



WINE News

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

Commonwealth...UNCOMMON WINE

Australia, New Zealand and South Africa are three countries that have a tremendous amount of wine of value and character to bring to the international wine table. At every price point, I believe for the most part, they over-deliver, which is one reason for their success. They are well aware of pricing, and I see an absence of arrogance that is refreshing. All the while, the wines continue to be more fine-tuned.

Australia has enjoyed a presence in the US market for some time now, but for me the new challenge is to bring the regional diversity that exists in this VERY large country to the table of the American consumer. The Margaret River and Frankland River in Western Australia produce great cabernet and chardonnay, as well as elegant, spicy shiraz. Coonawarra offers fine, often Graves-like cabernet and structured, earthy shiraz. In Victoria, pinot noir excels in Yarra Valley, the Mornington Peninsula and Tasmania. Heathcote brings its own spin on shiraz with more ferrous notes. And the "stickies" of Rutherglen are outrageously good for the money.

As this comes to print, I will have just returned from attending a conference in Central Otago, New Zealand. This is an area that has been gaining attention for its pinot noir, and I'm looking forward to tasting and defining the various sub-regions there. Also, though the sauvignon blanc from Marlborough is rightfully a great success, I look forward to riesling, pinot gris and yes, even chardonnay getting more of a foothold. On the North Island there are syrahs and Bordeaux blends that merit attention.

South Africa has been a personal project for me since my first trip in 2002. It's the most dramatic, beautiful wine region I've yet to visit. Though their wines get put into the "New World" category, they have a very long history of winemaking dating back to the 1600s. They have gone from strength to strength over the last 10 years and they are turning out some remarkable wines. Snappy, vibrant sauvignon blancs, fine chardonnay, excellent syrah and cabernet sauvignon. And they are extremely competitively priced for the quality.

I urge you to explore the wines from these countries, they won't disappoint.

Jim Chanteloup



In an Upside Down World...

I once was in a bar in Chicago called The Globe. True to form, The Globe had globes of all sizes everywhere in the bar; beach ball sized globes hanging from the ceiling by strings, globe lamps, miniature globes sitting on the tables, all kinds of globes strewn about the bar in every nook and cranny. A fellow from Australia walked in and sat down at the bar. He looked around at all the globes and said to the bartender, "Hey mate, all your globes are upside down." So you see, it's all a matter of perspective. And right now when it comes to wine the Southern Hemisphere is on top. Like the delicious new South African pinotage, the **2006 Wildekrans Pinotage (\$14.99)**, we just got in, or the complex and supple Argentine **2006 Clos de los Siete (\$14.99)** blend. Or how about a profound and rich New Zealand pinot noir like the **2006 Mt. Difficulty Pinot Noir (\$27.99)?** So next time you think about the Southern Hemisphere don't just look at it as a place where the water runs down the drain counter-clockwise or pig's tail twists to the left rather than the right. Think of it as a great place for wine. Because, after all, being on top is all a matter of perspective.

Chip Hammack

AUGUST 2008 FEATURES

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A Little Bit of Everything...



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

Last month's Sopexa Luncheon and Bordeaux tasting went quite well. Many attendees said they loved the Saturday lunch/tasting format. That day's hits were 2005 d'Aiguilhe, Ferrière, La Parde de Haut-Bailly and

Lalande-Borie and the two lunch wines from 2005, the Chasse-Spleen and Larmande, which were stunning. EVERYONE loved the three-vintage vertical of Labegorce (1996, 1997, 1999), quite a few cases were sold. We are looking to host another luncheon this November in San Francisco—probably at CoCo 500.

My top picks for in-stock Bordeaux (to enjoy in a few years) are: **2004 Ch Lalande-Borie**, lip-smacking good at **\$26.99**. **2003 Ch Belle-Vue** is simply delicious at the low price of **\$19.99**—drink it this summer with a barbecued steak. **2000 Ch Lamothe-Bergeron (1.5L) (\$46.99)** blew away our SF and RWC staff. Elegant and soft. Old World and delicious—no hard edges. Perfect party wine! The **2005 Ch Bellegrave, Pauillac** finally came in—three months late. But the wait was worth it; this is a fabulous wine

(**\$34.99**). Rich and round, great structure but not as rustic as past vintages. Want New World? Try the **St-Colombe, Castillon at \$12.99**. Also, don't miss the new **2005 Reserve de la Comtesse Lalande** that is due in late July.

And now some of my picks that are not Bordeaux! Just arriving from the Rhône is the stunning **2005 Domaine Marcoux CdP (\$54.99)**, also available in magnum (93 pts RP). Two wines I fell in love with when I tasted them in Bordeaux are actually from South Africa and are made by our friend Hubert de Boüard (Angélus owner). They are **2005 and 2006 Anwilka**. Parker called the 2005, "the best red he had ever tasted from South Africa." Me too, but I bought hundreds of cases! We will sell the remainder of these wines for **\$22.99** each! (Originally \$37) Last, but not least, are two Portuguese (I am ¼ Portuguese) wines I fell in love with, also in Bordeaux. Again I bought hundreds of cases, so the last of the highly-rated **2004 and 2005 Chryseia** will go on sale for **\$29.99**. Get them while you can.

Don't miss our Hollywood and SF Champagne tent events, which are coming up in October (read more about them on page 6).

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 www.klwines.com.

K&L REDWOOD CITY

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Hours Mon-Fri 10-7, Sat 9-7, Sun 10-6
Lockers Mon-Sat 10-6, Sun 11-5

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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 e-mail 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 August 31, 2008. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

We accept American Express, Discover, Visa and Mastercard.

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

What do you do at K&L?

I take care of purchasing the wines from Australia, New Zealand and South Africa. Next year, will mark my 20th year with K&L.

What did you do before you started here?

I made my living as a freelance drummer living in the Bay Area. I've had the chance to work with many jazz greats such as Jimmy Witherspoon, Ray Brown, Joe Henderson as well as burlesque queen Tempest Storm. And of course weddings, bar mitzvahs and everything in between. As they say, soup to nuts.

What do you like to do in your spare time?

I still am out there playing drums, sometimes with my wife, Cookie Wong, who is a singer. Other than that, sharing good food and wine with friends, riding my bike and long walks with my sweetie and our dog Ella.

What's your favorite movie?

This is tough. Fritz Lang's *M*, *The Godfather*, Hitchcock was great, and I have to say it gets me every time, Frank Capra's *It's a Wonderful Life*.

What was your "epiphany wine?"

I'll sound like a snob/geek, but it was a bottle of La Tache (I forget the vintage) in a blind tasting that blew me away. The other was an older bottle of Chambertin at Gros Freres with the classic peacock tail of color unfolding on your palate and a finish that wouldn't quit.

What do you do at K&L?

I'm Southern California Wine Director. I've been with K&L since October 2004.

What did you do before you started here?

I was the Sales Manager at the Wine House in West Los Angeles.

What do you like to do in your spare time?

I walk 2-3 miles every morning. I love collecting and listening to jazz, usually older stuff from the '30s, '40s and '50s.

What was your "epiphany wine?"

It was a 1973 Ridge "Lytton Springs" Zinfandel. I had never had one with bottle age on it and the softness and complexity of the '73 was a revelation. Tarlant La Vigne d'Antan Blanc de Blancs Single Vineyard Extra Brut made me take Champagne much more seriously. I have Gary Westby, our Champagne buyer, to thank for that.

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

I don't think about whether a wine fits my flavor profile anymore. I look for how well the fruit is defined and does it bring me pleasure.

What do you like to drink?

Lots of stuff; it's really hot right now in LA so I've got a 3-liter box of Picpoul in my fridge that I sip on to stay cool. I do a lot of grilling so I like full-bodied reds like Argentine malbecs, Côtes du

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

In my fantasy world, I'd love to go to the restaurant [Jules Verne] in the Eiffel Tower with my wife on a clear night in Paris. Back on earth, I suppose starting with a great vintage of Salon and then moving on to Burgundy and Bordeaux. The fact is, we get to eat and drink pretty well in this business, so the real perfection is in having the time and people to share it all with.

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

I think that when I taste wine now I spend less time trying to come up with exact descriptions, Bing vs Rainier cherries, and rather focus on the components of bouquet, balance and structure.

What do you like to drink?

Anything that's well-made and interesting.

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

Taste all you can. Trust your palate, it will evolve at its own pace. Don't be a snob!

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

Duke Ellington would get Champagne and Burgundy. Jack Kerouac, Chianti Classico and hanging out in North Beach. With George Carlin, Châteauneuf-du-Pape.

Rhône, Sicilian wines, Cali syrahs. If I'm going to drink aged wine then it's usually Burgundy, Bordeaux and Northern and Southern Rhône.

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

Drink wine that brings you pleasure. People will say to me, "I really like this wine and it's only \$6.99 does that mean I have cheap taste?" I usually respond by saying, "No that means you get off easy." Tastes change, as a jazz aficionado I wouldn't recommend jumping into late Coltrane right away. Listen to Blue Trane or Giant Steps then your ears will be ready for late period Trane. As you drink more wine it's only natural that your tastes will get more sophisticated.

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

Winston Churchill, I would have to serve him a Pol Roger 1979 Blanc de Chardonnay. Edith Piaf and I would serve her a 1962 Comte de Vogue "Vieille Vignes" Musigny. It has a nervy delicateness that would suit her perfectly. And last, I would serve a 1953 Lafite to Duke Ellington. It's the personification of charm and elegance with an incredibly focused core of fruit that has allowed the wine to go strong for more than 50 years, just like Duke's career. These are all personal favorites in terms of both people and wine.



JIM CHANTELOUP

"I think that when I taste wine now, I spend less time trying to come up with exact descriptions, Bing vs Rainier cherries, and rather focus on the components of bouquet, balance and structure."



CHIP HAMMACK

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“Bordeaux is made to be a clean, refreshing drink that invites you to take sip after sip and accentuates a good meal—not monster wine.”

WHEN THE MISSISSIPPI MEETS THE GIRONDE

After waiting patiently for many years, a wonderful group of my customers from the hospitable South and a few special local clients got the chance to experience France’s sud-quest in Bordeaux; and believe me they did not let a glass or bottle pass by! At almost every estate we were welcomed with a truly VIP reception. The proprietors honored these classy, intelligent and very excited fans of their wine, knowing that the good times would surely be rolling soon!

At almost every estate I asked if it would be possible to taste the great vintage of 2005 for everyone’s pleasure, the soon-to-be-bottled 2006 and the new baby, 2007, as it would always be their first visit to the barrels and forever their year. To my great pleasure almost everyone did, in fact, pour all of them and I’m sure the customers have a new appreciation for what I do when I’m “working” in Bordeaux.

Bordeaux wine is made to be a clean, refreshing drink that invites you to take sip after sip, accentuating a good meal—not monster wine. After tasting 170 wines that week it is very clear that while 2007 is not a great vintage, my guests certainly have a tasty vintage to call their own, and the rest of us will get to enjoy the 2007, which will drink beautifully young. It is also clear that while I in fact tasted the vintage eight weeks earlier, the 2007s showed sweeter fruit with rounder textures and overall were very hard not to love if you like to drink Bordeaux and not just admire it. It also brings to the forefront just how much better it would be to taste the wines for the first time in June (to let the wine develop eight weeks longer before slapping scores and ratings on them forever; not to mention far better weather for the tastings). Below are snapshot notes of the 2007s we tasted on the tour.

2007 Suduiraut, Sauternes (\$79.99) Winemaker Pierre Montugue has masterfully blended his 40-60 separate cuvées into one classic wine. Killer wine with fantastic perfumed, tropical aromas, great depth, thickness and fresh acidity that puts it firmly alongside 2001 and 1988!

2007 Smith-Haut-Lafitte Blanc, Pessac-Léognan (\$79.99) The Cathiard family has hit their stride, elevating their white wine to the realm of Bordeaux’s greatest whites. This is a strong and extremely focused sauvignon blanc; hints of lime and white flower aromas; just superb.

2007 Smith-Haut-Lafitte Rouge, Pessac-Léognan (\$56.99) Plenty of round, deep blueberry/blackberry fruit with hints of dark chocolate and smoke; good richness for ’07!

2007 Pichon-Longueville-Baron, Pauillac (\$89.99) It’s no surprise that the Baron stands out in ’07 as one of the few wines that needs to cellar. A very masculine wine with deep fruit; a stern and spicy cabernet with a touch of leather. Classic claret in every sense.

2007 La Fleur de Boüard, Lalande de Pomerol (\$31.99) Loaded with exotic black fruit that is very pure. Fruity and spicy while retaining its elegance without going over the top. Great job Coralee!

2007 Angélu, St-Emilion (\$169.99) Hubert de Boüard admits he was scared for the first time in 20 years because of August rain. Six weeks of dry weather later he picked in perfect conditions. Big, blood-red fruit dominate this thick, concentrated wine that is, as usual, just flat out delicious!

2007 Léoville-Barton (\$64.99) Purple-blue color, Strong, vibrant and zesty on the palate. This masculine wine is right on the money, again!

2007 Pontet-Canet, Pauillac (\$75.99) The incredible quality of Pontet-Canet today can send people into a frenzy and that is exactly what happened as our dinner progressed with Alfred and Isabella Tesson. My exact note...Great juice! The deep blackberry and blueberry impression of the fruit is oh-so-pure. Almost creamy, with a thick mouthfeel, round tannins, strong yet no harsh tannins. Fantastic wine in any vintage!

2007 La Lagune, Haut-Médoc (\$49.99) Caroline Frey made an absolutely stunning wine of great purity, elegance and freshness in 2007. The time to buy from this estate is right now! The 2007 has all of the above and a core of lovely red fruits, fresh cherries, and cassis with hints of pomegranate. One of my customers, Big Ben Perry Green, who’s first Bordeaux purchase was 1975 La Lagune, was so smitten with the new La Lagune that he snuck outside before the cheese course and proposed marriage to his girlfriend Ramona on the steps of the château! She said yes!

From the blue waters of the San Francisco Bay, the muddy waters of the Mississippi to the also muddy Gironde—sincere and heartfelt thanks go out to all our wonderful friends in Bordeaux who were so kind with their time and incredible hospitality. A lifetime of memories, all in one week, are not to be forgotten anytime soon. Please feel free to contact me anytime with any questions or advice on the wines of Bordeaux at x2723 or Ralph@klwines.com. Cheers, Toujours Bordeaux and Go Giants!

Ralph Sands

STEVE BEARDEN *On Bordeaux*

It is no secret that the quality of winemaking in Bordeaux has been improving steadily over the last decade or so. When this renewed commitment to quality collides head-on with the near flawless harvest conditions of a vintage like 2005 the result is a perfect storm of quality wines. The eye of this storm appears to be centered in the \$20 to \$39 range where the number of high quality wines is almost too large to imagine. Here are some wines that today represent must-buys.

2005 Puygueraud, Côtes de Francs (\$26.99) Here is an amazing find with an expressive, grapey nose and a flashy body of rich, dark fruit. This is an intense wine with deep, blue fruits, coffee grounds, bitter chocolate and velvety tannins on the finish. Only a vintage like '05 gives us this quality at this price!

2005 Baron de Milon, Pauillac (\$37.99) The second wine from the Lafite property Duhart-Milon shows classic character at a modest price. This is a big, firm wine with lots of dark fruit, iron and mineral. The beautiful structure and classic proportion will allow both long aging and early drinkability.

2005 de Francs les Cerisiers, Côtes de Francs (\$19.99) This property from a once obscure region has been producing high quality wine for several vintages now and the '05 may be their deepest and richest to date. Super ripe cherries and black currants are rich and extracted in this plush and tasty bargain. There is enough structure and finishing tannin to keep this fruit bomb in check, so go ahead and enjoy this at your next barbecue. Made by Hubert de Boüard of Angélu's fame.

2005 l'Enclos, Pomerol (\$37.99) This is not a wine that will bowl you over with sheer size or weight, but rather one that will charm you with gentle, seductive elegance. The woody aromas are delicate, beguiling and strictly Old School. There is sweet fruit finely laced with mineral and a sense of harmony that satisfies on an intellectual level, yet doesn't short change the palate. This is beautiful, sensual, classic claret to contemplate and enjoy over the next decade.

2005 Chantegrive, Graves (\$22.99) Gravelly, earthy and rocky aromas rise from this ripe and fresh wine. This is complex, smooth and supple with plenty of sweet, black fruit and a long, toasty finish where the fine tannins kick in. This is balanced, ripe and absolutely lovely for drinking now, though it would be a shame not to cellar some.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

2005 Lugagnac, Bordeaux Superior (\$12.99) In the northeast corner of the Entre-Deux-Mers region is the appellation of Sainte Foy. One of the leading properties of the region is Château Lugagnac, distinguished earlier this year when it garnered "Best of Tasting" in the *Wall Street Journal's* review of 2005 Bordeaux under \$20. It's a 50/50 cabernet sauvignon and merlot blend with a classic Bordeaux nose of black currant. In the mouth blackberry and cassis. "Remarkably complete for such a young, inexpensive wine," say Dorothy and John. I couldn't agree more.

2005 Au Grand Paris, Bordeaux Superior (\$12.99) Another from the Entre-Deux-Mers region. 55% cabernet sauvignon, 40% merlot, 5% cabernet franc. Designated "Best Value" by *WSJ*. Big and round in the mouth. Blackberry and licorice notes. Nice minerality on midpalate. Drink or hold.

2005 Les Tours de Peyrat Vieille Vignes, Côte de Blaye (\$14.99) A Right Bank value from the *WSJ Top 10*. Red currant and plum notes. Well-balanced and delicious.

2005 Nodeau, Côtes de Bourg (\$11.99) Another Right Bank value from the *WSJ Top 10*. The blend, again, is mostly merlot with cabernet franc, cabernet sauvignon and malbec.

2005 La Parde de Haut-Bailly, Pessac-Léognan (\$36.99) Second wine of Haut-Bailly. The exceptional 2005 vintage produced a very small crop with unprecedented ripeness. The quality shines through to the second wine, possibly the finest ever made at the estate. 65% cabernet sauvignon, 25% merlot, 10% cabernet franc. Wonderful Pessac gravel offset by tart blackberry fruit.

2000 Lamothe-Bergeron, Haut-Médoc (1.5L) (\$46.99) Several of my favorite Haut-Médoc wines—Lanessan, Beaumont, Lamothe-Bergeron—come from the commune of Cussac, immediately south of St-Julien. The 2000 Lamothe-Bergeron is drinking well now or could be cellared for several more years. Big, round, ripe black currant fruit framed by soft, dusty tannins. A stellar price for a magnum and a great excuse for a steak dinner with a few close friends.

Jeff Garneau

"When this renewed commitment to quality collides head-on with the near flawless harvest conditions of a vintage like 2005 the result is a perfect storm of quality wines."

"Several of my favorite Haut-Médoc wines—Lanessan, Beaumont, Lamothe-Bergeron—come from the commune of Cussac, immediately south of St-Julien."

“On closer inspection, this was not exactly a cliff but a decline so sharp you could see only the very start of it and on that slice of earth was a row of vines.”

Wine 101: Mosel Meets Barossa

Maybe you like to think of yourself as open-minded. Most people do. I mean, when was the last time you heard a person describe herself as prejudiced?

I'm the same. Totally without judgment...well, except for certain wine prejudices that I just cannot part with. One: Chianti really is the only thing to drink with pizza. And two: Aussie wines, in particular those from the Barossa, are hulking beasts of cloyingly ripe fruit, alcohol and a complete lack of finesse.

