



WINE News

AUGUST is here, and our Spirits buyers are back from Scotland with new casks of exclusive whisky! Read on to find out about the gems they secured, plus discover pre-arrival wines from California, Bordeaux, the Rhône and Montalcino for your cellar.

DISTILLERY TOUR

For the second straight year, David Othenin-Girard and I headed over to Scotland in search of unique and interesting single malts to sell exclusively at K&L. We knew this trip was going to be much trickier than last year. First of all, there's been a global shortage of brown booze lately. The current spirits revival has been depleting aged stocks much faster than expected, since no one seemed to anticipate a renaissance 10 years ago. Because current inventory is based on prospective production from a decade ago or more, the most successful brands have been holding on to their whisky for dear life, hoping to string out enough product to last until current production catches up in age. This has changed the relationship between producers and the independent bottlers who traditionally purchased surplus stocks of single malt and bottled them under their own private labels.

Our time in Scotland is generally divided evenly between the independent bottlers (which David OG will tell you about in his article) and the actual distilleries. Getting a producer to privately bottle a cask for a retailer like K&L is no easy task—once they do it for one store, they'll be obliged to do it for everyone else who asks. The larger names like Macallan and Glenlivet are selling so much whisky as it is that there's really no incentive on their part to do something so small. Sadly, smaller distilleries such as Springbank, who sold us two amazing casks last year, are finding themselves with barely enough malt for themselves let alone for a store like K&L, taking a private bottling from the Campbeltown legend off the table this year. It was clear that we were going to have to use our strong relationships with lesser-known distilleries to secure quality whisky, tasting casks from underestimated sources, but we also needed to expand the field a bit. There are many distilleries in Scotland that would benefit from a symbiotic relationship with a retailer like K&L, we thought, and David and I set out to find them.

Our first stop on the trip was Glendronach distillery, a Highland producer we absolutely fell in love with last year. While their stock was already on the rise, our 16 year old cask from the previous trip helped to cement their reputation as a quality player in the US single malt market, earning rave reviews from customers and publications nationwide. We were eager to replace it with another winner, hoping to recapture the rich sly flavor and unctuous mouthfeel that really won

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The Glendronach warehouse, Scotland.

THE INDIE BOTTLER

When talking about single malt Scotch it is impossible to overstate the importance of the independent bottler, whose history is deeply-intertwined with that of the Scottish whisky industry. Some of today's biggest names relied on these bottlers to bring their product to market. Gordon & Macphail, for example, was the official bottler of many of today's ultra-famous distilleries.

As the single malt market matures, the independent bottler is as important as ever. We rely on them to provide access to casks from distilleries that are not willing to work with us directly, which, frankly, is most of them. In general the independents supply pretty good product, but we are extremely careful when purchasing these casks as there is much less incentive for an independent bottler to give us their best stuff when compared to a distillery putting its own label on there. That said, we've been incredibly lucky this year to have found a plethora of spectacular casks from our partners in Scotland.

Our very first stop this trip was the Ian MacCloed facility outside Edinburgh. It was, perhaps, also our single strangest. We expected tons of casks to taste, but found few selections. Nonetheless, we scored an exquisite **1994 Laphroaig 18 Year Old (\$125.99)**. It's subtle yet heady, a sly style from this incredible distillery. At 18 years the iodine quality has matured into vanilla marzipan with a wonderful, salty brine quality washing everything. A true gem.

In the quaint, charming little hamlet of Pitlochry we found some of the best values of our trip, though we also saw price-inflation rear its ugly head. Several phenomenal casks in, we had two sure-fire winners: a supple little **Signatory Unchillfiltered Longmorn (PA \$49.99)** just barely 10 years old and a complex, idiosyncratic **Signatory Cask**

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To the East of Bordeaux...



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

There is no doubt that Bordeaux is my red wine of choice; it has been since January 1971 when I started collecting wine. The first two Bordeaux wines I drank after starting to collect were 1959 and 1961

Château Lanessan. I believe I paid \$4.50 for each of those beauties, so the price range for the most recent vintages—**\$17.99-\$29.99**—is not bad. Load up on the **2004** and **2001** for drinking, and save some **2009** in the cellar. (As an aside, a gallon of gas in 1972 was about 35 cents, compared to about \$4-\$4.50 today.) I also like other red wines—especially southern Rhône wines. They provide so much flavor for the price, and they are very food friendly. I especially like Châteauneuf-du-Pape reds (not the whites, though). I think Grenache-based reds are better suited to the south of France and Rhône regions than California. Some of the California wines are far too expensive and maybe a bit over the top for my taste. You can get excellent southern Rhône wines, however, for not a lot of money. We are coming off of two fabulous years for Châteauneuf-du-Pape—2009 and 2010. These are age- and cellar-worthy wines, for sure. Some of my favorites are the **2009**

Chante Cigale* (**\$29.99**) and **Chante Cigale Vieilles Vignes*** (**\$39.99**)—with the Vieilles Vignes giving just a bit more of everything on the palate. Parker gave it 93 points, and I give it 93.5. Heck, that is almost three points per dollar. Another of my very favorite reds comes from **Domaine Marcoux**, and the **2009 (\$39.99)** is a steal for sure. Lovely, elegant wine; supple and delicious. **Raymond Usseglio** also makes superb Rhônes, and the **2009 “Cuvée Girard” (\$34.99)** and **“Cuvée Tradition” (\$31.99)** are values. Lastly, **2009 Domaine Ferrand (\$59.99—95 points RP)** will do well for a few years in your cellar.

I also love Rhônes from outside Châteauneuf-du-Pape. **Château Montfaucon** is just a six iron from there, and their **2009 “Baron Louis”*** is stunning—so spicy and inexpensive at **\$17.99**. For everyday drinking try the **2009 Montfaucon Côtes du Rhône*** (**\$9.99**). You will love it. Let’s not forget two fine Gigondas wines from our friends, either. The **2010 Cecile Chassagne Gigondas*** (**\$19.99**) is just in and will surely sell quickly. The **2009 Moulin de Gardette “Tradition”*** sells for just **\$24.99 (club members pay less)** and will satisfy most Rhône lovers. We also have many superstar ‘09/’10 Rhônes selling on futures. They’re on the water and arriving daily. Enjoy!

Clyde Beffa Jr.

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

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

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

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

K&L SAN FRANCISCO

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

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

K&L HOLLYWOOD

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

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

We accept American Express, Discover, Visa and Mastercard.

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

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

Sale Dates End August 31, 2012. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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REVIEW KEY

*Direct Import
WS:Wine Spectator
RP:Robert Parker
WE:Wine Enthusiast
GR:Gambero Rosso
JSJames Suckling
ST:Stephen Tanzer
CG:Connoisseurs’ Guide
WARobert Parker’s Wine Advocate

SATURDAY TASTINGS

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

August 4: Domestic wines. Small estate new releases from California and Washington.

August 11: Bordeaux. We continue to explore the stellar 2009 vintage's newest arrivals.

August 18: Wines of the Rhône Valley.

August 25: Wine and cheese pairing in San Francisco. Artisan Beer in Redwood City and Hollywood.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

August 2: TBA; August 9: TBA;

August 16: Champagne Ruinart; August 23: TBA;

August 30: Miner Family Vineyards

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

August 3: Santa Cruz Mountain Vineyard;

August 10: Grgich Hills; August 17: New Zealand Pinot Noir;

August 24: Argentina/Salta (Vine Connections)

August 31: Ruinart Champagne and Macaron Tasting

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

August 2: Blue Danube; August 9: Vibrant Rioja;

August 16: Summer of Riesling; August 23: Kermit Lynch Imports;

August 30: Italian Wines



SPECIAL EVENTS

Saturday, September 15: Sopexa's "Affordable Bordeaux" Tasting and Luncheon at Chantilly Restaurant at 12:00 noon. We plan on featuring more than 15 different Bordeaux, focusing on how Bordeaux is the ideal food-pairing wine. The tasting will begin at 12:00 noon, followed by lunch at 1:00 p.m. This event is an excellent value at \$60 per person. We will sell out, so purchase tickets now!

SAVE THE DATE

Our annual Champagne tent events will be held on Saturday, October 20th in Hollywood and Sunday, October 21st in San Francisco). Tickets go on sale September 4th.

