



WINE News



END OF SUMMER CABERNET

Over the next couple of months a plethora of new release Cabernets will hit our shelves, mostly from the 2008 and 2009 vintages. Unlike 2007, where almost everyone made excellent wine, the '08s and '09s are more varied. Some properties made fantastic wines that are as good as, or, in some cases, better than their 2007s., while others struggled. One of the best, in my opinion, was the outstanding **2008 Dominus Napa Valley Bordeaux Blend (\$169.00)**. We just tasted it and suggest decanting it if you are going to open it now. The mid-palate fruit seems to have tightened up a bit, but the nose still shows you what this wine offers—complexity, layered fruit and power. It would be best to cellar this for five to 10 more years! I've already been informed that stocks are low, so the wine will likely be gone by the holidays.

Another new wine we are excited about is the **2009 Tor Napa Valley Cabernet Sauvignon (\$74.99)**. We have always been fans of Tor's lineup, and the quality of this wine is right up there with the best from California. This new release is a blend of To Kalon, Mast and Cimarossa Vineyard fruit—exceptional juice! It is big and dense, with a tremendous sweet core of fruit that lingers on the finish. Polished and ripe tannins are present but integrated. I would age this wine too, but it sure is showing well right now.

If you are looking more for a value Cabernet then I would highly recommend you try the **2009 Round Pond Napa Valley Cabernet Sauvignon (\$29.99)**. It's a fruit-forward wine and shows red cherry fruit, spice and a soft, fresh finish. I find it interesting that this wine sees no new oak and was aged in barrels that were two and three years old. It makes for a nice change of pace if you are tired of vanilla-flavored wines.

Keep an eye out for more new wines popping up over the next several months (some are already in stock). These new fall releases will include the **2008 Araujo "Eisele Vineyard" Napa Valley Cabernet Sauvignon (\$295.00)**, the **2009 Lewis Cellars "Mason's" Napa Valley Cabernet Sauvignon (\$59.99)**, the **2007 Silver Oak Alexander Valley Cabernet Sauvignon (\$59.99)**, the **2008 Joseph Phelps "Insignia" Napa Valley Cabernet Sauvignon (\$159.99)** and many others. Check our website or add yourself to our keyword waiting list if there is particular wine you are looking for that isn't in yet. We will send you an email when it arrives.

Clyde "Trey" Beffa III

IT'S SEPTEMBER, and that means harvest! It also means a slew of new releases from some of California's top producers. Look inside for hot new Cabernets (and more) for every budget and palate...

BE SELECTIVE, NOT DISMISSIVE

We write this harvest report way too early. As I type this, it is July 26th and nothing much is looking to be wildly successful—shatter, frost and low fruit set have growers biting their nails for the second consecutive vintage—but there is a lot of weather left and it's been warming up, so anything could still happen. Keep your fingers crossed and do sun dances whenever possible.

As of right now 2011 looks a lot like 2010, which harkens back to 1998, an El Niño year when the cold, wet weather made many lighter wines that didn't sell particularly well, especially on the heels of the massive, exceptionally ripe 1997 vintage. So what has time told with those vintages? The 1997s scored tremendously high and people gobbled them up like PEZ. The wines drank great for three to six years, and then most started to show over-ripe and raisiny, with little structure to keep them from falling apart. Only the most structured, classic efforts have stood the test of time. The 1998 vintage was pretty much the exact opposite. The critics panned the vintage citing the wines' lack of fruit, low alcohol and high acidity levels. The wines were angular and awkward young, but surprisingly many today, many more than from 1997, are wonderfully fresh and still full of pretty, feminine fruit.

The lessons to be learned here are: First, just because Cab, which is one of the latest ripening varieties, doesn't do well (or the critics don't love what's made) doesn't mean that other things didn't succeed. Cooler years may be perfect for varieties like Chardonnay and Pinot Noir. In fact, 2010 Chard looks very good at this point. Second, just because Robert Parker, James Laube or any other wine critic doesn't "like" a vintage or give it a high score, doesn't mean that you won't. There are often superb, sometimes nearly transcendent wines, made in challenging vintages. I've tasted many of them, and to me that makes them all the more special. Keep that in mind as the 2010 and 2011 wines begin rolling out over the next couple of years.

Bryan Brick

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Summer 2011: Gone in a Heartbeat



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

I am writing from beautiful Lake Tahoe, where I am relaxing for a week following the hectic 2010 Bordeaux campaign.

Before I left, I gathered up some new arrivals to taste alongside our late summer barbecues,

including plenty of bubbly—how I always start a cool evening at the Lake. **Billecart-Salmon** is my Champagne of choice this fall. Their non-vintage **Brut Reserve (\$44.99)** is as focused as ever, almost lemony on the palate and super refreshing. It reminds me of when we sold a special Billecart “K&L Cuvée” years back. Alas, no more. The **2000 Billecart-Salmon “NFB” (\$99.00)** is stunning and super elegant, with apple, brioche and white flower aromas that follow to the palate. If rosé is your thing, or you have a special occasion, try the unbelievable **1999 “Cuvée Elizabeth” (\$169.00)**, the best rosé on the market.

My white wines of choice this year are both from Denis Dubourdieu—probably the best Sauvignon Blanc winemaker in the world. His **2009 Clos Floridene* (\$24.99)**, a blend of 51% Sauv Blanc, 47% Sémillon and 2% Muscadelle, is quite rich, but also has tremendous acidity for balance. It's a white you

can enjoy now or age for 10 years no problem. The newly-arrived **2010 Reynon Vieilles Vignes* (\$14.99)** is laser-like in its focus, with citric notes and a lingering finish. It's the best wine from the property in years.

From our old and rare department, which currently boasts our largest and most affordable selection in years, I am enjoying some little known but delicious wines like the Corbin Michotte, a property that always flies under the radar. Last August Bill Blatch and I enjoyed their stunning 1964. This year we have the **1996 Corbin Michotte (\$46.99)**, which is full and vibrant with mineral flavors—a great old school wine. The **1994 (\$39.99)** is stupendous, too. A great year for Merlot, this is lush and lingering, ripe and rich on the palate.

The **1997 Haut-Bailly (\$59.99)** has always been one of my favorite 1997s, and the cases that recently arrived from the famous Mahler-Besse cellar are perfect. If you prefer magnums, check out **La Dauphine (1967, 1981, 1982)** and **Siran (many years)**. These wines were cellared at their respective châteaux and are super affordable. Also, do not miss the new **Coufran** and **Verdignan** wines, just in.

There are a few tickets left to our “Value Bordeaux” tasting and luncheon on Saturday September 17th. Snag a space while you can!

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

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K&L SAN FRANCISCO

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Hollywood, CA 90028
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Mailing List If you are not on our mailing list and would like to be, please call one of our stores or visit our website, KLWines.com. If you are receiving multiple newsletters, please let us know. Note: Some wines may be available in only one of the stores. We do not sell our mailing list or our email list.

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

Sale Dates End September 30, 2011. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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REVIEW KEY

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

SATURDAY TASTINGS

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

September 3: California Cabernet. Our region and varietal of the month!

September 10: Wines of Spain and Portugal.

September 17: Value Bordeaux in Hollywood and SF. Special Sopexa Bordeaux lunch in Redwood City (see below).

September 24: Wines of Germany.



COMING UP:

Saturday, September 17: Bordeaux Value Tasting & Luncheon in Redwood City at 12 p.m. There are just a few tickets left for K&L's "Bordeaux Value" tasting and luncheon at Chantilly Restaurant. \$55 per person plus tax.

Friday, October 14: Special Château L'Avocat tasting at K&L San Francisco from 5-6:30 p.m. The owners of one of our favorite Bordeaux houses will be here to pour their current releases. \$5.

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



October–November: K&L Wine Merchants is excited to be partnering with Inter Rhône this fall to present a series of educational Rhône tastings at all three K&L stores. Visit K&L's local events page (KLWines.com/local_events.asp) for the complete schedule.

Friday, November 18: The négociant wines of Eric Fourault at K&L San Francisco from 5-6:30 p.m.

Sommelier Secrets A FEW INTERESTING CABERNETS

My relationship with Cabernet Sauvignon has been along the lines of the "Most Interesting Man in the World" and his beer of choice: I don't always drink Cab, but when I do, I prefer Bordeaux. I've *wanted* to support my local industry in California, but have often been turned off by the rich, oak-laden style and high price tags that have been the standard for Cabernet. However, more affordable, distinctive, interesting Cabs are hitting our shelves than ever before, so my attitude is changing. Established producers are dialing back the oak and coming up with fun, new, balanced wines at the entry level. New producers are popping up with small-production Cabs and blends meant for drinking tonight. And the guys that have been quietly making wines this way all along are making better wines than ever before. Here are a few to check out:

2009 Ancient Peaks Paso Robles Cabernet Sauvignon (\$12.99)

Ancient Peaks has flown under the radar as a producer of distinctive, value-driven wines from the Margarita Vineyard, its single estate vineyard, for some time. The wine from this family-run operation shows pure varietal Cabernet aromas and flavors, and it is defined by an earthy, mineral-driven quality that speaks to its unique terroir. It is structured without being heavy or overdone, and drinks well above its retail price.

2008 Broadside "Margarita Vineyard" Paso Robles Cabernet Sauvignon (\$18.99)

Ancient Peaks had fruit to share in 2008, and the talented, up-and-coming young winemakers Chris Brockway (Broc Cellars) and Brian Terrizzi (Giornata) got their hands on some. The result is a refreshing, black currant-scented, mineral-accented, fine-boned and effortlessly clean Cabernet made (and priced) for drinking.

2009 Robert Craig "Mt. George Cuvée" Napa Valley Red Wine (\$24.99)

Former Hess Collection CEO Robert Craig has been making serious Cabernet and blends from top hillside sites under his own label since 1992. The new Mt. George Cuvée takes the best of the "leftovers" from the winery's pricier "Affinity" bottling and crafts a softer, entry-level version for drinking tonight. This Left Bank inspired blend spent just six months in French oak before release. It's medium-bodied, fragrant and forward, with a nose of dark fruits and rose petals accented by subtle hints of vanilla and spice. The palate is soft, round and generous, with moderate tannins adding a little grip at the finish.

2008 Obsidian Ridge "Obsidian Ridge Vineyard" Red Hills Lake County Cabernet Sauvignon (\$27.99)

Lake County, Napa's wily backwoods neighbor, is fast-becoming an exciting destination for affordable Cabernet. Named for the black obsidian boulders that mark the landscape and define the terroir, the nose is dark-fruited and deep, with a complex array of spicy, herbal aromas that morph into dark chocolate and barbecue smoke with some air. This is medium-bodied, but framed by firm tannins and acidity. It is a bit more serious, with a long, chewy, mineral-driven finish, and needs some time to open up, but it might be one of the most interesting California Cabernets I've tasted in a long time.

Drink More Interesting Wine. K&L's **Personal Sommelier Service** is our customizable wine club that allows you to set the price range, number of bottles, origin, style preference and be in direct communication with your chosen K&L sommelier to better tailor your "club" to suit *your* needs and tastes. Visit KLWines.com/Sommelier.asp to learn more or get started.

Chiara Shannon

YOUR FAVORITE WINES DELIVERED!



Interested in having great wines delivered to your front door or business? K&L is now offering \$7 flat fee delivery on orders over \$250 to many zip codes near our stores!

Ordering wine for local delivery on KLWines.com is easy. On the shopping basket page, there's a box below your items where you can set your "Shipping Preference." In that box, select "Shipment - K&L Local Delivery." Alternatively, during checkout, you can choose to ship to an address and then select "Local Delivery" from the list of shipping options.

Please note that if your account is set to default to "Will Call" you'll need to change your default "Shipping Preference" on the shopping basket page...otherwise the site will move you straight to the payment page during checkout.

After we receive your order and pull the products together, one of our drivers will contact you by email or phone to schedule the delivery. Please note: We need to have an adult over 21 years of age present to accept the delivery. In addition, while we make every effort to get your delivery out as soon as possible, if you have a very time-sensitive order, we'd recommend selecting either will-call or a third-party carrier like FedEx or UPS for the fastest service.

Something Old **SOMETHING NEW**

We recently received several containers chock full of "Old and Rare" wines, as well as a bunch of 2008 Bordeaux. Since I am now the old man running the old wine department (with tremendous help from Trey, Molly Z and the auction crew), I'd be remiss not to mention some of my favorites in addition to talking about the 2008s. "Old" red wines at K&L are wines that are 10 years or older; whites in the category are five years or older.

First, the 2001s—a vintage I believe is the best value and best tasting (now) of the 2000 decade. The 2001s had the misfortune of following the glorious 2000 vintage, which was declared the best since 1982. But they were dirt cheap compared to recent vintages and are still relative bargains.

2001 La Dauphine, Fronsac (\$24.99) A winery to watch from one of the super value communes in Bordeaux. I give the 2001 91 points for its richness and balance. It's opulent and seductive, possessing a sweet perfume of raspberries and blackberries, a fleshy mid-section and a sexy finish.

2001 Larrivet Haut-Brion, Pessac-Léognan (\$39.99) Minerals abound here, and there are tons of ripe fruit flavors. This wine is a star among stars, with cassis aromas and toasty oak nuances. Lush and full on the palate. So sweet and sexy. Lovely.

2001 Larmande, St-Emilion (\$39.99) This wine is so good, round, lush and forward. A lovely wine—so sweet. I scored it 92+ points and so did RP, who wrote: "The finest Larmande I have ever tasted...a seamless classic that transcends its terroir and pedigree."

2001 Langoa-Barton, St-Julien (\$49.99) My notes in 2002: "A super buy for drinking in eight years or so. Right there with their 2000. Sweet and lush. Purity of fruit shines through. Anthony Barton [of Léoville-Barton] comes up with another outstanding value." The *Wine Spectator* gave it 92 points, noting: "...Langoa is very underrated. Another winner from the Barton family."

2001 Malescot-St-Exupéry, Margaux (\$59.99) Sexy aromas of red berries, tobacco, coffee and oak. Fat and supple, with red berry flavors. Ripe and fleshy in the middle without being overly sweet. I love this wine for its purity and balance, plus it's half the price of current vintages.

2001 Beauséjour Duffau-Lagarosse, St-Emilion (\$69.99) Less than a third of the price of their 2010. 90 points RP: "A wine of considerable nobility and breed, the 2001 Beauséjour Duffau possesses a classic perfume of crushed stones and blueberries. This delicate, elegant offering is clearly a wine of terroir." I think it deserved 92 points. I love its elegance and texture.

2001 Léoville-Poyferré, St-Julien (\$79.99) OMG, this wine is unbelievable. It has tons of mid-palate fruit, is full and concentrated with spice and black licorice flavors. This wine has years ahead of it, but is great now with two hours of decanting. At least 94 points from me.

Not 2001, but must be mentioned...

1995 Grand Mayne, St-Emilion (\$79.99) Wow, this wine is a super Right Bank with lush Merlot black fruit on the nose and palate, toasted oak, ripe berries, chocolate flavors and no hard edges. A great, full-bodied, lush wine with smoky notes from a great Merlot vintage. 92+ points for sure.

The 2008s probably represent the best value Bordeaux from a newer vintage. The release prices were much cheaper than wines from 2005–2007 and are surely much less than 2009 or 2010. The unbelievable values below are all less than \$30 a bottle.

2008 Barde Haut, St-Emilion (\$29.99) 92 points *WS* and deserving of a higher score.

2008 Beaumont, Haut-Médoc (\$15.99) Always good and always elegant. This just tastes great!

2008 Cantemerle, Haut-Médoc (\$27.99) Buy a lot of this wine; you can't miss. I bought cases.

2008 Clarke Rothschild, Lustrac (\$19.99) Nicely focused from its plum skin frame to its black cherry and black currant fruit center, which is then followed by tobacco and lingering smoke notes.

2008 Malmaison, Moulis (\$14.99) This has a good core of plum and red currant fruit laced with tobacco, savory herb and mineral notes. Stays fleshy and focused on the finish.

2008 Rollan de By, Médoc (\$22.99) One of the *Wine Spectator's* Top 100 wines of 2010 and the only Bordeaux to make the list. Very rich and round. Decant one hour.

2008 Lilian Ladouys, St-Estèphe (\$21.99) Compares favorably to their 2009. A must try.

Finally...one of the best buys of the 2010 vintage.

2010 Pedesclaux, Pauillac (PA \$39.99) Fresh, attractive blackberry and blueberry fruit. An amazing turnaround at this Fifth Growth.

Clyde Beffa Jr

STEVE BEARDEN *On Bordeaux*

Our shelves are brimming with older vintages of Bordeaux right now, most of which have been perfectly cellared in the city of Bordeaux itself until arriving here ready to be served. In addition, we have plenty of great wines from the '07, '06 and '04 vintages that have had a couple of years to settle down and are delicious already.

2010 La Graside Blanc, Bordeaux (\$12.99) This juicy, earthy, round and slightly off-dry Sauvignon Blanc may remind you of the whites of New Zealand, but with a definite Bordeaux twist. The 60-year-old vines and cask aging add mid-palate richness to the wine, and the mineral-laden finish is fresh and tasty.

2007 Poujeaux, Moulis (\$29.99) This lush, velvety beauty is one of the more approachable wines of the vintage; it is a joy to drink right now. Raspberries, spice, herbs and soft cedar notes fill the mid-palate, and the finish shows mild, gentle tannins. This property consistently over-performs.

2006 Cantemerle, Haut-Médoc (\$44.99) This might be the best wine ever produced at this estate; it is the picture of harmony and elegance. Sweet cherry, berry and snappy cranberry notes blend with mineral and forest accents. The finish is long and detailed. Although completely dry, the sweetness of the fruit is the hallmark here, deftly playing against the balancing acidity.

2004 Poujeaux, Moulis (\$31.99) This is fresh, pure and quite rich for the vintage. The middle is round and fleshy, with ripe cherry, plum and boysenberry notes that lead to a lingering finish of spice, toast and earth. This is perfect for tonight, but could age another decade.

1994 Corbin Michotte, St-Emilion (\$39.99) The wines of this small property located on iron rich soils near the Pomerol border were a huge hit at my last in-store tasting. This has a dark brick color and bright aromas of spicy currants and red licorice. The body is plush and gentle with ripe plum, dusty cherry, earth, cedar and mineral. A seductive bargain.

1988 Léoville-Barton, St-Julien (\$149.99) This once powerful wine has gently eased into middle age, showing complexity and finesse. The fine, lifted aromatics display flowers, red and black fruits, tea and leather. This is surprisingly fresh and elegant, combining elements of maturity and youth in a long, fine and very compelling package. This is sophisticated and classic.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

There are few aspects of this job I don't love, even when I'm called upon to put in a few extra hours in the name of professional development. Recently 20 or so K&L staff members convened at John Bentley's in Redwood City for a dinner with Bordeaux négociant Bill Blatch. He is one of the wine world's foremost experts on Bordeaux and on the wines of Sauternes in particular. Shamelessly taking advantage of his expertise, we paired pan-seared foie gras with sweet and sour cherries and candied kumquats with the **1988 Suduiraut, Sauternes (\$69.99)**. Aromas of beeswax and honey swirled in the glass. On the palate there were notes of quince paste and cinnamon. Even at 20 years old the wine was firm and lively. Enjoyable now, I plan to tuck a couple of bottles away to try it again in another 20 years.