I don't like them and never will.

That was me, before a K&L tasting trip to Australia. Sure enough, as soon as we drove out of Adelaide, the landscape backed me up: Scorched earth, oppressive sun, low hills dotted by eucalyptus and little else. It was January, and it was hot. Not unlike the outskirts of Modesto, this Barossa. Just the place for red behemoths. A few days into the trip, and I was still holding on to my prejudices. And then, something miraculous: a visit to Jacob's Creek (a behemoth in its own right), and more specifically to the Steingarten vineyard. Reaching the site after a precipitous drive straight up (no low hill, this), we emerged on a sharp ridge, one side looking out to Jacob's Creek's storage tanks, and on the other, a cliff falling away to sheer air. On closer inspection, this was not exactly a cliff but a decline so sharp you could see only the very start of it, and on that slice of earth was a row of vines. We were assured the vines went all the way down to the bottom. But it was hard to believe grapes could grow here, and that anyone would have the audacity to pick them! And about those grapes, this wasn't shiraz or grenache. This was riesling, growing in what looked like the Mosel smack dab in the middle of the Barossa. And was it me, or was the air a whole lot cooler suddenly?

Those who doubt that elegant, high-acid riesling can thrive in the Barossa must open their minds and pick up a bottle of the **2003 Jacob's Creek Steingarten Riesling (\$25.99)**. It displays a core of minerals, citrus and lime skin aromas, all echoed on the long, lean palate. A superb Australian (or worldwide!) riesling that will change you forever.

Elisabeth Schriber

AUGUST EVENTS CALENDAR

SATURDAY TASTINGS

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

August 2: Jean Christophe Meyrou of Monteviejo will be on hand to pour his wines for a very special tasting in San Francisco. RWC and Hollywood will be featuring our newest arrivals from Argentina and Chile.

August 9: French Regional Wines. So, what is a French regional wine? It is a wine from the "new" wine producing regions south of the Rhône. Come in and find out why this is one of our fastest growing categories of wine!

August 16: Bordeaux. Our monthly Bordeaux tasting is the bright spot for cellar selections and information about the 2007 vintage. Eight red (including one older pick), one white and one Sauternes will be poured. Tasting price \$20.

August 23: Champagne. What better way to celebrate summer? Our container (finally!) arrived, so we have many new selections to choose from.

August 30: Boutique Domestic Wines. All three stores round out the month by presenting our newest reds and whites from small-production boutique producers. These wines are difficult to come by, so it makes sense to try them while we have them!

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

August 7: T-Vine Vineyards; August 14: August Briggs Vineyards;
August 21: Champagne Krug & Ruinart; August 28: Seven Hills Winery

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

August 1: Monteviejo Vineyard with Jean Christophe Meyrou;
August 8: Champagne Krug & Ruinart; August 15: TBA;
August 22: Silver Oak; August 29: Wandering Aengus Ciders

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

August 7: Quintessential Wine Imports;
August 14: Mastering Spanish Wines;
August 21: Champagne Bollinger; August 28: Chateau St. Jean

Coming Up:

The Second Annual San Francisco WhiskyFest!

K&L is proud to be a retail exhibitor at the Malt Advocate's Second Annual San Francisco WhiskyFest! The event will be held on Friday, October 10, 2008 at the San Francisco Marriott. Tickets can be purchased at www.maltadvocate.com or call 800-610-MALT.

San Francisco and Hollywood Tent Events: Champagne!

In Hollywood, Saturday, October 18 and in San Francisco, Sunday, October 19. We will have several direct buy Champagne producers present to talk about their products. More than 40 bubbly to taste including Dom Pérignon, Krug, Veuve Cliquot, Roederer and many more! Tickets (limited) are available to purchase. \$90 per person plus tax.

The 2006 Fête de Bordeaux Dinner returns to San Francisco Sunday, January 18, 2009. Mark your calendars for this exclusive dinner. More details to come soon.

MAYOR BRUNO'S *Champagne*

Bruno Michel is quite a guy—in addition to being an organic grape grower, he is also a thoughtful wine maker, a nurseryman and (in his spare time) the mayor of Moussy. He owns 37.5 acres just south of Epernay and almost all of his production is barrel-fermented. The most interesting feature of his operation is neither his immaculate winery nor his very well situated vineyards—it is the plants themselves. Originally a nurseryman, Bruno does not cotton to the current fashion for cloned vines in Champagne. In the 1970s, a huge campaign was put into motion by the CIVC to rationalize the vineyards with cloned plants. They had good reason to do this, much of the vineyard area had poor quality, unhealthy plants and this project did much to improve the minimum quality of the appellation. Bruno is not interested in minimum quality—he wants maximum quality. His massal selection is done the old-fashioned way, he finds the best vines on his property and propagates them—after making sure they do not have any viral problems. The result of all of this work is wines that are effortless, textural, and elegant. Even the biggest of his wines (which are huge) are still fresh and perfectly balanced. His basic cuvée, the **Bruno Michel Blanche Brut (\$32.99)** is composed of 53% meunier and 47% chardonnay, based on 2004. This Champagne is one of the most balanced in our stock, with an effortless quality that is almost impossible to describe or resist. The **Bruno Michel Premier Cru Blanc de Blancs Brut (\$44.99)** is a single vineyard wine from the “Les Brousses” in the Premier Cru village of Pierry, planted in 1964. It is composed of the 2005 and 2004 vintages and given full barrel fermentation in old oak. This wine manages to combine friendly breadth and creamy yumminess with top notch minerality and length. Finally, the **2000 Bruno Michel Cuvée Clement Blanc de Noir Brut (\$54.99)** is made from the “9 Arpents” a 70-year-old meunier vineyard in Moussy. It has a deep straw color that is almost gold and a nose of morel mushrooms in cream and moist forest floor. The Champagne is both broad on the palate and long finishing—a rare combination. It also has a surprising chalky minerality to offset the rich mid-palate, making for an exquisitely well-balanced wine.

Gary Westby

“The most interesting feature of his operation is neither his immaculate winery nor his very well situated vineyards—it is the plants themselves.”

TOO HOT *Two Hot Buys For August*

For the last month of summer (or, if we are going by the weather, winter in San Francisco), I am very pleased to have two super buys available to round out the season. We have recently acquired a fair amount of **NV Henriot Souverain Brut (\$31.99)** at an unheard of price. Henriot has a long and storied history, it's been in existence since the 1700s (wine production having begun in 1808), to match the quality of the product. A classic blend of 40% chardonnay and 60% pinot noir, the current blend has received 92 points from the *Wine Enthusiast* and 90 points from *Stephen Tanzer's International Wine Cellar*. Although the majority of the blend is pinot noir, the crisp chardonnay fruit stands out on the nose. Refreshing citrus, green apples and minerality are the dominant characteristics and they create refreshing and clean scents that are reminiscent of a fine blanc de blanc. On the palate, there is also a crispness that makes for a lighter style of sparkling wine. Pears, limes, nectarines and (again) a hint of minerality are at the forefront. On the finish and at the back of the palate are cream and vanilla from the pinot noir. This is a very solid Champagne at an excellent price; it's a one-time deal, so when we run out, it's finis! Champagne number two, though much more expensive, is also an excellent value while quantities last. The **1999 Philipponnat “Clos de Goisses” Brut (\$159.99)** was featured in the *San Francisco Chronicle* in June of this year in an article about small, site-specific champagnes. Bottle production is between 15,000-20,000 bottles and this champagne is only made in the best of vintages. Yes, it is a higher-end Champagne but the retail price generally starts at \$180. This sparkler is one that will cellar for more than 25 years, for those of you who collect and age your Champagnes. Philipponnat has owned this vineyard (located in Mareuil-sur-Ay) since 1935. It is the original single-vineyard Champagne and is regarded as one of finest vineyards in the entire region. It has an intense nose of dried cherries, minerals and honeysuckle. In the mouth, the dominant fruit is of rich pears with cherries and peaches. There is also a leesy quality that lends complexity to the mix and very spicy finish that gives an idea of what is to become of this Champagne with years of cellaring. There are many Champagnes available that cost \$100 or more per bottle that are not nearly as good as this!

I hope that all of you are having a very enjoyable summer!

Scott Beckerley

“The Philipponnat is the original single-vineyard Champagne and is regarded as one of finest vineyards in the entire region.”

JIMMY C'S VIEW *Down Under*



2007 Saint Clair Pioneer Block #2 “Swamp Block” Sauvignon Blanc Marlborough New Zealand (\$21.99) The Saint Clair Pioneer Block series are small batch productions meant to emphasize the flavor, texture and terroir of each site. The Swamp Block was originally a low lying, poorly drained, swampy area in the lower Wairau flood plain. It's located near the coastline of Cloudy Bay and has a cooler climate than other areas in Marlborough. This provides a longer growing season for the grapes, adding greater flavor intensity to the wine. After harvest, the juice is immediately pressed off into tank and fermented at cool temperatures to retain flavor and freshness. The bouquet is bright and lifted with grapefruit, lime, passion fruit, a hint of bell pepper and some tropical notes. On the palate the wine is snappy with vibrant acidity, an oily/creamy texture and has great concentration and richness. We have an exclusive on the wine in California.

2005 Wynns Shiraz Coonawarra South Australia (\$10.99) While Coonawarra is noted for its cabernet sauvignon, along with Margaret River, as the benchmark for this varietal, shiraz also shines here, with its own unique character. The 2005 vintage brought a cool, dry summer with the grapes ripening early and evenly, and with no rain the wines developed classic varietal character and longevity. The wine was matured for 12 months in 20% new and 80% used French

and American oak that is beautifully integrated. The nose is full of ripe plum, raspberry, iron, earth, chocolate and black pepper spice. On the palate, the wine is medium-bodied, juicy and has refined tannins with good structure. Priced \$15.45 and up elsewhere, this is an absolute steal!

2006 Massena “The Eleventh Hour” Shiraz Barossa Valley (\$42.99) The Massena label was created out of the friendship/partnership between Dan Standish and Jaysen Collins, who met on the midnight shift during Clare Valley's 1999 vintage. This gave birth to their “Midnight Run” G-S-M blend, followed by the “Eleventh Hour,” which is a nod to their tenacious requests to save the low-yielding 60-120-year-old vines in Greenock Creek. Now they PAY for the quality of the fruit and justice was served. The wine spent about 18 months in 5% new/95% seasoned Tronçais barrique. I visited Dan and Jaysen last February and barrel-tasted the 2007 vintage with them, and I can tell you these guys are producing some serious wines that reflect the land they work, presented with precision and grace. The aromatics of this wine are bright and lifted with notes of boysenberry, blackberry, grilled meat, Earl Grey tea, spice, a hint of graphite and provincial herbs. On the palate, the wine is lush and silky with seamless balance and an incredibly long finish. This is very polished and elegant.

Jim Chanteloup

The Rhône

FRANCE'S MICRO-CUVÉES

Last February while touring in the Languedoc, Clyde and I were introduced to Laurent Girault, the vineyard manager at Domaine Begude in Limoux. As it so happens, in addition to his full time duties at Begude, Laurent and his wife Murielle also tend to a minuscule two-hectare vineyard named “Giroflet,” located more than an hour's drive from Limoux, near Pezenas. Both red and white wine are produced at Giroflet, although the total production for both wines is only 192 cases! Perhaps this is for the best, as project Giroflet is pretty much a two-person, husband and wife operation. K&L is very excited to feature these micro-cuvées from the Giraults. And many thanks to James Kinglake at Domaine Begude for insisting that we try these two little gems. They are truly a labor of love from Murielle and Laurent that all wine drinkers who appreciate hand-crafted, artisanal wine will enjoy.

2007 Domaine du Peras Blanc “Giroflet” (\$14.99) From a tiny, one-hectare vineyard in the heart of the Languedoc comes this most unusual, but delicious, white from Murielle and Laurent Girault. The Giroflet blanc is composed of chardonnay, roussanne, viognier, petite arvine, chenin blanc, petit manseng and muscat d'alexandrie. All varietals are co-planted on a clay-limestone parcel at a density of 7,000 vines per hectare. Harvesting is done by hand to ensure optimal ripeness (although never at the expense of acidity) and undamaged fruit. Only natural yeasts are utilized, and the wine undergoes six months of bâtonnage in order to develop additional complexity and nuance. Gorgeous nuances of Meyer lemon, white peach and

almond blossoms come to mind. The Giroflet blanc is a white to contemplate on its own or to enjoy with a freshly grilled snapper or halibut steak. Production for the Giroflet blanc is limited to 1,300 bottles.

“Production for both wines is only 192 cases. Perhaps this is for the best, as project Giroflet is pretty much a two-person operation.”

2005 Domaine du Peras Rouge “Giroflet” (\$19.99) From a one-hectare vineyard in the heart of the Languedoc comes this characterful and profound red from Murielle and Laurent. The Giroflet rouge is composed from 15 different varietals all co-planted in 1925! Along with grenache, cinsault, carignan and syrah, you'll find more ancient varietals like aramon and grand noir de la calmette. Like the blanc, harvesting is done by hand to ensure optimal ripeness and undamaged fruit. Only natural yeasts are utilized, and the wine undergoes 24 months of élevage in older wood to develop additional complexity and nuance. The Giroflet rouge is neither fined nor filtered. Evocative of dark red fruits, baking spices and garrigue. It is a red to contemplate with a selection of fine cow or sheep's milk cheeses, or to enjoy with a garlic-crusting roast leg of lamb. Production for the 2005 Giroflet rouge is a mere 1,000 bottles.

Mulan Chan

“Mike converted after tasting wine with some of these supremely talented producers. He drank the Kool-Aid and I doubt he is coming back anytime soon...”

Brick's Backyard Picks WASHINGTON, LAND OF PLENTY

Some of our more astute readers may have noticed Doug Davidson's recent articles in the newsletter focusing on the wines from the states to the north, Oregon and Washington. Well this month we're switching focuses, I'll do my best to compete with a man that can fly a jet airliner, drive a car with only two seats and dresses so preppy that he makes the models in J.Crew catalogs look unkempt. I mean I've never seen so much kakhi and baby blue in my life. Seriously though, pay attention to Doug's column, it's really good and he talks about incredible wines.

The reason we switched this month is Michael Jordan and I recently spent time in the great Northwest scouting out small wineries that heretofore have had little to no presence in California. We're changing all that and we should see some really amazing wines coming to K&L very soon, wines that easily rival any from California, period. Like Doug I've been a believer for a long time, but you should have seen how quickly Mike converted after tasting wine with some of these supremely talented producers. He drank the Kool-Aid and I doubt he is coming back anytime soon.

At press time we have not locked down anything specifically (hey, give a guy a break I got back the day before I wrote this) but we should see wines very soon from the likes of Mark Ryan, Isenhower, Bergevin Lane, Cadaretta, Forgeron and Chinook among exciting others from the state and a few new gems from Oregon as well. It was like hitting the mother load of wine awesomeness. But better yet were the people we met and got to know, even if it was in the slightest bit, like Hugh and Kathy at Côte Bonneville, who were two of the most genuine people I've come across in a long time in this business. And the warehouse winemakers of Woodinville, these guys are making head-turning wines in a totally non-descript place, all sharing ideas and a basketball hoop. We also met Kay and Clay at Chinook, who have been unflinching in their style for years, all the while not caring about scores or press, just making honest, tasty wine.

These are just a few of the people we met along the way. If we are lucky enough to get some of their wine you will be thrilled, trust me. So keep your eyes peeled for some of these gems. If you need more info about these new wines or any

wines from the Northwest please feel free to contact me at bryanbrick@klwines.com. I'll do my

best to keep you on the cutting edge.

Bryan Brick

WINERY TO WATCH: RIGLOS

If you think about it, growing grapes seems to go against everything we've learned about agriculture over the centuries. To get great fruit vine growers seek out sites that to any other farmer would seem ridiculously inhospitable: steep hillsides, infertile soils and dramatic temperature fluctuations. The goal is to inhibit vigor, to cause the vines to struggle to produce fruit and ripen it. And like people who struggle a bit, these challenges add complexity and character to the berries and, ultimately, to the wines they produce. Picture the sun-scorched, rock-strewn vineyards of Châteauneuf-du-Pape and you'll get the picture.

What this seemingly odd-ball strategy boils down to is both simple and complex: terroir. And Argentina's Uco Valley has it in spades. At first glance the Uco Valley, located about 90 kilometers from Mendoza in the foothills of the Andes, is desolate high desert. But its combination of arid sandy loam and gravelly soils, nearly 50 degree diurnal temperature swings, pure mountain water and pristine air make it the Holy Grail for Argentine winegrowers. Well-known producers like K&L fave Achával Ferrer and Catena have planted vines here, but it's one winery in particular that really gets our engines revving, this month's Winery to Watch: **Riglos**.

“The Uco Valley's combination of arid sandy loam and gravelly soils, nearly 50 degree diurnal temperature swings, pure mountain water and pristine air make it the Holy Grail for Argentine winegrowers.”

California wine maverick Paul Hobbs is the consulting winemaker here, supporting the skilled if less well-known Pulqui Rodríguez Villa. Their vineyard, planted at 1,250 meters above sea level in the Gualtallari District of Tupungato is called Finca Las Divas (essentially “Farm of the Goddesses”) and their vines are treated as such. They grow cabernet sauvignon, malbec, sauvignon blanc, cabernet franc and syrah. Hobbs personally selected which clones should be planted and where. The resulting wines are some of the most elegant, fresh and remarkably balanced wines we've ever seen from Argentina and, because they're from the Southern Hemisphere instead of the Napa Valley or France, they're still a great value for what's in the bottle.

The first release from Riglos was the 2004 vintage and they are now on their second. We carry both their **2005 Riglos Gran Malbec (\$29.99)** and the **2005 Riglos Gran Corte (\$49.99)**, a blend of 55% malbec and 45% cabernet sauvignon. The malbec is almost amethyst colored with tinges of ruby and a summer garden aroma redolent of violets and asters kissed by exotic Tahitian vanilla. Boysenberry and mulberry fruit are complemented by Nutella-like undertones framed by well-integrated, ripe tannins. The wine is fresh and enjoyable now, but definitely benefits from a little decanting. The Gran Corte could easily give many New World-styled Bordeaux a run for their money. Its structure begs for you to cellar a few bottles, but it's already drinking well, showing perfect balance from start to finish. Blackberry fruit dominates on the palate, rounded out by sweet cigar box, cinnamon and black pepper spice. There's also a distinctive mineral vein that runs through the wine and hints of delicious Valrhona chocolate on the finish. There aren't too many of these gems left, so I urge to you snag a bottle or two before word gets out and they're gone.

Leah Greenstein

Playing in **BRICK'S BACKYARD**

This month, Bryan Brick and I will be swapping columns so that he can write about some of the great Northwest wines he discovered on his recent trip to Oregon and Washington. I'll be taking this opportunity to highlight the delicious wines from Moshin Vineyards, which I tasted during Bryan's absence. This small family winery is located on Westside Road, along the Russian River outside of Healdsburg, just steps away from neighbors Williams-Selyem and Rochioli. Former math teacher Rick Moshin purchased the property in 1989, and has since added two more vineyards producing pinot noir and merlot. In 2005 he completed work on a four-tier gravity flow winery. This new facility allows him to carefully move the delicate pinot noir from the crush pad to the wine press, into barrels, and finally to the bottling room without the use of abrasive pumps. We at K&L are proud to offer four wines from Moshin Vineyards and hope you will take the opportunity to taste these wonderful, small-production wines.