Hubert de Boüard from Château Angelus will be at K&L Hollywood on Thursday, November 15th and K&L San Francisco on Friday, November 16th for special in-store tastings, followed by wine dinners. More details will be announced in our September newsletter.

Sommelier Notes STIRRING THINGS UP

I embrace the spirit of DIY in many aspects of life, but when it comes to making the important things—coffee, cocktails, sushi, to name a few—I defer to professionals. At least, I did. Due to the unfortunate closure of my favorite café in Redwood City, I've had to start making my own coffee. Once I learned what supplies I needed and which beans to buy (plus how to properly store and grind them along with the right temperature and proportions of water) I found I actually make a decent cup if I focus and follow the steps. The rest is just practice.

The same is true for mixology and cocktails. Anyone can stock a basic bar and master a few classic cocktails. Not only that, but you don't need to spend a lot of money to get started either. What you really want is a solid supply of basic, high quality yet inexpensive spirits that taste great on their own but are fine for mixing. Guided by K&L Spirits buyer David Driscoll, I've compiled a K&L Home Bar Essentials checklist to help people start a fabulous and functional home bar on a realistic budget. The complete list, with links to purchase and cocktail recipes to try, is available on the K&L blog (Blog.KLWines.com)—check it out! In the meantime, here are my personal top three spirits for those watching-the-sun-set-from-the-dock/beach/porch/fire-escape moments of high summer.

Batiste Rhum Agricole (\$36.99) This spectacular Rhum Agricole has all the power and complexity that defines the Agricole style, but while most can be a bit wild and herbaceous, the Batiste is polished and clean. The superiority of Batiste's sustainably grown, hand-cut, organic cane and natural processing methods is evident in the fine quality of this Agricole. Sip neat, on the rocks, or in a classic Ti' Punch: 2 oz. Rhum Agricole, squeeze of half a lime, cane syrup to taste, 1-2 ice cubes (optional). Combine and serve in an old-fashioned glass garnished with a lime twist.

ArteNOM "Seleccion 1079" Blanco Tequila (\$39.99) From Tequila's highest elevation distillery, Rancho El Olvido (the forgotten ranch), this has aromatics like pure agave essence over an alpine river. The palate is smoother than silk, practically ethereal, with a clean, gently sweet finish. Refined and distinctive, this one is best enjoyed neat or in a fuss-free tequila cocktail that doesn't distract from the purity of the spirit, such as a simple Tequila Fix: 2.5 oz. tequila, 1 oz. fresh lemon juice, 1 oz. simple syrup (agave nectar can be substituted to taste). Shake with ice and strain into a glass over ice, garnished with a lemon wedge.

Campo de Encanto Pisco de Peru (\$32.99) Pisco is a Peruvian brandy with a long and colorful history dating back almost 500 years. From Peru's Ica Valley, this is one of the best piscos on the market today. It is an elegant, creamy and textured *acholado* style, made from sustainably-grown traditional pisco grape varieties and distilled only once, with absolutely nothing added. Bottled at proof, this pisco is good enough to enjoy on its own, but is intended for use in cocktails such as the legendary Pisco Sour: 2 oz. pisco, 1 oz. fresh lime juice, .75 oz. simple syrup, 1 egg white. Shake with very little ice or blend. Top with cinnamon or bitters.

Explore the World of Wine & Spirits! Whether you want to build the bar of your dreams, experiment with new spirits for cocktails, or be exposed to different styles and traditions from all over the world, you can design your own customized Wine & Spirits club through the **K&L Personal Sommelier Service**. Work directly with our spirits buyers or choose your favorite K&L staff member to be your guide. You set the budget and parameters. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started!

Chiara Shannon

Bordeaux BACK AND FORTH

As you have read in my column and in our vintage report: the 2011 vintage in Bordeaux was difficult but produced wines that are classic in style and pretty darn good (though not great). After tasting more than 700 wines from this vintage, which was difficult weather-wise, one of the things that really impressed me was that we did not taste any bad or flawed wines, a true testament to the exceptional overall quality of the winemaking in Bordeaux today. If you are Bordeaux lover, like me, who enjoys collecting wines from every vintage, you are smart; every vintage is very different and the differences are what make it all so interesting and beautiful to me. But whether you collect or are simply looking for birth year or marriage year wines, 2011 offers a very good quality-to-price ratio, as the prices have returned to a place where the average Bordeaux drinker can afford many of the wines.



“All of that, though, is now history, and I am excited to turn my full attention to the best wines and best producers from 2011, because I like selling wines I believe in and that offer value.”

I think 2010 is a good vintage, but in my opinion not better than the great 2009 vintage. Unfortunately, prices went up for the 2010s, which I found disconcerting given the worldwide financial crisis. This was compounded first by the Asian market, which bought up the wines left and right, driving prices up on themselves, and second by critical praise. Many of the critics and the châteaux proclaimed the 2010s even more exceptional than the amazing 2009s. Well, I've learned a lot in my 40-plus visits to Bordeaux, but a few of the most important lessons are these: 1) A numerical rating tells you absolutely nothing about a wine and never has. Relying on scores to make buying decisions can be very damaging to us, the consumers. The primary example of this, which effects all of us who buy Bordeaux, is the overrated/pointed 2006 vintage. The scores kept prices high, when they should have dropped. 2) Never judge the quality of a wine by its price! 3) Yes, “great” vintages *are* great, but many vintages, with all the same classic elements—dark fruit, firm tannins and brisk acidity—that don't get anointed as “great” turn out to be pretty special in their own right. We were reminded of this quite a few times on our latest trip during blind tastings. Wines like 2004, 2002 and 1998 Pontet-Canet, 1999 Haut-Brion, 2002 and 2004 Haut-Bailly, 1998 Du Tertre and 1998 Giscours all tasted like great vintage wines, and we did not guess any of them correctly.

All of that, though, is now history, and I am excited to turn my full attention to the best wines and best producers from 2011, because I like selling wines I believe in and that offer value. You can never go wrong buying a wine made by Jean Hubert Delon from Léoville-Las Cases, I'm a huge fan of his **Clos du Marquis** and both his **2010 (\$59.99)** and **2011 (\$49.99)** are outstanding and great values. Both feature deep framboise-like fruit and nice flesh. The **Léoville-Las Cases** is great in both vintages, but **2010 is \$329.99** and **2011**, with its strong and linear red fruit, is just **\$149.99!** It's hard to believe that the wines at Ducru-Beaucaillou could get better, but since Bruno Borie took complete control in 2003 the wines have been magnificent! Bruno's petite châteaux **Lalande-Borie** is delicious, everyday wine, and the **2009, 2010** and **2011** are all **less than \$30!** Because of pricing I have also become a collector of the second wine of Ducru-Beaucaillou, **Le Croix**. The **2011** makes **\$37.99**, super fresh, elegant and full of crunchy red fruits. The big boy **2011 Ducru-Beaucaillou** is **\$111.99** and full of exotic raspberry fruit and chocolate, great freshness, sweetness and a lovely, long finish. It's also **\$89.00 less** than Opus One, and that is just crazy.

In 2011 the contest for wine of the vintage is a wide open race, but if price matters, for me it's no doubt either **Léoville-Barton (\$69.99)** with its powerful layers of sweet, concentrated blue fruits, or **Léoville-Poyferré (\$79.99)**, with its sexy layers of plush red fruits, and smooth-as-silk texture. I'm dead serious when I say these wines taste like they come from a “great” vintage.

The Right Bank wines we love from J.P. Moueix (Christian, good to see you in San Francisco!) have also dropped in price: **2011 Pétrus** is **\$1,679.00** compared to the **2010** at **\$3,199.99**. The exotic **2011 Hosanna** is **\$139.99** (**\$249.99** in 2010), and the always dark, concentrated and complex **2011 Certan de May** is a deal at **\$82.99**; the **2010** is **\$139.99**.

Even **Latour** looks like a value in **2011** at **\$679.99**, when **2010** is **\$1,349.00**.

Please feel free to contact me with any questions on the wines of Bordeaux, or if you would like a copy of my personal tasting notes from 2011, at x2723 or by email at Ralph@KLWines.com.

Cheers and Go Giants!

Ralph Sands

STEVE BEARDEN *On Bordeaux*

Two of the greatest Bordeaux vintages of all time, 2005 and 2009, are now on the shelves here at K&L. This includes many of the classified growth's second wines, which represent some of the greatest values from the region. These second wines, as well as many of the value-priced wines from both vintages, are drinking well right now.