With dessert—a perfectly prepared warm peach and almond frangipane tart—we enjoyed three vintages from Château Guiraud. The **2005 Guiraud, Sauternes (\$59.99)** came through like a champion. It has put on considerable size and weight since its release three years ago. Bill thought it might rival Yquem itself in this vintage. The vibrant **1997 Guiraud, Sauternes (\$59.99)** showed more notable acidity, with classic orange peel and apricot notes. The **1989 Guiraud, Sauternes (\$59.99)** was exceptionally rich in style, all raisins and honey, finishing with a characteristic candied orange peel note.

The same shipping containers that carried these Sauternes direct from France included a few red wines as well. Two recently tasted standouts were:

1997 Destieux, St-Emilion (\$24.99) A great buy, and a “ready to drink” Right Bank gem. Two-thirds Merlot, with the rest split almost evenly between Cabernet Sauvignon and Cabernet Franc. Sweet, plummy fruit. Soft tannins. Classic style.

1998 Clos du Marquis, St-Julien (\$74.99) The 1998 vintage was great on the Right Bank, while the wines from the Médoc have always been a bit hard and angular. But they are finally starting to come around. This shows toasty oak and black currant notes. Surprisingly rich for the vintage.

Jeff Garneau

“The 2004 Poujeaux is perfect for tonight, but could age another decade.”

“Even at 20 years old the 1988 Suduiraut was firm and lively. Enjoyable now, I plan to tuck a couple of bottles away to try it again in another 20 years.”

“Why couldn’t someone use the abundance of locally grown produce to make beer?”

Wine 101: California Cabs

Ask anyone who knows me. California Cabernet? Never! Okay, that’s a very slight overstatement. The truth is I do occasionally drink California Cabs, and when I do drink them I like them silky, bright, forward and less than 20 bucks! This has less to do with my being cheap or poor than it does my preference for fruity, unoaked wines. You can have your barrique-aged behemoths and big name cult wines packed in heavy duty bottles with heavily tooth staining ripeness and alcohol levels. I like to keep things just a little simpler.

One of my favorite everyday drinking Cabs is the **B.R. Cohn “Silver Label” Sonoma Valley Cabernet Sauvignon (\$14.99)**. The 2007 offers a great balance between subtle wood notes and dark cherry and currant fruit. It has the tannin and acidity to match hearty foods, but since I eat more like a bird than a lumberjack, it goes with grilled tuna, too!

Ever since I first visited Benziger almost 20 years ago, I have held a soft spot for the property, the Benziger family and their vision. These guys have one of the prettiest corners of the Sonoma Valley, and their commitment to biodynamic and sustainable viticulture really spurred the movement in California. The **2007 Benziger Sonoma Cabernet Sauvignon (\$16.99)** is bright and a little herbaceous, with red and black fruits on a medium-sized frame offering plenty of length for such a reasonably priced gem. I like this with smoky eggplant dishes, but a meat eater would probably opt for a perfect burger.

“Ever since I first visited Benziger almost 20 years ago, I have held a soft spot for the property, the Benziger family and their vision.”

Hess is not an estate that flies under the radar, but few know about Hess’ value Cabernet, which is really hard to beat for everyday drinking pleasure for a very low outlay of cash. The **2008 Hess Select “Tri-County” Cabernet Sauvignon (\$14.99)** is a blend of fruit from Mendocino, Lake and Napa

counties. It is the ripest of the Cabernets I have listed, but it’s still quite balanced and quite a mouthful given the price. It’s the kind of Cabernet you can easily drink by itself on those

first cool evenings of fall. But it’s also delicious with food, particularly hard cheeses, anything grilled or perhaps a roast chicken.

Elisabeth Schriber

BRICK’S BEER PICKS: LOCAL, NEW & EXCITING



Every now and again a brewery really comes out of nowhere to surprise me, to rejuvenate my excitement about beer, and usually if the brewery has that effect on me then it has that effect on many people. Back in January I got a preview from what I thought could be one of those breweries. A couple of local guys came in with a barrel sample of their beer, a mock up package and a whole lot of enthusiasm about what they were setting out to accomplish. I appreciated their energy, and I appreciated what they had in the bottle even more.

The owners, Jesse Friedman and Damian Fagan, were talking to me about a very interesting concept in beer that they called “farm-to-barrel.” Their goal: “selecting the best in locally sourced fruit and blending it into beers inspired by the great brewing traditions of the world.” I thought why not? Why couldn’t someone use the abundance of locally grown California produce to make beer? The concept was actually so simple it was hard to fathom why someone else really hadn’t done it in Northern California yet.

What I saw that day was an early preview of what is now the **2010 Almanac Beer Company “Summer Ale” Aged in Wine Barrels with Blackberries, California (750ml \$18.99)**. The hand-picked blackberries in this beer came from the Sebastopol Berry Farm in Sonoma County. They must have been hard not to

eat right when they came off the vine because their signature here is unmistakable, and it is only going to get more pronounced with time in the bottle. Notes of cinnamon, apricot, lavender, sourdough and Belgian candi sugar combine with the subtle but distinguished blackberry flavors for one complex beer. Dry, devoid of wild yeast funk and crisp from start to finish, this is a complex wonder of a beer sure to fulfill the brewery’s goal of being “brewed specifically to complement local cuisine sourced and prepared with the same great care and craft.” I just can’t wait to see what they are going to do next!

Bryan Brick

CHAMPAGNE *Introducing Bernard Tornay*

I am very proud to announce the arrival of Champagnes from a new producer from the Grand Cru village of Bouzy: **Champagne Bernard Tornay**. Bernard is a very patient, selective man who makes just 100,000 bottles of Champagne from his 50 acres—most of the grapes are sold to négociants—and he stocks six years of supply, a whopping 600,000 bottles. His most basic cuvée is aged for more than four years on the lees, and all of the wines under the Tornay label share the big, rich personality of the Montagne de Reims, using only Grand and Premier Cru fruit. The wines are all fermented in stainless steel and all go through malo.

The first of his cuvées, the **Bernard Tornay “Carte d’Or” Brut Champagne*** (375ml \$17.99; 750ml \$34.99; 1.5L \$74.99) is based on the 2005 vintage, with reserves going back to 2001. It is composed of 70% Pinot Noir and 30% Chardonnay and, as you can tell from the vintages inside, aged on the lees for a very long time. The wine was so good we had to have it in all the sizes. It is a Champagne of flavor and power and a great introduction to Tornay’s style. It works equally well as an apéritif or a first-course wine. The **Bernard Tornay Extra Brut Champagne*** (\$39.99) is both the most accessible and most serious of our no dosage offerings from any producer, and is based on wine from all the way back in 1999, with even older vintages added as reserves. It is also 70% Pinot and 30% Chardonnay, and it has the golden color of Champagne that has passed its 10th birthday, a real bouquet of toast and Pinot fruit and, best of all, real richness. Finally, we have his non-vintage prestige cuvée. The **Bernard Tornay “Cuvée Palais des Dames” Grand Cru Brut Champagne*** (\$49.99) is among the best balanced Champagnes in current release. It is composed of equal parts Pinot Noir and Chardonnay from Bouzy, Ambonnay and Tours-sur-Marne and is so elegant and effortless it is hard to find words for it and all too easy to find the bottom of the bottle.

Gary Westby

“The Cuvée Palais des Dames is so elegant and effortless it is hard to find words for it and all too easy to find the bottom of the bottle.”

AN OLD FRIEND RETURNS FOR FALL

I should actually have written “two old friends return for fall,” since I’m referring to the winemaking team of **Olivier Collard and Delphine Picard**. Olivier’s family hails from Reuil, and he is the grandson of the renowned Rene Collard. Delphine is cousin to Chantal Gonet of Champagne Phillipe Gonet in Mesnil. Like their relatives, Olivier and Delphine specialize in Pinot Meunier and Chardonnay. Olivier’s vineyards are located in the western part of the Marne Valley, where Pinot Meunier flourishes, while Delphine’s are in the famous Mesnil-sur-Oger, where Chardonnay is at its best. Our most popular cuvée from their union, **Collard-Picard**, is the **NV “Cuvée Selection”*** (\$34.99), which also comes in half bottles and magnums. This particular bottling is fermented in stainless steel and sees no malolactic fermentation. The result is a fresh tasting bubbly with a surprising amount of minerality, especially considering that this leans heavily toward the Collard side with 80% Pinot Meunier. This is definitely a more New World style of Meunier, with pear fruit, a rich mid-palate and a finish of light spice and minerals. It’s a very flexible wine that can be served on its own or even with a main course of light red or white meats.

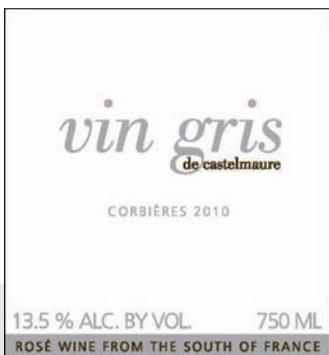
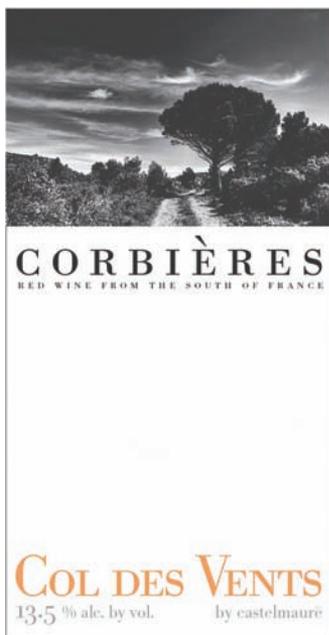
The next wine in the lineup is the **NV Collard-Picard “Prestige” Brut*** (\$39.99). With this selection, Delphine’s side of the family has their say. A blend of 50% Chardonnay, 25% Pinot Noir and 25% Pinot Meunier that also sees no malolactic fermentation, it is aged in oak casks for nearly a year. This is followed by three years of cellaring time. The result is a carefully produced, quality Champagne that exhibits elegant balance, a fine bead and finesse. The Chardonnay in the blend gives this beauty minerality and tart Granny Smith apple notes in the forefront and on the finish, while the Pinot Noir/Pinot Meunier in the blend add golden apples, pears and spice to the center. The tart acidity on the finish should allow this one to age well over the next three to four years in your cellar.

Delphine gets the last word here with the **NV “Dom Picard” Brut Blanc de Blancs*** (\$59.99). Once again, the wine sees no malolactic fermentation and is aged in oak casks. This blanc de blancs has the classic elements of sea salt and minerality, with the added bonus of delicacy. It has a subtle stone fruit nose with cream and lemon mousse. On the palate there’s a good deal of fruit, with an exceptionally fine bead and lower acidity than many blanc de blancs. (Great for those who aren’t seeking high-acid, mineral-laden bubbles.) It will also pair very well with delicate white fish, seared scallops or light fowl. It is very elegant, fresh and youthful.

Don’t miss our Champagne Tent Events in October!

Scott Beckerley

“Like their relatives, Olivier and Delphine of Collard-Picard specialize in Pinot Meunier and Chardonnay.”



HIDDEN GEMS *Corbières*

The appellation Corbières was created in 1985 and measures 56,810 acres. It remains the largest AOC in the Languedoc-Roussillon, which is divided into 11 microclimate, soil varied terroirs. The Corbières region requires a minimum of two grapes in its blends, which are primarily dominated by the abundant Carignan generally blended with Cinsault, Grenache, Syrah, Cab, Cab Franc, Mourvèdre and Merlot. The wines of Castelmaure, however, limit the blend to Grenache, Carignan and Cinsault. Located in the unofficial Corbières cru site of Durban Castelmaure, this co-op farms 868 acres. The grapes are picked entirely by hand and processed using modern techniques and equipment. The two wines we recently brought in from them come in at the remarkable price of just \$10.99 a bottle.

The 2010 Castelmaure “Vin Gris” Corbières (\$10.99) from Corbières is exactly what you want out of a rosé. Made from 80% Grenache, 10% Carignan and 10% Cinsault, it's lush with the color of crushed strawberry juice. The wine itself is full of berry essence with balanced acidity and great texture. It would pair wonderfully with a salad of mixed greens

topped with sliced, medium-rare flank steak, goat cheese, large chunks of sun-ripened heirloom tomatoes and an orange moscato vinaigrette, or a wedge of triple cream accompanied by halved black figs and a chewy baguette torn by hand. Around a table, in or out of the house, or with feet kicked up in front of the tube watching the latest episode of “Top Gear,” this rosé will be a welcome addition to your evening as the summer winds down.

The 2009 Castelmaure “Col Des Vents” Corbières (\$10.99), on the other hand, is a delicious segue into fall. The wine is 50% Carignan, 35% Grenache and 15% Syrah. Cracked black pepper comes wafting out of the glass followed by the promise of blackberries and a savory hint of rosemary. Subtle tannins, mild acidity and great structure make this an early drinker perfect for one of my favorite old school, simple midweek meals, Beef Stroganoff. I could also see this being an exceptional pairing for a spicy sausage-topped pizza. Just call your favorite pizzeria and bam, you've got a killer meal and all you had to do was make a phone call and twist a cap!

Melissa Lavrinc Smith

Rhône Valley

NORTHERN RHÔNES *New for Fall*

K&L welcomes the arrival of four Northern Rhône direct imports from the stellar 2009 vintage just in time for the start of cooler fall weather. Our first wines come from Frank Faugier of Domaine des Hauts Chassis in Crozes-Hermitage, who took over the family's 12-hectare domaine in 1998 and made the decision to leave the local co-operative and go out on his own. His first official vintage was in 2003 and, luckily for us, all of his hard work in the vineyards and cellar has paid off.

2009 Domaine des Hauts Chassis “Esquisse” Crozes-Hermitage* (\$19.99) The Esquisse is composed from younger vines, between 10 and 20 years of age, that grow in coarse sand and red clay covered by alluvial stones. After a pre-fermentation cold soak lasting three to four days, fermentation takes place over eight to 10 days. The wine is then matured in tank for six months before being bottled the following spring. This received 90 points from the *Wine Spectator*, which wrote: “Juicy and well-defined, with delicious linzer torte, black currant and spice flavors woven with a tangy white pepper note. The finish is pure and mouthwatering. Drink now through 2012.”

2009 Domaine des Hauts Chassis “Les Galets” Crozes-Hermitage* (\$24.99) Next in the Hauts Chassis lineup is the cuvée Les Galets. This 100% Syrah comes from vines between 20 and 40 years of age from the same soils as the Esquisse. After undergoing a three to four day pre-fermentation maceration, fermentation takes place in stainless steel for 12–20 days. The new wine is then run off into barriques and demi-muids where it undergoes malolactic fermentation and subsequent élevage for 12 months. Darker, and exhibiting more purple hues than the Esquisse, Les Galets exudes notes of violets, cocoa powder and exotic Chinese Five Spice. On the palate, Marasca cherry and plum flavors finish with fine but

structured tannins and fine acidity that bodes well both for mid- and long-term enjoyment.

Our second producer is Domaine Durand, a family-owned estate run by brothers Eric and Joël Durand. The estate is comprised of 13 hectares of Syrah vines, eight of which are located in Saint-Joseph, with the remaining five in Cornas. The noble Syrah grape finds fantastic expression on these predominantly granitic slopes and in the hands of these two talented brothers.

2009 Eric & Joël Durand “Les Coteaux” Saint-Joseph* (\$26.99) The Durands’ “Les Coteaux” Saint-Joseph comes from select vineyard sites planted at the southern end of the appellation near Châteaubourg. After a manual harvest, the grapes undergo a cold maceration, followed by a 15- to 21-day vinification. The wine is then aged in 225 and 600 liter casks for 12 months before bottling. Les Coteaux is chock full of crushed red fruits, spice and damson plums. The tannins are fine and supple, helping this lovely Rhône be consumable now and over the next few years with grilled quail, duck or leg of lamb.

2009 Eric & Joël Durand “Empreintes” Cornas* (\$39.99) 93–96 points Robert Parker: “The blockbuster 2009 Cornas Empreintes appears capable of 20+ years of longevity. A black/purple color is accompanied by copious aromas of blueberries, blackberry liqueur, charcoal, graphite and subtle smoke and incense. Intense, layered, full-bodied and massive with a hint of tannins (they are largely buried by the wealth of fruit and extract), this 2009 will benefit from 2-3 years of cellaring after its release and should drink well over the following two decades.”

Mulan Chan-Randel

“No visit to the Willamette Valley would be complete without seeing Rollin and Corby Soles at Roco.”

Brick’s Backyard Picks: Hittin’ the Road

Recently an acquaintance of mine and I packed a car a headed up to Oregon’s Willamette Valley to do some winery scouting and such. I was excited to go to one of my favorite appellations in the US, to see some old friends and, I hoped, to make some new ones. I try and make this trip yearly—the allure of the lush green valley and the snappy, earthy, vibrant wines that it produces are just too much for me to pass up. The only problem is that I never have enough time to see all the people that I’d like to. Nonetheless, I was jazzed to taste some of the variably solid 2009 wines and the very interesting and promising 2010 reds and whites.

One of the high points of the trip was my visit to Cristom, located in the Eola-Amity Hills appellation towards the southern edge of the Willamette Valley. I’ve loved these wines for quite some time but really had not spent much time at the winery. That all changed on the morning/afternoon of July 7th, when my traveling partner, Steve Doerner (the only winemaker in the history of Cristom) and I began to hike the vineyards on their estate. Hike is the key word in that sentence. There are surprising changes in elevation among Cristom’s vineyards. Seeing the blocks named after the matriarchs of the family put a wonderful perspective on their inherent differences. Talking to Steve for a couple of hours also really gave me better insight into his philosophy and why his wines come out so darn good.

Once this wildly pleasant hike was through, we all sat down for a nice lunch and tasted not only the current releases but some library wines as well. The current wine that really struck me was the **2007 Cristom “Marjorie Vineyard” Eola-Amity Hills Pinot Noir (\$47.99)**. This is from the oldest block on the property, which existed in 1992 when the property was purchased. They cleaned up the block, it was totally overgrown and suffering from some phylloxera, and decided to leave it as it was, only replanting new vines as they whittled away from that pesky louse. The result is stunning. Marjorie Vineyard, to me, produces wines with the most pronounced aromatics, layer upon layer of sexy, musky red fruits. Heightened by the coolness of the 2007 vintage, this is a wine that I could happily smell all day. On the palate it is no shrinking violet

either, with the high-toned fruit that marked the vintage and plenty of structure, all while retaining purity and delicacy that makes 2007 so beloved, at least by me.

I also had a wildly engaging and surprising visit with Jim Maresh at Arterberry-Maresh, where I tasted his 2010 wines out of barrel—they are outstanding, to say the least. If you want to know why I visited him, buy a bottle of the **2009 Arterberry-Maresh Dundee Hills Pinot Noir (\$24.99)** and you’ll find out.

