this wine than anyone in the world! The first vintage I saw was the 1978. I bought six bottles, and have been a fan ever since. Check out this run of vintages: '75 (\$225) A sleeper, classic; '78 (\$199) Firm, forthcoming, solid; '81 (\$149) Elegance personified; '83 (\$199) A great wine, better than the vaunted '82; '85 (\$199) Ripe, seductive, a sweet drink for sure; '90 (\$179) Maligned on release, revered today; '94 (\$99) A wine of the vintage, superb, a value; '95 (\$189) A gentle giant, loaded but feminine; '96 (\$219) Terrible wine. Just kidding! This

may be the best of the bunch. A point a year from Parker—96—all well-deserved. Drink or hold; and the '99 (\$89) A steal that's ready to drink, and it's great with mac 'n' cheese if you got hooked. Nice, huh? If you are in the market for rich, complex, memorable Bordeaux, this Pauillac property is for you.

Speaking of school. I recently attended a symposium on grapevine canopy management at UC Davis, mostly to be able to use the above sentence and sound brilliant, that turned out to be a highlight of my wine year. Scientists from all over the world (Germany, Australia, New Zealand, France, Italy and the US) discussed everything from harvesting techniques to trellis design (believe me, there is a lot in between). A couple of things I walked away with: the importance of leaf photosynthesis as opposed to direct grape to sunlight contact—meaning that leaf plucking might not always be wise, as the leaves are the “solar panels” for the vine. The risk of sunburned grapes is a factor as well. And here's a biggie: the forced low yield that so many wineries espouse (less fruit equals better quality) is quite the myth. For older vines, low yields are normal and expected. But younger and middle age vines need to be vigorous to a certain extent, and more does not have to mean diluted quality. Forced low yields can mean the presence of a “green” character in the wines. Riveting stuff I know, but it opened my eyes!

Joe Zugelder



JIM'S HARVEST GEMS

Harvest is probably well underway by the time you read this, unless some weird super-cold weather happens between now (July) and then. Based on what we have witnessed recently, that would not be out of the realm of reality. This year's harvest has to be smaller than normal, with a cold spring that continued through much of summer. I have no feel for this harvest, nor did I last year. This brings me to the fact that I may have made a judgment error regarding last year's harvest. The samples I have tasted thus far have totally amazed me. Most of the wines are complete, and those made with Cabernet and Pinot Noir are showing incredible structure, depth and superb balance. So, why? It seems the myth of “hang time” might actually be true. The 2008 California wines are showing intense characteristics and richness, and the 2008 Bordeaux vintage, which was written off as a loser because of all the weird weather during spring and summer (read Clyde's '08 Bordeaux report), is a stunning vintage with immense proportions of character and depth. Even the self-anointed “Mr. Wine God” is going ballistic over it. And why? I say: Hang Time! That is what this vintage is all about in California and Bordeaux; you cannot explain the natural concentration and intensity of flavor by writing off hang time as mythical.

If you want evidence of the above assertion, you must try the newly-released **2008 Kalinda Napa Valley Chardonnay (\$17.99)**, made for us by the same “cult” winery that produced our 2007 (which sold out within six weeks of its release after some of you discovered who it was from). This is a full-blown Chardonnay that provides real tropical, white peach and spicy cinnamon apple smells and flavors enclosed in a creamy vanillin tone that provides richness, viscosity and lushness. There's good acidity here and the finish is long and intense. Sort of like Rombauer, but this is dry and offers structure. Oh, and it's half the price. This Gem will be one of our house whites for September according to The Beaner. 15.4% abv (🍷🍷🍷🍷🍷🍷)

Jim's Gems

At the opposite end of the taste spectrum is the **2008 Domaine De Guillemarine Picpoul De Pinet (\$8.99)**, a delightful, refreshing wine. The Guillemarine is fresh, clean and crisp on the palate, offering up an almost jasmine character that is underscored by a hint of limestone minerality. Eby says try it with shellfish and that it will be our other house white for the month. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

Our Loire Valley wine buyer, Eric Story, has found one of the most dynamic Cabernet Francs that I have tasted of late in the **2008 Frédéric Mabileau Saint-Nicolas-de-Bourgueil, “Les Rouillères (\$16.99)**. Deep ruby in color, the nose is loaded with red fruit aromas with spicy anise undertones and a touch of dusty, gravelly minerality. This is a silky, broad wine across the tongue, which offers wonderful balance and structure, round, well-integrated tannins, and an into-the-evening finish. Anderson has informed me that this Gem is grrrrreat and will be our house red for September. 12% ABV. (🍷🍷🍷🍷🍷🍷)