The **2006 Moshin Larrick Vineyard Sauvignon Blanc (\$16.99)** is wonderful for backyard summer sipping. With a bright nose of melon and citrus, this refreshing wine has flavors of grapefruit and green apple with a touch of minerality on the finish. Wonderfully balanced fruit and acidity makes this a great example of California sauvignon blanc at its best. Only 275 cases produced, so get some now!

We also have a very small quantity of the **2006 Moshin Russian River Chardonnay (\$24.99)** available. This wine undergoes partial malolactic fermentation and sees only 20% new oak, resulting in a great balance between crisp acidity and creamy texture. Aromas of bright lemon curd and toast lead to rich flavors of melon and ripe pear, with the new oak lending a touch of spice on the finish. The perfect match for some crab cakes under the August sun. This one is in even smaller supply, so act quickly.

We've also got two tasty pinot noirs from Moshin, starting with the **2006 Moshin Molinari Vineyard Sonoma County Pinot Noir (\$22.99)**. This wine comes from a single vineyard located on the border of the Dry Creek Valley and Russian River, and shows great Sonoma character. This lush and velvety pinot has an expressive nose of fruit, with the "cherry cola" aromas the region shows at its best. There's bountiful fruit and spice in this easy drinker, with a touch of silky tannins on the finish. Though it will certainly improve with some age, this well-priced offering drinks great right now.

Finally, we've got a few cases left of one of the top wines from Moshin, the **2006 Lot 4 Selection Russian River Pinot Noir (\$39.99)**. This barrel selection pinot noir is definitely one for the cellar, although it tastes great right now after a couple of hours in a decanter. This serious wine first hits you with crisp aromas of tart cherries leading to spice and earth notes. Not as lush as the Sonoma County pinot noir, this wine shows more serious structure, with cranberry fruit and delicate oak spice, finishing with mouth-watering acidity and enough tannin to encourage some cellaring. We loved this wine, and bought everything they had available—which is still not much. Don't miss your opportunity to try these wines before they're gone.

Doug Davidson

BOUTIQUE CORNER *A Lovely Story(book)*

*Sun is shining, the weather is sweet, Make you want to move your dancing feet
To the rescue, here I am. Want you to know ya, where I stand
tell myself a new day is rising, get on the rise a new day is dawning
So, to the rescue here I am, Want you to know just if you can Where I stand.
We'll lift our heads and give JAH praises.
Sun is shining, the weather is sweet now, Make you want to move your dancing feet
To the rescue, here I am, Want you to know just if you can
Awake from your sleep and slumber, Today could be your lucky number
Sun is shining and the weather is sweet.*

—From "Sun is Shining" by Bob Marley

Although San Francisco can be a bit chilly this time of year, the rest of the country is warm and bathed in sunlight. It's a beautiful time to open a bottle of rosé and sip it in the back garden. Two wines that I've really enjoyed this summer are both from Storybook Mountain. Jerry and his wife Sigrid started the winery in 1976 and have been one of the best zinfandel makers the state of California has ever seen. This year, they have two rosé wines that are very different but both delicious. The **2007 Sep Estates (Storybook Mountain Vineyards) Cabernet Rosé (\$15.99)** is bigger than most rosés with big strawberry flavors and a bit of tannin. The acidity and fruit are in perfect balance; this rosé will hold up to anything from the grill. The **2007 Storybook Vineyards Zin Gris (\$16.99)** is a little dryer and leaner. Hints of strawberry, herbs, spice and a long, fresh finish. Imagine Provence in California.

Mike Jordan

"Former math teacher Rick Moshin purchased the property in 1989, just steps away from neighbors Williams-Selyem and Rochioli."

"It's a beautiful time to open a bottle of rosé and sip it in the back garden."

TREY'S August Picks

Three refreshing summer whites and one don't-miss red.

2006 St. Clement Napa Valley Chardonnay (\$12.99) Quite a buy for \$12.99! This chardonnay is 100% barrel fermented in 20% new French oak, with the remaining portion in two and three-year-old French oak. Winemaker Danielle Cyrot chose to put approximately 85% of the blend through malolactic fermentation. All of the lots were kept separate and aged sur lie with no stirring for eight months before blending and bottling. This delicious chardonnay is rich and creamy on the palate with ample flavors of Asian spice, pears, peach and citrus.

2006 Taz Santa Barbara Chardonnay (\$15.99) The 2006 vintage of Taz Chardonnay comes from fruit planted in three distinct and select blocks in Santa Barbara County's Cat Canyon. The 2006 exhibits citrus, pear and pineapple notes on the nose and is supported by a little creaminess from partial malolactic fermentation. This is a round and rich chardonnay that is held up with crisp acidity and balance.

2006 Stags' Leap Winery Napa Chardonnay (\$23.99) 90 points *Wine Enthusiast*—and the same from me! The vineyards for this wine are located in the much cooler southern Napa Valley and the Carneros region. In order to preserve the minerality the wine did not go through malolactic fermentation. The wine was aged on the lees in French Oak for eight months and was stirred every two weeks during maturation. This added an extra layer of richness and complexity to the wine. A favorite of mine!

2006 Belle Glos "Meiomi" Sonoma Coast Pinot Noir (\$24.99) The fruit for this wine comes from a number of coastal vineyards from Marin County in the south to Mendocino County in the north. The separate components, when combined and aged in 60% new French oak for nine months, create a wine of wonderful complexity, especially for the price. The wine shows bright, ripe high-toned red fruits, hints of cinnamon, anise and black cherry, all complete with a lively balance and freshness. This is an excellent summer red!

Trey Beffa



Domestics

HOLLYWOOD HOT PIX *Southern Exposure*

Our hot pix this month are inspired by our brethren from the Southern Hemisphere. Much is made of the varietals that have taken hold down south—Australia has shiraz, Argentina has malbec, and carménère is becoming increasingly popular in Chile. South Africa's signature varietal is pinotage. This hybrid varietal is a crossing of cinsault (called hermitage in South Africa) and pinot noir. Its powerful medicinal character has created a love-hate relationship with wine drinkers the world over. It is a rare occasion when I taste a pinotage where my eyes open with wonder instead of distress. And for the first time ever I have two to recommend.

The first is from South African producer Wildekrans. This producer is located in the Walker Bay wine region, which is further south and has a nice cool coastal influence well-suited for pinot noir and chardonnay production. This cooler climate has benefited Wildekrans because all of their wines have a cleaner, brighter flavor. The beauty of the **2006 Wildekrans Pinotage Walker Bay, South Africa (\$14.99)** is its bold ripe fruit. It has a hint of jammy ripeness that is almost liqueur-like in its concentration. Fans of pinotage should like the wine for its cleaner bold flavors, but all wine drinkers should enjoy the wine for its nice attack of ripe fruit. This is a great starting point for anyone who has wants to try or revisit this varietal.

The second wine comes Fort Ross, a producer from California's Sonoma Coast. Proprietors Linda and Lester Schwartz (South African ex-patriots) were the first people to bring pinotage into the United States. After a long process of clearing quarantine and certification (five years), plus grafting the

cuttings to rootstock and planting (three more years), they finally released their first commercial vintage in 2001. The wine is quite unlike most of the pinotage produced in South Africa. The **2004 Fort Ross "Fort Ross Vineyard" Sonoma Coast Pinotage (\$29.99)** possesses a few of the classic traits of lush dark fruit, smoky earthiness and spicebox aromas. It is finely balanced and is free of the harsh medicinal notes that often plague the wines of South Africa. This is a tremendous effort and is extremely limited.

Keith says: "Pinotage: Fact or Fiction?"

On another note, carménère, as mentioned above, is another of those fascinating varietals that is gaining some notoriety. The grape is predominately grown in Chile, but its roots are Old World. It is actually one of the original varietals used in the production of Bordeaux but was wiped out in France during the phylloxera infestation of the mid- to late-1800s. The Chileans had inadvertently preserved it, because it was thought to be a variation of merlot. The grape, when ripened properly, can obtain lovely floral and herbal aromas with plum and spice flavors. The **2006 Viña Peralillo "Arenal" Carménère, Chile (\$8.99)** is one of the best values I have tasted using this varietal. It has violet aromas and black fruit flavors and is a great bargain. If you have never tasted one, this is a great opportunity. It will go well with simple grilled meats and a chimichurri sauce.

Keith Mabry

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



ALSACE/LOIRE VALLEY

Charles Baur Cremant d'Alsace Rosé* \$18.99

Armand Baur popped a bottle of his Cremant d'Alsace on our last visit and actually said: "You probably have no interest in this, but maybe you would like to try." We said, "Of course we do," and the rest is history. We are now thrilled to offer the rosé version of Baur's impeccable and ridiculously low-priced sparkler. This gets its hue from pinot noir. Full of yeasty strawberry fruit and spice, it is a party wine and a terrific summertime tippie.

2005 Joel Taluau St-Nicolas-de-Bourgueil "L'Expression"* \$14.99

Joel and Clarisse Taluau and their three children run this 26-hectare estate planted exclusively to cabernet franc. The "L'Expression" cuvée comes from 35-year-old vines planted on calcium-rich soils. It shows fresh, lovely, light fruits, violet aromas and tremendous black-fruited vibrancy.

2007 Grange Tiphaine Touraine-Amboise Bel Air Sec* \$13.99

Green apples with a hint of honeysuckle envelopes your palate and nose. Very dry and crisp with floral notes and a long, zippy finish.

2007 Gerard Boulay Sancerre Chavignol* \$21.99

Jeff's favorite Sancerre producer and back in stock again. A friend turned us on to the Boulay family in Chavignol, long hallowed ground for sauvignon blanc, and after a staggering tasting of more than eight vintages we were in love. This wine is stunning.

2007 Franck Millet Sancerre Blanc* \$16.99

Our biggest selling Sancerre and a staple here at K&L since the 1994. We love these wines for their freshness, charm and affordability. Millet has maintained a commitment to value. We have seen a steady rise in quality over the past few years. Back in stock, finally.

CHAMPAGNE

Our direct buy Champagne container has finally landed!

1996 Fleury Brut Millesime* \$79.99

An RD release and STUNNING. A blend of 80% pinot noir and 20% chardonnay fermented in stainless steel, it measures a very high 6% total acidity even after full malolactic fermentation.

Franck Bonville Cuvée Les Belles Voyes* \$67.99

Finally back in stock. This is one of the best Champagnes we carry regardless of price. Made from the 1.75-acre Belles Voyes vineyard in Oger, this is Bonville's top of the line Champagne.

Marguet Pere et Fils Rosé* \$34.99

The blend is 65% chardonnay and 35% pinot noir. The wine shows a precise style at the same time elegant and aerial, all grace and lace with a rose petal color and layers of strawberry and raspberry fruit.

CHABLIS

2006 Chablis Domaine Bieville, Louis Moreau* \$18.99

Superb flavors of minerals, stones and apple. Good richness on the palate and crisp acidity.

2006 Chablis 1er Cru, La Forêt, VV Domaine Vocoret* \$35.99

89-92 points Allen Meadows' Burghound: "Sweet Spot Outstanding... A ripe and almost classic green fruit nose though a touch of the exotic sneaky [sic] through and leads to rich, ripe and sweet flavors that possess solid volume on the sappy, intense and deeper finish. This is really a lovely effort that is both balanced and serious with easily the best material to this point."

2006 Chablis Grand Cru, Les Clos, Domaine Vocoret* \$51.99

90-93 points and "Don't Miss!" from Allen Meadows' Burghound: "Here the nose also evidences moderate wood influence that isn't enough to dominate but neither is it completely subtle, setting off an intense white fruit and flower nose that also displays hints of citrus and sea breeze."

FRENCH REGIONAL/RHÔNE VALLEY

2005 Gigondas Tradition, Moulin de Gardette* \$23.99

This is a lovely Rhône red with super bright cherry notes, along with hints of saffras, lavender and cocoa power. It possesses very nice balance, with juicy fruit and medium-fine tannins that make the finish on this wine elegant rather than coarse and chewy. Crack open a bottle of the Tradition and enjoy with grilled chicken and fig sausages.

2007 Vacqueryras "Mas Bouquet"* \$14.99

Spicy and peppery. Delicious. 90 points WS.

2004 Les Baux de Provence Rouge Chateau d'Estoublon* \$22.99

The 2004 Chateau d'Estoublon rouge is primarily composed of grenache and syrah, and exhibits ripe raspberry aromatics and flavors along with moderate tannins on the finish due to the addition of cabernet sauvignon. The wine is supple and fleshy, however it maintains the requisite amount of mineral drive and acidity to keep things interesting.

2007 Begude Sauvignon Blanc, Limoux* \$12.99

Located high in the foothills of the Pyrenees in the Limoux region of the Languedoc. The long cool growing season here lends itself perfectly to the production of crisp and delicate wines, and this sauvignon blanc is no exception. More in the style of a Loire Valley Sancerre, with its rapier-sharp mineral laden nose and fresh citrus fruits on the palate.

2005 Cremant de Limoux Antech "Cuvée Eugenie"* \$13.99

From La Maison Antech located in the southern French region of the Languedoc comes this beautiful example of Cremant de Limoux. Named after the grande dame of the estate, Eugenie Limouzy, it's composed of 50% chardonnay, 40% chenin blanc and 10% mauzac and is produced using the méthode champenois. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits, toast and honey. At less than half the price of a bottle of Champagne, the cuvée Eugenie is the perfect choice for your house sparkling wine or to feature at parties where quality and good taste matter.

2007 VdP du Côtes de Thau Syrah Rosé Hecht & Bannier* \$9.99

A FUN rosé from the South of France that officially kicks off the 2008 rosé season here at K&L! Strawberry, watermelon and pomegranate nuances abound in this delectably juicy pink wine that pairs with just about anything! This is a K&L exclusive and one hecht of a deal.

2005 Cornas Domaine Durand "Empreintes"* \$34.99

90-93 points *Stephen Tanzer's International Wine Cellar*: "Inky purple. Suave, potent creme de cassis and blackberry aromas lifted by baking spice accents and a strong vanilla note. Lush and creamy in texture and very sweet, with concentrated dark berry flavors."

ARGENTINA

2005 Bodegas Poesia "Pasodoble" Mendoza, Argentina* \$11.99

90 points WA: "The 2005 Pasodoble is a blend of 34% cabernet sauvignon, 33% malbec, and 33% syrah sourced from a 20 year old vineyard and aged for 12 months in French oak. Dark ruby/purple-colored, it exhibits an expressive perfume of cedar, spice box, pepper, black currants, black cherry



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

and blueberry. Smooth-textured, elegant, tasty Bordeaux look-alike.

2004 Monteviejo "Festivo" Malbec Mendoza, Argentina* \$11.99
91 points WA: "Monteviejo's entry level wine is Festivo, a 100% malbec aged for six months in new French oak. The 2004 Festivo is dark crimson-colored with a fragrant nose of mineral, spice box, blueberry, and black cherry. Medium-bodied, it is plush on the palate with plenty of ripe, forward fruit, light tannin, and a sense of elegance."

SOUTHERN HEMISPHERE/COMMONWEALTH

2006 Kirkham Peak Sauvignon Blanc, Marlborough* \$11.99
A great follow-up to the 2005 production. Perfumed aromas of gooseberries and lime zest; this is a crisp clean and mouthwatering white on the palate. Aromas of grapefruit, lychee and minerals. It has a nice roundness mid-palate with zingy acidity and a delicious mineral finish.

ITALY

Ca Berti Lambrusco Grasparossa "Amabile"-Sweet \$8.99
Cherry vanilla cola, blackberries and a touch of cassis. This is not a cloyingly sweet, but is wonderfully dolce. Try this wine as an alternative to Port or Sauternes with dessert. (Mike Parres, K&L)

2006 Ermacora Pinot Grigio* \$15.99
2 Red Glasses *Gambero Rosso*. We were the first to start importing the wines from this small family winery. They were always much better known within Italy where they've been awarded multiple *Gambero Rosso* awards.

2006 Ermacora Tocai Friulano* \$15.99
2 Glasses *Gambero Rosso*. Tocai Friulano is Friuli's own indigenous variety, the Friulian national drink and its greatest source of pride. All meals or public encounters seem to start with a "Tajut" (tai -oot, Friulan for cut) of Tocai.

CLYDE'S & RALPH'S FAVORITE '06 AND '07 BORDEAUX (PA)

You can't miss by buying these pre-arrival beauties now!

2006 Cantemerle, Haut-Médoc \$29.99
Lovely wine—elegant style. Cinnamon spice and some clove hints. Very fine aromas that lead to the palate. A sure "sleeper of the vintage" and much better than their 2005! 90-92 RP.

2006 Branaire-Ducru, St-Julien \$52.99
Black cherry aromas and red fruit flavors. Round tannins—rich wine. Very bright red fruits on nose. Elegant—fine. Integrated tannins. A value. Good depth and length. 92-94 RP.

2006 Clinet, Pomerol \$74.99
A very spicy, lively wine that is also quite elegant. This property is back on its game for the last few years. 90- 92 RP.

2006 Clos Fourtet, St-Emilion \$59.99
Sweet and balanced. Not overdone. Creamy middle. This is to buy. Very good structure—superb. *+ Ralph Sands: No question one of the stars of the Right Bank in 2006. 90-93 RP.

2006 Giscours, Margaux \$49.99
*+ Ralph Sands: Pretty, classic and regal. Firm acid backbone, long wine. Great value. Alex Brisoux: Sweet berries, toasty vanilla, soft, sexy, elegant.

2006 Haut-Bailly, Pessac \$64.99
Tons of minerality. Deep and long. Powerful wine. Superb! Big wine but in

fine balance. More classic style than the very opulent 2005 and almost as good. 92-94 points WS .

2006 Kirwan, Margaux \$44.99
Quite dark with sweet palate entry. Some meaty notes. Flashy style. * Ralph Sands: Super sweet fruit up front. Balanced and firm.

2007 Croix de Labrie, St-Emilion \$56.99
Fabulous richness and length. Semi-New World wine with plenty of stuffing for the cellar. This is a must-buy. 92-94 points RP.

2007 Fleur Morange, St-Emilion \$74.99
* Sweet and brambly on the palate. Some mineral and iron on the finish. Fabulous wine. 100 year-old-vines. 91-93 points RP.

2007 Fleur Cardinale, St-Emilion \$39.99
Big and ripe, tannic. Powerful—this wine was almost black in color. Very ripe—stunning chocolate tones. 91-93 points RP.

2007 Les Forts de Latour, Pauillac \$99.99
Great spice on the nose and fine mid-palate impression. Lively wine, A Baby Latour for one-quarter the price. 90-92 points RP.

2007 Lynch-Bages, Pauillac \$69.99
Sweet and lush on the palate. Fine balance. Very silky. Ralph: Round and sweet, very good and consistent.

2007 Malescot-St-Exupéry, Margaux \$49.99
K&L loves Malescot most every year—balanced and fruity, with strawberry, tobacco and light chocolate character. 91-93 points RP.

2007 Pontet Canet, Pauillac \$75.99
Another winner...sweet and lovely. Top flight. Boysenberry aromas; Lovely. At property it was also very fine. Black licorice nose and some earthy notes. Lush on palate—long and sexy. 91-94 points RP.

SHIPPING INFO

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

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

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

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

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

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

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

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



1970-2004 IN STOCK

These wines are in our stores now and many are ready to drink. Supplies of some wines are limited, so act fast.