No visit to the Valley would be complete without seeing Rollin and Corby Soles at Roco. Rollin is just one of the best guys out there, making some of the best wine. It was my distinct pleasure to also meet his wife Corby on this trip at their new facility in the Dundee Hills. We are lucky enough to still have some of their superb **2008 Roco Wines Willamette Valley Pinot Noir (\$28.99)**; do yourself a favor and grab some before it is all gone!

Bryan Brick

WINERY TO WATCH: LAUREL GLEN

Most of the time our “Wineries to Watch” are new projects, small producers who have yet to make a name for themselves but are deserving of your consideration. But big changes—like new ownership—at an established winery can capture our attention too, because a fresh perspective and subtle tweaks can make for markedly different wines. So when Patrick Campbell, who owned Laurel Glen Vineyard since 1977 and has been producing wines under that label since 1981, sold his esteemed Sonoma Mountain winery to Bettina Sichel and a group of investors earlier this year, we took notice.

“The mantra of the new team is refinement,” Sichel told me recently over email. “We have no desire to dramatically change what Patrick created... The new team I have assembled sees potential for improvement though small changes in the vineyard and the winemaking.” For example, Phil Coturri, who works with the winery’s new viticultural team, Enterprise Vineyard Management, is now employing organic principles at the estate. He has also cut the vines back from three canes to two to lower yields, improve concentration and grow more consistent fruit.

Winemaker Randall Watkins says that he’s also working to improve the sorting and destemming processes, to combat green tannins in the wines, but will continue with less interventionist methods on the crush pad—things like native yeast fermentation, hand punchdowns and open top fermentation. “The stylistic goal continues to be elegance without overextraction, balance of acidity and fruit ripeness, finesse and ageability,” says Watkins.

Better, more consistent fruit means that Sichel can boost production of the flagship Laurel Glen Cabernet, not a lot, but enough to make it a little easier to find in the marketplace. She’d also like to make a little more Counterpoint, a fantastic value for the price, though she’ll need to find another high quality fruit source if more of the estate fruit ends up in the Laurel Glen bottling.

We’re excited to taste the resulting wines, though they’re a few years away from hitting our shelves. For now we’ll have to content ourselves with older bottles of **Laurel Glen**, like the **2005 (\$46.99)**, which Clyde and Trey scored for our club (visit KLWines.com for the club price). That wine received 92 points from *Stephen Tanzer’s International Wine Cellar*, who called it: “Really lovely wine, with the depth and balance to reward extending cellaring.” At this writing, we’ve also got bottles of the **2006 Laurel Glen (\$51.99)** and **Counterpoint (\$27.99)**, a handful of older bottles from the **1994, 1995** and **1996** vintages, and the **2008 Counterpoint** coming in soon at an unbelievable price.

Leah Greenstein

“This will be gone once word gets out, so hurry before you have to wait for the next vintage.”

“Too often Napa grabs all of the attention, so I want to mention a few Cabernets from outside the legendary Napa Valley...”

Domestic Values **NEW WINES FOR LESS THAN \$20**

I don't know about you, but I'm always looking for weeknight wines that drink like weekend wines, but at a way more affordable price. Here are a few of my personal favorite California picks that will spice up any Monday through Thursday meal.

The **2009 Lioco Sonoma County Chardonnay (\$17.99)** is a great choice for California Chard drinkers and Burgundy fanatics alike. It's the perfect balance between high acid and chalky mineral notes, with a bright core of citrus, lemon curd and white flowers, and it has a luscious mid-palate that will keep you intrigued. It sees NO oak—stainless steel only—but still goes through natural malolactic fermentation to give it body and elegance.

For all of you Pinot nuts out there, I have something brand spanking new that will knock your socks off. The **2009 Windrun Santa Barbara County Pinot Noir (\$14.99)** is a newer project coming from winemaker Ken Brown. When I tasted this a month ago I was amazed at how much the quality outweighed the price. The nose gives bright red cherry and raspberry fruit with subtle spice undertones. It's super juicy on the mid-palate, with great acidity and balance. What a perfect Pinot for after work, parties or dinner—it's foolproof!

The newest addition to the Banshee family of wines is my favorite yet! The **2009 Banshee “Mordecai” Red Blend (\$19.99)** is affordable and delicious. It's like Orin Swift's “The Prisoner,” but for half the price. (Between you and me, I prefer Mordecai!) A Turley Zin-based blend with delicious Syrah, Grenache and Mourvèdre, this will surely hit your taste buds in all the right places. Juicy, plush, rich and a bit hedonistic, it still retains amazing acid and spice notes to balance everything out. This will be gone once word gets out, so hurry before you have to wait for the next vintage.

So let's talk Cab...People often say you have to spend more to get more. Not in this case! I love Buehler because no matter how good their wines get, they never raise the price. The **2008 Buehler Napa Valley Cabernet Sauvignon (\$19.99)** is good old honest Napa Cab made in the way that Napa Cab was intended to be enjoyed. It has the purity of fruit that's inherent to the best Napa Cabs, but also the restraint and elegance you need to pair it with food. Super polished, with red and black fruit nuances and great oak integration. This is wonderful to drink now or to cellar for a few years!

Christie Cartwright

BOUTIQUE CORNER

California Cabernet has always been king in my book. And in my 12 years in the wine business, regardless of where I have worked, California Cabernets have been among the best selling wines. Over those 12 years, names, styles and regions have changed, but one fact remains clear: people love Cabernet Sauvignon. That said, too often Napa grabs all of the attention, so I want to mention a few Cabernets from outside the legendary Napa Valley because there are excellent wines from places like Sonoma, Mendocino and Santa Cruz, too.

The **2008 Ridge Vineyards “Estate” Santa Cruz Mountains Cabernet Sauvignon (\$37.99)** comes from an incredibly well known producer that should never be overlooked when in search of quality Cabernet Sauvignon. Formerly known as the Santa Cruz Mountains Red, this is probably one of the best deals in California Cabernet. The fruit for this wine was intended for the **Monte Bello (\$109.99)** so it's all from Monte Bello Vineyards. The 2008 is a fantastic wine of great depth and structure, with blackberry, plum and red cherry notes, plus hints of cedar, chocolate and spice. This wine, like most Ridge wines, could use a couple of years of aging but can be enjoyed immediately.

The **2007 Stone Edge Farm “Surround” Sonoma Valley Cabernet Sauvignon (\$24.99)** comes from four small organic vineyards. It is accessible, open and ready to drink right away. It shows black and red fruits with hints of mint, coffee, cedar and a touch of spice. Sonoma Valley at its best.

The **2009 Bonterra Cabernet Sauvignon Mendocino-Lake County (\$11.99)** is an amazing wine for the price. A straight-forward Cabernet made from organic grapes, it's enjoyable for its bright red and blue fruit, vanilla spice and cedar. One of the best low-priced California wines we carry.

The **2001 Renaissance Vineyards Cabernet Sauvignon Reserve (\$39.99)** is a wine like no other from California. Reminiscent of 1970s and 1980s California Cabernets, it was fairly closed in its youth. It is drinking wonderfully now, with lovely blue and black fruit, a backbone of mineral, spice and cedar. This winery is in Yuba County. Yes, Yuba County, and it's worth a visit.

Mike Jordan

TREY'S SEPTEMBER PICKS!

Newton Vineyards and Winery was founded in 1977 and currently consists of **120 planted acres in Napa**. While their most consistent wines, the Unfiltered and Red Label Chardonnays, have long been fan favorites, their reds were more of an after-thought, and the winery's roller coasting quality often caused those reds to make guest appearances on closeout lists. (Past vintages had a rough, almost green edge to them.) But at a recent tasting, we found their three newly-released red wines to be some of the best we have tasted from them in recent memory. The current lineup shows much more polish and finesse than prior years—gone are the closeout days for these wines, I think. Give them a chance; I think you'll agree.

2008 Newton "Red Label" Napa Valley Claret (\$16.99) An interesting blend of 53% Merlot, 33% Cabernet Sauvignon, 8% Malbec, 5% Cabernet Franc and 1% Syrah, this wine is a very approachable, open-knit red that can be enjoyed right away. Much softer and fleshier than the Cabernets, the Red Label Claret is loaded with crushed black berries and minerals, with hints of mocha and spice that linger on the finish. It's an excellent choice for a high octane but easy-to-drink red.

2008 Newton "Red Label" Napa Valley Cabernet Sauvignon (\$18.99) With just enough Cabernet in the blend to legally be called a Cabernet, the wine breaks down as follows: 76% Cabernet Sauvignon, 18% Merlot and 6% Cabernet Franc. At 14.5% alcohol, this is a big, rich, deeply concentrated wine. It is loaded with dark cherry and red currant fruit that, while intense, is focused and clean. Hints of vanilla oak dust the outside layers of fruit. A very nice Cab for the money!

2008 Newton "Unfiltered" Napa Valley Cabernet Sauvignon (\$39.99) A step up in quality from the Red Label, the Unfiltered Cabernet is a much more cellar-worthy option, though it drinks fine now with plenty of decanting time. Mostly Cabernet, this wine also has quite a high percentage of Petit Verdot (13%) blended in. It shows much more structure and power than Newton's other two reds. It is dark, chewy and packed with black cherry, cassis and red currant fruit. Its tannins are firm but not out of balance. Overall, it's a high quality wine for the money.

Clyde "Trey" Beffa III



Hollywood Hot Pix

BURGUNDIES FOR ALL SEASONS

I'm anticipating an extended summer season, so the first thing I want to drink is something light and crisp like the **2010 Domaine Renaud Mâcon-Solutré* (\$12.99)**. Pascale and Mireille Renaud farm 10 hectares (25 acres) using minimal intervention and produce steely whites that are just terrific. The Mâcon-Solutré hails from the hillside portion of their vineyards where it is slightly cooler, lending higher acidity and stony notes to the wine. For a slightly richer version with a little more intensity, try the **2009 Domaine Renaud Pouilly-Fuissé* (\$19.99)**. Every year I am impressed by this bright little find.

If you are still outside grilling (which is where I will be) there are a couple of reds that need to find their way onto your table. First, the **2009 Château de Saint-Lager Brouilly* (\$14.99)** is perfect for a late afternoon barbecue. On the heels of one of the greatest vintages the Beaujolais region has ever seen, this wine has all the concentration one would expect, plus refined floral and spice aromas that lend lovely complexity. Serve it with a slight chill. The second wine is the **2009 Domaine Stephane Magnien Bourgogne Passetoutgrains "Cuvée Densité"* (\$14.99)**. Passetoutgrains is sometimes derided, since it is a blend of Pinot Noir and Gamay, but this wine works on so many levels. It has a lovely spice box quality with vibrant acid, plush red fruit and an inviting zesty style that should stand up to any type of grilled meat. This is the perfect wine for the transition from summer to fall.

As the nights cool down, I still want white wine, but maybe something a little fuller bodied. This is where the **2008 Michel Caillot Meursault "Clos du Cromin"* (\$36.99)** would be ideal. The wine spends 12

months in barrel on the lees and is then moved into tank to preserve freshness. The 2008 has just started to open up and really show its stuff. It has vibrant citrus tones, *pain grille* notes, roasted hazelnuts and a long, mineral driven finish. Roast chicken would be perfect with this.

I'm not always ultra-serious about my wine selections in this column, but I recently ran through our new batch of Burgundies from Domaine Paul Pillot, and I think the domaine's Thierry Pillot is making some of the most exquisite Chassagne-Montrachets we carry. The **2009 Domaine Paul Pillot Chassagne-Montrachet 1er Cru "Grande Montagne"* (\$61.99)** might be more of a next-summer white because it is extremely age-worthy, but it has such nerve and finesse right now that there is immediate appeal. The wine has a subtle nose that will continue to open as it settles down, but the palate is a whole other story. This white has extraordinary length and intensity. It feels like a Grand Cru in its expression. I'm going to buy two bottles of this—one for now and one for the cellar. Okay, maybe two for the cellar.

Not only does Thierry make great whites, but his reds are no slouches either. The **2009 Domaine Paul Pillot Chassagne-Montrachet Rouge 1er Cru "Clos St. Jean"* (\$46.99)** is an intriguing red with a core of sweet black cherry fruit and a medium to full bodied palate. There are nice layers of minerality and a lingering finish here. The wine will benefit from a short decant, but a year or two down in the cellar wouldn't be out of line as well. Check our website for some other current offerings from Domaine Paul Pillot.

Keith Mabry

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

ALSACE, LOIRE VALLEY, AUSTRIA & HUNGARY

- 2008 Charles Baur Pinot Blanc*** \$12.99
This white is soft, creamy and lush, a bit reminiscent of lemon meringue pie, with sweet citrus scents and flavors wrapped in spice.
- 2009 Franck Millet Sancerre Rouge*** \$16.99
Full of rich, dark cherry fruit, a hint of smokiness and supple, round tannins. Think of it for roasted chicken, sausages or fresh salmon.
- 2009 Gerard Boulay "Monts Damnés" Sancerre Chavignol*** \$24.99
This has a bittersweet iris perfume, plus fennel, honeydew, cassis and a whiff of chalk on the nose.
- 2009 Tabordet "Les Champs des Vignes" Pouilly-Fumé*** \$17.99
The Tabordet vineyard is planted in the commune of St-Laurent l'Abbaye, which is known for its Kimmeridgian calcareous marl soil. Excellent alone, as an apéritif, or with seafood.
- 2010 Weingut Allram Grüner Veltliner (1L)*** \$10.99
Fermented and aged in stainless steel and bottled with a twist-off cap, this is the perfect liter—fresh, light and snappy—delivering all the thirst-quenching you look for in a wine like this. The nose is textbook Grüner filled with spice and pepper.
- 2009 Hétszölő Furmint Sec*** \$9.99
Light in color, this fascinating dry Furmint offers aromas of fresh flowers, herbs and white fruit. This is a high acid grape naturally, and the dry style really emphasizes its briskness and minerality.
- 2007 Hétszölő Tokaji Late Harvest*** \$21.99
This blend of 95% Hárslevelű and 5% Furmint has a decidedly fruity bouquet (apricots, figs) with a palate impression that is vibrant, smooth, original and distinguished in style.

CHAMPAGNE

- Ariston Aspaspie Brut Rosé*** \$32.99
Our best deal in pink bubbles! Fans of Billecart-Salmon's Champagnes take note: this is an elegant, dry style that is made entirely from estate grown fruit from Brouillet.
- Launois "Cuvée Reserve" Brut Blanc de Blancs*** \$34.99
Smells like polished white Burgundy with a touch of pine nut and minerals. The flavors are broad and rich. This is serious wine, with small bubbles and a refreshing finish.

RED & WHITE BURGUNDY

- 2008 Maison Jacques Bavard Monthelie Rouge*** \$23.99
This comes from 30-year-old vines and underwent a long cold soak to extract more aromatic elements. It has lovely cherry fruit and a wonderful note of wild strawberries (*fraises des bois*, in French).
- 2009 Château de la Charriere Bourgogne Rouge (Yves Girardin)*** \$15.99
This has a very pretty nose with notes of red cherries and raspberries. On the palate it shows a bit more weight and structure, but remains open, charming and most attractive in character.
- 2009 Domaine des Nembrets Denis Barraud St-Veran*** \$14.99
Denis uses little new wood in the production of his St-Veran, but does barrel ferment it to give it a rich, creamy quality. The result is a terroir-focused St-Veran from the rocky slopes of the Roche.
- 2009 Domaine Renaud Pouilly-Fuissé "VV"*** \$19.99
Winner of the Burgondia d'Or Medal. Nice acidity accompanied by pretty

- fruit notes, with lots of mid-palate weight, but also drive and acidity.
- 2009 Domaine Renaud Mâcon-Charnay*** \$12.99
Compared to the Solutré, this is richer and more generous on the palate, with good power and weight. It also has better acidity than the 2008.
- 2009 Domaine des Nembrets Denis Barraud Pouilly-Fuissé*** \$23.99
A terrific wine for the money! Don't miss this fabulous, domaine grown, hand-harvested monopole, available for a great price thanks to our direct relationship with the producer.

RHÔNE & FRENCH REGIONAL

- 2010 Vignerons de Fontès "Prieuré St-Hippolyte" Languedoc Rosé*** \$9.99
This is so good it's scary. Not as heavy as the 2009, it is better balanced than that vintage. 70% Syrah and 30% Grenache make for a chewy, medium-bodied wine with strawberry and cassis notes and a fresh, intense, slightly herbal quality on the palate. This will blow you away.
- 2008 Jean-Louis Denois "Les Garrigues" Rouge*** \$7.99
This wine has a gorgeous pomegranate color, with fresh aromas of small, red berry fruits and delicate hints of spice box, followed by subtle notes of tobacco leaf and licorice.
- 2009 Hauts de Lalande, Pays de la Cité de Carcassonne*** \$17.99
This wine is so good and delicious right now. Soft and elegant. Some toastiness. Not to be missed.
- Antech "Brut Nature" Blanquette de Limoux** \$12.99
Antech's Brut Nature is produce with no added dosage, which translates to a super clean and crisp glass of bubbles. It is composed of 90% Mauzac, 5% Chenin Blanc and 5% Chardonnay. All harvesting is done by hand.
- 2010 Domaine Begude Vin de Pays d'Oc Pinot Noir Rosé*** \$12.99
More in the style of a Loire Valley Sancerre rosé, this salmon-colored pink beauty exhibits nuances of strawberries, plums and cherries, with just a hint of wet stone minerality.
- 2007 Moulin de La Gardette "Cuvée Ventabren" Gigondas*** \$29.99
92 points *Wine Spectator*: "This dark red still has some grip to shed, as dark fig, currant paste, espresso, bittersweet cocoa and licorice root notes have melded together, driving through the muscular, tarry finish. Should age nicely."
- 2008 Domaine de Fontbonau Côtes du Rhône*** \$19.99
Frédéric Engerer, the president of Château Latour, and Roussillon vigneron Jérôme Malet worked together to create this benchmark wine from the Rhône Valley. The 2008 (80% Grenache and 20% Syrah) is bottled without fining or filtration and is rich, full and delicious.
- 2009 Comte Louis de Clermont-Tonnerre "Cuvée Herve" Châteauneuf-du-Pape (Alain Corcia)*** \$24.99
The 2009 Cuvée Hervé from négociant Alain Corcia displays the admirable structure and intensity that often characterizes classic wines from Châteauneuf-du-Pape. Vibrant and deep, it has bright red cherry notes as well as spicy hints of star anise and cocoa.

SPAIN & ARGENTINA

- 2009 Acón "Roble" Ribera del Duero*** \$17.99
This big red is 100% Tempranillo and 100% delicious, especially to those who like broad, ripe and oaky reds. Intense and very well-balanced, Acón's Roble offers attractive notes of ripe red and black berries accompanied by chocolate, licorice and cocoa.

From Italy to Spain, New Zealand to Bordeaux, K&L works diligently to discover wine's hidden gems and to bring them to you directly—no middlemen—making them some of the most affordable, high quality wines we carry. Look for the asterisk “*” that denotes other current direct import selections throughout the newsletter.

2005 Bodegas El Chantre Ramos Paul Ronda* \$29.99

Almost overwhelmingly aromatic, with sweet red fruit and exotic spice, toasted oak notes and raspberry liquor. On the palate this is big and dark, with earth and ripe fruit in equal measure.