Finally, a wine that totally left me awe-struck and checking the price to make sure it wasn't \$150 was the **2007 Fabre Montmayou Malbec, Gran Reserve (\$18.99)**. Deep ruby—almost inky in color—the nose is opulent and powerful showing room-filling aromas of violets, blueberry, cassia and plums with noticeable espresso and cedar notes. In the mouth, this Malbec is hugely complex and provides a core of sweet, concentrated, intense fruit with stony minerality. Yet as powerful as this puppy is, it is incredibly balanced and proportional, and the finish just refuses to surrender. Anderson says that this not only will be our house red for the month and beyond, but will go into Jim's Hall Of Fame Gems. Nice buy, Mr. Manekin. 14.5% ABV. (🍷🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, and the The Beaner

GETTING TO KNOW *David Othenin-Girard*

What do you do at K&L?

I'm the Spirits buyer and Hollywood's Loire/Alsace/Germany/Austria liaison, and I've been with K&L since February 2008.

What was your "epiphany wine?"

Wine has been part of my life since I was very young. My grandfather was an (amateur) winemaker and I used to spend summers outside of Geneva helping him tend his half-acre of vines. He instilled a great reverence for the vine; tasting his wine has always been an important memory. My epiphany wine, however, was thanks to my former employer, an illustrious gentleman who thought nothing of opening something extremely rare if the right crowd was about. I reaped the benefits of one particularly extravagant tasting and got my lips around a glass of 1928 Cheval Blanc. I was floored. I understood, in theory, that great wines were essentially immortal, but experiencing the supernatural first hand changed my life. Also, Port Ellen 29 year and 1985 DRC St. Vivant. Thanks Grandpa!

How do you think your palate's changed?

I don't know if my palate has changed over the years, although in college I was able to drink Keystone Light, something that I'm physically unable to do now. However, I think I've developed a more delineated sense of what I love to drink and why. I think of myself as a very open-minded drinker, not discounting any bottle because of its varietal or appellation. That being

said, every region has its duds and its studs. I tend to prefer winemaking that is genuine and thoughtful. Overly-worked wines can taste like they came from a factory rather than the vineyard. If you don't have grapes that can speak for themselves then maybe you shouldn't be letting them speak in the first place.

What do you like to drink?

Well... red, white, sparkling and dessert wine. Also, beer and ciders of all sorts, Sherry, Port (especially vintage), bourbon, rye, cognac, armagnac, tequila, mirabelle, quetsch, grappa, calvados, applejack, rum, absinthe, whisk(e)y of all sorts, mescal, liqueurs, eau di vie and fruit brandy. But of course, the cocktail is king!

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

Never prejudice a wine based on what you know or think you know. If I hear someone say they don't like Merlot one more time...Petrus is Merlot, are you sure you don't like Petrus?

If you could have dinner with any three people in history, who would you invite and what wine would you serve them?

Hardy Rodenstock, Jerry Thomas, Didier Dagueneau. We'd have '47 Cheval Blanc, '27 Fonseca and '96 Krug respectively.

...Read more on Blog.KLWines.com

GETTING TO KNOW: *David Othenin-Girard*



"If I hear someone say they don't like Merlot one more time...Petrus is Merlot, are you sure you don't like Petrus?"

UNDER THE RADAR *Price-to-Quality Ratio*

If you are someone who has never bought a Pinot Noir from Germany, please stop for a minute, take a deep breath. DO NOT skip this column and move onto the California wines, please continue to read further. If you have never bought a Pinot Noir from France's Loire Valley, please read the aforementioned instructions concerning German wine.

As a consumer (and this is especially true for those of us who spend all our money on booze) one must constantly evaluate the difference between how much we spend on a bottle of wine and the enjoyment we receive from it. In my opinion, there is no separating a wine from its retail price. That said, I don't think any other varietal has experienced the hyperinflation that Pinot Noir has seen over the last decade. Miles and his *Sideways* soliloquies forever influenced the collective palate of an audience that didn't know it shouldn't be drinking Merlot and the price tag of a grape that didn't know it was so valuable. If you're interested in learning about different expressions of Pinot Noir that are worth every penny that we ask for them (which amounts to less than \$20) step out of the California/Burgundy bubble and read a bit further.