VALUE WINES UNDER \$30

1996 Lanessan, Médoc	\$24.99
2000 Lamothe-Bergeron, Médoc (1.5L)	\$46.99
Perfect summertime party red—soft and elegant.	
2000 Coufran, Médoc	\$27.99
2000 de Moulin-à-Vent, Graves	\$17.99
2001 Coufran, Médoc	\$19.99
2001 Pauillac, Pauillac	\$24.99
Pichon Lalande's third wine. Stunning.	
2001 Haut-Vigneau, Pessac	\$17.99
Drink now and enjoy the fruit and elegance.	
2002 Dame de Montrose, St-Estèphe	\$29.99
2002 Potensac, Médoc	\$19.99
2002 Sociando Mallet, Médoc	\$29.99
Superb wine and fine value for the cellar.	
2003 Belle-Vue, Haut-Médoc	\$19.99
A great high score and an even better low price!	
2003 Closiere de Clos Fourtet	\$29.99
Sweet and sexy wine—great right now. Toasty.	
2003 Couhins-Lurton, Pessac	\$29.99
Delicious wine with tons of minerality.	
2003 Greysac, Haut-Médoc	\$16.99
One of best values for drinking Bordeaux.	
2003 La Gatte, Bordeaux Superior	\$10.99
2003 Lamothe-Bergeron, Médoc (1.5L)	\$39.99
2003 les Allees de Cantemerle	\$19.99
2003 Malmaison, Moulis*	\$10.99
2003 De Rochemorin, Pessac	\$21.99
2003 Poujeaux, Moulis	\$29.99
2004 Bastide de Dauzac, Margaux	\$24.99
Beautiful second wine that tastes like a first.	
2004 Blason d'Evangile, Pomerol	\$29.99
Pomerol under \$30—buy it.	
2004 Brio de Cantenac, Margaux	\$29.99
Big wine, meant to cellar. Good value.	
2004 Cantemerle, Haut-Médoc	\$26.99
2004 Clarke-Rothschild, Listrac	\$19.99
2004 du Moulin, Haut-Médoc*	\$16.99
Lots of wine for the price.	
2004 Lalande de Borie, St-Julien	\$26.99
Super delicious. Soft and toasty.	

2004 La Fleur de Bouard, Lalande Pomerol	\$29.99
Outstanding.	
2004 La Vieille Cure, Fronsac	\$24.99
2004 Malmaison, Moulis*	\$14.99
2004 Pipeau, St-Emilion	\$29.99
This wine is sexy—flashy.	
2004 Phélan-Ségur, St-Estèphe	\$29.99

OTHER BORDEAUX 1970-2004

1970 Beychevelle, St-Julien	\$199.00
Great condition—Mahler-Besse cellar.	
1970 Palmer, Margaux	\$499.00
1976 Pichon Lalande (5L)	\$699.00
Made by Michel Delon of Las Cases fame	
1976 Latour, Pauillac (1.5L)	\$649.00
1982 La Lagune, Médoc	\$249.00
1983 Margaux, Margaux	\$799.00
1985 Lafite-Rothschild, Pauillac	\$595.00
1985 Margaux, Margaux	\$799.00
1985 Siran, Margaux (5L)	\$599.00
1986 Lynch-Bages, Pauillac	\$299.00
1986 Mouton-Rothschild, Pauillac	\$949.00
1990 Latour, Pauillac	\$899.00
1991 Latour, Pauillac	\$599.00
1993 Latour, Pauillac	\$499.00
1994 Latour, Pauillac	\$499.00
1993 and 1994 Latour—Outstanding values!	
1994 Cheval Blanc, St-Emilion (3L)	\$999.00
1994 Mouton-Rothschild, Pauillac	\$399.00
1994 Léoville-Barton (1.5L)	\$279.99
1996 Labegorce, Margaux	\$39.99
Will cellar well —SUPERB! Buy this wine!	
1996 Lynch-Bages, Pauillac	\$209.99
1997 Labegorce (1.5L)	\$69.99
This is a fabulous value! Perfect right now.	
1998 Grand Pontet, St-Emilion	\$49.99
Killer value! Lush and ready.	
1998 Latour, Pauillac (3L)	\$1,299.00
1998 Margaux, Margaux	\$349.00
One-quarter of the price of the 2005!	
1999 Cos d'Estournel, St-Estèphe	\$139.00
1999 Cos d'Estournel (1.5L)	\$249.00
A superb value for a very underrated wine—better than their 2000?	
1999 Haut-Bailly, Pessac	\$69.99
Elegant, yet powerful wine. Exotic and velvety.	
1999 Labegorce, Margaux	\$34.99

1997 on steroids—superb in the next 5-10 years.
1999 Lynch-Bages, Pauillac \$149.00

Just tasted—all fruit and elegance!

1999 Margaux, Margaux \$369.99
 94 pts RP: "...archetypical Château Margaux of richness, finesse, balance and symmetry."

1999 Pichon-Lalande (1.5L) \$229.00
 Superb value and fantastic tasting wine.

2000 Haut-Bailly, Pessac \$139.00

2000 Lafite-Rothschild Pauillac \$1,599.00

CLYDE LOVES 2001 BORDEAUX

2001 Cos d'Estournel, St-Estèphe \$159.99
 Stunning wine—much better than their 2000.

2001 d'Angludet, Margaux \$39.99

2001 Larrivet Haut-Brion, Pessac \$39.99
 Tastes great now. Plenty of mineral and fruit.

2002 Haut-Bailly, Pessac \$49.99

2003 d'Angludet, Margaux \$49.99

2003 Ferrière, Margaux \$34.99

2003 Haut-Bailly, Pessac \$49.99

A pure expression of terroir. Only 50% new oak.

2003 Latour, Pauillac \$1,499.00

2003 Léoville-Las-Cases (375ml) \$99.99

2003 Léoville-Las-Cases (1.5L) \$399.00

2003 Palmer, Margaux (375ml) \$79.00

2003 Palmer, Margaux (1.5L) \$349.00

2003 Reserve de Comtesse, Pauillac \$36.99

A big hit at our recent RWC tent event.

2003 Talbot, St-Julien \$47.99

2004 Cheval Blanc, St-Emilion \$269.99

2004 Clos d'Oratoire, St-Emilion \$42.99

Balanced wine packed with ripe blackberry fruit.

2004 Cos d'Estournel, St-Estèphe \$99.99

2004 d'Aiguilhe, Castillon \$32.99

2004 La Mission Haut-Brion, Pessac \$119.00

2004 Latour, Pauillac \$599.00

2004 les Forts de Latour, Pauillac \$199.00

2004 Lynch-Bages, Pauillac \$84.99

2004 Malescot-St-Exupéry \$39.99

One of the greatest Bordeaux buys in the store.

2004 Margaux, Margaux (1.5L) \$599.00

2004 Margaux, Margaux (3L) \$999.00

2004 Montrose, St-Estèphe \$68.99

2004 Pichon-Baron, Pauillac \$76.99

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

2004 Pichon-Lalande, Pauillac \$79.99

2004 Reserve de Comtesse \$33.99

Classic style with lots of cedar and oak.



These 2005 Bordeaux are in stock but going fast. This is the vintage everyone wants—collectors and drinkers alike. This is just a partial list of our inventory; check our website for all Bordeaux.

2005 BORDEAUX-IN STOCK

But going fast. This is the vintage everyone wants—collectors and drinkers alike. This is just a partial list of our inventory; check our website for all Bordeaux.

VALUE WINES UNDER \$30

Au Grand Paris, Bordeaux Superior	\$12.99
Top ten value 2005 in <i>Wall Street Journal</i> .	
Belgrave, Médoc	\$29.99
91 points WS.	
Bernadotte, Haut-Médoc	\$19.99
Bois Martin, Pessac	\$14.99
Chantegrive, Graves	\$21.99
Fabulous value. Great minerality and length.	
Clos Floridene Rouge, Graves	\$19.99
Coufran, Médoc	\$27.99
91-93 points <i>WE</i> : "If you're looking for great, ripe black currant fruits, this is where to come."	
de Lugagnac, Bordeaux	\$12.99
The top 2005 value in the <i>Wall Street Journal</i> .	
de Francs les Cerisiers,	
Côtes de Francs	\$19.99
Etoiles de Mondorion, St-Emilion*	\$19.99
Fonreaud, Llistrac*	\$17.99
Extremely well-made. Quite round.	
Grand Bateau, Bordeaux	\$10.99
Lalande-Borie, St-Julien	\$27.99
Fabulous wine and a great value for the cellar!	
Larruau, Margaux	\$29.99
Le Pape, Pessac	\$25.99
Great minerality.	
Les Tours de Mons, Margaux	\$29.99
Les Tours de Peyrat VV, Côte Blaye	\$14.99
Top ten value 2005 in <i>Wall Street Journal</i> . This wine is fabulous—rich and round and classic.	
Les Trois Croix, Fronsac	\$24.99
Moulin d'Issan, Margaux	\$14.99
Mylord, Bordeaux	\$10.99
Nodeau, Côtes de Bourg	\$11.99
Top ten value 2005 in <i>Wall Street Journal</i> .	
Paloumey, Haut-Médoc	\$19.99
Picard, St-Estèphe (1.5L)	\$39.99
Potensac, Médoc	\$29.99
Delicious and elegant.	
Puygueraud, Côtes de France	\$26.99
Extremely flashy, rich, spicy and delicious.	
Richelieu, Fronsac*	\$17.99

Ste-Colombe, Castillon	\$12.99
de Sales, Pomerol	\$28.99
Saransot-Dupre, Llistrac	\$19.99
Sorbey, Haut-Médoc*	\$15.99
Souvenir, Bordeaux*	\$11.99
Villegeorge, Haut-Médoc*	\$19.99

LEFT BANK/PESSAC

Baron de Milon, Pauillac	\$37.99
This is the second wine of Duhart Milon—this label is usually only found in Europe.	
Beychevelle, St-Julien	\$64.99
Brown Rouge, Pessac	\$34.99
Cantemerle, Médoc	\$39.99
Chasse-Spleen, Moulis	\$39.99
One of the great values of 2005—sweet as sugar.	
Croizet Bages, Pauillac	\$39.99
d'Armailhac, Pauillac	\$49.99
de Pez, St-Estèphe	\$39.99
Ferrière, Margaux	\$49.99
Lagrange, St-Julien	\$69.99
La Parde de Haut-Bailly, Pessac	\$36.99
Second wine of Haut-Bailly at 1/4 the price.	
Lascombes, Margaux	<i>Inquire</i>
Labegorce, Margaux	\$49.99
Meyney, St-Estèphe	\$31.99
Pichon-Lalande, Pauillac (6L)	\$1,099.00
Talbot, St-Julien	\$59.99

RIGHT BANK WINES

Angéus, St-Emilion (1.5L)	\$799.00
Bourgneuf, Pomerol-91 pts WS	\$44.99
Canon, St-Emilion	\$119.99
Clos de la Vieille Eglise, Pomerol	\$79.99
The fruit is dark, intense, deep and powerful.	
d'Aiguilhe, Côtes de Castillon	<i>Inquire</i>
de Sales, Pomerol (1.5L)	\$61.99
Fleur de Boüard, Lalande Pomerol	\$39.99
Franc Mayne, St-Emilion (1.5L)	\$69.99
Larmande, St-Emilion	\$34.99
Delicious wine for mid-term aging.	
Larcis-Ducasse, St-Emilion	\$249.99
Le Fer, St-Emilion	\$31.99
l'Enclos, Pomerol	\$37.99
Rochebelle, St-Emilion	\$47.99
Rochebelle, St-Emilion (1.5L)	\$94.99
Exceptionally well-made wine. Good old school Right Bank flavors and fine depth.	
Sansonnet, St-Emilion	\$54.99
92 points WS.	

Soleil, St-Emilion	\$31.99
Fabulous wine made by Stephan Neipperg of Canon-La-Gaffelière.	
Valrose, Cuvée Alienor, St-Estèphe	\$31.99

WHITE BORDEAUX

2004 Brown Blanc, Graves	\$29.99
2004 Canteleys Blanc, Pessac*	\$17.99
Stunning wine—long on palate, refreshing!	
2005 Clos Floridene Blanc, Graves*	\$19.99
According to RP: "... a superb white Graves."	
2005 Château Ducla Experience XIII	\$16.99
Ralph's favorite. Creamy and rich.	
2005 Couhins-Lurton, Pessac	\$39.99
2005 La Louvière, Pessac*	\$29.99
2005 de Rochemorin Blanc, Pessac	\$17.99
2006 Clos Floridene Blanc, Graves*	\$24.99
2006 Château Reynon "VV"*	\$13.99
Delicious, snappy, citric aromas and flavors. Great balance. Durbourdieu makes great wines.	
2006 Le Cygne de Fonreaud (375ml)	\$16.99
Perfect balance and structure with a creamy mouthfeel and crisp finish. Stunning wine.	
2006 Roquefort Blanc,	
Entre Deux Mers*	\$11.99
2006 St-Jean des Graves Blanc*	\$14.99

SAUTERNES 1982-2005

1982 Suduiraut	\$99.99
Actually better than the heralded 1983.	
2001 Castelnau de Suduiraut	\$29.99
2001 Dudon	\$24.99
2001 Liot	\$29.99
Fabulous wine—sweet and lovely. Value!	
2004 Climens, Barsac	\$79.99
2004 Lieutenant de Sigalas Rabaud*	\$19.99
Another K&L fave.	
2005 Doisy-Védrines (375ml)	\$22.99
2005 Doisy-Védrines	\$44.99
One of our favorites. Top-rated wine in recent top 100 Wines of the World.	
2005 Guiraud	\$69.99
One of the top rated Sauternes of 2005.	
2005 La Tour Blanche	\$59.99
2005 Rayne-Vigneau	\$39.99

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



CABERNET SAUVIGNON

2003 Silver Oak, Napa	\$89.99
2004 Burgess, Napa	\$24.99
2004 Col Solare Red	\$49.99
2004 Heitz Cellars, Napa	\$39.99
2004 Hill Family Estate, Napa	\$36.99
2004 Jordan, Alexander Valley	\$46.99
2004 Keenan, Napa	\$39.99
2004 Mt St Helena, Napa	\$19.99
2004 Napanook, Napa	\$39.99
2004 Peju, Napa	\$34.99
2004 Phelan "Estate Grown"	\$69.99
2004 Rodney Strong Alexander Vly	\$18.99
2004 Sequoia Grove, Napa	\$28.99
2004 St Clement, Napa	\$24.99
2004 Vine Cliff, Napa	\$39.99
2004 Worthy "Sophia's Cuvee"	\$28.99
2005 Avalon, Napa	\$10.99
2005 Beringer, Knights Valley	\$16.99
2005 Bogle, California	\$9.99
2005 Buehler, Napa	\$21.99
2005 Cannonball, California	\$12.99
2005 Caymus, Napa	\$67.99
2005 Chappellet "Pritchard Hill"	\$114.99
2005 Cloverdale Ranch, Alexndr Vly	\$27.99
2005 Columbia Crest "H3"	\$11.99
2005 Dominus, Napa	\$119.00
2005 Donati Family Vineyard Claret	\$17.99
2005 Edge, Napa	\$16.99
2005 Ehlers Estate, Napa	\$39.99
2005 Far Niente, Oakville	\$99.00
2005 Forth "All Boys"	\$19.99
2005 Genuine Risk, Santa Ynez	\$21.99
2005 Groth, Napa	\$46.99
2005 Hawk Crest, California	\$9.99
2005 Hess Collection "19 Block"	\$31.99
2005 Hess Estate "Allomi"	\$21.99
2005 Hess Select, California	\$11.99
2005 Hewitt, Rutherford	\$65.99
2005 Honig, Napa	\$30.99
2005 House Wine Columbia Vly Red	\$10.99
2005 Joseph Phelps, Napa	\$44.98
2005 L'Aventure "Optimus"	\$34.99
2005 Lewis Cellars Reserve, Napa	\$112.99
2005 Newton "Unfiltered"	\$44.98
2005 Newton "Red Label "	\$18.99
2005 Olema, Napa	\$18.99
2005 Pine Ridge, Rutherford	\$39.98
2005 Poppy, California	\$11.99

2005 Provenance, Rutherford	\$29.99
2005 Raymond Reserve, Napa	\$26.99
2005 Ridge Vineyards, Santa Cruz	\$34.99
2005 Robert Goyette, Napa	\$19.99
2005 Robert Mondavi, Napa	\$19.99
2005 Robert Mondavi, Oakville	\$34.98
2005 Roth, Alexander Valley	\$31.99
2005 Sequoia Grove, Napa	\$32.99
2005 Seventy Five "Amber Knolls"	\$18.99
2005 Shelter "Headwater"	\$59.99
2005 Simi, Alexander Valley	\$19.99
2005 Slingshot, Napa	\$22.99
2005 Snowden "The Ranch"	\$39.99
2005 St Clement "Oropas"	\$44.99
2005 Stag's Leap "Artemis"	\$44.98
2005 Terra Valentine, Spring Mtn	\$32.99
2005 Turnbull, Napa	\$39.99
2005 Twenty Bench, Napa	\$15.99
2005 Two Tone Farm, Napa	\$8.99
2005 Whitehall Lane, Napa	\$34.99
2005 Wolf Family "Phaedrus"	\$39.99
2006 Decoy, Napa	\$27.99
2006 J Lohr "Seven Oaks"	\$11.99
2006 Joel Gott "815 Blend"	\$14.99
2006 Justin. Paso Robles	\$21.99
2006 Kalinda, Napa	\$17.99
2006 Khroma, Alexander Valley	\$15.99
2006 Kirkham Peak, Napa	\$21.99
2006 McManis, California	\$8.99
2006 Stephen Vincent, California	\$9.99
2006 The Show, California	\$11.99
2006 Twenty Bench, Napa	\$15.99

MERLOT

2004 Brassfield "High Serenity"	\$12.99
2004 Cloverdale Ranch, Alexndr Vly	\$21.99
2004 Robert Mondavi, Napa	\$16.99
2004 Simi, Sonoma	\$14.99
2005 Blackstone, California	\$8.99
2005 Brassfield "High Serenity"	\$12.99
2005 Duckhorn, Napa	\$49.99
2005 Etude, Sonoma Valley	\$33.99
2005 Ferrari-Carano, Sonoma	\$19.99
2005 Frog's Leap, Napa	\$28.99
2005 Green Lion, Napa	\$13.99
2005 Lewis Cellars, Napa	\$69.99
2005 Parcel 41, Napa	\$16.99
2005 Rombauer, Napa	\$27.99
2005 Shafer, Napa	\$39.99

2005 Stags' Leap Winery, Napa	\$26.99
2005 Whitehall Lane, Napa	\$24.99
2006 Bogle Vineyards, California	\$7.99
2006 Kalinda, Napa	\$17.99
2006 Kirkham Peak, Napa	\$17.99
2006 McManis, California	\$8.99
2006 Stephen Vincent, California	\$9.99