2008 Kalinda Malbec Mendoza* \$9.99

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

2009 Noble Malbec Mendoza* \$12.99

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

2009 Monteviejo “Festivo” Malbec Mendoza* \$9.99

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

2007 Monteviejo “Bicentenario” Mendoza* \$19.99

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

NEW ZEALAND

2009 Kalinda Pinot Gris Marlborough* \$11.99

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

2010 Kirkham Peak Sauvignon Blanc Marlborough* \$12.99

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

2009 Kalinda Pinot Noir Marlborough* \$14.99

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

ITALY

2009 Blason Pinot Grigio* \$9.99

This Pinot Grigio is really sensational, full in the mouth, rich on the palate and extraordinarily drinkable at this price.

NV Blason Isonzo Bianco (3L Bag-in-a-Box)* \$16.99

Here are three liters of Pinot Bianco with a hint of Pinot Grigio (though, it cannot be labeled as such because the DOC's laws do not recognize box wine as of yet). Italian buyer Greg St. Clair thinks there is no tastier, more versatile white wine in our store right now.

2009 Ermacora Friulano* \$14.99

The palate carries an enticing nuance of wildflowers and pears, is broadly flavored and offers notes of herbs and citrus, apricots and a flowery finesse with layers of minerals.

2006 Tenuta Monteti “Monteti”* \$26.99

93+ points Robert Parker's *Wine Advocate*: “The 2006 Monteti sparkles on the palate with beautifully articulated dark fruit, rosemary, mint and French oak.”

2005 Baricci Brunello di Montalcino* \$31.99

Medium red. Delicate sour red cherry and red currant aromas show oaky, earthy nuances. Light and easygoing on the palate, with red berry, licorice and woody flavors.

2005 La Fortuna Brunello di Montalcino* \$36.99

91 points *Wine Enthusiast*: “Here's a fortunate Brunello that is redolent of all the best aromas the wine has to offer: blackberry, plump cherry, pressed violets and exotic spice...”

BORDEAUX

2005 Lamonth Bergeron, Haut-Médoc* \$19.99

Clyde really loves this wine's rusticity. It also has a touch of New World character, too, which makes it sweet and sexy after decanting.

2005 L'Enclos, Pomerol* \$39.99

According to RP: “...a seductive, lush, fruity, up-front wine meant to be consumed in its first 10 years of life. Its ruby/plum-tinged color is accompanied by notes of sweet cherries, damp earth, fresh mushrooms, and a hint of mocha.” A superb wine from Pomerol, and cheap!

2006 St. Georges, St-Georges-St-Emilion* \$19.99

This soft, fruity Merlot-based wine is from the commune of St-Georges-St-Emilion and is a ripe, lush wine, with lots of fruit and an elegant finish. This represents great value for current consumption.

2007 Poujeaux, Moulis \$29.99

90 points *WE*: “That it was possible to soften the somewhat aggressive tannins of 2007 is shown in this smooth, rich wine. It is certainly a wine for early drinking, but it has ripe berry fruit and fresh acidity...”

Don't Miss Champagne!

2004 Louis Roederer “Cristal” Brut Champagne \$189.99

96 points RP: “...An explosion of fruit emerges from the 2004 Cristal, making a strong and very positive first impression. This is a wine of incredible finesse, length and balance that promises to develop beautifully over the next several decades.” So focused and pure. Awesome!

SHIPPING INFO

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

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

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

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

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

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

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

K&L has an incredible inventory of in-stock Bordeaux from the region's top producers and even from a few spectacular, lesser-known estates. Plus we've got some fantastic, impeccably cellared older vintages you should not miss.

1966-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30

1996 Lanessan, Haut-Médoc	\$19.99
1997 Destieux, St-Emilion-Back in!	\$24.99
1997 Terrey Gros Cailloux, St-Julien	\$19.99
May be the best tasting 1997 for under \$20!	
1999 Dalem, Fronsac	\$24.99
2000 Dalem, Fronsac-More power!	\$24.99
2000 Peyrabon, Haut-Médoc-Superb	\$19.99
2001 Dalem, Fronsac	\$24.99
2001 La Dauphine, Fronsac	\$24.99
2001 Lanessan, Haut-Médoc	\$19.99
This wine has to be the best tasting 10-year-old Bordeaux in the world for under \$20.	
2004 Poujeaux, Moulis	\$29.99
2004 Pauillac de Pichon-Lalande	\$29.99
2005 Chantegrive, Graves	\$19.99
2005 Ferrand Lartigue, St-Emilion	\$24.99
2005 L'Avocat Rouge, Graves*	\$17.99
2005 La Garde, Pessac-Léognan	\$19.99
2005 La Bienfaisance, St-Emilion	\$29.99
2005 La Dauphine, Fronsac	\$26.99
2005 La Fleur de Bouïard	\$24.99
2005 Lamothe Bergeron	\$19.99
2005 Larteau, Bordeaux Supérieur	\$15.99
2005 Soleil, Puisseguin St-Emilion	\$29.99
2005 Valentons Canteloup	\$11.99
2006 Clarke Rothschild, Listrac	\$19.99
2006 Clos Marsalette, Pessac	\$24.99
2006 D'Aiguilhe, Castillon	\$29.99
2006 Ducluzeau, Listrac	\$19.99
2006 Haut-Brisson Reserve	\$29.99
2006 La Chapelle aux Moines*	\$16.99
2006 La Grave à Pomerol, Pomerol	\$29.99
2006 Les Tours de Peyrat "VV"*	\$11.99
2006 La Tour Figeac, St-Emilion	\$29.99
2006 Malmaison, Médoc	\$14.99
2006 Puygueraud, Côtes de Francs	\$14.99
2006 Poitevin, Médoc	\$11.99
2006 St. Georges, St-Emilion	\$19.99

CLASSIC WINES (1966-2006)

1966 Pichon-Lalande, Pauillac	\$299.99
From May-Eliahe's private cellar. Stunning!	
1978 Lafite Rothschild (1.5L)	<i>Inquire</i>
1979 Lafite Rothschild (1.5L)	<i>Inquire</i>
Direct from Lafite and in perfect condition!	
1978 Malescot-St-Exupéry (1.5L)	\$79.99
This comes direct from the property.	

1981 La Dauphine, Fronsac (1.5L)	\$69.99
1982 La Dauphine, Fronsac (1.5L)	\$159.99
These are also direct from the property.	

1981 Léoville-Las Cases, St-Julien	\$169.99
1982 Talbot, St-Julien	\$349.00
1983 Domaine de Chevalier	\$179.99
1983 Grand-Puy-Lacoste (1.5L)	\$249.00
1983 Léoville-Las Cases, St-Julien	\$229.99
1985 Chasse Spleen, Moulis	\$129.99
1985 Soutard, St-Emilion	\$89.99
Sinfully good. Perfect now.	
1986 Pape-Clément, Pessac	\$179.99
1987 Pichon-Baron (1.5L)	\$229.99
1987 Pichon-Baron (6L)	\$899.99
1988 Léoville-Barton, St-Julien	\$149.99
1988 Mouton Rothschild, Pauillac	\$489.99
1988 Talbot, St-Julien	\$139.99
1988 Tourelles de Pichon (6L)	\$599.00
1989 Domaine de Chevalier (1.5L)	\$399.99
1990 Domaine de Chevalier	\$189.99
1991 Léoville-Las Cases (1.5L)	\$269.00
1992 Gruaud-Larose, St-Julien (3L)	\$249.99
1993 Cos d'Estournel, St-Estèphe	\$119.99
1993 Léoville-Barton, St-Julien	\$69.99
1994 Corbin Michotte, St-Emilion	\$39.99
Stunning wine. Super delicious! Try it.	
1994 Langoa-Barton, St-Julien	\$49.99
1994 Léoville-Barton, St-Julien	\$94.99
1996 Corbin Michotte, St-Emilion	\$44.99
1995 Grand Mayne, St-Emilion	\$79.00
1995 Rauzan-Ségla, Margaux	\$119.99
1995 Pichon-Lalande (1.5L)	\$399.99
1996 Pichon-Lalande (1.5L)	\$399.99
Two of the best Pichons ever made! Best prices in the country.	
1994 Tourelles de Pichon (6L)	\$399.99
1996 Tourelles de Pichon (6L)	\$499.00
From the Château. Perfect condition.	

Siran Direct from the Property

1994 Siran, Margaux (1.5L)	\$99.99
1995 Siran, Margaux (1.5L)	\$129.99
1997 Siran, Margaux (1.5L)	\$59.99
2000 Siran, Margaux (1.5L)	\$139.99
2004 Siran, Margaux (1.5L)	\$79.99
2004 Siran, Margaux (6L)	\$399.99
These bottles are in perfect condition.	

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

1998 Clos du Marquis, St-Julien	\$69.99
90 points Robert Parker: "A superb effort..."	
1998 Langoa-Barton, St-Julien	\$59.99
1999 Kirwan, Margaux-Dazzling!	\$69.99
1999 Haut-Bailly, Pessac-Léognan	\$89.99
1999 Langoa-Barton, St-Julien	\$54.99
This wine is lush, ripe and ready.	
1999 Léoville-Poyferré, St-Julien	\$89.99
2000 Ormes de Pez, St-Estèphe	\$59.99
2000 Saint-Pierre, St-Julien	\$69.99
2001 Beauséjour-Duffau, St-Emilion	\$69.99
Less than a third of the price of their 2010.	
2001 Larrivet Haut-Brion, Pessac	\$39.99
2001 Larmande, St-Emilion	\$39.99
2001 Langoa-Barton, St-Julien	\$49.99
2001 Léoville-Barton, St-Julien	\$129.99
2001 Léoville-Poyferré, St-Julien	\$79.99
2001 Malescot-St-Exupéry	\$59.99
2001 Pontet-Canet, Pauillac	\$89.99
2001 St. Georges, St-Emilion (3L)	\$129.99
2002 Lynch-Bages (1.5L)	\$269.99
2003 D'Angludet, Margaux	\$39.99
2003 Ormes de Pez, St-Estèphe	\$39.99
2004 Hosanna, Pomerol	\$79.99
2004 Langoa-Barton, St-Julien	\$39.99
2004 Lafon-Rochet, St-Estèphe	\$39.99
2004 Malescot-St-Exupéry	\$59.99
2005 Barde-Haut, St-Emilion	\$39.99
2005 Bellefont-Belcier, St-Emilion	\$49.99
2005 Baron de Brane, Margaux	\$34.99
2005 Carbonnieux Rouge, Pessac	\$34.99
2005 Clos Marsalette, Pessac	\$34.99
2005 Clos du Marquis, St-Julien	\$49.99
2005 D'Aiguilhe, Castillon	\$35.99
2005 Du Tertre, Margaux	\$49.99
2005 Enclos, Pomerol	\$39.99
2005 Giscours, Margaux	\$69.99
2005 Larrivet Haut-Brion	\$39.99
2005 Langoa-Barton, St-Julien	\$94.99
2005 Montrose, St-Estèphe	\$149.99
2005 Reserve de Comtesse, Pauillac	\$49.99
2006 Cantemerle, Haut-Médoc	\$44.99
2006 Cantemerle (1.5L)	\$89.99
2006 Cos d'Estournel, St-Estèphe	\$99.99
2006 D'Angludet, Margaux	\$34.99
2006 Haut-Bergey, Pessac	\$34.99
2006 Léoville-Poyferré, St-Julien	\$59.99
2006 Malescot-St-Exupéry	\$49.99
2006 Rauzan-Ségla	<i>Inquire</i>
2006 Tourelles de Pichon	\$34.99

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

2007 BORDEAUX IN STOCK

Bélaire, St-Emilion	\$19.99
Next to Ausone. A superb value.	
Bernadotte, Haut-Médoc-Value!	\$19.99
Caronne Ste-Gemme, Haut-Médoc	\$16.99
D'Angludet, Margaux	\$29.99
Latour à Pomerol, Pomerol	\$39.99
90 points <i>Wine Spectator</i> : "Subtle yet rich. Full-bodied, with lovely silky tannins that stay in balance with the fruit..."	
La Croix de Beaucaillou, St-Julien	\$39.99
Langoa-Barton, St-Julien	\$44.99
91 points <i>WS</i> and <i>WE</i> .	
Léoville-Barton, St-Julien	\$59.99
94 points and a Cellar Selection, <i>Wine Enthusiast</i> : "This is a great success for the year, a wine that is dense, characterized by balance between sweet fruit and solid tannins."	
Malescot-St-Exupéry, St-Estèphe	\$44.99
90 points <i>Wine Spectator</i> .	
Petit Manou, Médoc	\$15.99
Bottled without fining or filtration, this heady, unctuous red is ready to drink now.	
Pétrus-Gaia, Bordeaux Supérieur	\$12.99
Stunning value. Famous names.	
Poujeaux, Moulis-Delicious!	\$29.99
90 points and an Editors' Choice, <i>WE</i> .	
Rouget, Pomerol	\$39.99
From RP: "The soft, silky, tasty 2007 boasts copious black cherry and ripe strawberry fruit interwoven with notions of sandy soil."	
St. Georges, St-Georges-St-Emilion	\$19.99
Delicious after decanting. Rich and sweet.	
Tourelles de Pichon, Pauillac	\$34.99
Pichon-Baron's second wine. Super delicious.	
Trotanoy, Pomerol	\$129.99

2008 BORDEAUX IN STOCK

Barde-Haut, St-Emilion	\$29.99
92 points <i>WS</i> : "This is a step up. Ripe and polished, with lots of blackberry, plum sauce and melted black licorice notes...A strong showing."	
Beaumont, Haut-Médoc	\$15.99
Beaumont, Haut-Médoc (1.5L)	\$29.99
According to <i>Stephen Tanzer's International Wine Cellar</i> : "Medium red. Effusively fruity nose redolent of ripe strawberry and spicecake. Ripe and soft on entry..."	
Bernadotte, Haut-Médoc	\$19.99
Bon Pasteur, St-Emilion	\$69.99
Branon, Pessac-Léognan	\$49.99
Cantemerle, Haut-Médoc	\$27.99

Cantemerle, Haut-Médoc (1.5L)	\$54.99
90-92 points <i>Wine Enthusiast</i> . This is as good as their awesome 2006!	
Clos Fourtet, St-Emilion	\$49.99
Clos la Madeleine, St-Emilion	\$29.99
Clos de Quatre Vents, Margaux	\$29.99
Clarke Rothschild, Listrac	\$19.99
Cos d'Estournel, St-Estèphe	\$149.99
D'Aiguilhe, Côtes de Castillon	\$21.99
90 points RP: "...A sleeper of the vintage."	
Dame de Montrose, St-Estèphe	\$29.99
D'Issan, Margaux	\$44.99
Domaine de Chevalier Rouge	\$49.99
Esprit de Pavie, Bordeaux	\$19.99
Fabulous wine. Rich and vibrant.	
Fleur Cardinale, St-Emilion	\$34.99
Grand Pontet, St-Emilion	\$29.99
Haut-Bailly, Pessac-Stunning!	\$99.99
Joanin Bécot (1.5L)	\$44.99
Joanin Bécot, Côtes de Castillon	\$21.99
Fresh and vibrant, full of spicy fruit. Delightful.	
Larcis-Ducasse, St-Emilion	\$69.99
L'Arrosee, St-Emilion	\$39.99
Lascombes, Margaux	\$69.99
Léoville-Poyferré, St-Julien	\$79.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
Lugagnac, Bordeaux Supérieur	\$12.99
Le Thil Comte Clary, Pessac	\$17.99
Le Thil Comte Clary, Pessac (1.5L)	\$36.99
Stunning wine for the price. 91 points <i>WS</i> .	
Malartic-Lagravière, Pessac	\$36.99
Malartic-Lagravière, Pessac (1.5L)	\$79.99
93 points <i>Wine Enthusiast</i> .	
Malmaison, Médoc-Delicious!	\$14.99
Monbousquet, St-Emilion	\$39.99
Palmer, Margaux	\$249.99
Pavie Decesse, St-Emilion	\$129.99
Reignac, Bordeaux Supérieur	\$18.99
Reserve de Comtesse, Pauillac	\$39.99
A seductive, lush style.	
Rollan de By, Médoc	\$22.99
90 points and <i>Wine Spectator's</i> top ranking '08 Bordeaux in their Top 100 Wines of 2010.	
Seigneurs d'Aigulhe, Castillon	\$14.99
Another stunning value from the Neipperg stable.	

2009 BORDEAUX IN STOCK

Belian-Giraud, Entre-Deux-Mers	\$9.99
Forward and fresh, with red berries, black currant fruit and a foresty/mineral quality.	

Busquet VV, Lussac St-Emilion	\$14.99
Delicious fruit forward wine.	
Du Grand Pierre, Côtes de Blaye	\$9.99
Du Colombier, Entre-Deux-Mers	\$9.99
Grand Bateau Rouge, Bordeaux	\$11.99
Who said you couldn't drink great Bordeaux every day? From the folks at Beychevelle!	
Lamothe Vincent, Bordeaux	\$14.99
Try this beauty for value.	
Macard, Bordeaux Supérieur*	Inquire
Montjouan, Côtes de Bordeaux	\$9.99
This wine is a great spicy value. Good blackberry aromas and spicy flavor. Very good substance and body.	

WHITE BORDEAUX

2007 L'Avocat Blanc*	\$15.99
2008 Blanc de Lynch-Bages	\$42.99
2008 Haut Bergy Blanc, Pessac	\$39.99
2008 "Y" d'Yquem	\$139.99
2009 Chantegrive Blanc, Graves	\$15.99
2009 Clos Floridene Blanc*	\$24.99
Lemon and cream aromas and flavors. Full-bodied, yet balanced and fresh.	
2009 Ducasse Blanc, Pessac*	\$14.99
2010 Reynon VV*-Just in!	\$14.99
2010 La Graside Blanc, Bordeaux*	\$12.99
Delicious wine. Figgy nose and lime flavors.	