2009 Montlandrie, Côtes de Castillon (\$29.99) This starts with super toasty aromas followed by flavors of chocolate-covered cherries. The warm, smooth middle showcases ripe red fruits that glide along effortlessly. The finish is punctuated by sweet tannins in this modern, approachable wine.

2009 Le Prieuré, St-Emilion (\$39.99) This is grapey, voluptuous and ripe, but with enough finish and structure to hold things together. Opulent and concentrated, but with no hard edges whatsoever, this has the framework to stand up to the flamboyant fruit. Delicious already.

2009 Haut-Musset, Lalande-de-Pomerol (\$17.99) A somewhat flamboyant, yet still clean and supple, style of wine from an appellation known for bargains. This is super sweet on the attack, with ripe cherries, spiced berries and chocolate flavors gushing forth and an interesting note of chimney ash adding complexity on the finish. It has the richness and warmth for early consumption.

2009 Reserve de Léoville-Barton, St-Julien (\$34.99) This second wine from the Second Growth Léoville-Barton is not yet showing much complexity, but its fruit-driven beauty is apparent. Firm and dark, with a nose of blackberries and cold steel. The husky nature does little to hide the layers of deep, ripe fruit or the long, mineral-laced finish. Only a little patience will be required.

2005 Reserve de Léoville-Barton, St-Julien (\$39.99) This seems to have entered its early drinking stage and is showing remarkable complexity. Although powerful in its own right, this has a lively and fresh nature that perfectly captures the herb, oak, cedar and damp earth aromas. There is a crisp array of dark fruits and an overall sense of balance and harmony that affords great length to the finish of blackberry and mineral. This has classified growth quality at a fraction of the price.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

More 2009 Bordeaux are coming in every day. Below, some notes from the front lines.

2009 Haut-Maurac, Médoc (\$19.99) The 2009 vintage, a year that favored the development of Cabernet Sauvignon, was great in the Médoc. Because of this there are many excellent value Cru Bourgeois wines from the region, as well as from St-Estèphe just to the south. At \$19.99, the 2009 Haut-Maurac is typical of these. Structured and foursquare in style, its tannins are still firm. The wine exhibits generous, dark fruit with hints of spice. Drink over the next three to five years.

2009 Clément-Pichon, Haut-Médoc (\$19.99) Another great 2009 value, this wine comes from a property found just north of the city of Bordeaux itself. Big and round in style, the ripe, sweet, dark fruit really makes an impression. Oak influence shows in a ready toastiness that is neither obvious nor overwhelming and should integrate nicely with just a few years in the cellar. A superb value that really makes the most of the vintage.

The wine press has rightly touted the strength of the Cabernet Sauvignon in Bordeaux 2009. Little has been said, however, of the Merlot, which got quite ripe in a number of areas after a very brief but significant late-August heat wave. Instead of the more typical 13-13.5% ABV, many of the wines on the Right Bank are weighing in at 14-15% alcohol. The good news for consumers, however, is that in spite of this, the wines retain the liveliness and freshness that are a hallmark of the vintage.

2009 Tour Maillot, Pomerol (\$31.99) Weighing in at a substantial 15% alcohol, this full-bodied effort offers tons of ripe fruit. Very modern in style, with good underlying structure. All Merlot.

2009 La Pointe, Pomerol (\$39.99) One of my favorite Pomerols so far. A more restrained effort, this is a bit more closed at this stage. Still very firm but shows some lovely red fruits and puts on quite a bit of weight with a little time in the decanter. This is only the second vintage under new ownership, but the results are telling. A blend of 85% Merlot, 15% Cabernet Franc.

2009 La Dominique, St-Emilion (\$56.99) A very generous wine. Loads of sweet, dark fruit here with a bit of spicy oak. Good structure and character. Well balanced with bright acidity and fine tannins. Ageworthy.

Jeff Garneau

“These second wines, as well as many of the value-priced wines from both vintages are drinking well right now.”

“The 2009 Clément-Pichon is another great 2009 value; this wine comes from a property found just north of the city of Bordeaux itself.”

“There aren’t many more cases of 1997 Bordeaux left in the world; we’ve sold them all. In fact, we have sold more 1997 Bordeaux than any other store in any universe.”

Pairings: Farmers’ Market Cocktails

I recently started working on a book called **Farmers’ Market Cocktails**, and let me tell you, the amount of time experimenting at home and doing research at restaurants is exhausting. Just kidding, it’s awesome. We started working on it early in the year when it was nothing but apples, pears, quince and citrus at the market. Making a baking spice- (star anise, clove, cinnamon and nutmeg) infused simple syrup to mix with my favorite whiskey (this year was **Leopold Bros. \$39.99**) and a squeeze of Meyer lemon, was welcome on most chilly nights. Other concoctions included fresh apple cider with a dash of aged tequila (such as **ArteNOM’s “Seleccion 1146” Añejo Tequila \$49.99**) served on the rocks, or a nip of homemade “Quincecello.”

This time of year I am pilfering my garden, the neighbor’s garden, the farmers’ markets and the K&L shelves. In a twist on a Corpse Reviver #2 I made the cocktail with homemade kumquat marmalade, Meyer lemon limoncello, **Faultline Gin* (\$34.99)** and a dash of **St. George Absinthe (\$59.99)**. I knew as soon as I tasted it that the recipe would be included in the book. On the savory side I’ve developed a delicious take on a Bloody Mary by muddling ripe, from-the-garden cherry tomatoes with basil, a pinch of salt, a couple glugs of **Wodka Vodka (\$9.99)**, a dash of aged balsamic (instead of Worcestershire), garnished with a skewer of fresh mozzarella, cherry tomato and a basil leaf. It is lovely to have with a light breakfast of farm-fresh eggs, shredded fried potatoes and thick, crispy bacon, or with just about any lunch. And who doesn’t love a traditional Gimlet? Instead of that faux lime mix, I shake fresh-squeezed limes, simple syrup and **Blade Gin (\$31.99)**, a gin high in citrus. To change things up I’ve made a couple of simple syrups infused with herbs from the garden that elevate this cocktail. Rosemary, lavender, or a fun thyme-and-vanilla-bean simple syrup can be used instead of the plain one for a subtle, intriguing twist. These simple syrups are also great in “mocktails” for those avoiding alcohol or, brace yourself, drizzled over a homemade snowcone.

Speaking of snowcones, I’ve become obsessed, and I now own an industrial-strength ice shaver. My first experiment was a Negroni: **Carpano Antica (\$26.99)**, **Campari (\$26.99)**

and either of the above gins (fabulous results). But my favorite adult snowcone, which I have a hard time *not* starting the day with, is made up of **Firelit Coffee Liqueur (\$44.99)** and a drizzle

of sweetened condensed milk. This appliance is definitely worth the kitchen counter real estate this summer.

Melissa Lavrinc Smith

OLD & DELICIOUS BORDEAUX VALUES

We have been searching out the unknown gems from Bordeaux for the past few years, after the classified growths raised their prices for their 2009s, 2010s and older vintages substantially. Here are some of my favorite old and rare Bordeaux wine values.

Labégorce, Margaux This property has been a huge seller for us over the past five years. It is an affordable Margaux property that makes great, old school reds. No flashy oak here—though their 2009 and 2010 wines are quite modern. Their **1997 (\$29.99)** is simply delicious right now. Do not wait to get some, as we just received our last 30 cases (we sold more than 200 cases of this gem already). Their **2000 (\$39.99)** is more substantial and could use a few more years in the cellar. It received 90 points from the *Wine Enthusiast*, and I give it 91 at least. Another old school wine with plenty of tannin, it is balanced nicely by red berry fruit. We sold more than 100 cases of this in the last year; the wine is straight from the property’s stock.

Coufran, Haut-Médoc and **Verdignan, Haut-Médoc** Coufran and Verdignan are two other old school properties that K&L has been selling for quite a few years. The **2000 Coufran (\$29.99)** is one of our faves, and even Robert Parker mentions it, writing: “One of the finest efforts from Coufran in many years, this plump, fat, dense 2000 shows excellent concentration, plenty of mocha-infused black cherry fruit flavors, medium body, good glycerin, and no hard edges. Drink it over the next decade.” The **2003 Verdignan (\$19.99)** is one of Ralph Sand’s favorites (he loves those 2003s), and Jim Barr likes it too. Even the *Wine Spectator* likes it, saying: “Aromas of toasted oak and blackberry follow through to a full-bodied palate, with chewy tannins and lots of flavor. Give this time to mellow. Best after 2007.”