2007 Friedrich Becker Estate Pinot Noir, Germany (\$16.99) German Pinot Noir, usually known as Spätburgunder, is slowly gaining traction on a global scale. The style is always light in body, lush in texture and softly fruited. Lush and lazy cherry flavors mingle with baking spice and forest floor notes. The best of them improve with a couple years patience. This wine from Becker is no exception. The acidity in the '07 is firm and the wine benefits from some decanting, but the quality is unmistakable. I mean, seriously, Tanzer compared the 2006 to Richebourg!

2008 Tessier Cheverny Rouge* (\$13.99) This Pinot Noir from the Loire is usually blended 50/50 with Gamay, however, this year also sees some Malbec. The style is rustic and earthy, with the structure to hold for at least five years in the cellar. But with some air, the spice and sweet cherries shine through and you find yourself asking, "What other Pinot Noir tastes this delicious for this cheap?" That, my friends, is the price-to-quality ratio at its best.

David Driscoll

"If you're interested in learning about different expressions of Pinot Noir that are worth every penny that we ask for them (which amounts to less than \$20) step out of the California/Burgundy bubble..."



“Guido and I both drooled over the Baricci wines this year, please read his Rosso di Montalcino description and buy as much as you can afford.”

SUL TAPPETO ROSSO

The Pearl is in the River. That is the “mission accomplished” call of the inimitable Brian Keating, who runs the heart and lungs of K&L at our San Carlos Warehouse hub. This month our Brunello boat has come in, and my goodness does it seem like a long time ago that we were in Montalcino buying them. It was 96 degrees today, but when Guido Parres and I were in Montalcino last February...well, it was a lot colder! Regardless, all the pearls are in the river, and now we just have to convince you to try these really good wines.

Of all the fantastic wines that came in, I am perhaps most excited to be introducing you all to Tenuta di Sesta this month. Wow, are you in for a treat. Guido and I were entirely captivated by the elegance, balance and extraordinarily vibrant flavors of these wines. The **2004 Tenuta di Sesta Brunello*** (\$34.99) is classically-styled, made in 20hl and 32hl Slavonian oak casks. The wine exudes pure, fully ripe Sangiovese that evades the obvious, with dark fruits, hints of earth, leather and wild herbs. This wine is wonderful. Wow! It shows balance, ripeness, character and intrigue. Read Guido’s column this month (page 27) for info about their Rosso di Montalcino and Camponovo.

The **2004 La Fortuna Brunello di Montalcino*** (\$39.99) is fabulous and, as much as the Sesta di Sopra is about *sauvage* character, the La Fortuna is filled with layers of sweet, ripe, dense fruit. Intense plum and dark cherry aromatics are followed by spicy, but not wild, plum and chocolate flavors that coat the palate. This wine is superb, with depth and concentration that has a fresh fruit character highlighted by hints of earth, spice and mineral. And we have magnums for \$74.99!

I get asked all the time how the **2004 Poggiarellino Brunello di Montalcino*** (\$29.99) can be any good at this price? Well, it is that good; and it is the power of our direct import program that makes the Poggiarellino such a steal! Poggiarellino’s nose is powerful, full of a plummy, chocolate-cherry wildness that is simply intoxicating. On the palate, the wine is powerful, fleshy, yet structured with warm, ripe cherry and lots of earthy intrigue intertwined to texture the wine with complexity. The finish is sun-drenched, warming, inclusive and full of tobacco and gravel, and it is completely balanced. It has long lasting flavors of spicy chocolate cherry.

Guido and I both drooled over the Baricci wines this year. (Please read his Rosso di Montalcino description and buy as much as you can afford. This wine is really, really great.) Whenever I hear someone mention the wines from the Montosoli Hill I’m always sad that they rarely have tasted Baricci. Montalcino’s only multiply-owned vineyard designate has a truly magic name and justifiably so. Those from Montalcino always speak with a bit of reverence for the tremendous character these grapes can produce. This year the **2004 Baricci Brunello di Montalcino*** (\$39.99) has power, ripeness, complexity and balance, yet in such an incredibly graceful way. It’s elegant, supple and muscular, big and imposing, yet not hulky or bulky. There is so much complexity, grace and intrigue in this wine, it is amazing. The classic Montosoli nose of black cherry, cinnamon, anise, cardamom, sweet earth and glove leather all shine through. Yet for me, the most important character of this wine is balance. Time after time looking through my notes I just can’t get away from the idea that I really think that this Baricci Brunello is the embodiment of the 2004 vintage.