PINOT NOIR

2005 Artesa Reserve, Carneros	\$29.99
2005 J Wine Co, Russian River	\$24.99
2005 Kynsi "Bien Nacido"	\$32.99
2005 Kynsi "Stone Corral Vineyard"	\$39.99
2005 Marimar "Doña Margarita"	\$39.99
2005 Maysara "Jamsheed"	\$19.99
2006 A to Z, Oregon	\$16.99
2006 BearBoat, Russian River	\$17.99
2006 Belle Glos, Sonoma Coast	\$24.99
2006 Bogle, Russian River	\$12.99
2006 Chalone, Monterey	\$13.99
2006 Chasseur, Sonoma Coast	\$39.99
2006 Ferreira "Moore Vineyard"	\$23.99
2006 Foley, Santa Rita Hills	\$32.99
2006 Hocus Pocus, Willamette Vly	\$24.99
2006 Husch, Anderson Valley	\$22.99
2006 Joseph Swan "Cuvée de Trois"	\$26.99
2006 Kalinda, North Coast	\$17.99
2006 La Crema, Sonoma Coast	\$18.98
2006 Lily, Sonoma County	\$20.99
2006 Lucia, Santa Lucia Highlands	\$39.99
2006 Mark West, California	\$9.99
2006 Migration, Anderson Valley	\$31.99
2006 Morgan "Twelve Clones"	\$24.99
2006 Olivet Lane, Russian River	\$34.99
2006 Patton Valley, Willamette Vly	\$33.99
2006 Patz & Hall, Sonoma Coast	\$37.99
2006 Poppy, Monterey	\$11.99
2006 Rex Hill, Oregon	\$19.99
2006 Testarossa "Palazzio"	\$29.99
2006 WH Smith, Sonoma Coast	\$26.99
2006 ZD, Carneros	\$32.99
2007 Castle Rock, Willamette Valley	\$10.99
2007 McManis, California	\$9.99
2007 O'Reilly's, Oregon	\$16.99

SYRAH & PETITE SIRAH

2003 Kunde, Sonoma	\$19.99
2004 Jade Mountain, Napa	\$16.99
2005 Barrel 27, Central Coast	\$14.99
2005 Chesebro "Cedar Lane"	\$14.99



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

2005 Concannon, Petite Sirah	\$13.99
2005 Copain "L'Hiver"	\$15.99
2005 Lagier-Meredith, Mt Veeder	\$44.99
2005 Lewis Cellars "Ethan's"	\$47.99
2005 Lost Canyon "Stage Gulch"	\$34.99
2005 Rosenblum "Pickett Road" PS	\$27.99
2006 Bogle Californi, Petite Sirah	\$9.99
2006 Hocus Pocus, Santa Barbara	\$17.99
2006 Sobon Estate, Amador County	\$13.99
2006 Spicerack "Punchdown"	\$19.99

ZINFANDEL

2003 Ridge "Geyserville"	\$32.99
2003 Ridge "York Creek"	\$26.99
2005 Boeger "Walker"	\$16.99
2005 Klinker Brick "Old Vine"	\$14.99
2005 Rosenblum "Annette's"	\$29.99
2005 Rosenblum "Planchon"	\$19.99
2005 Turley "Juvenile"	\$39.95
2005 T-Vine Cellars "Brown"	\$31.99
2006 Alexander Vly "Sin Zin"	\$13.99
2006 Bogle Vineyards "Old Vines"	\$9.99
2006 Dashe, Dry Creek	\$19.99
2006 Elyse "Korte Ranch"	\$27.99
2006 Coppola "Director's Cut"	\$16.99
2006 Frog's Leap, Napa	\$23.99
2006 Gamba "Old Vine-Estate"	\$38.99
2006 Girard, Napa	\$22.99
2006 J. Runquist "Z"	\$19.99
2006 Joel Gott, California	\$12.99
2006 Kalinda, Napa	\$16.99
2006 Opolo "Mountain Zin"	\$21.99
2006 Ridge "Geyserville"	\$31.99
2006 Ridge "Three Valleys"	\$17.99
2006 Rombauer, California	\$26.99
2006 Rosenblum "Richard Sauret"	\$19.99
2006 Shenandoah "Special Reserve"	\$8.99
2006 Sobon Estate "Rocky Top"	\$12.99
2006 Storybook "Mayacamas"	\$29.99
Rosenblum "Vintners Cuvee XXX"	\$8.98

MISC RED

2005 Bacio Divino "Pazzo"	\$27.99
2005 Kaena Grenache	\$23.99
2005 Paraduxx, Napa	\$47.99
2005 Purisima Canyon, Sonoma	\$10.99
2005 Turnbull "Old Bull"	\$18.99
2005 Vino Noceto Sangiovese	\$14.99
2005 Vino V "Confundido"	\$27.99
2006 Caduceus "Chupacabra"	\$24.99

2006 Cline Mourvèdre	\$12.99
2006 Folie à Deux "Menage à Trois"	\$8.98
2006 Hey Mambo "Sultry"	\$8.99
2006 Lang & Reed Cabernet Franc	\$19.99
2006 Tamarack Cellars "Firehouse"	\$17.99

CHARDONNAY

2005 Beringer "Sbragia Limited"	\$34.99
2005 Bernardus, Monterey	\$15.99
2005 Ch St. Jean "Robert Young"	\$21.99
2005 Chateau St. Jean Reserve	\$26.99
2005 Esterlina, Russian River	\$17.99
2005 Talbott "Sleepy Hollow"	\$36.99
2006 Acacia, Carneros	\$14.99
2006 Bogle, California	\$7.99
2006 Cakebread, Napa	\$35.99
2006 Chalone, Monterey	\$9.99
2006 Ch Ste Michelle Canoe Ridge	\$18.99
2006 Columbia Crest Grand Estates	\$7.99
2006 Edna Valley "Paragon"	\$9.98
2006 Far Niente, Napa	\$44.99
2006 Four Vines "Naked"	\$11.99
2006 Frank Family, Napa	\$28.99
2006 Hanna, Russian River	\$16.99
2006 Heitz Cellar, Napa	\$16.99
2006 Heron, California	\$8.99
2006 Hess "Su'skol Vineyard"	\$21.99
2006 Hess, Monterey	\$9.99
2006 Iron Horse "Unoaked"	\$21.99
2006 Kalinda, Anderson Valley	\$13.99
2006 La Crema, Sonoma Coast	\$15.99
2006 Landmark "Overlook" (375ml)	\$13.99
2006 Lioco, Sonoma	\$19.99
2006 Londer "Corby Vineyard"	\$25.99
2006 MacRostie, Carneros	\$17.99
2006 Margaret's Vineyard, California	\$7.99
2006 Mer Soleil "Silver"	\$34.99
2006 Napa Cellars, Napa	\$17.99
2006 Newton "Unfiltered"	\$49.99
2006 Newton "Red Label"	\$16.99
2006 Neyers, Carneros	\$24.98
2006 Olivet Lane, Russian River	\$19.99
2006 Patz & Hall, Napa	\$31.99
2006 Poppy, California	\$9.99
2006 Rued Wines, Russian River	\$17.99
2006 St Clement, Napa	\$12.99
2006 Stags' Leap Winery, Napa	\$23.99
2006 Taz, Santa Barbara	\$15.99
2006 Testarossa "Castello"	\$24.99

2006 ZD California	\$24.98
2007 Foxglove, San Luis Obispo	\$12.99
2007 Storrs, Santa Cruz Mountains	\$19.99

SAUVIGNON BLANC

2006 Brassfield "High Serenity"	\$7.99
2006 Cakebread, Napa	\$23.99
2006 Ch St Jean "La Petite Etoile"	\$13.98
2006 Gainey, Santa Ynez	\$10.99
2006 Geyser Peak	\$8.98
2006 Kalinda, Redwood Valley	\$11.99
2006 Voss, Rutherford	\$13.98
2007 Brander, Santa Ynez	\$10.99
2007 Duckhorn, Napa	\$26.99
2007 Ferrari-Carano, Sonoma	\$12.99
2007 Frog's Leap, Napa	\$15.99
2007 Groth, Napa Valley	\$13.98
2007 Honig, Napa	\$13.99
2007 Joel Gott, California	\$8.99
2007 Kathryn Kennedy, Santa Cruz	\$17.99
2007 Pomelo, California	\$8.99
2007 Provenance, Rutherford	\$15.99
2007 Two Wives, Napa Valley	\$15.99

MISC WHITES

2006 TC "Esprit de Beaucastel"	\$34.99
2007 Alban Central Coast Viognier	\$24.99
2007 Bonny Doon Vin Gris de Cigare	\$12.99
2007 Etude Carneros Pinot Gris	\$21.99
2007 Fisheye California Pinot Grigio	\$5.99
2007 Francis Coppola "Sofia" Rosé	\$14.99
2007 Pine Ridge Chenin/Viognier	\$10.99
2007 Plata Wine Co. Rosé of Syrah	\$22.99
2007 Tablas Creek California Rosé	\$19.99
Sokol Blosser "Evolution"	\$13.99

SPARKLING WINE

2004 Domaine Carneros Brut	\$19.98
2005 Schramsberg Blanc de Blancs	\$29.99
2005 Schramsberg Blanc de Noir	\$27.99
2005 Schramsberg Brut Rosé	\$32.99
2006 Coppola Estate "Sofia" BdB	\$16.99
Domaine Chandon Blanc de Noirs	\$14.98
Domaine Chandon Brut	\$14.98
Domaine Mumm Blanc de Noirs	\$13.98
Domaine Mumm Napa Brut Prestige	\$13.98
Gloria Ferrer Brut	\$14.99
Gruet New Mexico Brut	\$12.89
Roederer Estate Brut	\$16.99
Scharffenberger Brut	\$15.99

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MISC TUSCANY

2007 Maritma Sangiovese "4 Old Guys"-A new cuvée	\$7.99
2005 La Mozza I Perazzi Morellino di Scansano	\$14.95
2005 Felsina Chianti Classico-2 Glasses GR	\$16.99
2004 Castello di Monsanto Chianti Classico Riserva	\$19.99
2004 Fattoria del Cerro Vino Nobile di Montepulciano	\$19.99
2005 La Massa Panzano IGT	\$22.99
2003 Tenute Marchese Antinori Chianti Classico Riserva	\$29.95
2004 Felsina Chianti Classico Riserva "Rancia"-95 pts ST	\$34.99
2004 Rocca di Montefrossi Chianti Classico "San Marcellino"*	\$44.99
2006 Rocca di Montegrossi Chianti*	Inquire
2007 Rocca di Montegrossi Rosato*	\$19.99

MONTALCINO

2006 Argiano Rosso di Montalcino	\$23.99
2003 La Gerla Brunello di Montalcino	\$39.99
2003 Friggiali Brunello di Montalcino	\$43.99
2001 San Filippo Brunello di Montalcino-90 pts WS	\$44.99
2001 Val di Suga Brunello di Montalcino	\$44.99
2003 Casanova di Neri Brunello di Montalcino	\$49.99
2003 Canalicchio di Sopra Brunello di Montalcino	\$49.99
2003 Il Poggione Brunello di Montalcino	\$54.95
2001 Le Macioche Brunello di Montalcino-91 pts RP	\$58.95
2001 Canalicchio di Sopra Brunello Riserva-92 pts ST	\$64.95
2001 Tornesi Brunello di Montalcino Riserva-92 pts WS	\$69.99
2003 La Gerla Brunello di Montalcino Vigna gli Angeli	\$74.99
2003 Valdicava Brunello di Montalcino-95 pts WS	\$99.95

MISC. PIEDMONDT

2006 Vietti Barbera d'Asti "Tre Vigne"	\$18.99
2003 Massa Barbera "Monleale"-2 Red Glasses GR	\$21.99

BAROLO/BARBARESCO

2004 Produttori del Barbaresco Barbaresco	\$29.99
2003 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$32.99
2004 Marchesi di Grésy Barbaresco "Martinenga"	\$49.99

TRENTINO-ALTO ADIGE, LOMBARDY & FRIULI

2006 Blason Franconia "Blaufrankisch"*	\$11.99
2006 Venica Collio Pinot Grigio "Jesera"	\$13.95
2006 Bastianich Tocai Friulano	\$14.95
2006 Lis Neris Pinot Grigio-2 Glasses GR	\$19.95
2006 Cantina Valle Isarco Kerner "Aristos"-3 Glasses GR	\$21.99
2006 Jermann Pinot Grigio	\$27.99
2004 Bastianich Vespa Bianco	\$29.95
2005 Jermann Vintage Tunia	\$49.95
2007 Blason Pinot Grigio*	\$10.99
2007 Blason Pinot Grigio* (1.5L)	\$19.99
2007 Blason Cabernet Franc*	\$12.99
2007 Blason Rosato*	\$9.99

SICILY, SARDINIA & CAMPANIA

2007 Mancini Vermentino di Gallura	\$14.99
2006 Donnafugata Sedara Nero d'Avola	\$12.95
2006 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2006 Valle dell'Acate "Il Frappato"-2 Glasses GR	\$17.99
2004 Valle dell'Acate Cerasuolo di Vittoria-1 Glass GR	\$19.99
2003 Arnaldo Caprai Rosso di Montefalco	\$21.95
2003 Mastroberardino Taurasi "Radici"	\$26.99
2004 Palari "Rosso Soprano"	\$29.99
2004 6 Mura Rosso Isola dei Nuraghi	\$36.99
2003 Scacciadiavoli Sagrantino di Montefalco-2 Glasses GR	\$42.95
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR	\$49.99
2004 Palari "Faro"-3 Glasses GR	\$64.99

UMBRIA, ABRUZZO, CALABRIA, PUGLIA, MARCHE & LAZIO

2006 Vallevó Montepulciano d'Abruzzo	\$7.99
2005 Vigne e Vini Schiaccianoci Negroamaro Salento IGT*	\$9.99
2004 Terre di Balbia "Balbium" Rosso IGT Calabria	\$19.95
2006 Arnaldo Caprai Grecante	\$19.99
2003 Arnaldo Caprai Sagrantino "Collepiano"-3 Glasses GR	\$49.99
2005 Oasi Degli Angeli "Kurni"	\$94.99

EMILIA-ROMAGNA & VENETO

Ca Berti Lambrusco "Amabile"*	\$8.99
Ca Berti Lambrusco "Classico"*	\$9.99
2006 Corte Rugolin Valpolicella Classico	\$9.99
2003 Corte Rugolin Crosara delle Strie Amarone Classico	\$37.99
2003 Manara Amarone della Valpolicella	\$41.99
2003 Manara Amarone della Valpolicella "Postera"	\$44.99
2001 Corte Rugolin Amarone Classico "Monte Danieli"	\$46.99
2003 Masi Amarone "Costasera"	\$49.95
2000 Corteforte Amarone	\$49.99
2001 Brigaldara Amarone "Case Vecie"	\$64.99
2003 Speri Amarone	\$66.99

CLYDE LOVES *Crisp Italian Whites*

2006 Antinori Vermentino Guado al Tasso (\$19.99) Clyde loves this refreshing, clean wine from Antinori's Guado al Tasso estate in Maremma, on the Tuscan coast. It's part of the Bolgheri DOC, which became famous for its rosés in the 1970s. The vineyard's proximity to the Mediterranean mitigates temperature fluctuation, allowing the fruit here to ripen early and evenly. The results are as good as vermentino gets. According to the *Wine Spectator*: "Fresh fruit cocktail, with a light aniseed note. Medium-bodied, balanced and very refreshing. Drink now."



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

CHABLIS

2006 Chablis, Château de Maligny	\$16.99
2006 Chablis, Domaine de Biéville*	\$18.99
2006 Chablis, Domaine Vocoret	\$18.99
2005 Chablis 1er, Vaucopins, Moreau Pere & Fils	\$29.99
2006 Chablis 1er, La Foret, V.V., Domaine Vocoret*	\$35.99
2006 Chablis Grand Cru, Les Clos, Domaine Vocoret	\$51.99
2005 Chablis Grand Cru, Vaudesir, Dom. Billaud-Simon	\$73.99
2006 Chablis Grand Cru, Vaudesirs, Dom. Christian Moreau	\$74.99

CÔTES DE BEAUNE/CÔTES DE NUITS & CHALONNAISE

1999 Chambolle-Musigny 1er Cru, Chezeaux/Ponsot	\$81.99
1999 Pommard 1er Cru, Les Rugiens, Michel Gaunoux	\$49.99
2000 Charmes-Chambertin, Grand Cru, Nicolas Potel	\$104.99
2000 Clos Vougeot, Grand Cru, Nicolas Potel	\$104.99
2000 Griottes Chambertin, Grand Cru, Chezeaux/Ponsot	\$124.99
2000 Romanée St. Vivant, Grand Cru, Nicolas Potel	\$164.99
2002 Corton Grancey, Grand Cru, L. Latour-\$90 Elsewhere	\$56.99
2002 Griottes Chambertin, Grand Cru, Chezeaux/LeClerc	\$149.99
2002 Pommard, "Fremiers" 1er Cru, Dom Courcel-Was \$65.99	\$49.99
2004 Clos de la Roche, Grand Cru, Domaine Lignier	\$235.00
2004 Corton, Grand Cru, Bonneau du Martray-\$110 Elsewhere	\$59.99
2005 Aloxe Corton 1er Cru, Chaillots, Dom d'Ardhuy	\$46.99
2005 Aloxe Corton, Domaine Henri Delagrangé	\$46.99
2005 Be Friends Villages, Pinot Noir	\$13.99
2005 Beaune 1er Cru, Vignes Franches, Dom Mazilly	\$33.99
2005 Bourgogne Pinot Noir, Louis Max	\$10.99
2005 Bourgogne Rouge, Cuvée Joseph Faiveley, Faiveley	\$17.99
2005 Bourgogne Rouge, Domaine Desertaux-Ferrand	\$18.99
2005 Bourgogne Rouge, Les Barrigards, Dom Edmond Cornu	\$20.99
2005 Chambertin, Grand Cru, Vincent Girardin	\$299.95
2005 Chambolle-Musigny, Antonin Guyon	\$49.99
2005 Chambolle-Musigny, Clos du Village, Dom. Guyonnière	\$59.99
2005 Chass-Montrachet Rouge, Vieilles Vignes, Marc Colin	\$36.99
2005 Chassagne-Montrachet Rouge, L'Estimée, J-N Gagnard	\$30.99
2005 CdNuits-Villages, Vieilles Vignes, Desertaux-Ferrand	\$24.99
2005 Gevrey-Chambertin, Domaine Joseph Roty	\$62.99
2005 Gevrey-Chambertin, Champeaux, 1er Cru, Olivier Guyot	\$56.99
2005 Gevrey-Chambertin, Craipillot, 1er Cru, Gerard Seguin	\$47.99
2005 Gevrey-Chambertin, 1er Cru, Combottes, H. Lignier	\$234.99
2005 Gevrey-Chambertin, Champs Chenys, Joseph Roty	\$69.99
2005 Gevrey-Chambertin, Clos Prieur Bas, Joseph Roty	\$72.99
2005 Gevrey-Chambertin, Domaine de la Guyonnière	\$54.99
2005 Marsannay Rouge, Cuvée Marie Ragonneau, C. Audoin	\$23.99
2005 Marsannay, La Montagne, Domaine Olivier Guyot	\$34.99
2005 Mazis Chambertin Grand Cru, Harmand-Geoffroy	\$159.95
2005 Morey-St-Denis 1er Cru, Chaffots, Hubert Lignier	\$184.99
2005 Morey-St-Denis 1er Cru, Faconnieres, J-P Magnien	\$49.99
2005 Morey-St-Denis 1er Cru, Vieilles Vignes, H. Lignier	\$234.99