1997 Vintage Bordeaux There aren’t many more cases of 1997 Bordeaux left in the world; we’ve sold them all. In fact, we have sold more 1997 Bordeaux than any other store in any universe. They’re the perfect restaurant wines: soft and supple throughout their whole life. (The 2007s will turn out like these, but even better.) We still have small supplies of three beauties: The **1997 du Tertre, Margaux (\$39.99)** has aromas of plums and strawberries that follow through to a medium-bodied palate with round tannins. The **1997 Potensac, Médoc (\$26.99)** is surprisingly good, with tons of elegant fruit. It’s still lively and vibrant. We all love Poujeaux, and the **1997 Poujeaux, Moulis (\$42.99)** is so delicious. Save the 1996 and drink this beauty now. Pain grillé aromas and ripe, fruity flavors. Fine balance and round tannins. This is mouth-wateringly good and elegance personified. You’ll want to buy this by the case! A sleeper of the vintage, the Poujeaux is the finest 1997 Cru Bourgeois around.

Lanessan, Haut-Médoc One of the truly exceptional properties in the Haut-Médoc, just a stone’s throw from Beychevelle and Branaire-Ducru, this St-Julien wannabe cranks out superb old school style reds for very little money. The **2000 Lanessan (\$24.99)** is solid and still can cellar a few years. Of it Robert Parker wrote: “A delicious, complex effort, the fully mature 2000 Lanessan offers notes of cedarwood, plums, loamy soil, and damp earth, medium to full body, plenty of spice, and a classic Bordeaux personality. It should drink well for another 7-10 years.” We also have more 1996, 1997 and 2001 coming in soon.

Clyde Beffa Jr

COMPLEX CHAMPAGNE WORTH THE EFFORT

I am very fortunate to have a father who loves wine, has a great palate and who has traveled with me to Champagne. My dad was with me when I first met Bruno Michel, and he kicked me under the table when I didn't immediately give Bruno an order for his subtle, complex Champagne. I did end up giving Bruno an order that day, and am proud to now represent his great Champagnes.

Champagne Bruno Michel is a 37.5-acre, certified organic estate just south of Epernay. The most interesting feature of Bruno's operation is not his spotless winery or his very well situated vineyards, it's his vines. Originally a nurseryman, Bruno does not purchase commercial vines. (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 prefers massale selections, finding the best vines on his property and propagating them. This process is the same as at DRC and many other top estates in Burgundy, as well as at many of the top estates in Champagne (Launois and Pierre Paillard for example). In the bottle, the result is wines that are effortless, textural and elegant—Champagne that takes a little while to get to know but that rewards the patient with near limitless depth. His **Bruno Michel "Blanche" Brut Champagne*** (750ml \$34.99; 1.5L \$79.99) is the ideal splurge for the true wine lover on a budget. I can think of few wines—still, fortified or sparkling—that have this sort of finesse and complexity for less than \$100, let alone less than \$40. It is a blend of half and half Meunier and Chardonnay that has been aged three years on the lees. Don't look for obvious toast or showy citrus in this, or any of his other wines, though. Descriptors fall short here. To say this is elegant, layered stuff with both texture and minerality is an understatement. Save it for a small group—preferably two! Bruno's two single vineyard wines, the **Bruno Michel Premier Cru Brut Blanc de Blancs Champagne*** (\$44.99) and the **Bruno Michel "Les Roses" Brut Rosé Champagne*** (\$49.99) raise the complexity stakes even higher. The all-Chardonnay Blanc de Blancs is from the "Les Brusses" parcel, planted in 1964 in the Premier Cru of Pierry. It is very aromatic, full of white flowers, rich in the mouth, but with classic sud-Epernay focus on the back end. The rosé "Les Roses" is from a plot of Meunier called "Les Roses" that was planted in 1971. This is unusual Champagne—like a Vosne-Romanée with bubbles. It has an appealing light strawberry color and a surprising, gamey, savory nose. Although 100% Meunier, I would have guessed it was Pinot Noir given the *sauvage*, wild nature of the fruit on the palate. If you are a fan of Champagne, you need to try these wines. Can you feel me kicking you under the table?

Gary Westby

END THE SUMMER WITH BIODYNAMIC BUBBLES

Looking for new bubbles to end the summer season? Champagne Fleury has been a favorite of our staff and customers alike, particularly for those of you who love good Burgundy, as Fleury is located in the village of Courteron in the Aube. It is physically located closer to Chablis than it is to the Champagne capital of Reims. This biodynamic estate produces Champagne that is full and rich, but also elegant and floral. The wines are (mostly) composed of 100% Pinot Noir fruit (or close to it) that is biodynamically farmed, the ultimate expression of organic wine production. The most popular wine from Fleury (in terms of sales) is the **NV "Carte Rouge" Brut*** (375ml \$21.99; 750ml \$39.99; 1.5L \$84.99). This bottling is composed of several different vintages and has a fragrant floral nose, with notes of nuts and caramel. On the palate it has rich, dark cherry fruit, a full mouthfeel and smooth character. Unlike most Champagnes of this style, however, it has a very low dosage, and this adds balance, complexity and elegance. This is the perfect bubbly to enjoy all by itself or with a main course of salmon, roast chicken or pork loin. Like the Carte Rouge, the **NV Brut Rosé*** (375ml \$27.99; 750ml \$49.99; 1.5L \$109.99) is full and lush, big and elegant. Made with full skin contact and also from 100% Pinot Noir, the size is expected but the elegance is not. This is partly due to the low dosage, just as it is with the Carte Rouge. Big strawberry fruit, with some earth and clay scents on the nose. This wine is based on the excellent 2004 vintage, and the quality shows. Finally, we have the very different **NV Fleury "Cuvée Robert Fleury" Brut*** (\$49.99), an intriguing blend of one-third each Chardonnay, Pinot Noir and Pinot Blanc. This is a very subtle wine that I poured last spring to rave reviews from our local customers. Like the other wines discussed here, the Robert Fleury has outstanding richness, a clean clay nose and a smooth mouthfeel. It also has the white flower notes of the Pinot Blanc and a delicacy on the finish that makes it a standout. I personally enjoy this one by itself so as not to interrupt the variety of scents and flavors. It is just simply wonderful!

I hope that all of you had a memorable summer!

Scott Beckerley

"When I first met Bruno Michel, my dad was with me, and he kicked me under the table when I didn't immediately give Bruno an order for his subtle, complex Champagne. I did end up giving Bruno an order that day, and am proud to now represent these great Champagnes."

"Fleury produces Champagne that is full and rich, but also elegant and floral."



BRICK'S BEER PICKS: *My, My Times Have Changed*

I was thinking the other day about my drinking habits when I was a younger man and how much they've changed over time. One of the things I was thinking about was quality vs. quantity. I'm sure this is where most people make the biggest change in their drinking habits, that's pretty obvious. However, I'm way more willing to throw back an "American Clear Beer" with my pals these days than when I was younger. See, back then I had all the righteousness that a mid-20s college student could have. Music, movies, booze, life, relationships, oh, boy did I have an opinion on all of them! Well, time melloes things, giving you the benefit of hindsight to see the error of your ways. If only I had a time machine...

That said, I'm still particular. I used to love Newcastle Brown Ale, for instance; actually it might have been one of the beers that really made me originally love beer. I still enjoy one from time to time, and it's like calling an old friend out of the blue to catch up after a long silence. While there is nothing wrong with this beer, it is also not particularly exciting to me anymore. In fact, brown ales as a whole aren't, except for a select few, such as the **AleSmith "Nut Brown" English Brown Ale, California (22oz \$4.99)**. I remember having this on tap a

while back, well before the recent first run of bottles, and thinking to myself, "man, I really wish Newcastle tasted like this." It has a malty, slightly sweet, slightly roasted backbone with a medium weight and just the right amount of hops. I would have crushed this beer when I was playing records at three in the morning at my college radio station.