Although the bulk of the wine on this container is from Montalcino, the stalwart of our affordable direct import program is undoubtedly the wines of Giovanni Blason. Giovanni and his friend the consulting enologist Andrea Rossi make better wines every year and at amazingly good prices. The 2008 was a more “classic” vintage, an anomaly in this age of Global Warming. The **2008 Blason Pinot Grigio*** (\$8.99) is stunningly good, rich, and vibrant, with great body and balance—you’ll be extraordinarily pleased. The **2008 Blason Cabernet Franc (lots of Carmenera in this one)*** (\$9.99) is so flavorful and so classically Friulian, with a hint of effervescence for balance. I just love this wine. The **2008 Blason Rosato* (Rosé)** (\$8.99) has finally hit its stride, with great balance and freshness. Last but not least (and after much demand) the **Blason Rosso* (3L Bag-in-a-Box \$19.99)**, has arrived. It’s three liters of superly fresh Merlot, Cabernet Franc and Franconia; you’ll love it!

Greg St. Clair

SETTEMBRE'S SELEZIONE

Tenuta di Sesta is a new producer for K&L, and they are making some of the best value wines to come out of Tuscany. The Sesta estate is located in the southern part of the municipality of Montalcino between Sant'Angelo in Colle and Castelnuovo dell'Abate near the well known Romanesque Abbey of Sant'Antimo. The soil here has clay and is rich in marl and limestone. Their **2008 Tenuta di Sesta Camponovo*** is just **\$9.99**. YES, \$9.99. That's no misprint. This is a blend of Sangiovese, Colorino and Canaiolo, with nice sweet fruit (blackberries and cassis), a little dustiness, a lovely tobacco note and a really nice long finish. We also have the **2007 Tenuta di Sesta Rosso di Montalcino*** (**\$16.99**). I give the Rosso two stars. This wine was aged for one year in 20hl Slavonian oak barrels and unites the imposing structure of Brunello with the freshness and vivacity of a young wine: classic ripe strawberry, cherry, and cranberry flavors give way to a hint of leather and spice on the finish. This should be drunk young. It's one of those wines that you will leave you thinking, how did that bottle empty itself?

Here are a few more of my favorite newly-arrived Rossos and Brunelli:

2007 Baricci Rosso di Montalcino* (\$19.99) Woo hoo! Okay, I am calm again. Sometimes you can't say which is your favorite child, you love them all in different ways. I think Greg and I talked about this wine for two consecutive days, it was just going to be that fun to sell. A user-friendly Rosso that is robust and hearty with spicy fruit, balanced with acidity and soft tannins. If you have been a fan in the past, buy in quantities, this will go fast.

2007 La Fortuna Rosso di Montalcino* (\$19.99) This Rosso reveals a gorgeous core of perfumed ripe fruit, plum, cassis and kirsch, some leather and cola mid-palate and a subtle earthiness that melds into bitter cocoa powder, spices and minerals on the finish. Lush and ripe, it flows across your palate. Wow, that's a lot of wine for less than 20 bucks!

2004 La Fortuna Brunello di Montalcino *(750ml \$39.99; 1.5L \$74.99) I needed to give you a heads up on this! Three stars from me and magnums, magnums, magnums... A few of these 1.5Ls will go down in my cellar next to their older siblings (the 2001), and I will try to forget that they are there. Gioberto Zannoni and his son Angelo have hit another one out of the ballpark. Imagine all that is going on in the 2007 Rosso times ten in this Sangiovese. This is a classic 2004 Brunello, and it needs HOURS to open up or some years of aging.

Saluté

Mike "Guido" Parres

ITALY'S Southern Bargains

I was real excited when I was told that we would be bringing in a Vino Sfuso, or bulk wine. I was hoping for a 3- to 4-liter bag-in-a-box that we could sell for cheap. I was envisioning a big stack of it right by the door that would just fly out of the building. I was disappointed to see that it came in a traditional 750ml bottle, but for \$6.99, I quickly got over it. The **2008 Contesa Vino Sfuso Rosso (\$6.99)** is everything that I want in an everyday red. This is made from 100% Montepulciano grown in the Marche. A vibrant nose with dark red and black fruits, the palate is dominated by lots of primary fruit tones and it has a modest finish with good acidity. It is a perfect café red. Grilled meats, earthy cheeses, and simple pastas all work with this little charmer; buy it by the case!