2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier	\$46.99
2005 Morey-St-Denis, En la Rue de Vergy, Michel Gros	\$63.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$63.99
2005 Nuits-St-Georges 1er, Hauts Prulier, Dom. Daniel Rion	\$59.99
2005 Pommard, Chateau de Puligny-Montrachet	\$49.99
2005 Pommard, Perrières, Mommessin	\$49.99
2005 Volnay, Vieilles Vignes, Domaine Henri Delagrangé	\$40.99
2006 Bourgogne Hautes Côtes de Beaune, Henri Delagrangé	\$19.99
2006 Bourgogne Pinot Noir, Domaine de la Guyonnière	\$19.99
2006 Bourgogne Rouge, Tradition, Maison Moillard	\$15.99
2006 Chorey-Les-Beaune, Maison Joseph Drouhin	\$22.99

WHITE BURGUNDY

2002 Meursault 1er, Charmes Dessus, Domaine Guyonnière	\$54.99
2004 Bourgogne Aligoté, Domaine Benoit Ente	\$18.99
2004 Chass-Mont 1er Cru, Chenevottes, Philippe Colin	\$51.99
2004 Corton-Charlemagne, Grand Cru, Louis Latour (375ml)	\$43.99
2004 Meursault, Les Tillets, Domaine Denis Carré	\$33.99
2004 Meursault, Maison Louis Latour	\$26.99
2004 Puligny-Montrachet 1er Cru, Chalumeaux, P. Matrot	\$42.99
2004 Puligny-Montrachet 1er Cru, Champ Gain, Benoit Ente	\$81.99
2004 Puligny-Montrachet 1er Cru, Referts, Benoit Ente	\$78.99
2004 Rully, Chaume, Chartron & Trebuchet-\$23.99 Elsewhere	\$14.99
2004 St- Aubin 1er Cru, En Remilly, Domaine Alain Chavy	\$17.99
2005 Bourgogne Aligoté, Domaine Ramonet	\$28.99
2005 Bourgogne Blanc, Emotion de Terroirs, Vincent Girardin	\$18.99
2005 Bourgogne Blanc, Domaine François Mikulski	\$29.99
2005 Bourgogne Blanc, Domaine Joseph Roty	\$20.99
2005 Bourgogne Blanc, Lucien Le Moine	\$31.99
2005 Chassagne-Montrachet, Domaine Niellon	\$53.99
2005 Chevalier Montrachet, Grand Cru, Domaine Niellon	\$294.95
2005 Chevalier-Montrachet, Grand Cru, Philippe Colin	\$270.00
2005 Corton-Charlemagne, Grand Cru, Bonneau du Martray	\$129.95
2005 Corton-Charlemagne, Grand Cru, Maison Champy	\$99.99
2005 Marsannay Blanc, Domaine Joseph Roty	\$32.99
2005 Montrachet, Grand Cru, Marquis de Laguiche, Drouhin	\$599.95
2005 Puligny-Mont, Corvées des Vignes, Maroslavac-Leger	\$43.99
2005 Puligny-Montrachet 1er Cru, Champgain, P. Chapelle	\$49.99
2005 Puligny-Montrachet 1er Cru, Chalumeaux, Champy	\$64.99
2005 Puligny-Montrachet, Domaine Bachelet-Monnot	\$42.99
2005 Puligny-Montrachet, Les Corvées, Bernard Millot	\$35.99
2006 Bâtard-Montrachet, Grand Cru, Paul Pernot	\$174.99
2006 Bienvenues-Bâtard-Montrachet, Paul Pernot	\$144.99
2006 Chassagne-Montrachet, VV Dom Fontaine Gagnard	\$58.99
2006 Mâcon Milly-Lamartine, Heritiers des Comte Lafon	\$28.99
2006 Puligny-Mont. 1er Cru, Clos de la Garenne, Paul Pernot	\$73.99
2006 Puligny-Montrachet 1er Cru, Folatières, Paul Pernot	\$74.99
2006 Puligny-Montrachet 1er Cru, Pucelles, Paul Pernot	\$97.99
2006 St-Romain, La Perrieres, Henri & Giles Buisson	\$31.99
2006 St-Veran, Domaine André Auvigüe	\$13.99

From Champagne to New Zealand to Argentina, K&L has a diverse selection of top-quality imports at affordable prices. Here are just a few.



CHAMPAGNE

1985 Collard Cuvée Reservee Milles*	\$74.99
1996 Dom Pérignon Rosé	\$369.00
1996 Salon Blanc de Blancs	\$289.00
1998 Perrier-Jouët "Fleur"	\$109.00
1999 Laurent-Perrier Brut	\$49.99
1999 Philipponnat Clos de Goisses	\$159.00
1999 Dom Pérignon Brut	\$119.00
2000 Louis Roederer Cristal Brut	\$245.00
2002 Mandois, Blanc de Blancs	\$54.99
2002 LeClerc Briant Rubis*	\$32.99
2002 Veuve Clicquot Brut Rosé	\$64.99
Ariston Carte Blanche*	Inquire
Ariston Brut Reserve*	\$32.99
Arm de Brignac "Ace of Spades"	\$269.00
Arnould Brut Reserve*	\$32.99
Bruno Michel Carte Blanche*	\$32.99
Bollinger Special Cuvée	\$46.99
Charles Heidsieck Brut Reserve	\$29.99
Deutz Brut Classic	\$31.99
Jacquesson Brut "Cuvée #732"	\$41.99
Krug Grand Cuvée Brut	\$129.00
Launois Cuvée Reserve*	\$34.99
Louis Roederer Brut Premier	\$37.99
Marguet Cuvée Reserve*	\$34.99
Philippe Gonet Brut Reserve*	\$33.99
Piper-Heidsieck Brut	\$24.98
Collard Ultime Ultra or Carte d'Or*	\$49.99
Veuve Clicquot Brut	\$39.99

PORT

1963 Croft-91 pts WS	\$199.00
1963 Cockburn	\$189.99
1983 Cockburn-97 pts WS	\$109.00
1963 Dow-92 pts WS	\$299.00
1970 Dow-94 pts WS	\$169.00
1966 Fonseca-97 pts WS	\$299.00
1983 Fonseca-92 pts RP	\$109.00
1994 Fonseca-100 pts WS	\$229.00
2003 Fonseca	Inquire
1963 Graham-97 pts WS	\$359.00
1966 Graham -93 pts WS	\$219.99
1970 Graham-94 pts WS	\$199.00
2003 Graham	Inquire
1987 Krohn Colheita	\$39.99
2003 Quinta do Noval	\$69.99
Ramos Pinot White	\$13.99
1963 Taylor-97 pts WS	\$349.00
1966 Taylor	\$249.00

Very fine on the nose, with rich, very black-curranty, very concentrated fruit. Full and complete on the palate, lovely concentrated.

1977 Taylor-100 pts WS	\$199.00
1985 Taylor-90 pts WS	\$109.99
2003 Taylor	Inquire
Taylor 20 year old Tawny	\$39.99
92 pts RP: "It is my opinion that Taylor's tawny ports are the best of their type."	
1963 Warre-92 pts WS	\$249.00
1985 Warre	\$89.99

NEW ZEALAND

2007 Oyster Bay Sauv Blanc	\$10.99
2006 Kirkham Peak Sauv Blanc*	\$11.99
2007 Kim Crawford Sauv Blanc	\$13.99
2007 Drylands Sauvignon Blanc	\$14.99
2005 Pyramid Valley Vineyards "Lebecca Vineyard" Riesling	\$21.99
2006 Pyramid Valley Vineyard "Lebecca Vineyard" Riesling	\$21.99
2007 Cloudy Bay Sauvignon Blanc	\$23.99
2006 Mt Difficulty Pinot Noir	\$27.99
2006 Pyramid Valley Vineyards "Calvert" Pinot Noir	\$39.99

AUSTRALIA

2006 Heartland "Stickleback" Red	\$7.99
2004 Brokenwood Sémillon, Hunter	\$11.99
2003 Kirkham Peak Shiraz-Cabernet	\$12.99
2005 Peter Lehmann Shiraz, Barossa	\$12.99
2004 d'Arenberg d'Arry's Original Shiraz-Grenache, McLaren Vale	\$12.99
2005 Katnook Estate "Founder's Block" Cabernet Sauvignon	\$13.99
2006 Terlato & Chapoutier Shiraz-Viognier, Pyrenees Victoria	\$14.99
2006 Thorn Clarke "Shotfire" Cabernet Sauvignon Barossa Valley	\$16.99
2006 Longwood Shearer Shiraz	\$15.99
2002 Brokenwood Wade "Block 2" Shiraz	\$16.99
d'Arenberg "Peppermint Paddock" Sparkling Chambourcin	\$16.99
2006 Torbreck Woodcutters Shiraz	\$16.99
2006 Epsilon Shiraz Barossa	\$19.99
2005 Steve Hoff Shiraz, Barossa	\$23.99
2006 Oliverhill "Clarendon" Shiraz	\$25.99
2006 Oliverhill "Jimmy Section"	\$28.99
2005 Cascabel Shiraz Fleurieu	\$29.99

2005 Kurtz Family Shiraz Barossa	\$21.99
2006 Mitolo "Riever" Shiraz	\$35.99
2006 Mitolo GAM Shiraz	\$39.99

ARGENTINA/CHILE

2007 Altos Las Hormigas Malbec	\$10.99
2005 Monteviejo Petite Fleur*	\$19.99
2005 Monteviejo Monteviejo*	\$29.99
2005 Monteviejo Lindflor*	\$39.99
2005 B. Poesia Clos des Andes*	\$19.99
2005 Bodegas Poesia Pasodouble*	\$11.99
2005 Bodega Poesia Poesia*	\$59.99
2004 Belasco de Baquedano "Llama"	\$11.99
2004 Neyen Espiritu de Apalta	\$34.99
2004 Catena Alta Cab Sauv	\$44.99
2007 Achával Ferrer Malbec	\$19.99
2005 Achával Ferrer Finca Mirador	\$79.99

SPAIN/PORTUGAL

2007 "Sola Fred" Monsant	\$10.99
2005 Marco Real Garancha Navarra	\$7.99
2004 Montgo Yecla	\$11.99
2006 Álvaro Castro, Dão, Portugal	\$11.99
2006 Via Terra, Garnacha Blanc	\$11.99
2006 Luna Beberide Mencia Bierzo	\$12.99
2006 Via Terra Garnacha Terra Alta	\$12.99
2006 Pazo San Mauro Albariño	\$15.99
2006 Bodegas Vizcarra Ramos Roble	\$16.99
2004 Juan Rojo Toro	\$21.99
2005 Mas Estela Quindals Empordà	\$22.99
2004 Galena Galena Priorat	\$23.99
2002 Clos Dominic Priorat	\$29.99
2004 Mas Doix Salanques Priorat	\$32.99
2005 Arzuaga Crianza	\$29.99
2004 Torrederos Seleccion	\$39.99
2004 Chryseia-Was \$49.99	\$29.99
2005 Chryseia-Was \$45.99	\$29.99

RHÔNE/FRENCH REGIONAL

2006 CdP Blanc Dom de Marcoux	\$59.99
2005 CdP Domaine de Marcoux	\$54.99
2005 CdP Domaine de Marcoux (1.5L)	\$119.99

CLYDE'S HOT PICK

Henriot Brut Champagne	\$31.99
Super value in bubbly. This price will increase a lot in the fall.	

BRICK'S LATIN PICKS *Vinos & Gourmet*

One of the importers I love is Vinos & Gourmet, run by Jose Pastor Senior (aka Pepe) and Junior. They bring in some really cool wines, things that you probably have tried and loved. Wines like Señorío de P. Peciña, Siete 7 and Primitivo Quiles are the fruits of the Jose's hard work. It seems every time I speak to them they are in Spain searching out new producers. A few weeks back they stopped by with their new wares and we found yet some more gems everyone will love.

First up are the wines from Masia de Bielsa from Campo de Borja, Spain. Located at the southeastern boundary of Rioja, Campo de Borja has been producing some high quality, low-priced marvels based on tempranillo and garnacha. The latter is what we are dealing with here, from 40-year-old vines no less. The **2007 Masia de Bielsa Rosado Campo de Borja, Spain (\$9.99)** is a steal, perfect for all those cheap rosé occasions. You know what I'm talking about, those friends that come over and drink all your wine, never fully appreciating what you give them, or when you just want a simple bottle of a rosé full of white raspberry, a dusting of pepper and some nice herbal lacings on the finish. Yeah, this will do just fine.

It's red counterpart, the **2007 Masia de Bielsa Campo de Borja, Spain (\$9.99)** is also from 40-

year-old vines and sees not a lick of oak. This has kept the flavors fresh and unadulterated, leaning heavily to the fruit side of the equation. Marked by framboise, with a rich core of creamy black fruits and just a slight dusting of earth, this is some dangerously good stuff. Don't let this one collect dust, drink liberally here.

Another find from the Jose's was the **2005 Bodegas Carmelo Rodero Crianza Ribera del Duero (\$29.99)**. They were looking for a "modern producer that still had roots in the Old World style of Ribera del Duero," and by gosh I think they found it. As one of the longtime growers for the legendary Vega Sicilia, Carmelo Rodero realized that if Vega could charge the farm for the wine they made using his grapes, why shouldn't he try his hand at making the wine and charge a whole lot less. I think you'll be pleased with the results. The Crianza is 90% tinto fino (tempranillo) and 10% cabernet sauvignon aged for 15 months in both French and American oak. This oak influence shows more in the aromatics than in the mouth, with notes of caramel and toasted vanilla bean. Counter that with cigar smoke, dried tobacco, blackberry and cedar and this shows both fruity yet rustic flavors with some nice tip-o'-the-tongue acidity.

Bryan Brick



Spain

ROSÉ WITH A SPANISH ACCENT

By now, everyone knows that the cool thing to do in summer is drink rosé. Go to any restaurant or wine bar this time of year and chances are pretty good that you'll see lots of glasses filled with delicious pink wines. So I won't pepper you with catch phrases like "think pink" or "drink pink" or anything silly like that. However, as this article affords one the opportunity to occasionally hop up onto the proverbial soap box, I will do so and opine that few wines are as versatile at the table, equally wonderful on their own, or as interesting an introduction to a winery's style of winemaking, as rosé. If you're not a rosé fan, it's probably because you haven't had the right rosé. Ok, now that I'm off the soapbox, I would like to share these delicious rosés with you.

2007 Dominio del Plata "Crios de Susana Balbo" Rosé of Malbec (\$9.99) Year in, year out, this rosé is a winner. Darker in color and fuller in flavor than many of our rosés, this is one of those wines that truly reflects the grape variety that produces it, in this case malbec. Dark cherry and spices intermingle with a hint of the violets typically found in malbec with fresh acidity on the finish. Somehow this wine manages to be both substantial and refreshing, a classy offering that won't disappoint longtime Crios fans. In fact, this wine should attract even more folks to the terrific values coming from this winery.

"Few wines are as versatile at table, equally wonderful on their own, or as interesting an introduction to a winery's style of winemaking, as rosé."

2007 Belasco de Baquedano "Rosa" Rosé of Malbec (\$11.99) Here is another malbec rosé, featuring similar dark red fruit aromatics, with a slightly creamy character. The wine is good and sturdy with dusty raspberry flavors and good grip on the palate. Try this wine with a coriander and black peppercorn crusted piece of seared tuna, or even a similar treatment for grilled Kobe beef. Yes, this is a rosé that can hold up to meat and a touch of spice.

2007 Hijos de Crecencia Merino Viña Catajarros Rosado "Elite" Cigales (\$12.99) Fresh, vibrant, sun-soaked red fruits, with good intensity and a strong backbone of acidity lends a fresh finish to this wine. Made from 80% tempranillo, 10% verdejo and 10% assorted others including garnacha and the rare white albillo. I recently tasted this blind with several other Spanish rosados, all good, but the Catajarros was a clear front-runner and the group favorite.

Joe Manekin

WINE TO UNWIND

“Why is the fire hot, Bucky?” “The fire,” he once explained, “was the sunlight that the tree had once gathered; now it was ‘unwinding’ from the log.”

Mike Weersing would certainly smile at the late Buckminster Fuller’s brilliant explanation for such a natural phenomenon. As the dynamic young owner and winemaker, with his wife Claudia, of Pyramid Valley Vineyards in Waikari, New Zealand, he applies much of the same direct, unambiguous language when talking of winemaking and of the ancient wisdom of allowing the terroir’s unique voice to “unwind” through the roots, sink into the vines and whisper into the grapes. This is the essence of natural viticulture, of walking the rows almost daily and cultivating an intimate, internal dialogue with each vine, and of giving as much attention to the phases of the moon as the multiple passes during harvest. As Weersing writes, “we are confident allowing our wines to largely make themselves.”

Two favorites...The **2006 Pyramid Valley Vineyard “Hille Vineyard” Sémillon Marlborough New Zealand (\$25.99)** Few winemakers even make sémillon in New Zealand, but Mike Weersing has created a wine of such mystery—dry as an extinct moa’s bone, with complex aromatics of lime zest, beeswax, almond shells, and citrus flowers. It spends 15 months on the original lees, which probably explains why I absolutely loved it and will waltz beautifully with roasted, rosemary-crust chicken. I also love the **2005 Pyramid Valley Vineyards “Lebecca Vineyard” Riesling Marlborough New Zealand (\$21.99)**. When I first tasted this remarkable Auslese-style wine a few months ago I could have sworn I was in the heart of Mosel-Saar-Ruwer. Stunned by the pure, intensely-concentrated fruit, textbook acidity, riveting phenolics and glorious, mineral finish. Perfect with spicy Burmese cuisine, say, smoked pork or mango chicken. One taste, and you’ll wish you’d bought a case!

John Majeski

“This is the essence of natural viticulture, of walking the rows almost daily and cultivating an intimate, internal dialogue with each vine...”



TENACITY NEEDED

Help Protect Your Wine-Buying Choice

Special Interests want to prohibit you from buying wine on the internet or by phone, and having it shipped to you. K&L is a founding member of the Specialty Wine Retailers Association, formed to support the fight to keep markets open across the country. We have been engaged in a long and expensive legal fight against anti-consumer, protectionist rules in Texas, and legal and lobbying efforts in many other states, including Illinois. Sadly, this will be a long struggle.

To help keep the fight going, SWRA (on the web at www.winewithoutborders.org) has launched its own brand of wine, **Tenacity**. When you purchase a bottle (or case) of **Tenacity**, you help support the cause of open markets and oppose the powerful and entrenched forces trying to deny you a choice of where to purchase wine. Craig Wolf, of the Wine and Spirits Wholesalers Association says: “Most Americans were satisfied with the system as it is, except for a small, very vocal segment who say they can’t get their bottle of 1997 Whatever.” We think you should be able to buy that bottle of 1997 Whatever! If you are a wine-lover, who wants to maintain your choices, this is an easy way to assist.

But, what matters most is the wine, and fortunately that is one thing we know something about, after all. The **2005 Tenacity (\$19.99)** is a delightful Bordeaux-style blend, with a Napa twist. It is from the Oakville appellation, and includes all five Bordeaux varietals, although mostly merlot and cabernet. It was aged for 18 months in a mixture of new and used French oak barrels. Rich plum and berry notes combine with dark chocolate and lush tannins to make a delightful drink. Rich, focused, and fine in texture, this is a lovely bottle of wine. And when you raise a glass, you can toast your own **Tenacity** in helping the SWRA to keep markets open and to protect consumer choice.

Keith Wollenberg

HOORAY For White Wine

I say this every month and I will continue to say it every month—these wines make me happy!