My drinking habits, of course, were most affected by what was available. We drinkers just have so many more options than we did 10-15 years ago. Hell, back then, the Belgian beer selection was limited to Chimay, Duval and, if you were exceptionally lucky, maybe a skunked bottle of Saison Dupont. American craft brewers were just finding their way, and I lived in San Diego of all places. I left just as Pizza Port was getting going, but *c'est la vie*.

Something like the **Goose Island "Sofie" Belgian Style Ale, Illinois (22oz \$7.99)** wasn't even on the radar; it certainly wasn't on mine. The mildly tart, partially barrel aged, orange peel-driven goodness would have blown my mind back then. Now it is just another in a long line of delicious beers in this wild/barrel aged/fruit driven style. God, it is a good time to be a beer drinker!

Bryan Brick

Rhône Valley

SOUTHERN FRANCE *Domaine Faverot*

Our latest shipment of wines from **Domaine Faverot** has arrived, and just in time to accommodate the Provençal-inspired meals of summer. We have had the privilege of directly importing the wines from this family-owned domaine, located in the Rhône Valley's Côtes du Luberon, for several years now, and we hope you enjoy their wines as much as we do.

In the 1920s the Domaine Faverot property was converted from a silk worm farm to a wine-growing domaine. Today, it thrives under the guidance of François and Sally Faverot de Kerbrech. Surrounded by pine forests and wild Provençal garrigue, Faverot's 20 acres are planted to classic Rhône varietals like Grenache, Syrah, Mourvèdre, Carignan and Rolle. All vineyard work at the domaine is carried out by hand, and the vines are cultivated without the use of any chemical insecticides, herbicides or fertilizers. As a quality measure, harvest yields are limited to 35-40 hectoliters per hectare. After a careful selection, healthy grapes are sent directly to the cellar where fermentation takes place in stainless steel, concrete or large oak vats. Aging of the wines and bottling vary from four months for rosé up to 12 months for the domaine's top red.

2011 Domaine Faverot Côtes du Luberon Blanc* (\$13.99) This is a blend of Grenache Gris, Roussanne and Rolle (a.k.a. Vermentino). This white is redolent of pear, peaches and white flowers. It is dry and fresh on the palate, yet generous enough to pair with a wide variety of fare, including rosemary roast chicken, grilled snapper or cheeses.

2011 Domaine Faverot Côtes du Luberon Rosé* (\$13.99) The rosé is a blend of traditional Luberon varieties: Syrah, Carignan and Grenache. The nose is fruity, with notes of wild herbs. On the palate the wine is

round, medium- to full-bodied, with red fruit character and a long, dry finish. Enjoy with grilled tuna, salmon or just on its own.

2009 Domaine Faverot "Mazet" Côtes du Luberon* (\$13.99) The Mazet is a traditional and delicious red made from the classic local grapes of the area: Carignan, Syrah and Grenache. It has a deep red color with an intense, minerally nose full of red fruit notes. On the palate it is round, medium- to full-bodied, with dark fruit flavors of black currant and raspberries, finishing long with hints of spice. Terrific with lamb burgers.

2009 Domaine Faverot "Le General" Côtes du Luberon* (\$19.99) Faverot's cuvée "Le General" is the domaine's flagship wine. It is composed of the Rhône Valley's noble varietals—Grenache and Syrah—and spends approximately 12 months in large oak casks before being bottled unfiltered and unfiltered. Round, deep and rich, "Le General" evokes the scents of Provence, with nuances of griotte cherries, black licorice and roasted herbs. This lusty red begs to be paired with hearty fare like braised meats, mushroom-based dishes, or the region's most famous dish: *gigot d'agneau* (roasted leg of lamb).

2005 Domaine Faverot "Le General" Côtes du Luberon* (\$24.99) K&L has received a modest quantity of the 2005 Le General, which, with more than six years of bottle age, is just hitting its prime. Dried cherries, smoky tea and subtle tobacco notes will take you straight to the foothills of the Luberon. In the spirit of old world Provence, Le General commands a special place at the table with your next Provençal dinner.

Mulan Chan-Randel

“What we found were a plethora of great wines from Oregon from some difficult vintages.”

Brick's Backyard Picks: Northwest Wines

Anyone that reads my column, even on a semi-regular basis, knows how much I love wines from Oregon and Washington.

The value and quality afforded to us all from the wines coming from these states is superb and rarely matched these days by California's upper echelon regions. Back in June, K&L sent me and Mike Jordan, the Domestic buyer from our San Francisco store, up to Oregon to do some scouting. We spent seven days touring the Willamette Valley along with Tom Elliot and Jake Higgins from Northwest Wines, our hosts for most of the trip. Northwest is a fantastic distributor that has specialized in wines from the Pacific Northwest for almost 30 years.

What we found were a plethora of great wines from some difficult vintages. The 2009, 2010 and 2011 growing seasons all gave growers, vineyard managers and winemakers some serious headaches, but as usual the resilient Oregonians rose to the challenges each posed. The 2009 vintage was hot, really hot, and produced wines of a ripeness level that historically is not found in the wines of the Willamette Valley. (Although recently there have been some hot years.) The wines are chunky, bold and ripe; it's a vintage that is great to drink now. The 2010 vintage was cold, really cold, and considerably wet. The sun seemed to never shine. The wines are beautiful, delicate and precise; it's a vintage based on aromatic complexity and acidity and one that I think will last a long time. The 2011 vintage was just plain weird. "Schizophrenic" was a word that I heard on more than a few occasions. But overall it was cool and very, very late. But the delay allowed for a long hang time that has given the wines energy and verve, along with great early sap, that has us very excited.

The **2009 Bethel Heights "Estate" Eola-Amity Hills Pinot Noir (\$27.99)** is a lovely example of what the vintage has to offer if you were super meticulous, which is the best word I can think of to describe the vineyard work and winemaking at Bethel Heights. This wine shows none of the raisiny/sunburned character that appears in many 2009s, but it has a level of ripeness that is certainly above what is normal for the winery, with red plum, black currant and tobacco flavors on a weightless frame. It finishes with the deep earthen/savory quality that is a hallmark of the winery.

One of the best values we found on the entire

trip was the **2010 Maysara "3 Degrees" Willamette Valley Pinot Noir (\$19.99)**. This wine comes from the Maysara estate and, like all wines they produce, is biodynamically certified. This wine shows the feminine qualities of the vintage in spades. Pretty rose petal, rhubarb and orange peel aromatics lead to a sappy yet delicate palate loaded with raspberry coulis, *sous bois* and warm soil. The trademark acid of the vintage pops up here and keeps things fresh and mouthwatering long beyond expectations.

And to give you a preview of the things to come in 2011 is the **Ponzi Willamette Valley Rosé of Pinot Noir (\$14.99)**. This shows the life, freshness, pitch and energy of the vintage. I instantly fell in love with the nose of this wine, which is packed with baby powder, geranium and white cherry. It slides easily across the

palate with some heft, while remaining wildly vibrant at the same time. The flavors of strawberry, talc and thyme are almost perfect for a young rosé.

These three wines are just the tip of the iceberg. If you'd like to know more about our trip, please check out my travelogue on our blog (Blog.KLWines.com). I think you'll enjoy it if you enjoy my articles, enjoy Oregon wine, or need to read something vaguely entertaining for 10 minutes or so.

If you are interested in joining our mailing list focusing on interesting, small production Domestic wines; wines that are destined to become the "next big thing," wines that don't have points, or are just underdogs, please send me an email at BryanBrick@KLWines.com.

Bryan Brick

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us over. Luckily for our delicate palates, it didn't require too much tasting before we found a clear winner: a **1993 Glendronach 18 Year Old (PA \$115.99)** rich with heady aromas of fine Armagnac and soft caramel, with supple flavors of rich fruit, cakebread and sweet sherry on the finish. The best part was that it cost about the same as our cask from last year, which should make our customers quite happy!