The 2007 Vinosia Primitivo di Salento (\$9.99) is an everyday wine that is anything but common. The nose is full of ripe fruits with an interesting spice note to it. The palate is medium-bodied and round with soft, easy tannins. The fruit profile leans more towards berry on the palate with a faint echo of that spice note that was found on the nose. This is an ideal Indian summer barbecue wine. The **2007 Quattro Mani Montepulciano d'Abruzzo (\$8.99)** is another tremendous deal, like it always is! This wine offers a substantial value. It has a deep, dark nose with a diffuse earthy note. Medium-full on the palate with soft, sizable tannins, this is a wine ready to take on anything from a hearty Bolognese to braised short ribs. This will help keep you warm throughout the oncoming autumn.

Kirk Walker

"The 2007 Tenuta di Sesta Rosso di Montalcino is one of those wines that will leave you thinking, how did that bottle empty itself?"

"I was disappointed to see that it came in a traditional 750ml bottle, but for \$6.99, I quickly got over it."



“It’s an embarrassment of riches when our wines finally arrive.”

OUR SHIP COMES IN

Fabulous Direct Buys from Burgundy Arrive!

One of K&L’s specialties is finding unknown producers, and bringing in their artisanal wines at the least cost to offer you some compelling values. Sometimes this results in few wines to offer as we await a container. But it’s an embarrassment of riches when our wines finally arrive. This month we have more new direct import Burgundies than I can shake a stick at, much less list all of in my column, but I’ll try.

It’s Indian summer and time for some terrific easy-drinking wines for your pleasure. One of our customers’ long-time favorites that we have been without for awhile is the **Chardonnay, Plaisir des Princes*** (\$8.99). This is Mâcon all from 2008, and all Chardonnay, but it has been declassified as non-vintage table wine. It’s fruity and spicy, with a clean, refreshing character. The same negociant offered us a **Gamay, Plaisir des Princes*** (\$8.99) as well this year. With classic Gamay spice and soft, approachable fruit, this will prove a real crowd-pleaser without breaking the bank. From the original home of the Chardonnay grape we have a terrific value-oriented **2008 Chardonnay de Chardonnay (\$10.99)**. The small town of Chardonnay in the Mâcon is where the Chardonnay grape originated, and we went back there to find this crisp, delightful un-oaked Chardonnay for your pleasure. It comes from the well-regarded Cave de Lugny in Mâcon Lugny.

“One of K&L’s specialties is finding unknown producers, and bringing in their artisanal wines at the least cost to offer you some compelling values. This month we have more new direct import Burgundies than I can shake a stick at, but I’ll fit in all I can in the newsletter.”

Also arriving on the same boat are some more wines from **Domaine des Nembrets**, grown and made by Denis Barraud, in the town of Vergisson. Several of his wines have recently arrived, including his **2008 Mâcon, Source de Plaisir*** (\$12.99). It is the same wine we have sold for several years as Mâcon Vergisson. As always, it benefits from the rocky soil and cool nights in Vergisson to produce a wine of character and length. But the wine is no longer allowed to be able to be labeled as Mâcon Vergisson, due to a change in French labeling law. We also have Denis’s **2008 Saint Veran*** (\$14.99). Made entirely in tank, with no wood, this is classic rich Chardonnay, a bit tropical in character, with lovely fruit. It’s focused, poised and balanced, not heavy, with a pronounced note of flowers on the nose. Finally, from Denis, we are pleased to have been able to get more of his **2007 Pouilly-Fuissé, Les Chataigniers*** (\$19.95), and we got it at an even better price than last time. It is solid, spicy, long and well-made, and named after the chestnut trees that once grew in this picturesque village. Terrific Pouilly-Fuissé with nice minerality and an elegant character.

Besides the whites, we have some compelling values to offer in reds, as well. The **2006 Beaune 1er Cru, Champs Pimont, Louis Dufoleur*** (\$21.99) is a terrific, open, charming Beaune Premier Cru, at the price of a village wine. Pretty red fruit notes are balanced with bright and engaging character. Supplies are limited, so do not miss out on this terrific value. In addition, we have a few cases of the **2007 Gevrey-Chambertin, 1er Cru, Lavaux St. Jacques, Domaine des Chezeaux*** (\$39.95). Located next to the famous Clos St. Jacques, this well-situated Premier Cru vineyard has rockier soil at the top and deeper clay at the bottom, giving a wine that is fine in character as well as having lots of power in the mid-palate. It is meaty, rich and complete, and another terrific value.