2007 von Hovel Estate Riesling “Balduin” (\$15.99) Yet another new wine for us here at the ol K&L—and with good reason. Sharp aromatics of tangy apples and creamy pears bound from the glass and delicate white flower notes linger too. With its classic Saar zip the wine’s finish is off-dry, juicy and lively. This is a perfect wine for almost any appetizer, salads and many first courses. Or, try it with that take-out you just picked up since it’s been a long day and you’d rather relax than cook when you get home.

2006 Spreitzer Oestricher Doosberg Kabinett (\$22.99) Any time I tell people about the wines of the Brothers Spreitzer I tell them that, in my humble opinion of course, these are what the wines of the Rheingau should be: A fantastic dance between dense earthy minerals, rich acidity and perfumed, polished fruit. Every time I smell this wine it makes me think of a slightly smoky green tea that was brewed with hibiscus and lavender. Now, is that so wrong?

2007 Hiedler Grüner Veltliner Löss (\$15.99) This is my favorite version of this wine to date and I’m so very excited that it has arrived. This is no loosey goosey, everyday-drinker-style of grüner veltliner, but fortunately for us it is priced as such. Typical in style, the wine has all of that creamy lentil goodness and the snap of fresh pea sprouts. With a bit less weight than the ’06 this finishes dry with a subtle peppery spice.

2006 Salomon Undhof Grüner Veltliner Von Stein Reserve (\$43.99) This is a very unique and special wine. It starts off sharp and linear and then explodes with texture and power. Highly expressive and precise minerals walk their way into a fatty, rich meat that is balanced out with the inherent, juicy minerality of the varietal. This could definitely use another 5-plus years in the bottle or a good couple of hours hanging out in a decanter. This is one of those special wines that has the unique ability to match up with almost any type of food. My first instinct tells me pork (pork is always my first thought) but I really think it has enough to stand up to something like Guinness-braised short ribs, too.

Eric Story



Loire Valley

“EVER DAINTY” UNLOADS TREASURE

The first week of July saw the cargo vessel named “Ever Dainty” power under the Golden Gate Bridge and into port carrying with her our long-awaited shipment of wines from the Loire Valley. This has been a real tough season for importing wines with skyrocketing fuel costs, a plummeting US dollar, dock strikes in France and, because of a few short crops, higher prices at the cellar door. Frankly I am surprised we didn’t get a call telling us some Leviathan from the mid-Atlantic trench burst from the sea and pulled our container down into the abyss. Our current state of affairs has also made it plainly clear what an advantage it is to source our own wines directly. Yes, prices have gone up as you will see, but the value is still there versus traditionally-imported wines whose prices have had to increase much more. That said we are very pleased to have some really exciting wines to show you from a few of our favorite producers.

First up is my personal favorite grower in Sancerre: Gerard Boulay. The Boulays farm nine hectares in the limestone-rich commune of Chavignol, long famed for producing some of the most distinctive and soil-inflected sauvignon blancs in the Loire, with delineation and minerality often reminiscent of top Chablis. The wines transcend what you think of the grape; they are much more than simple quaffers—flush with aromas of candied grapefruit, mandarin orange, lime and wildflowers. But what really sets them apart is their mineral-infused personality; these are wines of the soil, that echo the land with the precision found in only the greatest of whites.

The 2007 Gerard Boulay Sancerre Chavignol* (\$21.99) is crystalline and very pure, slightly racier than the lovely and gentler ’06, but sadly there is

very little wine. You could compare this to the ’04, if you remember how fresh and snappy that was, but I feel this has a bit more balance. We also have small quantities of the two single vineyard wines, the **2006 Sancerre Chavignol Clos du Beaujeu* (\$29.99)** and the **2006 Sancerre Chavignol Monts Damnés* (\$29.99)**. Both are monuments and among the greatest in the appellation. The Beaujeu is the shy and elegant beauty where the Monts Damnés is dense and powerful. Both will improve in the cellar upwards of 10 years. There are also small quantities of the delightful **2007 Sancerre Chavignol Rosé* (\$19.99)** made from 100% pinot noir; it’s pale pink with fresh raspberry aromas, light cherry nuances and fine acidity, and the **2006 Sancerre Chavignol Rouge* (\$23.99)**, an elegant and subtle expression of pinot noir.

Also in are Philippe Tessier’s wines from Cheverny. Tessier produces, among other wines, the rare and elusive romorantin, an ancient grape with fewer than 50 hectares under vine. The **2006 Cour Cheverny Domaine Blanc* (\$15.99)** is from 60-85-year-old vines, matured in 3-5 year old Burgundy barrels. It is rich and textured, almost powerful, with hints of orange peel, grapefruit and soil with a finish that is long and spicy. There is also the **2007 Cheverny Rouge* (\$14.99)**, a runaway hit with both the staff and customers alike, it is a luscious blend of gamay and pinot noir. This medium-bodied beauty is supple and elegant, a portrait of restraint and purity and just about one of the happiest wines we have in the store. Enjoy its cherry-scented nose, spicy licorice-tinged palate and ample sweet fruit just above cellar temperature and over the next 5-8 years.

Jeff Vierra

JIM'S AUGUST GEMS

With the multitude of wild fires (1,500 of them currently) and the constant thick fog of smoke that lingers all day long, everywhere, it is difficult to grasp the influence this will have on this year's harvest. It is safe to say that the crop will be very short. For all intents and purposes, this is turning into the vintage from Hell...*(blog.klwines.com)*

With the last two shipments of the Aimery "1531" Brut becoming very inconsistent in quality, our French regional wine buyer, Mulan Chan, set out to find a replacement of better quality. She stumbled upon the **Antech Blanquette de Limoux, "Cuvee Francoise"*** (\$11.99), which is so delightful that it puts "1531" to shame. With bright apply, pear-like to nutty aromas leaping from the glass, this blanc de blancs style is alive and expressive, leading to a clean, crisp, snappy finish. Eby has informed me that this will be our house sparkler for the month. *(🍾🍾🍾🍾🍾🍾)*

The Beaner believes the **2007 Domaine Begude Pinot Noir Rosé, Vin de Pays d'Oc*** (\$12.99) is the best thing to arrive in the US since The Beatles. This salmon-pink colored rosé is a clean, crisp, dry, yet delicate wine. Nuances of strawberries and Bing cherries with undertones of wet stone minerality strongly suggest having this with Ahi tuna according to The Beaner. This will be our house rosé for August. *(🍷🍷🍷🍷🍷)*

Despite the fact that The Wine God gave this 90 points, the **2006 Acoustic, "Acoustic" Monsanto** (\$17.99) is still one extraordinary wine. Deep ruby in color, the bouquet explodes with cassis, cigar box, mixed spices, minerals and plums that

carry over to its broad, lush, viscous mouthfeel and into the finish. This is incredible wine from ancient garnacha and samsó (native) vines that Anderson feels needs more than the allowable dog tail wags and will be one of our house reds for however long it last. *(🍷🍷🍷🍷🍷🍷)*

There are some incredible Bordeaux to be had at much more reasonable prices and availability than the 2005s, which leads me to my next wine. According to Anderson the **2003 Château Belle-Vue Haut-Médoc** (\$19.99) is superb Bordeaux for near-term drinking. Along with opulent aromas of black cherry, preserves, antiques and cedar, all of which show openly in the mouth, it offers up a broad set of pure fruit characteristics, soft rounded tannins, and a finish that lingers on and on. Anderson says that this will be our other house red for August. *(🍷🍷🍷🍷🍷)*

I love to consume and produce syrah. The families I make wine with, and for, rave about the stuff I have created. But it does not hold a candle to the **2005 Purissima Canyon Mendocino Syrah*** (\$17.99) made with fruit sourced from several vineyards in the Redwood Valley. Profoundly deep in color, the nose explodes with aromas of licorice, white pepper, and plums underscored by mild toasty oak. All of this screams across the palate with soft tannins and a lush display of pure fruit that refuses to give up. This is an amazing syrah that will be our house red as well as part of Jim's Gems Hall Of Fame according to Anderson. *(🍷🍷🍷🍷🍷🍷)*

Enjoy—Jim, Anderson, Eby, and The Beaner



WHERE THERE'S SMOKE...

Time to crack a bottle of Fumé Blanc and toast the burnt toast that is California these days. The men and women fighting these blazes are truly worth their salaries. Now if we can only get teachers on the same pay scale...

Jim Barr has taken to dressing up as the Pink Panther, but Peter Sellers he ain't. Sure, he has the moustache, the hat and the goofy cross-eyed look down pat, but when he said to a customer "Madame, that is the ugliest nose I have ever seen, and I compliment you on it—it suits you!" it can't be good for business. If that weren't bad enough, it's the dyslexia that kills him: "Does your God bite?" "That... is not my God!" Can't argue with the name though: Cluseau...

Doug Davidson and Joe Manekin were verbally blogging in the breakroom the other day. Joe was telling Doug about some ham that sells for \$100 a pound. I don't know if Mr. Manekin was trying to be a big shot or what, but I picked up the paper right then and there, and the first headline I saw was "\$35 Million for Bacon." Okay, this was for a painting—we all know that—but I had no idea Kevin Bacon was so talented... Same page, new headline: "Free Bon Jovi!" I thought Guantanamo was closing, and come on, is he really that bad?

Wine reviews are like cabaret acts—lots of costume changes, but the same old song and dance. This is no exception: 1999 Bordeaux, the song: Hot and dry until the last stretch of the race, when "heavy rains" won by a nose.

Throw a post-Christmas hurricane into the mix and you have the challenge of an uneven vintage. But winemaking is becoming technological these days, and one positive result of this is that rescue operations are more successful. 1999 Bordeaux, the dance: Soft and ripe, in general, with supposedly limited aging potential, but Bordeaux frequently lasts longer than expected (we should all be so lucky). Enter the **1999 Pichon Lalande (750ml for \$89.99 and 1.5L for \$229.00)**, a lush and luscious effort. This is the perfect snapshot of the vintage, with soft tannins, nuanced herbs and really sweet black fruits. A wonderful wine to drink now

The **1999 Cos d'Estournel**, also in the double bottle format (**\$249.00**) is a bit more streamlined, with notes of toasted oak, soy, anise, dry herbs and black fruits. Good complexity, present tense drinkability. Similar to (albeit one notch down from) the wonderful 1985. High praise indeed....

Oh, one more: **1999 Lynch-Bages (\$149.00)** is an awfully happy wine, seemingly gaining ripeness with age. At this stage, I'd not hold it much longer, except to pour more into my glass.

More strangeness...Bart Araujo, Native American: A customer from Alabama asks, "Y'all got any of those Arapaho wines?"

A customer from Snohomish, Washington wants to know when to drink his '92 and '93 Robert Mugabe Reserves. I say put away for decades...

Joe Zugelder

L.A. CORNER *It's Business Time*

There are a multitude of things to love about New Zealand, things that set it apart from its larger neighbor to the northwest, Australia. Just off the top of my head, here's a list: kiwis, the Lord of the Rings trilogy, wool, Flight of the Conchords (it's a really good show, check it out!), its national rugby team and—of course—wine! Now I don't need to tell a savvy K&L newsletter reader that the world of New Zealand wine extends far beyond their flagship varietal sauvignon blanc. Which reminds me, we may need to retire the descriptors “grassy” and “gooseberry” due to their exhaustion from over-use in reviews of NZ sauvignon blanc. Arguments about word choice aside, here are three great NZ wines to enjoy this summer, or winter, if you live in the Southern Hemisphere. So put another shrimp on the barbie and enjoy some juice from Down Under! Oh, wait... wrong country.

2007 Saint Clair Pioneer Block #2 “Swamp Block” Sauvignon Blanc Marlborough (\$21.99) This wine is so good that, though Jim Chanteloup already wrote it up this month, I had to tell you about it too. This is a lovely, pale sauvignon blanc bursting with tropical fruit. Loads of grapefruit and lime with a surprising roundness on the palate.

“Which reminds me, we may need to retire the descriptors “grassy” and “gooseberry” due to their exhaustion from over-use in reviews of NZ Sauvignon Blanc.”

2007 Sherwood Pinot Noir Marlborough (\$14.99) You won't have to rob from the rich anymore with all the money you'll be saving drinking this outstanding value pinot noir (cringe-inducing Robin Hood pun, I know). But seriously folks, are you looking for a pinot noir that's less than \$20 that you can enjoy drinking on a regular basis? Well this is it! Perfect with something from the grill or on its own.

2006 Mt. Difficulty Pinot Noir Central Otago (\$27.99) A fantastic wine for consuming now or short-term cellaring! This pinot noir spends 11 months on its lees and the result is quite unique. Dark red plum with echoes of cassis balanced with bright acidity.

Joel Nicholas

UNDER THE RADAR *Old World Aussies*

When the subject of Australian shiraz comes up for discussion, it's one of the few themes about which I have nothing to say; mainly because I know very little about Aussie wines. Recently, I took it upon myself to learn more about them because it seems that many of our store's top values tend to come from that region. There are literally dozens of highly-rated wines available for less than \$15 on a regular basis, and many of them happen to be shiraz. Unfortunately for me, I have never been a power-wine drinker and many examples of bargain Australian shiraz, in my opinion, are big, rich knockouts; full-bodied and jammy for the manliest of men. However, with all of the syrah that comes from Down Under, shouldn't there be other examples of the more fruit-driven, spicy tendency that exists in syrahs from the Côte Rôtie or St-Joseph? Perhaps it would be foolish to expect Old World-styled syrah from New World shiraz, but with some keen detective work (and the help of our expert Jim Chanteloup), I've tracked down some outstanding bottles that deserve the attention of syrah fans everywhere.

“With all of the syrah that comes from down under, shouldn't there be other examples of the more fruit-driven, spicy tendency that exists in other syrah habitats like in Côte Rôtie or St-Joseph?”

2004 Wynns Shiraz Coonawarra South Australia (\$10.99) The first aspects that stand out are the gritty red berry flavors and the earthy undertones, which are in complete contrast to the more silky textures and oak influences that I am accustomed to. The black pepper lingers in the background, as do the typical dusty tobacco notes, but this wine is fruit-driven all the way. Really just a pleasure to drink.

2006 Terlato & Chaptoutier Shiraz-Viognier Pyrenees Victoria (\$14.99) Rich bacon and smoked hickory aromas are the precursor to a thick and complex palate that serves up the gamey and animal flavors that makes you think cowboys in the old West would have drunk syrah had it been available. I wouldn't call it a big wine, but I wouldn't dare call it anything to its face.

David Driscoll

“Now I don't need to tell a savvy K&L newsletter reader that the world of New Zealand wine extends far beyond their flagship varietal sauvignon blanc.”

Under the Western Radar

“Recently, I took it upon myself to learn more about them because it seems that many of our store's top values tend to come from that region.”



“So the economy is going into the tank (the gas tank, literally) and it is time to look for some mid-week specials to drink without remorse!”

SUL TAPPETO ROSSO

So the economy is going into the tank (the gas tank, literally) and it is time to look for some mid-week specials to drink without remorse! I've seen us sell a veritable ocean of Spanish, Australian and South American bargains, so it's time to sell some Italian wines at great prices, too; there are bundles.

One of the best bargains in the market is Feudo Arancio; they are producers in Sicily with more than 1,500 acres of vineyards on the south side of the island split between the Agrigento and Ragusa provinces. An eco-friendly, modern winery affords them all the opportunity to make really great drinking wine at super prices. Indigenous Sicilian varieties like the **2006 Feudo Arancio Nero d'Avola (\$6.99)** offer great value. The nero d'avola is a smooth, flavorful and easy-drinking red (sort of pinot noir-ish) perfect for a broad variety of food. The **2007 Feudo Arancio Grillo (\$6.99)** is another native gem. It's a fresh, rich, un-oaked white that pairs perfectly with seafood, salads or for poolside sipping.

2005 Falesco Vitiano (\$7.99) The brainchild of super winemaker Riccardo Cotarella is a sumptuous, soft blend of one-third each merlot, cabernet sauvignon and sangiovese, perfect for your everyday pasta. The 2007 vintage in Tuscany was tremendous and for the eleventh straight vintage one of our favorite Tuscan reds, the **2007 “Four Old Guys” Maritima Sangiovese (\$7.99)**, is as luscious, full of classic ripe fruit as any coastal Tuscan red can be! 100% sangiovese (no merlot here) the “Four Old Guys” is a perfect accompaniment to grilled meats or chicken and pasta however you like it. From Montalcino the **2006 Banfi Cantine Rosso (\$9.99)** a sangiovese, cabernet sauvignon, merlot blend offers body, depth, structure and it's soft and smooth enough to drink on its own. The **2006 Querceto Chianti DOCG (\$7.99)** is a steal—a balanced, fresh and vibrant Chianti; this price won't last long so stock up now. I know it's cheap but trust me, it's really good!

Occasionally Clyde gets out of that rut of just drinking French wine (just kidding) and recently he got so excited about tasting the **2006 Antinori Guado al Tasso Vermentino (\$19.99)** that he bought us a bundle at a really great price. He was right! This wine is really good; it has that classic vermentino structure of good acidity, a touch of minerality coupled with that richness that coastal Tuscany can give to a wine. No oak but with good body, long, elegant and finishing with a hint of tarragon.

Campania is exploding with quality, vibrant varieties and perfect whites for summertime fish fries! The **2007 Terredora Falanghina Irpinia (\$13.99)** (90 points *Wine Spectator*) has all of the classic character that falanghina is supposed to have. I've always thought of it as a little like viognier; it has that wafting floral aromatic and soft rich body, but with good acidity and some mineral character. I often think of this wine as a great match for calamari fritti.

Along the Adriatic Sea on Italy's east coast are some of the best bargains around. Vallevò comes from a cooperative in the Abruzzi, the Italian region directly east of Rome. Carefully selected tanks (believe me I'm a skeptic) and a private label for this small importer proffer some of our favorite values! The **2007 Vallevò Trebbiano d'Abruzzo (\$7.99)** is just bursting with vibrant, richly-textured fruit and balanced aromatics. It's fresh—and it's so good it's hard to believe that this really trebbiano—made with no wood. It's really an unbelievably complex wine for the price. The **2007 Vallevò Montepulciano d'Abruzzo (\$7.99)** is a spicy, soft, ripe and exceedingly drinkable red for that Wednesday night burger.

In the hills above Verona the rebirth of Valpolicella is upon us. Once the whipping boy for insipid, see-through reds, this area is now making vibrantly flavored wines at remarkable prices. The **2007 Corte Rugolin Valpolicella Classico (\$9.99)** is scintillating red wine for the price: ripe, complex with generous body, this isn't some wimpy wine, it's dynamic balanced with a great finish. Looking for that really crisp, clean white, perfect for antipasti or linguini con vongole? Then the **2007 Mezzacorona Pinot Grigio (\$7.95)** is your answer, lean and fresh with just enough body to keep it balanced on the palate.

My favorite picnic wine also pairs perfect with a simple pastry dessert, an ice cold bottle of **2007 Tintero Moscato d'Asti (\$9.99)**. Fragrant, fruity, only 5.5% alcohol and utterly delicious! With some fresh fruit, bread, cheese and a loved one it's bliss.

If you'd like to keep up on the latest releases drop me an e-mail at greg@klwines.com.

Greg St. Clair

GUIDO'S AGOSTO SELEZIONE

NV Rotari Rosé Brut (\$12.99) The Rotari Rosé is a combination of 25% chardonnay and 75% pinot nero. All grapes are grown in the Adige Valley north of Trento, located in the heart of the Dolomites. It is produced in the "metodo classico" and adheres to the strict standards of quality mandated by the Trento DOC. It has a delicate salmon-pink color and is aged on its lees for 24 months, which gives it a richness that hints of yeastiness. The first thing that hits your tongue is a hint of strawberry followed by pomegranate flavors, a fine mousse and very dry finish. I love these bubbles and the price, so grab a few bottles for a great way to start your summer evenings.