What really caught us off guard, however, were the casks from Glendronach's sister distillery Benriach, owned by the same South African investment group. Benriach is another up-and-coming distillery to watch, and we are very keen on their latest 12 year old release. What we didn't realize was that they would have older samples for us to taste because when the new owners purchased the distillery in 2004 from Diageo they also bought the rights to all the old casks. In the early-1980s Benriach was an experimental lab for Seagrams, who briefly produced some peated whisky beginning in 1983. We saw one sherry barrel labeled "1984," and our excitement instantly piqued—could it be one of the rare smoky malts that we had heard so much about? Indeed, the **1984 Benriach 27 Year Old (PA \$179.99)** was everything we hoped it would be. Finished for five years in a Pedro Ximenez cask, this whisky rises to the likes of the legendary peated Brora, perhaps the most coveted whisky in the world. Concentrated flavors of smoke and stewed fruits, incredibly savory across the mid-palate, finish in a whirl of brown sugar and campfire peat. We were floored. These two casks were easy selections and should continue to showcase the incredibly high standard of single malt coming from these two distilleries.

From Glendronach we headed west to Speyside to one of the oldest distilleries in Scotland, Glenfarclas, which has been owned by the Grant family since 1865. George Grant was there to meet us on our arrival and take us from warehouse to warehouse in search of something truly special. While we're always in search of great value in Scotland, the stocks at Glenfarclas date back to the '40s and '50s, so we knew value wasn't our top goal, but rather the unparalleled greatness of maturity. What we really wanted was an older Glenfarclas expression that stood out from their wonderful sherry-aged lineup of 10, 12 and 17 year old whiskies. It took many hours of sampling and bung-popping to reach a final conclusion, but we came away with two stunning

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“This is what makes me excited about Scotch: finding people who are passionate about what they make and being able to act as a conduit to get that product to people who can enjoy it.”

“With a focus on Pinot Noir and Chardonnay, Matt Licklider and Kevin O’Connor have quickly grown LIOCO to be a respected producer.”

BENRIACH, INDEPENDENTLY GREAT

In a landscape that is dominated by huge companies who control distilleries from afar, determining production from a business view point as opposed to a whiskey drinker’s, it is more than refreshing to enjoy whisky from a distillery that is owned by people who really care about the whisky they make. BenRiach at one time had fallen victim to the big business machinations of the Scotch industry. In 2001 it was owned by Pernod-Ricard, where it became a pawn in the world’s third largest Spirits conglomerate’s sales machine. The group only allowed production to take place three months a year, completely mothballing the distillery in 2002.

BenRiach has, fortunately, risen from the ashes. It is now owned and operated by the same folks who make GlenDronach, and the pair have firmly cemented themselves as two of my favorite distilleries in Scotland. This is what makes me excited about Scotch: finding people who are passionate about what they make and being able to act as a conduit to get that product to people who can enjoy it.

BenRiach isn’t big, they aren’t a household name yet, and I am really glad they aren’t. It is because they are independently owned that they want to build a relationship with us. The big boys can’t be bothered to sell us a single cask; it’s a hassle and they are going to sell out anyway. They don’t want to get to know K&L, they just want to sell whisky. BenRiach will take the time to get to know us and our customers, which makes me excited to help you all to get to know them.

The whiskies are pretty darn good too. The **BenRiach 12 Year Old (\$44.99)** is, without question, my favorite whisky for less than \$50 in the store. It has layers of vanilla and spice, with a beautiful hint of dried flowers on the nose. The palate is just plain pretty, elegant and soft with the same vanilla from the nose, a touch of stone fruit and spice. A perfect nightly sipper and now a staple on my bar. The **BenRiach 20 Year Old (\$99.99)** expression is much more than a nightly sipper. Rich and luscious, there are hints of the same fruit as the 12, but the vanilla and barrel influences really shine here. Crème Brûlée and toffee are wrapped up in a perfectly polished layer of oak, an exquisite balance of sweet and structure. These whiskies are made by people who love what they do, and we are excited to be able to bring them to our customers who we know love whisky.

Kyle Kurani

BOUTIQUE CORNER

LIOCO has been on the scene for a few years now. Owners Matt Licklider (a seasoned wine import specialist) and Kevin O’Connor (former wine director at Michelin two-star Spago in Beverly Hills) had a goal of making quality wines from quality vineyard sites without unnecessary manipulation in the winemaking process. With a focus on Pinot Noir and Chardonnay, they have quickly grown to be a respected producer. In keeping with that theme, they have started a new label called NoCo (North Coast), which again offers great quality at an even better price. As with the LIOCO wines, they start with good fruit that was hand-harvested and treated with the utmost care by former winemaker Kevin Kelley. The 2011s were then finished by new winemaker John Raytek of Ceritas Wines. Previously only sold in restaurants and out of state, these two wines are an exceptional value.

2011 (LIOCO) NoCo North Coast Chardonnay (\$14.99) This Chardonnay comes from two vineyards: Valentine on the Sonoma/Mendocino border and Mazzera in the heart of Dry Creek. The wine is fermented entirely in stainless steel, but was allowed to go through malolactic fermentation with lees stirring to add depth and body. This is an exceptional Chardonnay value.

2010 (LIOCO) NoCo Chalone Pinot Noir (\$19.99) The Pinot Noir is sourced from several well known vineyards that can’t be named. I think this wine is amazingly under-priced. Partial whole cluster fruit is fermented then aged in used French barrels for 14 months. This is pure Pinot, with red and black fruits and just hints of forest floor, sage, rhubarb and anise. A beautifully balanced wine, all for less than \$20.

2010 LIOCO “Indica” Mendocino Red Wine (\$17.99) Although LIOCO focuses on Pinot Noir and Chardonnay, they have a knack for taking rare varietals and making a great wine. This wine is predominantly Carignan, with bright dark fruits and just a touch of red fruit surrounded by a streak of spice, balanced beautifully by acidity. This is LIOCO’s version of a southern French wine.

Mike Jordan

Trey's August Picks

Summer is here and the time is right for... tasting some lighter styled wines. Let the big Cabernets rest for several more months in the cellar. The summer is a time to enjoy crisp whites and reds that will not fatigue the palate.

2011 Dry Creek Vineyards Clarksburg

Chenin Blanc (\$8.99) Quite a deal for a really clean, fresh and refreshing white wine that is best described as a "poolside sipper." A nice change of pace, this Chenin Blanc provides something different from the usual Chardonnay and Sauvignon Blanc from California. The perfect complement to oysters!

2009 Merryvale "Silhouette" Napa Valley

Chardonnay (\$39.99) Fans of Chardonnay will appreciate the richness of this wine, along with its creamy texture and hints of oak. I also appreciate the balance and finesse of this wine in the mouth. While still a full throttle Chardonnay, it really is held together nicely with acidity and structure. Normally around \$50 a bottle, this is a great buy for those looking to get the most out of their Chardonnay.

2011 Belle Glos "Meiomi" California Pinot

Noir (\$17.99) A brand new release, the Meiomi is consistently one of the most user-

friendly wines in the store. Plenty of ripe and spicy fruit, the 2011 shows even a bit more brightness and freshness than the 2010 had. This wine is very silky in the mouth, with hints of toasty oak and strawberry jam that linger on the finish.

2010 Belle Glos "Clark & Telephone" Santa Barbara County Pinot Noir

(\$39.99) My favorite from the Belle Glos lineup, the "Clark & Telephone" is well-suited to those looking for a Pinot that is still a Pinot, but with that extra level of concentration and intensity. It is ripe and sweet on the nose, while the mouth is fleshy, round and full. Hints of red cherry, cola and anise really come across on the palate. Really delicious wine.

2006 Ambullneo "Howling" Santa Maria Syrah

(\$24.99) Sure, many Syrahs from California are heavy and don't fit my lighter summer-wine profile. This Syrah, however, is not an over-extracted, high alcohol style. On the palate it comes across very ripe and fresh, with crisp strawberry and cranberry fruit that glide across your mouth to a long, lingering finish. Really a perfect wine to be enjoyed with your summer barbecue!

Clyde "Trey" Beffa III



Hollywood Hot Pix

WHITES OF TEXTURE AND INTRIGUE

There are a slew of interesting white wines out there that are often overlooked because of where they come from or what they are. These are the kinds of wines that get me excited. They aren't Frankenstein wines that are too esoteric, with a litany of flavors that don't make sense to the average consumer; these are wines that represent a flavor profile from specific, lesser-known regions.

On France's southern coastline most people consume lovely, dry pink wine that matches beautifully with Mediterranean flavors. What about whites though? The small seaside village of Cassis lies about 20 kilometers east of Marseilles, and they produce a lovely, lightly perfumed but textured white that pairs beautifully with the local seafood. The **2009 Domaine du Bagnol Cassis Blanc (\$26.99)** is an outstanding rendition of this wine. It is composed mainly of Marsanne and Clairette, rounded out with a little Ugni Blanc. Medium- to full-bodied, it is a wine of subtlety. Nothing pairs better with simply grilled fish or whole shrimp in their shells. Drizzle some herbed olive oil over the finished product and you are good to go.