À Santé!

Keith Wollenberg

WHISPERKOOL COOLING UNITS AT SALE PRICES!

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VINOTHEQUE STORAGE CABINETS



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

WK Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
QT Models			
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789
Villa Models			
Vinotheque 220	224	\$1,999	\$1,699
Vinotheque 330	336	\$2,299	\$1,999
Vinotheque 440	448	\$2,699	\$2,299
Credenza 3-door	216	\$2,999	\$2,549
Credenza 4-door	288	\$3,299	\$2,799
Reservoir Models			
Standard	224		K&L
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LOW EVERYDAY PRICES!

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

Tritan Titanium Crystal Lead Free!

We now carry the world's most break-resistant glassware: the Tritan "Forte" 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 Forte and \$11.99 per stem for the Pure series.



Septemeber Featured Item:

Ravi Wine Chiller (\$29.99)

An instant wine cooler that is chilled in your freezer.

When ready to use place the Ravi into the bottle neck, and pour using your thumb on the air hole to control flow. Slower for colder, faster for less cold. Very fast and very cool, pour up to 2 bottles and up to 2 hours per chill.



WinePreserva (6-pack

\$4.99; 50-pack \$19.99) The

WinePreserva disks prevent oxygen contacting the wine in an open bottle by covering the surface with an inert disk that "floats" on top. The disks are totally inert and will not affect the quality or taste of the wine at all.



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

LM-200 (\$69.99)

The Screwpull Lever Model: Outstanding design and unparalleled performance. Its perfectly shaped Teflon coated screw can open 2,000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. Lever Models all come with a 10-year warranty.

Wine Storage Lockers

24-case lockers available in San Carlos, only \$35/month. Open Monday-Saturday from 10 a.m. to 5 p.m.

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

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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 \$2,999 plus tax and shipping. Call one of our experts for more info.

“We scour the globe to find the best possible wines for your dollar and make sure each offering is of the highest possible quality.”

K&L Wine Clubs: Summer Fun

Looking to simplify your life? K&L's wine clubs offer five stress-free ways to explore the world of wine. As a great introduction to wine for the new enthusiast, or as a way to flesh out your collection, we have a club that's right for you. We have some of the most knowledgeable, well-traveled and experienced wine buyers who help us hand-select each wine for our clubs. Plus, K&L's wine clubs offer you the advantage of tasting the very best wines from around the world while never having to leave your home. 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, email us at:

theclubs@klwines.com

or, visit our award-winning website:

<http://www.klwines.com/wineofthemoth.asp>

Best Buy Wine Club: If you are always searching for the next great wine value then the Best Buy Wine Club is for you. We scour the globe to find the best possible wines for your dollar and make sure each offering is of the highest possible quality. These wines are ready to drink now and are perfect for by-the-case orders. Each month you'll receive two bottles for just \$19.95 + shipping. Reorders average \$9.49/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. This club offers wines produced from unique grape varietals sourced from vineyards around the globe. The cost per month is \$29.95 + shipping. Reorders average \$13.95/bottle but may vary depending on wines.

Signature Red Club: Looking for Châteauneuf-du-Pape or Bordeaux? How about a sexy Pinot Noir from the Central Coast or an opulent Cabernet Sauvignon from Napa Valley—this club is sure to please the red wine 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 Club will guarantee you're the life of the party! Our Champagne buyer, Gary Westby, travels to Champagne to source the best possible artisanal grower-producer Champagnes as well as the

world's top Grand Marque bottlings. Often our Champagne Club offers wines exclusively imported by K&L because they are made in such miniscule quantities. Add a little sparkle to the even numbered months. The Champagne Club costs \$69.95 per month + shipping and ships every other month.

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

Alex Pross, Wine Club Director

SEPTEMBER WINE CLUB PICKS

signature red collection

2006 Santenay 1st Cru, Nicholas Potel

2006 Savigny-lès-Beaune 1st Cru, Nicholas Potel

Nicholas Potel is making great wines these days, and these two delicious reds—meant to be enjoyed in the next 5-10 years—will not disappoint. The Santenay has a floral, fruity nose that follows to the palate. It is rather Volnay-like, with fine elegant structure, pretty red and black fruit notes and a lovely open character. The Savigny is a bit richer and more closed up at this time. It has a full mid-palate, with lots of fine tannins and an elegant structure. It was vinified with partial stems, and will age beautifully, or be lovely now with an hour in the decanter.