SAUTERNES IN STOCK

1988 Rieussec, Sauternes (375ml)	\$59.99
1988 Suduiraut, Sauternes	\$69.99
5 stars from Broadbent. "...Forthcoming, excellent, honey and mint nose, exuding power in all directions. Sweet, loads of grip."	
1989 Suduiraut "Crème de Tete"	\$499.99
1989 Guiraud, Sauternes	\$59.99
Fabulous value! Sweet and lovely.	
1997 Guiraud, Sauternes	\$59.99
93 points <i>Wine Spectator</i> : "An elegant and racy Guiraud, with pretty aromas of pineapple, melon and spice."	
2005 Guiraud, Sauternes	\$59.99
97 points and #4 on the <i>Wine Spectator's</i> Top 100 Wines of 2008.	
2007 De Fargues (375ml)	\$69.99
2007 Doisy-Daëne, Sauternes	\$54.99
A superstar for immediate gratification.	
2007 Lafaurie-Peyraguey	\$49.99
2007 Raymond-Lafon, Sauternes	\$49.99
2007 Rieussec, Sauternes	\$89.99
2007 Suduiraut, Sauternes	\$79.99
2008 Doisy-Védrières (375ml)	\$16.99

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

CABERNET SAUVIGNON

2002 Juslyn "Perry's Blend"	\$49.95
2005 Beringer "Private Reserve"	\$71.99
2005 Saddleback, Napa	\$34.99
2005 Schweiger, Spring Mountain	\$32.99
2006 Emblem, Rutherford	\$29.99
2006 Geyser Peak, Alexander Vly	\$11.99
2006 Lancaster "Estate"	\$54.99
2006 Pahlmeyer, Napa	\$99.00
2006 St Clement "Oropas"	\$29.99
2007 Amici, Napa	\$34.99
2007 Arrowood, Sonoma	\$29.99
2007 BR Cohn "Tetz"	\$29.99
2007 Beringer "Bancroft Ranch"	\$79.99
2007 Bixler "Union Island"	\$9.99
2007 Buehler "Papa's Knoll"	\$39.99
2007 BV "Georges de Latour"	\$89.99
2007 Cakebread, Napa	\$69.99
2007 Carpe Diem, Napa	\$21.99
2007 Ch Montelena, Napa	\$44.99
2007 Clos du Val, Napa	\$24.99
2007 Donati Family "Paicines"	\$16.99
2007 Dunn Vineyards, Napa	\$73.99
2007 Eponymous "MacAllister"	\$39.99
2007 Farella-Park "West Face"	\$44.99
2007 Flora Springs "Trilogy"	\$44.99
2007 Franciscan, Napa	\$19.99
2007 Hess Collection, Mt Veeder	\$39.99
2007 Hill Family "Estate"	\$41.99
2007 Krupp Brothers "Veraison"	\$59.99
2007 Krutz Family "Stagecoach"	\$64.99
2007 Ladera, Napa	\$29.99
2007 Long Meadow "Estate"	\$39.99
2007 Neyers "AME"	\$79.99
2007 Ramey, Napa	\$37.99
2007 Ramey "Claret"	\$34.99
2007 Robert Mondavi, Napa	\$19.99
2007 Sciandri, Napa	\$47.99
2007 Sequoia Grove, Napa	\$29.99
2007 Spring Mountain "Estate"	\$59.99
2007 St Clement, Napa	\$26.99
2007 Stag's Leap "Artemis"	\$44.99
2007 Stag's Leap "Fay"	\$65.99
2007 Stags' Leap Winery, Napa	\$34.99
2007 Stone Edge Farm "Surround"	\$24.99
2007 Stonestreet "Monument Ridge"	\$39.99
2007 Tamarack, Columbia Valley	\$29.99
2007 The Show, California	\$11.99

2008 Anderson's CV "Prologue"	\$24.99
2008 Anderson's CV "Reserve"	\$89.99
2008 Andrew Will "Two Blondes"	\$54.99
2008 Banshee, Napa	\$29.99
2008 Broadside "Margarita"	\$18.99
2008 Cameron Hughes "Lot 208"	\$13.99
2008 Ch Ste Michelle, Columbia	\$10.99
2008 Dominus, Napa	\$169.99
2008 Faust, Napa	\$42.99
2008 Forefront "by Pine Ridge"	\$19.99
2008 Foxglove, Paso Robles	\$13.99
2008 Frog's Leap, Napa	\$39.99
2008 Girard, Napa	\$24.99
2008 Groth, Napa	\$39.99
2008 Hall Vineyards, Napa	\$41.99
2008 Hess Estate "Allomi"	\$23.99
2008 Hess Select "Tri-County"	\$14.99
2008 Hill Family "Barrel Blend"	\$19.99
2008 Honig, Napa	\$32.99
2008 Januik, Columbia Valley	\$34.99
2008 Leviathan, California	\$47.99
2008 Lewis Cellars "Reserve"	\$114.99
2008 Lewis Cellars, Napa	\$76.99
2008 Milbrandt "Tradition"	\$12.99
2008 Obsidian Ridge, Red Hills	\$27.99
2008 Olema, Sonoma	\$18.99
2008 Orin Swift "Papillon"	\$54.99
2008 Philip Togni, Spring Mtn	\$84.99
2008 Poppy, California	\$9.99
2008 Raymond "Reserve"	\$26.99
2008 Robert Craig "Affinity"	\$44.99
2008 Roth, Alexander Valley	\$24.99
2008 Round Pond "Estate"	\$44.99
2008 Rutherford Ranch, Napa	\$14.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Columbia Crest "Two Vines"	\$6.99
2009 Decoy, Napa	\$21.99
2009 Grayson "Lot 10"	\$8.99
2009 J Lohr "Seven Oaks"	\$12.99
2009 Kalinda, Napa	\$17.99
2009 Robert Craig "Mt George"	\$24.99
2009 Round Pond, Napa	\$29.99
2009 Twenty Bench, Napa	\$16.99
2010 Paripaso, Paso Robles	\$11.99
Common Dog, Napa	\$19.99

2007 Donati Family "Paicines"	\$16.99
2007 Swanson, Napa	\$26.99
2008 Sean Minor "Four Bears"	\$13.99
2009 Leonetti, Walla Walla	\$94.99
2009 McManis, California	\$7.99

PINOT NOIR

2006 Ambullneo "Mastiff"	\$39.99
2007 Alysian "Russian River"	\$39.99
2007 Alysian "Starr Ridge"	\$34.99
2007 BearBoat, Russian River	\$17.99
2007 C&T Cellars "Patio"	\$19.99
2007 Clos La Chance, Santa Cruz	\$19.99
2007 Neely "Picnic Block"	\$29.99
2007 Pahlmeyer "Jayson"	\$47.99
2008 Andrew Rich "Cuvée B"	\$27.99
2008 Bethel Heights "Estate"	\$24.99
2008 Claiborne & Churchill, Edna Valley	\$21.99
2008 Coho, Russian River	\$36.99
2008 Domaine Serene "Yamhill"	\$34.99
2008 Foley, Sta Rita Hills	\$24.99
2008 Napa Cellars, Napa	\$14.99
2008 Shea, Willamette Valley	\$37.99
2008 Stephen Ross "Bien Nacido"	\$27.99
2008 White Rose "Estate"	\$25.99
2009 AP Vin "Garys' Vineyard"	\$44.99
2009 Argyle, Willamette Valley	\$19.99
2009 Arterberry-Maresh, Dundee	\$24.99
2009 Belle Glos "Las Alturas"	\$34.99
2009 Belle Glos "Meiomi"	\$17.99
2009 Bogle, California	\$9.99
2009 Brooks, Willamette Valley	\$21.99
2009 Byron, Santa Barbara	\$14.99
2009 Cakebread Anderson Valley	\$49.99
2009 Castalia "Rochioli"	\$54.99
2009 Eric Kent "Small Town"	\$44.99
2009 Expression 44, Eola-Amity	\$27.99
2009 Garnet, Carneros	\$14.99
2009 Hamacher "H Wines"	\$19.99
2009 Hirsch "The Bohan Dillon"	\$29.99
2009 MacMurray, Central Coast	\$14.99
2009 Mark West, SLH	\$13.99
2009 McKinlay, Willamette Valley	\$16.99
2009 Orogeny, Green Valley	\$29.99
2009 Paraiso, SLH	\$18.99
2009 Poppy, Monterey	\$11.99
2009 Rickshaw, Sonoma	\$14.99
2009 Roessler "Bluejay"	\$32.99
2009 Tangley Oaks, Sonoma Coast	\$14.99
2009 Twomey "Bien Nacido"	\$49.99

MERLOT

2005 Sterling "Three Palms"	\$29.99
2006 Paradigm, Oakville	\$39.99
2007 Ch Ste Michelle, Columbia Vly	\$10.99
2007 Cloverdale Ranch, Alex Vly	\$19.99

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2009 ZD, Carneros \$34.99

SYRAH & PETITE SIRAH

2005 Ambullneo "Howling" \$34.99
 2005 Arcadian "Westerly" \$16.99
 2007 Maranet, Russian River \$29.99
 2008 Bogle Petite Sirah \$9.99
 2008 Stolpman "Estate" \$27.99
 2009 Hocus Pocus, Santa Barbara \$17.99
 2009 McManis Petite Sirah \$9.99

ZINFANDEL

2006 Rosenblum "Planchon" \$12.99
 2007 Dry Creek "Beeson Ranch" \$29.99
 2007 Ravenswood "Barricia" \$23.99
 2007 Ridge "York Creek" \$24.99
 2007 Rosenblum "Carla's" \$16.99
 2007 Rosenblum "Harris Kratka" \$12.99
 2007 Rosenblum "Richard Sauret" \$15.99
 2008 Ch Montelena "Estate" \$27.99
 2008 Four Vines "Old Vine Cuvée" \$10.99
 2008 Homefire of Sonoma "Hales" \$14.99
 2008 JC Cellars "The Imposter" \$29.99
 2008 Peachy Canyon "Incredible" \$9.99
 2008 Peterson, Dry Creek \$17.99
 2008 Quivira, Dry Creek \$17.99
 2008 Sobon Estate "Rocky Top" \$14.99
 2008 Unti Vineyards, Dry Creek \$24.99
 2008 Urbanite "Clos de Cal" \$11.99
 2009 Buehler, Napa \$16.99
 2009 Cline "Ancient Vines" \$14.99
 2009 Decoy, Sonoma County \$19.99
 2009 DeLoach "Estate" \$14.99
 2009 Foxglove, Paso Robles \$12.99
 2009 Hartford "Old Vine" \$31.99
 2009 Mauritson, Dry Creek \$21.99
 2009 Robert Biale "RW Moore" \$47.99
 2009 Seghesio "Home Ranch" \$31.99
 2009 Seghesio, Sonoma \$19.99

MISC REDS

2004 Turley "Spencer" Grenache \$49.99
 2006 Brassfield "Eruption" \$11.99
 2007 Paraduxx, Napa \$47.99
 2008 Clayhouse "Adobe Red" \$11.99
 2008 Infinity Syrah-Grenache \$10.99
 2008 Leonetti Sangiovese \$72.99
 2008 Prospect 772 "The Brat" \$29.99
 2008 Stolpman Grenache \$29.99
 2009 Banshee "Mordecai" \$19.99
 2009 Beckmen "Cuvée Le Bec" \$15.99
 2009 Broc Cellars, Central Coast \$17.99

2009 Cline "Ancient Vines"

Mourvèdre \$13.99
 2009 Owen Roe "Abbot's Table" \$21.99
 2009 Owen Roe "Sinister Hand" \$21.99
 Sean Thackrey "Pleiades XX" \$23.99
 Urbanite "Redart" \$9.99

CHARDONNAY

2007 Cambria "Katherine's" \$16.99
 2007 DuMol, Russian River \$54.99
 2007 Flora Springs, Napa \$16.99
 2007 Thomas Fogarty, Santa Cruz \$17.99
 2008 Benziger "Sangiaco" \$14.99
 2008 Carmel Road, Arroyo Seco \$29.99
 2008 Expression 38, Sonoma Coast \$23.99
 2008 Foley "Rancho Santa Rosa" \$21.99
 2008 Gainey, Sta Rita Hills \$19.99
 2008 Grgich Hills, Napa \$33.99
 2008 Iron Horse, Green Valley \$19.99
 2008 K-J "Vintner's Reserve" \$12.99
 2008 La Crema, Russian River \$26.99
 2008 La Crema, Sonoma Coast \$16.99
 2008 Laguna, Russian River \$24.99
 2008 MacRostie, Sonoma Coast \$19.99
 2008 Mer Soleil "Silver" \$17.99
 2008 Santa Barbara "Reserve" \$19.99
 2008 Stony Hill "Estate" \$34.99
 2009 Acacia, Carneros \$15.99
 2009 Alta Maria, Santa Maria \$22.99
 2009 Bandwagon, Monterey \$12.99
 2009 Bogle, California \$8.99
 2009 Carmel Road, Monterey \$12.99
 2009 Ch Ste Michelle, Columbia Vly \$8.99
 2009 Common Dog, Napa \$17.99
 2009 Corvidae "Mirth" \$8.99
 2009 Cuvaision, Carneros \$16.99
 2009 Decoy, Sonoma \$18.99
 2009 Domaine Alfred "Stainless" \$14.99
 2009 Ferrari-Carano, Sonoma \$21.99
 2009 Fess Parker, Santa Barbara \$13.99
 2009 Foxglove, Central Coast \$11.99
 2009 Frog's Leap, Napa \$21.99
 2009 Hahn "Estate" \$19.99
 2009 Hess Collection, Napa \$17.99
 2009 Kali Hart, Monterey \$13.99
 2009 Kalinda, Napa \$17.99
 2009 Keenan, Spring Mtn \$28.99
 2009 K-J "Avant" \$12.99
 2009 Lioco, Sonoma \$17.99
 2009 Margaret's, California \$6.99
 2009 Miner Family, Napa \$26.99

2009 Napa Cellars, Napa \$14.99

2009 Neyers, Napa \$27.99
 2009 Pahlmeyer, Napa \$69.99
 2009 Paul Hobbs "Richard Dinner" \$69.99
 2009 Purisima Canyon, RR \$9.99
 2009 Sequoia Grove, Carneros \$18.99
 2009 Spellbound, California \$12.99
 2009 Stags' Leap, Napa \$23.99
 2009 Trefethen "Oak Knoll" \$24.99
 2009 Varner "Amphitheater" \$43.99
 2009 Varner "Bee Block" \$43.99
 2009 Varner "Home Block" \$43.99
 2009 Vina Robles, Monterey \$14.99
 2010 Luli, Santa Lucia Highlands \$17.99

SAUVIGNON BLANC

2009 Benziger "Paradiso de Maria" \$29.99
 2009 Cakebread, Napa \$24.99
 2009 Cliff Lede, Napa \$21.99
 2009 Farella-Park "La Luce" \$14.99
 2009 Grgich Hills Fumé Blanc \$20.99
 2009 Hatcher, Amador \$14.99
 2009 Long Meadow, Rutherford \$15.99
 2009 Pomelo, California \$8.99
 2009 Rarecat "Lionheart" \$29.99
 2009 Turnbull, Napa \$12.99
 2010 Banshee, Napa \$16.99
 2010 Benziger, Sonoma \$12.99
 2010 Brander, Santa Ynez \$12.99
 2010 Decoy, Napa \$17.99
 2010 Girard, Napa \$14.99
 2010 Hall Vineyards, Napa \$19.99
 2010 Honig, Napa \$13.99

MISC WHITES

2007 Chalone "Estate" Pinot Blanc \$21.99
 2008 Bridlewood Viognier \$14.99
 2008 Uvaggio di Giacomo Vermentino \$10.99
 2009 A to Z Pinot Gris \$11.99
 2009 Castle Rock Pinot Gris \$8.99
 2009 Saddleback Cellars Viognier \$17.99
 2010 Alban Viognier \$24.99
 2010 Clesi "San Bernabe" \$17.99
 Malvasia Bianca \$17.99
 2010 Pine Ridge Chenin Blanc-Viognier \$9.99
 2010 Robert Sinskey Vin Gris \$25.99
 2010 Sofia Coppola Syrah-Grenache Rosé \$13.99

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MISC TUSCANY

2009 Maritma "4 Old Guys" Sangiovese- <i>Outstanding Value!</i>	\$7.99
2006 Colognole Chianti Rufina	\$16.95
2007 Panzanello Chianti Classico	\$16.99
2007 Tenuta Vitanza Rosso di Montalcino	\$17.99
2007 Nipozzano Chianti Rufina Riserva-91 points & Top 100 WS	\$18.99
2010 Rocca di Montegrossi Rosato*	\$18.99
2008 Felsina Chianti Classico	\$19.99
2005 La Velona Brunello di Montalcino-92 points RP	\$24.99
2007 Antinori Tenuta Guado al Tasso "Il Bruciato"	\$29.99
2006 Tenuta Vitanza "Tradizione" Brunello di Montalcino	\$31.99
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2006 Tenuta Vitanza Brunello di Montalcino	\$41.99
2007 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino-5* St. Clair	\$71.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino Riserva	\$74.99
2006 Valdicava Brunello di Montalcino	\$98.99
2007 Fontodi "Flaccianello"-96 points RP	\$109.99

2006 BRUNELLO PRE-ARRIVALS

2006 Ferrero Brunello di Montalcino-94 points JS	\$29.99
2006 Antonio Sasa "Martina" Brunello di Montalcino	\$29.99
94 points James Suckling: "Love the nose on this. Aromas of dark berries, spices and dried flowers. Full bodied, with a wonderful integrated tannin structure. Flavors are intense, yet balanced with loads of subtle and complete fruit. It will be so much better after 2014."	
2006 Casisano Colombaio Brunello di Montalcino	\$34.99
2006 La Fortuna Brunello di Montalcino*	\$34.99
2006 Banfi "Poggio alle Mura" Brunello di Montalcino	\$59.95
2006 Sesta di Sopra Brunello di Montalcino*-95 points WE	\$59.99
2006 Poggiarellino Brunello di Montalcino*	\$29.99
2006 Tenuta di Sesta Brunello di Montalcino*	\$29.99
2006 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2006 Baricci Brunello di Montalcino*	\$34.99
2006 Mocali Brunello di Montalcino	\$34.99
2006 Solaria Brunello di Montalcino	\$34.99
2006 Piancornello Brunello di Montalcino	\$37.99
2006 Tenuta Silvio Nardi Brunello di Montalcino-94 points JS	\$39.99
2006 Podere la Vigna Brunello di Montalcino	\$39.99
2006 Poggio San Polo Brunello di Montalcino	\$39.99
2006 Mocali "Raunate" Brunello di Montalcino	\$39.99
2006 San Filippo Brunello di Montalcino	\$42.95
2006 Collemattoni Brunello di Montalcino	\$43.95
2006 Capanna Brunello di Montalcino	\$44.95
2006 Altesino Brunello di Montalcino	\$44.99
2006 Il Poggione Brunello di Montalcino	\$44.99
2006 Talenti Brunello di Montalcino*-95 points JS	\$44.99
2006 La Gerla Brunello di Montalcino	\$44.99
2006 Lisini Brunello di Montalcino	\$44.99

2006 Argiano Brunello di Montalcino-92 points WE	\$46.99
2006 Podere Brizio Brunello di Montalcino	\$47.99
2006 Banfi Brunello di Montalcino-95 points JS	\$49.99
2006 Castelgiocondo Brunello di Montalcino	\$53.95
2006 San Filippo "Le Lucere" Brunello di Montalcino	\$53.99
2006 Ciacci Piccolomini "Pianrosso" Brunello di Montalcino	\$54.95
2006 Fuligni Brunello di Montalcino-95 points JS	\$59.99
2006 Altesino "Montosoli" Brunello di Montalcino	\$77.99

MISC PIEDMONT

2008 Villa Giada "Suri Rosso" Barbera d'Asti	\$11.99
2009 Ruggeri Corsini Barbera d'Alba*	\$14.99
2009 Vietti "Tre Vigne" Dolcetto d'Alba	\$19.99
2007 Angelo Germano Nebbiolo d'Alba	\$19.99
2007 Angelo Germano Barolo	\$29.99
2007 Ruggeri Corsini "San Pietro" Barolo*	\$32.99
93 points <i>Wine Enthusiast</i> : "Ripe berry and mature fruit aromas of prune and candied cherry open the bouquet of this lovely, garnet-colored Barolo. The wine offers excellent intensity and depth with what can best be described as a lively mouthfeel. Indeed, this wine exudes life, health and brightness."	
2007 Pelissero "Nubiola" Barbaresco-93 points RP	\$33.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2010 Marcato "Scaligeri" Soave	\$9.99
Stunning value for a superb Soave that has excellent richness and balance!	
2010 Blason Isonzo Bianco (3L Bag-in-a-Box)*	\$16.99
The equivalent of four bottles; it lasts for months in your fridge if you can hold off. From the stunning 2010 vintage!	
2010 Collestefano Verdicchio di Matelica	\$15.99
2007 Cavalchina Bardolino Superiore Santa Lucia	\$16.99
2007 Drei Dona "Magnificat" Cabernet Sauvignon	\$31.99
2004 Brigaldara "Case Vecie" Amarone-94 points RP	\$69.99