I won't pretend to have any knowledge about the history and geology of Corsica, but this is definitely an emerging wine region. Importer Kermit Lynch has set his sights there, so you know this is an area worth looking at. We were delighted to come across the **2010 Domaine de Gioielli Cap Corse Blanc (\$20.99)**. The wine is 100% Vermentinu (Vermentino in Italy and Rolle in Provence). The wine has racy acidity, but really nice weight in the mouth. Its citrus peel and persimmon texture make it a perfect foil for fattier fish dishes like salmon tartare.

I was recently in Austria and visited several of the best known regions, like the Wachau and Burgenland. I also visited several not so well known areas including the Thermenregion. About an hour southwest of Vienna, the Thermenregion is actually one of the warmer parts of Austria where they specialize in Zweigelt, St. Laurent and a little-cultivated white grape called Rotgipfler. Not dissimilar to Grüner Veltliner, it generally has a little more body and riper tree fruit flavors. The **2010 Reinisch Rotgipfler (\$18.99)** is a classic example. Reinisch is a producer heavily engaged in cultivating this heirloom varietal. I have even tasted a few aged examples and they develop beautiful complex flavors. Rotgipfler is my new perfect foil for Thai food.

Finally, a true outlier is the **2002 Tahbilk Marsanne "1927 Vines" Nagambie Lakes Victoria (\$31.99)**. When one thinks of Australia, they think of the beautiful cities of Sydney and Melbourne, the wine growing region of South Australia and the grape Shiraz. Nagambie Lakes is a classic region off the beaten path that sits about 120 kilometers north of Melbourne. Tahbilk was established in 1860, having some of the oldest Shiraz vines in the country, but they also have some of the oldest Marsanne vines! (White Rhônes are truly where it's at.) The 2002 "1927" Marsanne is the current release. It has a rich, opulent texture, with caramelized apple flavors, candied ginger, stony mineral notes and a captivating finish. Pair this wine with herb-roasted pork loin and a couscous salad with dried apricots and roasted peppers.

Keith Mabry

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

LOIRE VALLEY

- 2011 Les Roches Touraine Blanc*** \$9.99
An intense, classic nose of cut grass, pepper and, believe it or not, pineapples and lemons, with plenty of minerality!
- 2010 Joël Taluau "Expression" St-Nicolas-de-Bourgueil*** \$12.99
This is immediately drinkable and fresh, with vibrant violet and white pepper notes to complement the fruit.
- 2010 Domaine de la Noblaie Chinon*** \$14.99
Subtle peppery spice, ripe dark berries and a soft, chalky mineral character really make the wine's fruity core come to life, expressing the fantastic character of Cabernet Franc.
- 2011 Domaine Cherrier Sancerre Blanc*** \$16.99
Very aromatic, with lovely citrus notes to entice the nose. Fresh lime, kiwi and honeydew are balanced by profound minerality.
- 2011 Franck Millet Sancerre Rosé*** \$16.99
This 100% Pinot Noir rosé comes from the limestone-clay soil of Millet's Sancerre vineyards. A wonderfully food-friendly pink.

WHITE BURGUNDY

- 2009 Domaine des Niales Rhedon-Marin Mâcon-Villages VV*** \$12.99
On the palate, this is focused and bright, with a nice spicy note, lovely acidity and pear. Balanced, well-made, crisp and mineral.
- 2009 Clos Reissier Pouilly-Fuissé*** \$19.99
The combination of bright fruit and a bit of toasty oak and mineral on the finish makes this absolutely classic for the appellation. It is fine and elegant, with lovely minerality and very lively fruit. Bravo.

ARGENTINA

- 2010 Monteviejo "Altitude 1050" Malbec Argentina*** \$11.99
Tons of spicy fruity with blackberry aromas that follow to the palate. Lively, vibrant value. Finishes with notes of licorice and mint.
- 2009 Monteviejo "Petite Fleur" Mendoza*** \$17.99
91 points RP: "Notions of sandalwood, Asian spices, tobacco, violets, and assorted black fruits inform the nose of a savory, ripe, succulent wine..."
- 2004 Bodegas Poésia "Poésia" Lujan de Cuyo*** \$29.99
92 points WE: "...The '04 seems bright by comparison, with aromatics that include forest floor, tar and lively berries."

NEW ZEALAND

- 2009 Kalinda Pinot Gris Marlborough*** \$9.99
This wine is plump, with evident minerality, floral aromas, focused fruit and plenty of depth of flavor on the lingering finish. A crowd pleaser.
- 2010 Kirkham Peak Sauvignon Blanc Marlborough*** \$12.99
Overflowing with floral, gooseberry and lime zest aromas, this is crisp, clean and mouthwatering, with layers of grapefruit, lychee and minerals.

ITALY

- 2010 Fujanera "Bellalma" Falanghina*** \$11.99
The nose is a complex perfume of elderflowers and white peach with a bit of crushed stone. Medium-full bodied with a long, refreshing finish.
- NV Blason Isonzo Bianco (3L Bag-in-a-Box)*** \$14.99
Three liters of Pinot Bianco with a hint of Pinot Grigio. There's no tastier, more versatile white wine in our store right now.

- 2010 Rocca di Montegrossi Chianti Classico*** \$19.99
Classic Chianti, polished and fresh, with bright cherry fruit, well-integrated tannins and spice. Drink now with some air, or cellar.
- 2010 Ruggeri Corsini Langhe Nebbiolo*** \$17.99
Full of classic Nebbiolo aromas of dried roses, truffle, smoke and earth. There's lots of richness, loads of fruit, a long finish and integrated tannins.

SUPER PORT BUYS

- 1970 Dow** \$149.00
94 points WS: "I have always been a fan of this very fine and well-made Port. Truly balanced in character, with focused flowers, spice and cherry. Full-bodied, with a sweet palate and a fine texture."
- 1970 Graham** \$169.99
94 points *Wine Spectator*: "This is an extremely full-bodied, powerful wine, but it still retains a classy balance. Deep ruby, with chocolate and berry aromas, full-bodied, with anise and dried cherry flavors."
- 1977 Fonseca** \$219.99
100 points *Wine Spectator*: "What a Vintage Port. Dark ruby center, with a dark garnet edge. Aromas of flowers, blackberry and licorice. Subtle and complex. This is just coming around. Gorgeous and classy."
- 1983 Graham** \$109.99
93 points WS: "A superb achievement from a very underrated year..."
- 1983 Gould Campbell** \$79.99
90 points WS: "This is right up with the major-league 1983s..."
- 1994 Graham** \$89.99
Fruity, powerful and rich, with an addictive hedonistic quality. It will be ready to drink in 8-10 years and keep for up to 30. A showy, flamboyant Port that has the advantage of being slightly sweeter than other 1994s.

SHIPPING INFO

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

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

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

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

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

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

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

Need to replenish your cellar? We've got spectacular California, Rhône, Bordeaux and Italian wines on pre-arrival. Below are some of our favorites.

2010 CALIFORNIA PRE-ARRIVAL

Robert Mondavi "To Kalon Vineyard-Monastery Block"
Oakville Cabernet Sauvignon *\$199.00*
Exceedingly rare: only 100 cases made.

2010 CHÂTEAUNEUF-DU-PAPE PRE-ARRIVAL

Better than the great 2009s? Most in the know say YES! Many of these wines received big scores.