2006 Vietti Barbera d'Asti "Tre Vigne" (\$18.99) Vietti's barberas always stand out from the pack, combining, as they do, the earthiness and depth of the grape with the body and ripe fruit that we Americans have come to so admire. Sourced from three vineyards (tre vigne) in the Asti zone and aged for 10 months in French oak, these wines are never fined or filtered. I would let this open up for an hour or so and serve with a grilled Portobello mushroom or burgers shared with some great friends.

2006 Cantina del Pino Langhe Nebbiolo (\$19.99) I love the '06 Piemontese wines; they are amazing values and this lovely wine is a baby Barbaresco. The wine's perfume is pure nebbiolo: raspberry fruit and dried rose petals with a touch of tobacco. It is a beautifully delineated effort, bursting with sweet fruit, tar, minerals, spices and well-integrated oak, displaying outstanding depth and fine overall balance. This wine will drink well now and over the next few years, best with the heartiest meats or stews. Better yet, serve after dinner with some great aged cheeses (Pecorino Romano, Parmigiano-Reggiano or Asiago) and an olive tapenade.

2004 Castello di Volpaia Chianti Classico Riserva (\$29.99) The ripe and wonderful aromas of dark fruit on this full-bodied Riserva are beautifully layered and expressive. The wine is bursting with sweet, ripe strawberries, black cherries intermingled with subtle anise, earth and toasted oak notes, minerals and a hint of cocoa powder on the on the finish. The tannins are round and ripe with a long aftertaste. This is again one of those Classic '04 sangioveses and a must for the cellar, if you can try to give it some age (2009-2014), if not give about three hours of decanting and pork roast on the barbecue!

Saluté

Mike Parres

MORE RION

Every once and awhile it is nice to be made a liar. I cannot tell you how many people I have told that the **2005 Côte de Nuits-Villages, Le Vaucrain, Domaine Daniel Rion (\$24.99)** was sold out and that we would not see it again until the next vintage. I was proven wrong just the other day when Keith told me we had more coming. So I'm a liar, but I think I can live with it as long as I can wash that bitter taste out of my mouth with this wine. This single-vineyard steal comes from just south of the Nuits-St-George Premier Cru vineyard Clos de Marechale, whose wines this vintage are fetching prices in the \$100 range! This wine definitely speaks of Côte de Nuits: modestly broad shoulders, with dark and red fruit tones taking the foreground, but supported with a touch of spice, earthy minerals and enough structure to bring everything into focus. This wine is a charmer! Drink it tonight with about 45 minutes decanting or hold onto it for a few years and watch the earthiness blossom. I don't know how long this wine will be in stock this go-around, so don't hesitate to pick up a couple of bottles. I'm fairly sure that this will be the last of it. But who knows, I *have* been proven wrong in the past.

Kirk Walker

CONGRATULATIONS *Newlyweds & Birthdays!*

Please help us extend our warmest wishes to K&I's Shaun Green who married his sweetheart of 11 years, Steve Anderson on July 19, 2008 in a beautiful backyard garden ceremony.

Also, please help us wish Jim Barr a very happy and healthy 60th birthday, which he celebrated with his beautiful wife Christine, cats Eby and the Beaner and pooch Anderson on July 21, 2008.

"Vietti's barberas always stand out from the pack, combining, as they do, the earthiness and depth of the grape with the body and ripe fruit that we Americans have come to so admire."

Burgundy

"So I'm a liar, but I think I can live with it as long as I can wash that bitter taste out of my mouth with this wine."



POUR VOTRE PLAISIR

Crisp Whites From Auxerre

We keep suggesting that you look for bargains in unexpected places. That is certainly what we do when finding wines for you. So I'd like to introduce you to a grower in the tiny town of St. Bris les Vineux, located between Auxerre and Chablis, south and east of Paris. Saint Bris les Vineux is a village with its own appellation, producing the only sauvignon blanc-based white Burgundy. It used to be called Sauvignon de Saint Bris, but since they received an official appellation a few years ago, it is now just Saint Bris, AOC. As you might expect from the northern location, the wines are crisp and refreshing. Several years ago, shortly after the town received its own appellation, I decided to drive there, knock on doors and taste the wines, to see if there was a producer we wanted to work with. I anticipated a long, difficult day. To put it bluntly, I expected to spend a day kissing a lot of frogs, while searching for a prince. To my delight, the second door I knocked on was **Domaine Anne et Arnaud Goisot**. As I walked in, I saw two people labeling and boxing wine and tasted a wonderful range of wines, true to their terroir. Needless to say, I was delighted, and used the time to walk some Premier Cru vineyards in Chablis. (My goal is to eventually walk each Premier and Grand Cru vineyard in Burgundy. Over the last decade, I have made a very good dent in the project.) We have now worked with the Goisots since the 2002 vintage, and their wines are consistently delightful.

Anne and Arnaud are not only the proprietors, they do most everything. If they are not out in the vineyard, they are receiving the public at their lovely cave, located in the basement of their old stone house in St. Bris les Vineux. As the sign outside proclaims, they are members of the French Association of Independent Wine-Growers (Vignerons Indépendant), and they welcome visitors. They practice what the French call *Lutte Raisonnée*, or the reasoned struggle, using minimal intervention in the vineyards and an integrated approach to pest management. They are frequent winners of medals at fairs in Paris and the Mâcon, as well as the coveted *Tastevinage* label (more about that below).

The first wine we have to offer you is their **2006 Saint Bris, "Sauvignon" (\$10.99)**. Reminiscent of a cross between a Loire Valley Sancerre and a crisp Chablis, this has a creamy middle, but lots of bright minerality, a long finish and notes of pamplemousse and flowers on the nose. This is crisp, refreshing, lovely with seafood, and remains a real bargain in French white wine. Try this with some oysters, fresh goat cheese, or a lighter stir-fry and you will be delighted.

"Anne and Arnaud are the proprietors, and do most everything. If they are not out in the vineyard, they are receiving the public at their lovely cave, located in the basement of their old stone house in St. Bris les Vineux."

We also have been able to get their **2006 Bourgogne Aligoté, Tastevinage (\$11.99)**. The *Tastevinage* label is awarded after an extensive blind tasting by the *Confrérie des Chevaliers du Tastevin*, an organization of Burgundy lovers and experts. They meet in a Grand Tasting at the Château in Clos Vougeot, and taste to find wines precisely representative of varietal, appellation and vintage. Aligoté, if you have never tried it, is the ancient white varietal of Burgundy. It is known for being higher in acidity, and thus crisper, than the more familiar chardonnay. It also has a fascinating spiciness, accompanied by a bit of a nutty quality, if allowed to ripen. Many of my friends in Burgundy also love it as an aperitif, since the acidity serves to awaken your palate before dining. The grape is also widely planted in Eastern Europe and Russia, since it is very cold tolerant. Although less often seen in Burgundy, since folks will pay more for chardonnay, it is a varietal I very much enjoy. Try some from the original home of the grape, and see why we at K&L are excited about it.

The third wine from Anne and Arnaud is their **Cremant de Bourgogne (\$15.99)**. Cremants often present tremendous value in sparkling wine. They are made in the traditional *methode champenoise*, naturally fermented in the bottle and hand-disgorged. In various parts of France, they are made from differing grape varieties. But at the Goisots, this is a true blanc de noir, made from 100% pinot noir, grown on the chalky limestone soils of the area. The result is a bright, very crisp sparkling wine, of delicacy and subtlety. Here, the dosage is much lower than many producers, resulting in a pure expression of the soil and climate of the slopes of Auxerre and Chablis. This is crisp, refreshing, elegant and delicate. And, thanks to our direct relationship, it will not break the bank to drink!

À Santé!

Keith Wollenberg

"As you might expect from the northern location, the wines are crisp and refreshing."

Whisperkool Cooling Units at Sale Prices!

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VINO THEQUE STORAGE CABINETS

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

WK Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
QT Models			
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789

LOW EVERYDAY PRICES!

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Vinotheque "Reservoir Series" Cabinet

Vinotheque's **Reservoir** is the perfect wine cabinet for those looking for function and price performance. It holds 224 bottles in fixed wire racking and has a 1,000 BTU cooling unit with humidity recirculation. No need to worry about complicated options and accessories; these are turn-key cabinets, ready to ship in black or on order with a wood stain.

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

Plus shipping and tax if applicable.

Tritan Titanium Crystal Lead Free!

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



August Feature Item: Screwpull "Roll" Lever Model LM400 (\$129.99)

The LM400 is the first lever action corkscrew designed specifically to work with the increasingly common synthetic corks. Innovative technology significantly reduces the friction that builds up inside the corks and makes them hard to remove from the bottle and the screw. With a straighter, more comfortable arm action and 4 steps instead of 6, removing the cork with the LM400 is nearly effortless. This lever model is made of a high quality metal alloy and finished in either beautiful satin chrome or black nickel. A leather presentation case adds to the elegant look and feel.



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

LM-200 (\$69.99)

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

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Secure, temperature-controlled lockers also at our RWC and SF locations. To get on the wait list or for billing, call Sharon 650-364-8544 x2733 or email onsite-lockers@klwines.com

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

“Whatever your price point or taste, K&L has a wine club designed to suit your needs. Great wines, right to your door. It’s like having your own personal wine shopper.”

Join One of K&L Wine Clubs

Or join them all!

Joining one of K&L’s wine clubs is a fun and easy way to explore the wide world of fine wine. Whatever your price point, all of the wines in our clubs are hand-selected by our wine buyers, dedicated professionals with years of experience and an extraordinary breadth of knowledge. We offer five different clubs appealing to a full range of wine lovers from the novice to the connoisseur. All clubs, except the Champagne club, ship monthly. To sign up, call 800-247-5987 x2766, email us at:

theclubs@klwines.com

or, visit our award-winning web site:

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

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

Premium Wine Club: The K&L Premium Wine Club usually offers one white and one red wine each month. The wines are of a very high quality, selected for their varietal and regional tipicity. The cost per month is \$29.95 + shipping (and tax for CA residents). Reorders average \$13.95/bottle but may vary depending on wines.

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

Our clubs wines are hand-selected by our wine buyers, dedicated professionals with years of experience...

Champagne Club: The K&L Champagne Club is our only bi-monthly club. Each shipment generally contains one bottle from an artisan grower-producer and one bottle from a grand marque

producer. The Champagne Club ships in even numbered months and costs \$69.95 + shipping (and tax for CA residents). We are shipping two great bubbly in August. Join now to get them!

Club Italiano: K&L’s Club Italiano brings you the best of this great country from well-known favorites to intriguing new discoveries, specially

selected by our Italian Wine Buyer, Greg St. Clair, Club Wine Director, Alex Pross, and our Main Wine Buyer, Clyde Beffa. The Club Italiano ships monthly and costs \$39.95 + shipping (and tax for CA residents).

Alex Pross, Wine Club Director

JUNE’S WINE CLUB PICKS

signature red collection

2005 Gigondas Moulin de la Gardette “Cuvée Ventabren”

Composed of 70% old-vine grenache, 20% syrah and 10% cinsault, with the latter fermented together. Open the Ventabren in advance and decant to allow it to breathe—you will not be disappointed! The wine has a beautiful garnet color with a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is a medium-bodied, opulent wine that possesses great depth, length and persistence. Although the wine has great aging potential, the sweet fruit and spice gives it a lot of immediate appeal.

Regular K&L Retail \$31.99 Wine Club price \$26.99

best buy wine club

2006 Comte Louis Clermont Tonnerre Côte du Rhône-Villages

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

Regular K&L Retail \$13.99 Wine Club price \$10.49

premium wine club

2004 Jade Mountain Napa Valley Syrah

91 points WS: “A rich, savory, supple-textured wine, with spicy wild berry and hints of game meat, sage and herb. Ends with a vivid blueberry flavor that’s distinct and captivating. Drink now through 2012.”

Regular K&L Retail \$16.99 Wine Club Price \$13.95

club italiano

2003 Castel Ruggero Chianti Classico

We recently introduced the Super Tuscan from Castel Ruggero, for August we’ll debut the 2003 Chianti Classico. Greg was really taken aback by the multi-faceted character of this wine. It’s Chianti Classico with power, focus and richness, but its complexity really grabs. Internationally renowned winemaker and owner Niccolo d’Afflito really shows his great ability in this wine. You’ll be pleased!

Regular K&L Retail \$27.99 Wine Club Price: \$21.99

champagne club

Camille Bonville Blanc de Blancs Champagne

This is the first wine from Olivier Bonville’s joint negociant effort with his wife, Delphine Cazals, named after their daughter, Camille. 100% Grand Cru chardonnay from vineyards in Avize and Cramant. It is based on the 2005 harvest, with 2004 reserve wines. It is fresh, fun and full of moreish, ripe fruit that is the mark of the village of Cramant. This is a fantastic aperitif and dosed at 10 grams per liter.

Regular K&L Retail \$39.99 Wine Club Price: \$32.99



SUMMER'S SPIRITS

August is a time to savor cool, tall cocktails. Drinks filled with luscious flavors using outstanding Gins and Vodkas! Here are just a few of the exceptional ones that we have available for your enjoyment.

Anchor “Genevieve” Genever-Style Gin (\$29.99) A local favorite from Anchor Distilling in San Francisco that uses a grain mash of wheat, barley and rye malts distilled in a traditional copper pot still.

DH Krahn Gin (\$29.99) Named the “Top Rated Gin of 2006” by the Beverage Testing Institute’s International Review of Spirits: “A beautifully balanced, elegant gin. A soft, round entry leads to a super smooth, light- to medium- bodied palate with delicate flavors. Deliciously flavorful, yet delicate. This will make a great martini.” Made by local distiller David Classick from Mountain View.

Reisetbauer Blue Gin, Austria (\$48.99) The Reisetbauer Estate sits perched on a hill at the entrance of the small Austrian village of Axberg. It’s 25 year history producing eau de vie, began with only 1 1/2- hectares of fruit trees. Hans Reisetbauer’s son, Hans Jr is responsible for this beautiful spirit that is blue in name only. Its complex flavors and aromas come from botanicals from around the world. This is something special for the gin enthusiast!

Square One “Cucumber” 100% Organic Rye Vodka (\$32.99) Square One Cucumber is crafted by combining the essence of organic cucumber with certified organic American rye vodka. So crisp, so refreshing; it’s a lovely summertime vodka!

Swan’s Neck Grape Vodka (\$39.99) Swan’s Neck Vodka starts with grapes grown in French vineyards that are then distilled using a traditional copper Alambic still. The results are a fragrant, silky, elegant spirit of true distinction.

Susan Purnell

SUMMER MIX

Well summer is officially here. It seemed to come early this year, but in Los Angeles our seasons are not easily distinguishable. The consistent theme is HEAT! Fortunately, there are many ways to combat it. Some people lounge at the pool. Others crank the AC and try not to move much. Without question one of my favorite ways to cool down is with a glass of something light, cool and classically refreshing.

Our first summer classic today is Podensac’s very own **Lillet Blanc (\$14.99)**. This white wine-based aperitif was created in 1887 in Bordeaux and originally had a high quinine content (presumably to treat malaria). Quinine is synthesized from the Kina-Kina tree, hence the drink’s original name: Kina Lillet. The original recipe was made famous by Ian Fleming in Casino Royal as a key component in the infamous “James Bond Martini.” This blend of fruit liqueurs and fortified wine was originally marketed as a tonic of great medicinal quality. These days there’s a new, friendlier Lillet with less quinine and it still lends itself to making cocktails, like the famous Edith’s Fizz: 1.5 oz Lillet Blanc, .5 oz maraschino liqueur and 4 oz orange juice, topped with soda and garnished with orange. It is an incredibly enjoyable aperitif on a hot evening that can really take your temperature down.

Our second beverage for the summer is a real time machine. Originally created in 1823 by James Pimm of Kent to be served as a digestif, Pimm’s Original Gin Sling was the first “house cup” at London’s popular Oyster Bar, thus the spirit’s name: **Pimm’s No. 1 Cup**. A special blend of herbs, liqueurs and quinine were steeped in gin and paired with oysters on the half shell. As the brand’s reputation grew other Pimm’s Cups were developed, each based on different spirits, including vodka and brandy, but only the gin-based cup (**\$16.99**) is available in the US today. The iconic cocktail, appropriately named Pimm’s Cup, has been a staple of British summertime drinking for nearly a century. It consists of one part Pimm’s No. 1 Cup and three parts lemonade, finished with sliced cucumber, orange, strawberry and a sprig of mint. It makes the perfect picnic punch and the recipe does fine in large quantities, just remember to stir well. The Pimm’s Cup is refreshing, delicious, and distinctly reminiscent of the golden age of the cocktail.

David Othenin-Girard

“August is a time to savor a cool, tall cocktail. Drinks filled with luscious flavors using outstanding gins and vodkas!”

“The iconic cocktail, appropriately named Pimm’s Cup, has been a staple of British summertime drinking for nearly a century.”

CHIP'S QUIPS *Don't Cry for Me Argentina*

Truer words were never spoken; there's absolutely nothing to cry about when you're tasting some of the absolute gems coming out of this country's multitude of fine wine-growing regions. Argentina has always been into wine. They are the seventh largest wine-consuming country in the world and the fifth largest wine producing country in the world. The difference nowadays is the quality. Argentina is overrun with top notch winemakers; Michel Rolland, Paul Hobbs and Roberto Cipresso to name a few. And why are they there? Because Argentina provides some of the best raw materials in terms of old vine vineyards and great vineyard sites.

2007 La Yunta Torrontes, Argentina (\$8.99) Torrontes is a grape variety that's indigenous to Argentina. It's one of those grapes of mysterious origin like zinfandel used to be. However, the white peach aromatics and soft, round apricot flavors on the palate are not a mystery, they're just plain good. The wine sees a touch of French oak that gives a little bit of added complexity; drink as an aperitif or as the label says, with seafood or poultry dishes. A delicious little quaffer.

2006 Alberti 154 Cabernet Sauvignon, Argentina (\$8.99) The wine is named after the winery address, which is located in the Lujan de Cayo region of the Mendoza. This region produces some of the best reds to be found in all of Argentina. Smoked plums are present on the nose as well as the palate. The smoky quality probably comes from the eight months it spends in new oak. There's a really deep note to the cassis-tinged fruit that belies its relatively inexpensive price tag. I just don't see too many other countries out there that can make this complex of a wine at this price. Lovely!

2005 Cuvelier Los Andes Grand Vin (\$34.99) Cuvelier is owned by Leoville Poyferre a second growth Bordeaux property in the Médoc. But this wine is structured like an elegant, finesse-filled St.-Emilion. The spicy mulberry and plum flavors are excellently executed over the entire length of the palate. Michel Rolland had a hand in making this and his influence is felt in the laser sharp focus and structure of this sophisticated Argentine wine. Drink now or age it the way you would a fine Right Bank Bordeaux.

So don't lament, shed a tear or get all choked up about Argentina, cuz it's doing just fine. In fact, pour yourself a glass of one of their national treasures and give a toast to our gaucho neighbors to the south. They make drinking wine fun and affordable.

Chip Hammack

“Argentina is the seventh largest wine-consuming country in the world and the fifth largest wine producing country.”



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