ABBRUZZO, SICILY, SARDINIA, CAMPANIA & UMBRIA

2009 Roccafiore Rosso Melograno	\$9.99
2005 Antano Milziade Umbria Rosso IGT	\$14.99
This non-vintage wine is just stunning in its balance, richness, complexity and drinkability for such an unbelievable price! Made from 50% Sangiovese and 50% Sagrantino.	
2006 Contesa Montepulciano d'Abruzzo	\$14.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2010 Mancini Vermentino di Gallura	\$14.99
2009 Cantine di Marzo Irpinia Aglianico	\$14.99
2009 Roccafiore Fiorefiore	\$15.99
2010 Antichi Vinai Etna Rosato	\$19.99
2008 Antonelli "Contrario" Sagrantino	\$19.99
2010 Casa d'Ambra d'Ishcia Frassitelli	\$23.99
A fabulous wine with incredible minerality and focus while being decidedly rich.	
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99

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CHABLIS

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

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2007 Dom. Eugenie Vosne-Romanée*	\$49.95
2007 Dom. Eugenie Clos Vougeot Grand Cru*	\$184.99
2007 Dom. Régis Forey Clos de Vougeot Grand Cru	\$99.95
2008 Maison Jacques Bavard Monthelie Rouge*	\$23.99
2008 Dom. de Montille Bourgogne Rouge (Volnay)	\$24.99
2008 Dom. Joseph Voillot Bourgogne Rouge "VV" (Volnay)	\$21.99
2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. de Montille Pommard 1er Cru "Pézerolles"	\$78.99
2008 Maison Champy Pommard 1er Cru "Grand Epenots"*	\$54.99
2008 Dom. Marius Delarche Corton Renardes Grand Cru*	\$54.99
2008 Dom. Louis Jadot Côte de Nuits-Villages "Le Vaucrain"	\$23.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$41.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Vaucraains"*	\$49.95
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Maison Champy Chambolle-Musigny*	\$46.99
2008 Dom. Joseph Drouhin Chambolle-Musigny 1er Cru	\$64.99
2008 Dom. Michel Gros Chambolle-Musigny	\$49.99
2008 Dom. Hubert Lignier Chambolle-Mus. 1er "Gruenchers"	\$89.99
2008 Dom. Michel Gros Vosne-Romanée	\$53.99
2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Les Brulées"	\$89.95
2008 Dom. des Chezeaux Gevrey-Chambertin 1er "Cazetiers"	\$39.95
2008 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.99
2008 Dom. Varoilles Gevrey-Chambertin 1er "Clos Varoilles"*	\$49.99
2008 Dom. Bruno Clair Gev-Chamb. 1er "Clos de Fontenys"	\$89.95
2009 Château de la Charrière Bourgogne Rouge (Yves Girardin)	\$15.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"*	\$27.99
2009 Dom. Thierry & Pascale Matrot Bourgogne Rouge	\$20.99
2009 Dom. Paul Pillot Chass.-Mont. 1er Cru "Clos St. Jean"*	\$46.99
2009 Dom. Paul Pillot Bourgogne Pinot Noir*	\$18.99
2009 Dom. Henri Delagrangre Volnay	\$44.99
2009 Dom. Joseph Voillot Bourgogne Rouge	\$19.99
2009 Dom. Joseph Voillot Volnay "Vieilles Vignes"	\$46.99
2009 Dom. Christophe Buisson Bourgogne Rouge	\$21.99
2009 Château de la Charrière Beaune "Vieilles Vignes"*	\$21.99
2009 Château de la Charrière Beaune 1er "Vignes Franches"*	\$27.99
2009 Dom. M. Ecard Savigny-lès-Beaune 1er Cru "Narbantons"	\$31.99
2009 Dom. M. Ecard Savigny-lès-Beaune 1er Cru "Serpentières"	\$31.99
2009 Château de la Charrière Haute Côte de Beaune Rouge*	\$16.99
2009 Dom. H. Delagrangre Bourgogne Hautes Côtes de Beaune	\$19.99
2009 Joseph Drouhin Chorey-lès-Beaune	\$23.99

2009 Joseph Drouhin Côte de Beaune-Villages	\$23.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Joseph Drouhin Côte de Nuits-Villages	\$18.99
2009 Dom. Chicotot Bourgogne Rouge*	\$19.99
2009 Dom. Chicotot Nuits-St-Georges*	\$39.99
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$69.95
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucraains"	\$69.95
2009 Dom. S. Magnien Bourg. Passetoutgrains "Densité"*	\$14.99

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2007 Alex Gambal Bourgogne Chardonnay "Cuvée Prestige"*	\$17.99
2008 Maison Champy Bourgogne Chardonnay "Signature"*	\$17.99
2009 Joseph Drouhin Rully	\$18.99
2008 Jacques Bavard Bourgogne Aligoté*	\$13.99
2008 Jacques Bavard Monthelie Blanc*	\$23.99
2008 Christophe Buisson St-Romain Blanc "Sous le Château"	\$29.95
2008 Jacques Bavard Puligny-Montrachet 1er "Champs Gains"*	\$54.99
2008 Dom. Maroslavac-Leger Puligny-Mont 1er "Champ-Gain"*	\$49.99
2008 Dom. Maroslavac-Leger Puligny-Mont 1er "Combettes"*	\$64.99
2008 Dom. Marius Delarche Pernand-Vergelesses Blanc*	\$24.99
2008 Dom. Marius Delarche Corton-Charlemagne*	\$69.95
2008 Maison Champy St-Aubin 1er "Murgers Dents De Chien"*	\$32.99
2008 Dom. Guillemard-Clerc Puligny-Mont. "Les Enseignères"*	\$59.99
2009 Dom. des Nembrets Denis Barraud St-Véran*	\$14.99
2009 Dom. Nembrets Pouilly-Fuissé "Combe Poncet"*	\$23.99
2009 Dom. Renaud Pouilly-Fuissé "Vieilles Vignes"*	\$19.99
2009 Dom. Francois Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2009 Dom Thierry Matrot Bourgogne Blanc	\$19.99
2009 Dom. Paul Pillot Bourgogne Aligoté*	\$15.99
2009 Dom. Paul Pillot Bourgogne Chardonnay*	\$21.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chassagne-Montrachet 1er "Caillerets"*	\$69.95
2009 Dom. Paul Pillot Chass-Mont 1er "Grande Montagne"*	\$61.99
2009 Dom. Roulot Bourgogne Blanc	\$29.95
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont 1er "La Truffières"	\$79.99
2009 Etienne Sauzet Puligny-Montrachet 1er "Champ Gains"	\$82.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2010 Dom. Renaud Mâcon-Charnay*	\$12.99
2010 Dom. Renaud Mâcon-Solutré*	\$12.99

BEAUJOLAIS

2009 Georges Duboeuf Beaujolais-Villages	\$7.99
2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Château de Saint-Lager Brouilly*	\$14.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent	\$19.99
2009 Villa Ponciago Fleurie "La Réserve"	\$19.99



Photo by Kevin Fox, courtesy of Orin Swift Cellars.

Getting to Know: Dave Phinney of Orin Swift

Name: Dave Phinney

Winery: Orin Swift Cellars

Number of years in business: 13

How would you describe your winemaking philosophy?

Trying to select the highest quality vineyards, while showing them the utmost respect when vinifying the wine using a more minimalist or hands off approach. This is done to insure the best expression of the terroir for any given site.

What wines or winemakers helped influence your philosophy?

There are far too many wines throughout the world to list, and I wouldn't want to leave anybody out. Same could be said for winemakers; the worldwide winemaking community as a whole is so open. It would be unfair to list everybody. But one winemaker who should be mentioned, who is the first winemaker I worked under and taught me many things that I still draw upon, is Dean Sylvester.

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

Grape growing is the part of winemaking that I'm most involved in. Everything starts and ends in the vineyard. Ninety-five percent of our work should be done out in the vineyards. With hundreds of vineyards both here and in France, there are separate amongst equals, and it would be unfair to speak about one and not all the others.

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

With every wine, good or bad, your palate expands and your memory expands. So in a way every wine I've tried has influenced every wine I've ever made and the constant cycle will continue as long as I continue to make wine.

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

Whatever my wife has prepared; she's an amazing cook. But in general anything Italian seems to work.

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

Nothing we can talk about now, but expect to see a lot more Petite Syrah involved.

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

There's a reason accountants are accountants, critics are critics and winemakers are winemakers; I don't try to influence my accountant nor do I try to influence critics.

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

Bourbon.

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

No, I don't collect wine, I mainly drink what friends have given me or have made.

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

Not so much a challenge as it is a movement to better inform, mainly the US consumer, that wine is something that should be enjoyed with meals and family and not [be] taken too seriously. That winemakers and wineries should continue to demystify the process and the product.

Buy Orin Swift wines, including the ever popular, critically-acclaimed "The Prisoner" (2009 \$34.99), as well as "Papillon" (2008 \$54.99), "Machete" (2009 \$37.99), "Saldo" (2009 \$27.99) and "D66" (2009 \$37.99)—Phinney's inaugural release from the South of France, at KLWines.com or at any of our three stores.

Tannat **RUSTIC FRENCH INFLUENCE IN URUGUAY**

A few of our latest South American values hail from Uruguay, where the Tannat grape, famous for the tannic reds it yields in Southwest France, reigns supreme. Okay, hold up, hold up...Uruguay? Where is that again? If this is your first reaction, let us fill you in. Uruguay is a small country wedged between Argentina to the west, Brazil to the north and the Atlantic Ocean to the east. And it just happens to produce some wine, the best of which are invariably composed exclusively or primarily of Tannat. A grape variety full of tannin that is indigenous to Southwestern France (Madiran and Irouleguy are its main AOCs), Tannat was originally brought to Uruguay by Basque immigrants. In all, Tannat plays a part, blended or on its own, in one-third of the wines made in Uruguay. In the Uruguay rendition of Tannat, when it's made well, you get all of the flavor intensity, extract and minerality of the French versions without the austere tannins they're known for. These are among the more rustic, structured, European tasting reds we've ever tasted from South America. And for us (and, I imagine, many of you) that's a good thing, as well as an intriguing point of differentiation between wines from Uruguay and elsewhere in South America.

2008 Viñedo de los Vientos “Bilu” Atlántida (\$8.99) Here, Tannat is blended with 20% Merlot (this is fairly common in France as well) to create a structured, dark fruited wine, with a hint of earthiness and a mineral core, which combined create a wine that is much more satisfying and complex than its humble price tag would suggest. Produced from vineyards located a mere four kilometers from the sea, there is a totally different character to this wine than any other South American wine you may have tasted.

2009 Don Pascual Tannat “Pueblo del Sol” Juanico (\$9.99) At 12.5 % ABV, this is not your standard fare for a New World red. And yet, despite the relatively low alcohol, this wine is no lightweight—no way, no how. Big, dark, purple skinned fruit aromas lead to a palate with similar flavors, dark as night, and with the hint of astringency and tannic finish that would pair really well with a marinated grassfed trip-tip steak.

2008 Bodega Bouza Tannat Canelones (\$16.99) Another 100% Tannat bruiser, this one has more intensity, heft and concentration than the wines above. Produced from hand harvested Tannat grown in calcareous clay soils that yield just 2.5 tons per acre. Fermentation occurs in a combination of stainless steel and concrete tanks, followed by 14 months additional aging in French and American oak barriques. This wine has the depth of flavor, tannic structure, minerality and sense of balance that suggest it may benefit from several years of cellaring. Do not be shy about opening it now, however, just make sure that you decant it, if possible, and enjoy it with a nice grilled steak or lamb. 13.8% ABV.

Joe Manekin

A Sunday in Spain

This weekend I put on my Spanish hat and had a day of it—a day with wine and food, with the *sabor de España*. For lunch my companions and I ate grilled sardines and baby octopi with lemon, garlic and sea salt, charred over mesquite, all accompanied by a toasted baguette and a bottle of the 2010 Bento Santos “Saiar” Albariño. As the afternoon rolled along and the sun began sinking, we brought cheese, olives, cured meats and more bread out to the table, along with a bottle of Hildago “Napoleon” Amontillado Sherry, a perfect afternoon tippie. For dinner, my companions and I dove into grilled lamb chops accompanied by Señorío de P. Peciña’s 2001 Reserva Rioja, the perfect ending to a day spent focused on food, friends and wine, and a desire to be more Spanish.

2010 Benito Santos “Saiar” Albariño Rias Baixas (\$16.99) Bright and crisp, this had mouthwatering notes of citrus, trending towards orange flesh and grapefruit peel. The wine was racy, too, with very clean lines, pure minerality and a surprisingly luscious, full mouthfeel. Stone fruits follow on the palate, with pear and Granny Smith apple underlain by a surprisingly rich texture. Overall, this was a wonderfully complete, serious wine that will appeal to an Albariño lover as well as offering the newbie a delightful opening volley into the world of Spanish white wine.

Hidalgo “Napoleon” Amontillado Sanlúcar de Barrameda (500ml \$17.99) This had a nose of toasted chestnut shells, salted caramel and just a touch of dark orange essence. On the palate it was a sweepingly elegant Sherry—nutty and a touch saline, with a hint of toffee.

2001 Señorío de P. Peciña Reserva Rioja (\$29.99) From one of the better properties in the Rioja Alta, this has been a staple in our Rioja section for years and deservedly so; Peciña has a long track record for wonderfully made wine. The Reserva brought elegance and charm to our dinner table with its supple red fruit and herbs on the nose. Flavors of mocha, cacao, brandied cherries and berry fruit washed over the lip of the glass onto the palate. This wine did not disappoint.

Kyle Kurani

“These are among the more rustic, structured, European tasting reds we’ve ever tasted from South America.”

“The perfect ending to a day spent focused on food, friends and wine, and a desire to be more Spanish.”

“The huge spectrum of styles that Australia has on offer as well as the incredible price-to-quality ratio of their wines are both still there.”

“Winemaker Alister Purbrick, sounding like someone out of a Harry Potter novel, is the inspired wizard behind Tahbilk’s brilliant assemblage of wines from the unique, cooler-climate Nagambie Lakes subregion...”

JIMMY C’S VIEW DOWN UNDER

Okay, enough of putting the hurt on Australia. It’s no secret in the wine business that Australia has been in a bit of a slump the last few years, and I believe that for the most part it’s part of the natural cycle of wine “fashion.” The huge spectrum of styles that Australia has on offer as well as the incredible price-to-quality ratio of their wines are both still there. So come back to Oz little Sheeba, or Dorothy, as the case may be...we’re here for you.

2010 Vasse Felix Chardonnay Margaret River (\$18.99) In 1967, Vasse Felix was the first producer to plant grapes in Margaret River—just two acres—and now they have an incredible, state-of-the-art winery. This is a wonderfully poised and elegant Chardonnay that will please many a palate. Individual parcels were fermented with wild yeast and matured for 10 months in 34% new French oak. It delivers a perfumed nose of pear, crisp Fuji apple, a hint of peach, light toasty oak and a nutty note. On the palate there is lively acidity complemented by a creamy lemon blossom character and a subtle spicy note on the long finish.

2008 Kangarilla Road Shiraz McLaren Vale South Australia (\$14.99) This wine is simply delicious! While the ’08 vintage provided a challenge with the continued drought and the heat spell in the late summer, the maritime influence in McLaren Vale and cooler vineyard sites at Kangarilla served to make this lovely wine. The bouquet is lifted with classic blueberry, blackberry, dark plum, bittersweet chocolate and spice. On the palate the wine explodes with flavor, with all its components mingling with black cherry, vanilla and pepper. There is fine supporting acidity to go along with plush velvety tannins, providing excellent length and complexity.

2008 Aramis Shiraz-Cabernet McLaren Vale South Australia (\$14.99) This is a classic Aussie blend of 80% Shiraz and 20% Cabernet that was matured in 35-40% new, primarily American, oak barrels. It comes from the acreage Lee Flourentzou purchased outside the McLaren Vale township in 1998. In a short period of time he has created some fantastic wine and values, with a focus on Shiraz and Cabernet. The nose of this wine offers lifted aromas of blueberry, dark plum, black cherry and crushed stone minerality. On the palate there are fine, integrated tannins. The juicy mid-palate acidity that is a hallmark of McLaren Vale frames the fruit with a hint of dusty spice and a cool persistent finish.

Jimmy C

GRAPE’S ANATOMY

If you happen to be in a vineyard around harvest time, go ahead and pluck a well-ripened grape from its compact cluster of “sister” grapes, take out a sharp blade and cut it in half, rendering its (think airport scan) exposed, quivering anatomy composed of waxy skin, glistening fleshy pulp, a twist of stem, something called brush (the denser pulp near the stalk), and of course the unpalatably tannic and undesirable seeds. You’ll be looking at pretty much the entire package necessary to create wine, save for perhaps a dusting of yeast to get a decent fermentation rolling. High quality wine grapes weigh in at a mere tenth of an ounce, about one-fifth of large table grapes, and for once it is their modest size that matters. The skin to pulp ratio for wine grapes determines the actual concentration of polyphenols in the must—pigments, tannins and other substances—all made up of simply oversexed molecules of oxygen and hydrogen more than willing to cavort and polymerize into newer and slinkier combinations, imparting an evocative array of complex organoleptic attributes to the finished wine. Okay, enough of molecules, let’s try some juice.

The tantalizing trio of Tahbilk wines on our Aussie shelves hail from the beautiful, historic Central Victoria winery, first established in 1860. Winemaker Alister Purbrick, sounding like someone out of a Harry Potter novel, is the inspired wizard behind Tahbilk’s brilliant assemblage of wines from the unique, cooler-climate Nagambie Lakes subregion, where he has taken Marsanne to rare heights. Tahbilk possesses the largest and perhaps oldest (1927) single holding of this classic Rhône variety in the world. The **2009 Tahbilk Marsanne Nagambie Lakes Victoria (\$11.99)** is still youthfully taut, attractive and fragrant, with primary aromas and flavors of peach, apricot, citrus and pears held in place by fine acidity. The trick is to wait a few years for the famously pedigreed beeswax and honeysuckle flavors to emerge. The **2006 Tahbilk Shiraz Goulburn Valley Victoria (\$14.99)** is evidence of what 150 years of winemaking skill can achieve—a tapestry of dark fruit, vanilla oak, pepper and licorice woven over an enticing mineral-iron spine. Relatively reticent, as are most Tahbilk wines in their raw-boned youth, this Shiraz can still be decanted and enjoyed now with a good steak. The **2007 Tahbilk Cabernet Sauvignon Goulburn Valley Victoria (\$14.99)** is as well-tempered as a Bach clavier, with a harmonious, integrated chord of ripe blackberry, cassis, eucalyptus and mint, counterpointed by firm, structural tannins. I’m stunned at the level of skill that Tahbilk invested in cultivating and creating such modestly-priced wines, and would challenge a blind-tasting against many wines at triple the price. Drink long and prosper!