Regular K&L Retail \$29.99 Wine Club price: \$23.99

best buy wine club

2004 Côtes du Rhône, Guigal

According to Robert Parker: "A strong effort, the deeply-hued, seductive 2004 Côtes du Rhône (primarily Syrah with some Grenache included in the blend) displays loads of berry fruit...beautiful texture, softness, and silkiness." According to the *Wine Spectator*: "Smoky, with a nice kiss of cocoa leading the way for dark plum, briar and hot stone notes. Has good grip. Drink now."

Regular K&L Retail \$10.49 Wine Club price \$7.99

premium wine club

2004 Viyuela Crianza, Ribera del Duero, Spain

Toasty aromas and some cocoa and coconut flavors. Quite exotic and sexy. Semi-new wave, but with fine balance. Dark ruby-colored with a brick rim, it exhibits a nose of cedar, tobacco, and blackberry. This leads to a stylish, elegant wine with good concentration and depth that should drink well for another six years.

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

italian club

2006 Agostino Pavia Barbera d'Asti "La Marescialla"

The Agostino Pavia Barbera d'Asti La Marescialla has been one of my favorite wines for years. Unfortunately the importer had decided that the pricing and the multiple other Barbera that he carried, meant that it didn't make sense to carry the La Marescialla anymore. Sigh. I asked him if he could bring it in just for us and he said sure. The wine is outstanding. One year in French Allier really allows the focus of the wine's acidity to soften and highlights the outrageous maraschino flavors. Powerful, rich and smooth. This is an exceptional wine.

Regular K&L Retail \$31.99 Wine Club Price: \$27.99

WHISKYFEST SF, OCTOBER 16, 2009

We are so excited to be a part of America's largest whisky celebration, which returns to San Francisco for the third straight year. With more than 200 of the rarest—and most expensive—whiskies from around the globe available for tasting, this is an event that you don't want to miss. Put on by *Malt Advocate*, the premiere magazine for the whisky enthusiast, and sponsored by the *Wall Street Journal*, WhiskyFest boasts an educational focus that lets distillers explain how whisky is made, and also how to identify, sniff, swirl, and enjoy one of the most revered spirits in the world.

WhiskyFest San Francisco will take place at the **San Francisco Marriott on Friday, October 16, 2009 from 6:30–9:30 p.m.** In addition to the opportunity to sample more 200 of the most exclusive whiskies in the world, attendees will get to enjoy a gourmet buffet, and learn about whiskies from master blenders and distillery managers.

Since the goal of WhiskyFest is to educate the public about whisky there will be industry leading speakers and thought-provoking seminars. A full list of speakers and seminar times are available at the WhiskyFest website. I will be there, Susan Purnell will be there, and we hope that you will join us. This is by far the best tasting experience a whisky fan could hope for.

David Driscoll

Tickets:

Regular Admission: \$95 (includes Scottish crystal tasting glass, one-year subscription to *Malt Advocate* magazine, event program with tasting notes section, all seminars, gourmet buffet and beverages throughout the evening). VIP Admission: \$150 (includes the above plus one hour early admission at 5:30 p.m. with limited ticketing, special VIP hour only whiskies, and canvas tote bag). For more information on ticket sales or event information, visit WhiskyFest.com or call 1-800-610-MALT (6258).

COCKTAIL CULTURE *Return of the Green Fairy*

Last week I had an amazing opportunity to meet John Troia, the man behind Tempus Fugit Spirits and the producer of one of my favorite absinthes, the **Emile Pernot Vieaux Pontarlier (750ml \$69.99)**. This is one of the most interesting and authentic products available on the market today. I met John at the Varnish downtown. He was there for a photo shoot featuring the illustrious Eric Alperin for a new absinthe book that is in the works. Alperin is the body and soul behind the Varnish and represents the emerging new guard of mixologists. Hailing from a tradition developed by Dale Degroff and other cocktail kings, he has created a perfectly apportioned and authentically designed masterpiece at the Varnish. You'd feel as though you'd stepped back in time, were it not for Eric's Mohawk and studded belt. This rock star of the bar looks the part, but his thoughtful creations are worthy of the most cerebral of tippers. The spirits selection is so concise and astounding I found myself peering at the unusual selection of gin, rums and liqueurs.