John Majeski

Vintage 2010 JOH. JOS. PRÜM

The 2010 German vintage is one of the most unique and expressive vintages I have seen. The wines are fully loaded with juicy concentration and ripping power from start to finish. The quantities produced are tiny though, 30-45% less than the 2009 vintage, which was small itself. From this exciting vintage, we are thrilled to be able to offer the legendary wines of the J.J. Prüm Estate. Below is a summary of their vintage report and a small sample of what we have available to sell on a pre-arrival basis (arriving early November). Please check KLWines.com for the full offering.

The 2010 vintage began with a very cold and long winter, which got the vines off to a slow start. Bud break took place in late April, when temperatures went up. Mid-June brought what the Germans call *Schafskälte* ("sheep's chill") slowing down the flowering in cooler vineyards and extending bloom at others. Late June and July were dry and warm, occasionally hot, causing the berries to grow quickly but evenly. By the end of July, the berries were about as ripe as they were at the same point in 2009. It rained some in August, getting the grapes necessary water, but not too much. September and early October were cooler than usual, but more humid. Harvest began on October 15th and continued through the unseasonably warm days of early November. By then the grapes had achieved good ripeness levels, but with unusually high must weights and acidity.

Overall yields in 2010 were very low, but the folks at Joh. Jos. Prüm believe the quality is excellent. At great vineyards like Wehlener Sonnenuhr, Graacher Himmelreich, Bernkasteler Badstube and Zeltinger Sonnenuhr, the grapes were too concentrated to produce single vineyard Kabinetts. There was also a considerable amount of good botrytis in the vineyards, all the way up to Trockenbeerenauslese. Because of this, the estate's focus in 2010 will be on Auslese and Auslese Gold Capsule levels, with some Beerenausleses and TBAs to be released later. The wines are incredibly exciting, showing great ripeness and acidity, the likeness of which has no ready parallel.

Joh. Jos. Prüm makes exceptional wines vintage after vintage, at prices that are still incredibly reasonable. If you're a Riesling fan, especially if you love age-worthy, Auslese and GC level wines, I recommend snagging a few bottles from your favorite vineyard before the limited quantities of this spectacular vintage are gone.

2010 Joh. Jos. Prüm Kabinett	\$23.99
2010 Joh. Jos. Prüm Graacher Himmelreich Riesling Spätlese	\$34.99
2010 Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Auslese	\$48.99
2010 Joh. Jos. Prüm Bernkasteler Badstube Riesling Gold Capsule Auslese	\$83.99
2010 Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Gold Capsule Auslese (1.5L)	\$199.99

Eric Story

SAN FRANCISCO "SUMMER"

At last! We're just starting to enjoy our long-awaited summer here in San Francisco, when the vicious, icy blast that passes for ocean breeze most of the year recedes a little and the city becomes balmy. Loire wines go so well with warm-weather foods—oysters, *moules*, gratins and light suppers—dishes that take you, in your imagination, straight to a Parisian bistro or Lyonnais *comptoir*. Minerally, dry Muscadets and gulpable Saumur-Champignys, in particular, will slake your thirst and nourish your Francophile soul. These elegant wines that happen to be so much in fashion at the moment come from the cool but sunny Loire Valley in Central France, and you'll see many of the famous growers from the region well represented in the cooler wine bars of San Francisco. Here are some labels that you *won't* find at your local hipster wine bar, but—hey—the price of a bottle of one of these will set you back less than a glass of trendy Loire wine will in some parts of town.

2009 Domaine Regnier Saumur-Champigny (\$12.99) This 100% Cabernet Franc is simply direct and juicy. Its vinous and dark berry aromas jump out of the glass. It is surprisingly mouthfilling for such a simple, cool climate red wine, and smooth, with a silken berry juice texture. The wine has a little minerally snap, too, on the mid-palate, and fragrant woody *sous bois* on the finish. Really a lovely wine: swift on its feet with not one ounce of heaviness to it and dry as a bone. It's the perfect accompaniment for steak frites, *tarte aux champignons* or chicken liver pâté.

2010 Domaine de Begrolles Muscadet Sèvre et Maine sur Lie (\$9.99) Refreshing as a sea breeze, this young wine has aromas of crisp apples, juicy honeydew melon and that floral, yeasty aroma that indicates that this wine has been bottled direct from its lees. It has lovely cut on the palate, with light lemony citrus, green apple and a little spritz. Super light and refreshing, enjoy this with a platter of oysters on ice, smoked salmon tartine or a plate of crisp, dressed little gem lettuces.

Susan Thornett

"The quantities produced are tiny though, 30-45% less than the 2009 vintage, which was small itself."

"Here are some labels that you won't find at your local hipster wine bar, but—hey—the price of a bottle of one of these will set you back less than a glass of trendy Loire wine will in some parts of town."

K&L ONLINE AUCTIONS *Inside Auctions*

September marks the start of fall and auction season—it's when the holiday countdown begins and plans are set in motion for various parties and dinners as well as that somewhat anxiety-provoking notion that gift giving is looming in the distance.

K&L's auction provides solutions from both the buyer and seller perspective to get you ready to face the coming months with ease.

"There are also those winery-direct rarities that arrive in pristine condition, funneled to K&L by the lucky few on the mailing list."

I receive numerous phone calls each week from people who tell me that they've outgrown their cellar and they need to make room—sometimes for new bottles that better fit their palate and other times out of necessity to clear a simple walkway! For those of you who turned around one day and found yourself in a sea of Pinot, Cab or Chardonnay without a paddle, the auction is a great way to liquidate and come out the other end with some serious cash to use however you please. The other amazing option available is to parlay your auction earnings into store credit (where we take ZERO commission) and buy some holiday treats for toasting with friends and family on Thanksgiving, Christmas or New Years. Better yet, subsidize your holiday gift giving using K&L store credit extracted from wine you weren't even going to drink. Eat your heart out Suze Orman! The process can take anywhere from 30 to 60 days from start to

finish, so the sooner you get the ball rolling the more time available to set yourself up for success in the big buying months of October, November and December.

Now, if you have the good fortune to be on the buyer side of the coin and you're looking for something special that's not the typical "everyday" wine, the auction is going to offer a multitude of options for your browsing and bidding enjoyment. First off, although Bordeaux First Growths seem to dominate the auction headlines, there are still plenty of amazing deals to be had with the Second and Third Growths, not to mention older vintages of California classics like BV, Montelena, Silver Oak, Mondavi, Heitz and Joseph Phelps that are perfect for an anniversary or birth year celebration. There are also those winery-direct rarities that arrive in pristine condition, funneled to K&L by the lucky few on the mailing list. If we get the chance, our auction staff encourages sellers to keep their lots in the wood cases so the new owner can enjoy the wine in its original state. With dozens of new lots going up every day, there are sure to be many unique selections to choose from that will fit any occasion.

The expanding K&L Auction Team is here to support our buyers and sellers, so don't hesitate to contact us if you have any trouble deciphering what's an appropriate wine for auction, or you need one of us to place a bid on your behalf. Cheers to the season!

Molly Zucker

JIM'S SEPTEMBER GEMS

After a wet, cold Spring and moderately cool summer (thus far—I'm writing this on July 24th), the vineyards on the North Coast are maybe a month or more behind in their development, which is a good thing considering how much rain fell well into June, and how cold it was. Budding was late because of this, which is also a good thing; it protected the vines from the late spring's wet and frosty conditions. Still, the upcoming crop will be short, again, which will keep prices at a premium. I'll keep you posted as we progress.

2010 Les Vignerons de Fontès "Prieuré Saint-Hippolyte" Languedoc Rosé (\$9.99) This Gem has become one of our favorite wines in the store. Produced from Syrah (77%) and Grenache, the perfumed nose is charged with strawberries and blackberries, which carry over to a wonderfully fresh, incredibly distinct, spicy clove-like blackberry set of flavors. It finishes with a clean, mouthwatering finish. Try it with shellfish! I already bought a case and may buy another as Anderson, the Bean, Eby and Rizzo have insisted that I do for our enjoyment. 11–14% ABV. (🍷🍷🍷🍷🍷🍷)

Greg St. Clair, our Italian wine buyer, has just landed some absolutely wonderful wines from producers that we have been directly importing for some time, but from new vintages, that easily made my list of fall gems.

2010 Ruggeri Corsini Nebbiolo Rosato* (\$12.99) In the same realm as the Hippolyte Rosé, this lovely Gem is loaded with spicy, distinctive strawberry fruit and anise spice. It is clean and crisp on the palate with a refreshingly mouthwatering finish. The guys have informed me that this will be one of our other rosés for the month, and it's one of the best ways to consume Nebbiolo (in my opinion), which is one of the few red wine varieties I have trouble liking. (🍷🍷🍷🍷🍷🍷)

2009 Baricci Rosso di Montalcino* (\$17.99) I fell in love with the 2007 and the 2008 Rossos that Greg brought in, and the 2009 Baricci is very

Jim's Gems

similar to the 2007, yet richer and much more broad shouldered. Nello Baricci made an incredible wine here that shows a deep ruby color with an intense nose of roses, violets, herbs, cedar and dust that pulsates across the palate and its incredibly long, warm and complex finish. Anderson has informed me that we need to buy this Gem in quantity and slowly consume it over the next four to eight years. (🍷🍷🍷🍷🍷🍷)

2009 Ruggeri Corsini "Armujan" Barbera D'Alba* (\$19.99) The 2007 Armujan was an amazingly great wine, one of the best old vine Barberas to be had, and the 2009 is even better. Deep ruby on the palate, the nose is opulent and lush, with ripe, extracted cassis, plum and anise notes that carry over nicely to a broad, flashy, viscous palate and a long, rich, warm finish. This Gem needs a big dinner dish, and Anderson has informed me that this will be one of our house reds for the barbecue steaks that we are planning. Great wine! (🍷🍷🍷🍷🍷🍷)

2000 Peyraban, Haut-Médoc (\$19.99) Another Clyde Beffa find from an unknown Bordeaux producer in a great vintage that tastes wonderful and doesn't cost a lot. Medium-deep ruby in color, the nose is loaded with cedar and currants, with a mouthfeel that is soft and round and ready to drink. According to Anderson, this Gem will be one of our house wines for the month. 13% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Grand Bateau, Bordeaux (\$11.99) The third wine of Beychevelle. I'm not sure how the fruit from this fabulous wine was not put into the second label, at least. Produced mostly from Merlot (75%), this lovely Gem is soft and round, yet fleshy and viscous, with integrated tannins. It's already incredibly approachable. This Gem, according to Anderson, will also be one of our house wines for the month. (🍷🍷🍷🍷🍷🍷)

Have a great autumn.

Jim, Anderson, the Beaner, Eby and Rizzo

UNDER THE RADAR *Italian Bargains*

My little missive this month has added significance, given that, by the time this comes to print, I'll be about six weeks away from having a little bundle of joy in the house. Now as most of you know, these little bundles, joyous as they are, can be expensive, so seeking out bottles of wine that represent exceptional value is, for this soon-to-be-dad, more important than ever. And, as always, bella Italia does not disappoint. I taste so many wines from Italy these days, it takes a lot for me to get really excited about any particular one, but here are a few that blew my hair back, so to speak, in terms of bang for your buck.

First, the **Bibi Graetz "Casamatta" Toscana Bianco (\$10.99)**, a blend of 90% Vermentino and 10% Moscato Bianco. Bibi, a Norwegian/Swiss/Israeli artist/winemaker has the "Midas touch" with wine, so if you're looking for a snappy, painfully refreshing "Indian summer" sipper, look no further. Bibi's winery is called Testamatta, or "crazy head." The wine's name means "crazy house." Did I mention that he is an artist?

I just can't get enough of lighter, high toned, pretty reds these days. We've had great success with the **2009 Corte Gardoni "Le Fontane" Bardolino Superiore (\$11.99)**. This wine has the same Luden's cherry cough drop aromas of Cru Beajoulais, but a more vinous quality on the palate and distinctive savory notes. From famed French wine importer Kermit Lynch, this wine so over-delivers for the price, you may feel a little guilty drinking it.

Finally, a wine sure to be on hand in abundance for when I can sneak in a glass between diaper changes is the **2009 Fattoria San Francesco Cirò Rosso (\$12.99)**, a charming little wine from way down in Calabria (the toe of the boot that kicks Sicily). Made entirely from a grape called Gaglioppo, this wine is like a lighter Willamette Valley Pinot Noir, with a touch more sappy fruit, hints of incense and savory herbs and a bit more wildness. I've been working closely with this wine for four vintages now, and it just keeps getting better and better. Serve with a slight chill on these final warm evenings.

Chris Miller

GETTING TO KNOW *Jeffrey Jones*

What's your position at K&L?

I have worked at K&L for 10 years. I spend most of my time working on the Spirits section at the San Francisco store. I am also busy with Sake, Ports and Sherries, and Croatian Georgian, Lebanese and Greek wines.

What did you do before K&L?

I worked at a small store in downtown San Francisco.

What do you do in your spare time?

I like to read and go for long walks.

What's your favorite movie?

There are many. To name a few: *The Conformist*, *Lust/Caution*, *8 1/2* and any Sergio Leone film.

What was your "epiphany wine"?

There was no one wine. My appreciation of wine developed over many years.

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

I would start with a bottle of Domaine Labet Cremant de Jura Rosé, with a salad and grilled prawns. Then a bright and lively Mondeuse from Bugey or Chignin with roast lamb, potatoes and vegetables. I would finish with a dark chocolate cake and a glass of Vieille Prune from Louis Roque.

How do you think your palate's changed?

I enjoy wines that are lighter and more subtle than the big full bodied wines that I once preferred.

What do you like to drink?

Local beers, single malts, eau de vie, gin and wine.

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

Try different wines and trust your own palate.

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

I would like to have three different guests at the same dinner: John Maynard Keynes, and Theodore and Franklin Roosevelt. It would most likely be a serious evening. To liven things up I would start off with a bottle of 2002 Bruno Michel "Cuvée Millesime." With a salad and grilled salmon I would serve a 2010 Sigalas Assyrtiko. For the main course of roast pork there would be a bottle of 2001 Léoville-Barton. We would finish the evening with a glass of LeMorton Reserve Calvados.

"Now as most of you know, these little bundles, joyous as they are, can be expensive, so seeking out bottles of wine that represent exceptional value is, for this soon-to-be-dad, more important than ever."

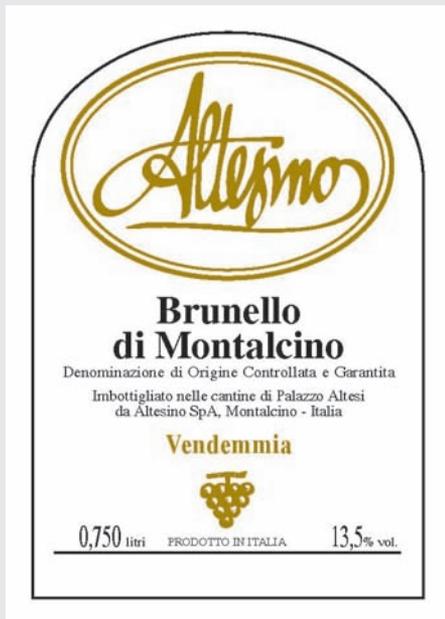
GETTING TO KNOW: *Jeffrey Jones*



"Try different wines and trust your own palate."

PENSIERI DA MONTECHIARA

The 2006 Brunelli are finally here! We are awash in 2006 Brunello di Montalcino—28 newly-arrived wines in all. Now where are we going to put them? (I hope in your cellar!) Here are a few of the highlights:



“I think that the 2006 Altesino is the best wine this winery has made in a couple of decades! It has a beautiful, classic Altesino nose of wild cherry and earth, yet in this vintage the mid-palate has a wonderful richness that just hasn’t been there in recent vintages.”

I think that the 2006 Altesino is the best wine this winery has made in a couple of decades! The **2006 Altesino Brunello di Montalcino (\$44.99)** has a beautiful, classic Altesino nose of wild cherry and earth, yet in this vintage the mid-palate has a wonderful richness that just hasn’t been there in recent vintages. The **2006 Argiano Brunello di Montalcino (\$46.95)** is the best I’ve had from this winery in a while as well. The structure of the 2006 vintage gives more balance to its typical chocolaty ripeness. The stunning **2006 Baccinetti “La Saporioia” Brunello di Montalcino* (\$34.99)** was the reason we picked up this winery last year; this is a really spectacular wine for the price—it comes from vineyards next to Lisini on Montalcino’s south slope (read Guido’s review for more) and is full and rich. The **2006 Baricci Brunello di Montalcino* (\$34.99)** is, I think, the best wine they’ve made since we started bringing in their wines with the 1998 vintage. It has the archetypal Montosoli nose of wild cherries and sweet earth, plumped up with a bit of sweet, plummy palate richness. Truly wonderful. The Frescobaldi family’s **2006 Castelgiocondo Brunello di Montalcino (\$53.95)** is a more modern style of Brunello, with lots of flashy barrique notes of coffee and vanilla, but it still lets you know it’s from Montalcino with excellent acidity to balance its finish. The **2006 Collosorbo Brunello di Montalcino (\$42.99)** shows the forward ripeness that the *terrarossa* iron-rich soil produces. In structured years like 2006, it gives the wine more balance.

The **2006 La Gerla Brunello di Montalcino (\$44.99)** shows more structure in this powerful vintage. It’s restrained now, but this wine has serious potential if you can wait a few years to drink it. A great buy. The **2006 La Poderina Brunello di Montalcino (\$39.99)** shows loads of sweet, ripe plums and a hint of chocolate that make its nose prodigious. On the palate the wine is powerful and structured, but it still has layers of richness to make it approachable now. The **2006 Lisini Brunello di Montalcino (\$44.99)** shows lots of soft ripe fruit up front and on the palate. That lushness carries through, making the wine thoroughly luxurious with lots of structure underneath but loads of fruit on top. The **2006 Mocali Brunello di Montalcino (\$34.99)** is old school, balanced, full and open, yet long and rewarding. I really like this wine, especially at this price. The vineyard designated **2006 Mocali “Raunate” Brunello di Montalcino (\$39.99)** is much denser and riper, with chocolaty hints, good structure and a very well balanced finish.

From the southern slope of Montalcino, the **2006 Piancornello Brunello di Montalcino (\$37.99)** shows really good balance. This winery’s ripeness is sometimes too much for me, but this year they got it right. Its wonderful plummy chocolate flavor comes across very well balanced. The **2006 Podere La Vigna Brunello di Montalcino (\$39.99)** is a revelation, so rich, deep, powerful and ripe. I’m really impressed with this truly powerful wine. The **2006 Podere Brizio Brunello di Montalcino (\$47.99)** is really good, with bold forward fruit, yet such great balance, structure and spice. This wine’s got it all, and it wraps it up in a long finish. A cellar candidate. The **2006 Poggiarellino Brunello di Montalcino* (\$29.99)** is the best wine they’ve made to date, with great richness, powerful structure and superb aromatics of spice, plum and wild cherry. A stunning wine at a price that makes it a must-have! The **2006 Poggio Salvi Brunello di Montalcino (\$39.99)** is old school with its aromas of leather and earth on the nose and tannins up front; it finishes soft and elegant and will age for a long time. The **2006 San Polo Brunello di Montalcino (\$39.99)** shows more forward fruit, and it is soft and elegant with hints of cocoa and plum. It’s drinkable now and over the next decade. The **2006 Solaria Brunello di Montalcino (\$34.99)** is full of sweet, ripe fruit balanced by an easy yet vibrant palate presence that allows one to appreciate its comely nature now, though it will reward in the future with aging. The **2006 Talenti Brunello di Montalcino* (PA \$44.99)** is my #2 wine of the vintage. It is just spectacular, with layers of wild herb, spice and fruit matched by a perfectly balanced finish. This wine is still pre-arrival, but don’t wait. Quantities are limited, and we all love it and will be selling it...or buying it for ourselves!

I intentionally didn’t list any of the critics’ scores for these wines. It would have taken up too much space—there were lots of stellar reviews—but they are all available on our website. I have been delayed in writing my final report for the 2006 vintage, but I’m going to be back in Montalcino in September to confirm a few thoughts with a lot of tasting; I should be able to finish it up then.

Greg St. Clair

SETTEMBRE'S SELEZIONE

Blason Isonzo Bianco (3L Bag-in-a-Box \$16.99) Last year this was \$19.99! Back by popular demand. I think there is no tastier, more versatile white wine in our store right now. This is three liters (that's like four bottles), and there is nothing that beats this Pinot Bianco for value and pure drinkability. It combines the body and weight of Chardonnay (to which it is distantly related) and the minerality and freshness of Pinot Grigio. The perfect cocktail white. We sold out of this quickly last summer, so buy a couple of these. This is a great wine to serve at your Labor Day party, for camping, or just for the last warm days of an Indian summer. Sadly, we cannot ship this wine.

2006 Baccinetti "La Saporioia" Brunello di Montalcino (Catzilla)* (\$34.99) Wow!!! This wine is amazing for this price. If you had last year's, from the very user-friendly 2005 vintage, you'll know it's important to try the 2006. This is a full-bodied wine with silky but good tannin structure and intense fruit (ripe strawberries, inky blackberries and cassis), plus a hint of leather flavors on the long finish. This is very well-crafted. I would give it a couple hours of decanting if I were drinking it sooner than later, or put it down for five to eight years.

2006 Solaria Brunello di Montalcino (\$34.99) Patrizia Cencioni's Solaria is really a one-woman operation (she does hire help for harvest), and her philosophy is that great wines start in the vineyard and not in the lab. Patrizia really doesn't put a thumbprint on her wines, she lets the hills of Montalcino and the Sangiovese speak for themselves. I have known and sold this producer's wines for many years and am excited to do so again. Classic dark and ripe fruit, full-bodied with lots of structure, I would give this a couple hours. (By the way, the 2004 was \$49.99. Good job on knocking down that Euro, Greg.)

2006 Talenti Brunello di Montalcino* (\$44.95) This is your last warning, as this wine will be sold out soon. This Talenti was one of my top five wines of the vintage, and it is in my cellar where it will remain until its 10th birthday. I may leave a bottle in there to help it celebrate its 15th, but it will be tough keeping my hands off it. This is what 2006 is all about—structure and balance—it's all going on here. Buy a few bottles, then fahgetaboutit, or them, as the case may be.

Saluté!

Mike "Guido" Parres

Captain's Log BOURGOGNE

Over the last few years **Domaine Maroslavac-Leger** has proven to be one of the best values in our direct import portfolio. While they are not the least expensive, their wines always over perform for their price-point. The domaine's wines are all hand harvested and fermented in oak barrels, a small percentage of them new. We just received a limited amount of the **2008 Domaine Maroslavac-Leger Puligny-Montrachet 1er Cru "Champ-Gain"* (\$49.99)**. This Premier Cru vineyard site is situated above the more acclaimed Foliatières. Its high elevation, 350 meters, and very stony soils produce textbook Puligny. The '08 is stunning, with high-toned citrus and a hint of stone fruit backed by pronounced minerality and just a touch of oak spice. The palate echoes all of the aromas, and they play out on its great finish. This wine is very showy now, but will continue to improve over the next several years.

Another recent arrival is the **2009 Domaine Paul Pillot Santenay Rouge "Vieilles Vignes"* (\$27.99)**. Last month we received a great deal of the '09s from Paul Pillot. While best known for their whites, which I will get back to in a moment, the Santenay has been a favorite of mine for the last two vintages. This is my go-to wine for customers who want an old school red Burgundy. Earthy, with lots of dark and sour cherry fruit notes on the nose, the palate is dominated by fruit. The ripe '09 vintage really shines though on the palate. Bright, round fruits hint at richness, but the strident acidity adds a touch of restraint. It has a really good finish. Delicious now with about 45 minutes of decanting; it will just get better over the next several years.

The **2009 Domaine Paul Pillot Bourgogne Chardonnay* (\$21.99)** is a delicious white Burgundy that is ready to rock-'n-roll right now. This wine is very elegant for the vintage, and it's freshness is what captured my attention. The fruit is ripe and pure, with juicy stone fruit notes backed by softer citrus ones. The palate shows off the sur lie aging, pleasantly round with the stone fruit echoing the nose and a whisper of minerality coming through on the finish. Pleasantly complex, this is a perfect apéritif and great with fish or salads.

Kirk Walker

"Patrizia Cencioni's Solaria is really a one-woman operation (she does hire help for harvest), and her philosophy is that great wines start in the vineyard and not in the lab."

"This is my go-to wine for customers who want an old school red Burgundy."



“...named an “Outstanding Top Value” by Burghound, and it offers ripe black fruit notes and layers of old vine character.”

POUR VOTRE PLAISIR

2009 Red Burgs You CAN Afford!

The 2009 red Burgundies are rolling in the door as I write this. Many of them are arriving in tiny quantities, so be sure to check KLWines.com to see what is currently available. Allen Meadows of Burghound.com titled his 2009 vintage report: “2009—An excellent, and Very Consistent Vintage of Opulence, Charm and Seduction.” There are a huge number of red Burgundies offering seductive and delicious fruit character at very modest pricing. You CAN afford to drink Burgundy on a regular basis. I like to, so why shouldn't you? Let me tempt you.

From Joseph Drouhin, the well-respected négociant, we're offering the **2009 Joseph Drouhin Côte de Nuits-Villages (\$18.99)**, with its intense aromas of wild cherry and licorice and an interesting brambly note accompanied by pretty red fruit on the finish. The **2009 Joseph Drouhin Côte de Beaune-Villages (\$22.99)** comes from a blend of the villages on the Côte de Beaune, and is aged in 10% new wood. This is a delicate, aromatic, very pure expression of Pinot Noir and a delight to drink. The **2009 Joseph Drouhin Chorey-lès-Beaune (\$23.99)** is mostly from biodynamically grown, estate fruit and shows red cherries, minerality and mid-palate fat.

The **2009 Château de Charrière Bourgogne Rouge* (\$15.99)** comes from Yves Girardin's estate vineyards just south of Chielly-lès-Maranges. It is made by his son Benoit, who has really improved the quality of the wines in his short tenure here. Working in their less than 10-year-old, spotless cellar, Benoit has crafted a wine with a very pretty nose, with notes of red cherries and raspberries. On the palate it shows a bit more weight and structure, but remains open, charming and most attractive. If your favorite Burgundies are a bit more exuberant and you love open character, try this.

“There are a huge number of red Burgundies offering delicious fruit character at very modest pricing. You CAN afford to drink Burgundy on a regular basis. I like to, so why shouldn't you?”

Their **2009 Château de la Charrière Hautes Côtes de Beaune Rouge* (\$16.99)** is also very charming in nature, with fine and elegant fruit. It is less overt and more subtle than the Bourgogne Rouge. There is a core of terrific energy here and a very pretty finish. If you like your Burgundies a bit subtler and brighter, this is for you. We also have the **2009 Château Charrière Beaune “Vieilles Vignes”* (\$21.99)** from 40- to 45-year-old vines in Les Prévoles below Vignes Franches on the Pommard side. The color is deep and dark with an interesting foxy note on the nose and a surprising amount of texture and depth. There is quite a lot of very fine and elegant tannin structure here, almost completely masked by the exuberant and ebullient fruit on the palate. Finally, we have the **2009 Château Charrière Beaune 1er Cru “Vignes Franches”* (\$27.99)**, which comes from one of my favorite Premier Cru vineyards in Beaune. It is located adjacent to and north of the famous Beaune Clos des Mouches. The topsoil is shallow and the potential very high here. This is flat-out superb wine. It has lovely fruit, a terrific finish, a pretty character and lots of charm. There is a lot to love here, frankly.

The **2009 Domaine Joseph Voillot Bourgogne Rouge (\$23.99)** was named an “Outstanding Top Value” by Burghound, and it offers ripe black fruit notes and layers of old vine character. This is basically Volnay at a fraction of the price you would pay if it were labeled as such. From Nuits, we have the **2009 Domaine Chicotot Bourgogne Rouge* (\$19.99)**, with a rich and spicy character, lots of charm, ripe tannins and that spine that reminds you it is really Nuits-St-Georges. Nice cherry notes, good weight. This will reward a bit of patience. And don't forget the **2009 Domaine Paul Pillot Bourgogne Rouge* (\$19.99)**, which was picked a bit earlier to maintain freshness and acidity. It is pure, focused and a delight to drink.

À Santé!

Keith Wollenberg

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Whisperkool 8000 (2,000 cu ft)	\$2,365

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SEPTEMBER FEATURED ITEM:

Riedel Syrah Decanter (\$27.99) This elegant decanter from German glassware powerhouse Riedel is perfect for

everyday use, and of course isn't limited to decanting your favorite Syrah. K&L glassware buyer Shaun Green says, "This is my favorite decanter. Its simple and clean design are perfect. A slight pinch at the lip produces the easiest pouring decanter I've ever found. Made from lead-free glass and sized just right for a 750ml sized bottle. At \$27.99 this is a great buy."

LA CACHE WINE STORAGE CABINETS



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



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



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

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

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

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

Credenza \$4,199.00 (150+ bottles)



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Tritan Titanium Crystal Lead Free!

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

Le Cache Wine Cellars

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

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

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

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

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

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

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

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

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

Alex Pross, Wine Club Director

SOME SEPTEMBER WINE CLUB PICKS

signature red collection

2009 Round Pond Napa Valley Cabernet Sauvignon

Round Pond’s new entry level Cabernet has pure black and red fruits with great depth and freshness. Hints of cinnamon, chocolate, rhubarb and tobacco are wrapped up nicely with lush tannins, making this fresh wine one to drink in the next year or two.

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

best buy wine club

2010 Hugues Beaulieu Picpoul de Pinet

Known as the “Muscadet of the South,” this has fresh and fine aromas of grapefruit and exotic fruit, plus the lime flavors and focused acidity that are the hallmarks of Picpoul. A great value, this wine impresses novices and hardened wine geeks equally.

Regular K&L Retail \$10.99 Wine Club Price: \$8.99

premium wine club

2010 Collection Alain Corcia Chablis 1er Cru “Montmains”

This is not Chablis to lay down and wait for patiently. No, this is pleasing, rich and very easy to enjoy, while still delivering the minerality you look for in Chablis. Perfect with a crab salad or some oysters, it will also go beautifully with a grilled chicken breast or some shrimp on the barbie. Only a very special purchase for our wine club allows us to offer this Premier Cru Chablis at village level pricing.

Regular K&L Retail \$19.99 Wine Club Price: \$14.99

italian club

2008 Marchesi de’ Frescobaldi “Tenuta Castiglioni” Tuscany

From *Stephen Tanzer’s International Wine Cellar*: “Medium red. Floral red berry aromas complicated by chestnut and graphite. Sweet and smooth on entry, with juicy red berry and dark plum flavors and a fresh, moderately long aftertaste. Delicious, easygoing wine.”

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

TALES OF THE SPORTING LIFE

Fall is upon us, and it is still hot across Southern California. I've been struggling to stay cool without running my AC 24 hours a day. A glass of cold beer can take the edge off, but the intensity of many craft brews can actually exacerbate the heat over the long run. A nice, old fashioned cocktail, on the other hand, helps keep me feeling cool, but it can seem like a lot of work when I'm drinking by myself. If you're like me, you're interested in finding the shortest distance between two points.

With that in mind, I've turned to some of the simplest, yet most satisfying drinks in my repertoire. The Gin & Tonic, for instance, was my college standard. I've tried to avoid it ever since, but we've seen an incredible wave of high quality gins hit the market over the last several years, as well as several exceptional, artisanal tonic waters, that together bring the G&T to another level. Skip the stinky refrigerator ice and take that extra step to emulate some of the more refined versions, like the "Ultimate Gin & Tonic" served at José Andrés' Bar Centro in The Bazaar. At home, start with a nice big wine glass and carefully insert a piece of **Névé Ice (10lb bag \$14.99)**. At Bar Centro they then take a large lemon twist and squeeze it until the oils drip onto the ice, then they brush the rim of the glass with the outer layer of the lemon. Next they then add a wheel of lime, a few juniper berries, crushed fresh lemon verbena and an edible flower. If you don't have all this on hand, you can try to capture some of the aromatic effects by adding a dash of **Miracle Mile Bitters Co. "Yuzu" Bitters (\$15.99)**. For your gin, Bar Centro recommends the classic **Hendricks Gin (\$26.99)**. I like to switch things up, though, and think the new **Breuckelen Gin (\$33.99)**, with its powerful citrus aromas, or the **Nolet's Silver Dry Gin (\$48.99)**, which showcases Turkish rose, wild raspberries and white peaches, add incredible character. Anyhow, add two ounces of gin to the glass and top to taste with **Fever Tree Tonic Water (6.8oz 4-pack \$5.99)** or **Q Tonics (750ml \$6.99)**. Your drink will be better if your tonic is fresh, so use the small bottles if you're just planning on making one or two drinks. I think you'll agree that a properly made Gin & Tonic, made with top shelf ingredients, can still be one of the world's great tipples.

David Othenin-Girard

K&L Whisky Merchants **CLEAR CREEK**

If you've been shopping for spirits with us over the last few years you are likely aware of the close relationship we have with Clear Creek distillery in Portland, Oregon. We've worked together to bring you fantastic, exclusive and extremely popular products, such as the Clear Creek Cranberry Liqueur and the Clear Creek McCarthy's Single Barrel Whiskey. Steve McCarthy's craftsmanship has always been admired by boozehounds in the know, so it only makes sense that a store like K&L would do well with his amazing elixirs. Steve stopped by the store a few months back to say "hello" and bring me a sample of this year's **McCarthy's Oregon Single Malt Whiskey (\$49.99)**, a peated, Islay-style whiskey that he releases every year using smoked barley imported all the way from Scotland. Having tasted every incarnation of this malt for the last few years, I was pretty sure what to expect flavor-wise, but the first sip I took caught me completely off guard—this whiskey was magical.

Steve McCarthy has always wanted to make an older expression of single malt at Clear Creek, but worldwide demand has always stood in his way. He has never been able to hold onto his whiskey for more than three years because he doesn't have the space or the supply to age it any further. Because of the whiskey's youth, there has always been a little hint of greenness to the McCarthy's Single Malt—a grainy twang in the back of the finish that some people enjoyed, but most would probably classify as harsh. Somehow, somehow, Steve has managed to airbrush the graininess and mellow out the heat, creating an expressive single malt full of campfire smoke and sea salt that finishes smooth and with balance. It is, without a doubt, the best whiskey I have ever tasted from Clear Creek, and I expect it to be a huge hit everywhere this fall.

For those of you who want to taste something very special now, I'm willing to bet that there are still a few bottles kicking around of Steve's special **McCarthy's "K&L Exclusive" Single Barrel Cask Strength Single Malt (\$89.99)**. This was the first time Steve had ever bottled a singular expression of his whiskey, and due to the controversy it ignited, it will likely be the last. We've always been the kind of retailer to approach producers creatively with new ideas for projects still unseen, but when you get things that other stores can't get, it tends to cause a bit of jealousy! Needless to say, we don't want to put Steve in a tough position again; we're just happy to have landed the one barrel! Grab this masterpiece of a whiskey while we still have a few left!

David Driscoll

"A nice, old fashioned cocktail, on the other hand, helps keep me feeling cool, but it can seem like a lot of work when I'm drinking by myself."

"Steve McCarthy's craftsmanship has always been admired by boozehounds in the know, so it only makes sense that a store like K&L would do well with his amazing elixirs."



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The Last Word **ON BORDEAUX**

This has been an exciting summer for our Bordeaux customers, with containers full of older vintages arriving as well as five-plus year verticals from some of our favorite properties. For the July tasting we decided to pour all older vintages, starting with the 2001 and ending with the 1988 Léoville-Barton. Here are some highlights as well as a great Bordeaux Blanc.

2009 De Chantegrive Blanc, Graves (\$15.99) The 2009 Chantegrive Blanc is a blend of 50% Sémillon and 50% Sauvignon Blanc all done in stainless steel. This wine is bright, crisp and refreshing, with floral and citrus aromas and flavors on the nose and palate.

2001 Larmande, St-Emilion (\$39.99) The '01 Larmande's nose is layered with sage, plum and some lingering oak spice. The tannins are integrated on the palate with a soft, lush mouthfeel. The ripe plum and spice dominate the palate, but herbal, mineral and spice notes linger on the finish. This is a lovely wine that is drinking well right now.

2001 Beauséjour Duffau-Lagarosse (\$69.99) This was one of my favorites of the tasting, showing more elegance and restraint than extracted fruit. The nose is perfumed and heady with raspberry, mushroom and roasted herbs. The raspberry and plum fruit are still evident on the palate, but take a back seat to the tobacco, mushroom, mineral and herbal flavors. It's medium-bodied, with integrated tannins and a long finish that has more dusty mushroom and herbal aromas. The wine needs decanting (for the tasting I decanted it for two hours), and because it still has some acidity evident on the finish, I would suggest having it with dinner.

2001 Pontet-Cantet, Pauillac (\$89.99) For those of you wishing for the days when Pontet-Cantet was selling for less than \$100, this is your wine. I decanted it for two hours, and the wine was still tight but starting to express itself. By the end of the tasting the wine was showing fantastically. The nose is beautiful, with licorice, cassis, mineral and some lingering oak spice. The ripe cassis and blackberry dominate the palate along with graphite and resin. This ripe black fruit and spice continue through onto the long finish. The fleshy mouthfeel is fairly integrated with some tannins evident on the finish.

2000 Saint-Pierre, St Julien (\$69.99) Most of my customers said this was their favorite of the tasting. The nose is very expressive with bitter chocolate, smoke, resin and blackberry. The palate shows rich cassis, chocolate and blackberry with plenty of oak spice. The finish is all black fruit with lots of spice and plenty of astringency still, so lay this down or have with a nice rack of lamb.

Steve Greer

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