When the initial shock dissipated, Mr. Alperin began mixing absinthe drinks for the photo shoot. Absinthe cocktails are all about subtle flavors and ethereal aromas. We'd had a wonderful show and a few interesting drinks when the real treat was thrust upon me. John Troia whipped out a new product that is sure to become a classic for all aficionados of the Sporting Life: **Gran Classico Bitters of Turin**. This wonderful concoction will seem familiar to anyone who enjoys Negronis or Americanos, and it will be here soon. A spectacular product that's impeccably packaged, it should be clear to anyone who sees it why they call it Classico. Needless to say it was the best Negroni I've ever had.

To keep you active, a few recipes:

Planter's Cocktail No. 2

From *Harry Craddock's Savoy Cocktail*

1 part fresh lemon juice
 1 part simple syrup (1 part water, 1 part sugar dissolved) or substitute **Dos Manos Agave Nectar (1.75oz \$4.99)**. This maybe a little sweet for most, so feel free to adjust sugar levels.
 2 parts **Mt Gay Eclipse (\$15.99)** or **Appleton V/X (\$19.99)** if you want something more rustic
 Shake well and serve in a cocktail glass.

Brandy Daisy

Adapted from the *David Wondrich's Imbibe!*

Juice of ½ small lemon and lime
 1 tsp Superfine sugar
 2 dashes (1 tsp) **Stirrings Authentic Grenadine (\$4.49)**
 2 oz **Deret VSOP (750ml \$39.99)** or **Marie Duffeu Napoleon Bas Armagnac (750ml \$36.99)**
 1/2-2 oz **Fever Tree Soda (6.3oz 4-pk \$5.99)** quantities vary and should be adjusted to taste

Use a silver mug (or a pint glass), fill up with fine ice (cursh block ice in a bar towel with a mallet) and stir thoroughly. Decorate with fruit in season (think tropical) and sprays (read sprigs or leaves) of mint.

David Othenin-Girard

“With more than 200 of the rarest—and most expensive—whiskies from around the globe available for tasting, this is an event that you don't want to miss.”

“The Emile Pernot Vieaux Pontarlier is one of the most interesting and authentic products available on the market today.”



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The Last Word **ON BORDEAUX**

By the time you begin to read this month's newsletter summer will be over, the kids will be back to school and, most importantly, the new football season will be about to begin. For me that means big bowls of chili, burgers and steaks, all of which scream "value" Bordeaux, so here are a few to try.

2005 Carignan Prima, Premières Côtes de Bordeaux (\$19.99) The first of the two wines are from the 2005 vintage. This is a modern-style, Merlot-based Bordeaux from the banks of the Garonne river facing the Graves. It has lots of ripe black fruit on the nose with toasty oak in the background. The palate is full of rich black fruit and more of the toasty oak (this wine sees 100% new oak). If you are a fan of ripe California fruit and wanting to try wines from Bordeaux, you should start here.

2005 L'Avocat Rouge, Graves (\$17.99) This property is just across the Garonne River from the first winery in the southern Graves in Cérons. On the nose are lots of red fruits, cedar and herbs. It shows richer dark fruit on the palate with an elegant mouthfeel, good acidity and polished tannins, followed by a long cedar finish.

2006 Beaumont, Haut-Médoc (\$12.99) This is one of my favorites from Bordeaux right now when considering price and quality. It has a lovely berry nose with lots of berry, mineral and cedar notes on the palate. The tannins are still astringent but more polished than other 2006s. There is plenty of structure to drink this wine over the next few years.

2006 Plaisir de Siaurac, Lalande-de-Pomerol (\$9.99) This is Château Siaurac's second label and I think a steal at \$9.99. It starts with a pretty floral nose with bright raspberry aromas following. There's lots of bright red fruit on the palate with good structure, astringent tannins that call for air or time and good acidity.

2006 Picard, St-Estèphe (\$16.99) This was one of my favorites from the last big staff tasting. Good depth on the nose with red fruit, smoke and spice aromas. The tannins are more polished than I expected with dark fruit flavors and spice with good acidity.

Steve Greer

"For me fall means big bowls of chili, burgers and steaks, all of which need scream "value" Bordeaux..."