Bosquet des Papes "Chante le Merle VV"-94-96 points RP *\$59.99*
Château Beaucastel-92-94 points RP *\$79.99*
Clos des Papes-96-98 points RP *\$119.99*
Cuvée du Vatican "Reserve Sixtine"-93-95 points RP *\$54.99*
Domaine Charvin-95-97 points RP *\$69.99*
Domaine de la Charbonnière "Les Hauts Brusquieres Cuvée Speciale"-92-95 points RP *\$49.99*
Domaine de la Charbonnière-90-93 points RP *\$31.99*
Domaine de la Côte de L'Ange "Tradition"-90-93 points RP *\$29.99*
Domaine de la Côte de L'Ange "Vielles Vignes"-92-95 points RP *\$49.99*
Domaine de la Janasse "Vielles Vignes"-98-100 points RP *\$119.99*
Domaine de Marcoux-91-93 points RP *\$59.99*
Domaine du Pégaü "Cuvée da Capo"-98-100 points RP *\$399.99*
Domaine du Pégaü "Cuvée Réserve"-97-99 points RP *\$79.99*
Domaine Giraud "Tradition"-92-94 points RP *\$39.99*
Domaine Grand Veneur "Les Origines"-94-96 points RP *\$49.99*
Domaine Grand Veneur "Vieilles Vignes"-95-99 points RP *\$89.99*
Olivier Hillaire "Les Petits Pieds d'Armand"-94-96 points RP *\$74.99*
Pierre Usseglio "Mon Aieul"-94-96 points RP *\$99.99*
Pierre Usseglio "Reserve des Deux Freres"-95-98 points RP *\$179.99*
Raymond Usseglio "Cuvée Imperiale" (Vigne Centenaires) *\$89.99*
Roger Sabon "Les Olivets"-90-92 points RP *\$34.99*
Roger Sabon "Prestige"-94-96 points RP *\$69.99*
Roger Sabon "Réserve"-91-93 points RP *\$39.99*
Roger Sabon "Secret de Sabon"-96-99 points RP *\$179.99*

2007 BRUNELLO DI MONTALCINO PRE-ARRIVAL

The 2007s are as good as the fabulous 2006s.

Altesino-92 points WS *\$51.99*
Costanti-92 points WE *\$57.99*
Fanti-95 points JS *\$39.99*
La Lecciaia-95 points JS *\$34.99*
Podere Brizio-95 points WE *\$49.99*
Sesta di Sopra*-94 points RP *\$49.99*
Silvio Nardi-95 points JS *\$37.99*
Siro Pacenti "Pellagrilli"-97 points JS *\$49.99*
Tenuta di Sesta*-94 points WE *\$32.99*

2010 BORDEAUX PRE-ARRIVAL

Most people rank the 2010 Bordeaux ahead of the fabulous 2009 vintage, and we have no doubt these wines will age magnificently in your cellar.

Angelus, St-Emilion-97-98 points JS *\$364.99*
Branaire-Ducru, St-Julien-93-95 points RP *\$79.99*

Calon-Ségur, St-Estèphe-94-97 points ST *\$109.99*
Certan de May, Pomerol-95-98 points WS *\$139.99*
Clinet, Pomerol-95-98 points RP *\$149.99*
Clos Fourtet, St-Emilion-95-97 points RP *\$139.99*
Fonplégade, St-Emilion-92-94 points RP *\$39.99*
Haut-Bailly, Pessac-Léognan-95-97 points RP *\$149.99*
La Lagune, Haut-Médoc-93-96 points RP *\$69.99*
La Mission Haut-Brion Rouge, Pessac-Léognan-98-100 points RP *\$979.99*
Lafite Rothschild, Pauillac-100 points JS *\$1,629.00*
Langoa-Barton, St-Julien-93-94 points JS *\$79.99*
Latour, Pauillac-98-100 points RP *\$1,349.00*
Léoville-Poyferré, St-Julien-95-98 points RP *\$149.99*
Les Forts de Latour, Pauillac-94-95 points JS *\$299.99*
Malescot-St-Exupéry, Margaux-96-97 points JS *\$99.99*
Margaux, Margaux-100 points JS *\$1,129.00*
Montrose, St-Estèphe-96-99 points RP *\$249.99*
Mouton-Rothschild, Pauillac-99-100 points JS *\$1,129.00*
Pontet-Canet, Pauillac-96-100 points RP *\$199.99*

2011 BORDEAUX PRE-ARRIVAL

The prices have softened a lot from 2009 and 2010, and the wines are quite good. Clyde's picks below.

Angelus, St-Emilion-One of the best of the vintage! *\$219.99*
Cantemerle, Haut-Médoc-Great nose. So fruity. Fabulous. *\$32.99*
Certan de May, Pomerol-Great value for Pomerol. *\$82.99*
Clos Fourtet, St-Emilion-Vibrant, spicy and delicious. *\$79.99*
Cos d'Estournel, St-Estèphe-\$200 a bottle less than 2009! *\$154.99*
Ducru-Beaucaillou, St-Julien-Three of this for one 2009! *\$111.99*
Fonplégade, St-Emilion-An absolute must buy! *\$36.99*
Haut-Bailly, Pessac-Léognan-Big wine. Lots of spice. *\$84.99*
La Mission Haut-Brion Rouge-\$600 a bottle less than 2009! *\$329.99*
La Vieille Cure, Fronsac-Super delicious. 92 points RP. *\$19.99*
Lafite Rothschild, Pauillac *\$698.99*
Latour, Pauillac-Best of the firsts. The best value Latour. *\$679.99*
Les Forts de Latour, Pauillac-Baby Latour. Awesome wine. *\$169.99*
Lynch Bages, Pauillac-About half the price of 2009! Excellent. *\$109.99*
Mouton Rothschild, Pauillac *\$549.00*
Pichon-Baron, Pauillac-93-95 points from K&L. *\$109.99*
Pichon-Lalande, Pauillac-Could be better than 2010? *\$109.99*
Pontet-Canet, Pauillac-Must buy! 96+ points. *\$104.99*
Poujeaux, Moulis-So sweet and lovely. Delicious as usual. *\$29.99*
Rouget, Pomerol-Our pick as best value Pomerol. *\$39.99*

2011 SAUTERNES

The 2011 stickies are super great. Big scores.

Coutet Barsac, Sauternes (375ml \$35.99)-95-98 points WS *\$69.99*
Doisy-Daëne, Sauternes (375ml \$22.99)-95-98 points WS *\$44.99*
Doisy-Védrières, Sauternes (375ml \$17.99)-95-97 points WE *\$34.99*
Rieussec, Sauternes (375ml \$38.99)-96-98 points WE *\$74.99*
Suduiraut, Sauternes (375ml \$34.99)-95-97 points WE *\$69.99*

We've got some incredible old and rare Bordeaux in stock now and available at auction. Check KLWines.com for up-to-the-minutes selections.

1966-2007 RED BORDEAUX

Values and classics to drink and cellar.

1966 Pichon-Lalande, Pauillac	\$299.99
1970 Palmer, Margaux	\$399.99
1970 Talbot, St-Julien (1.5L)	\$199.99
Direct from the property.	
1978 Lafite Rothschild (1.5L)	\$1,999.00
1979 Lafite Rothschild (1.5L)	\$2,499.00
Direct from the Château. In perfect condition.	
1983 Domaine de Chevalier	\$179.99
1985 Soutard, Pomerol-Delicious	\$84.99
1988 Léoville-Barton, St-Julien	\$129.99
1989 Cheval Blanc, St-Emilion	\$389.99
1990 Calon-Ségur, St-Estèphe	\$169.99
1990 Chasse Spleen, Moulis	\$99.99
1990 Domaine de Chevalier	\$149.99
1990 Figeac, St-Emilion	\$299.00
1990 Latour à Pomerol	\$199.00
1990 Latour, Pauillac (1.5L)	\$1,599.00
1990 Latour, Pauillac	\$799.00
1990 Meyney, St-Estèphe	\$69.99
1993 Haut-Brion, Pessac	\$499.99
Mahler Besse cellar. Half the cost of their 2009.	
1994 Corbin Michotte, St-Emilion	\$39.99
1994 Gruaud-Larose, St-Julien	\$79.99
1994 Léoville-Barton (375ml)	\$49.99
1995 Calon-Ségur, St-Estèphe	\$149.99
1995 Cos d'Estournel, St-Estèphe	\$219.99
1995 Ferriere, Margaux	\$69.99
1995 Grand Mayne, St-Emilion	\$79.99
1995 Lafon-Rochet, St-Estèphe	\$69.99
1995 Lafite Rothschild, Pauillac	\$899.99
1995 Latour, Pauillac	\$599.99
1995 Les Forts de Latour, Pauillac	\$269.99
1995 Margaux, Margaux	\$599.99
1995 Mouton Rothschild, Pauillac	Inquire
Outstanding! Half the price of the '09 and '10.	
1995 Ormes de Pez, St-Estèphe	\$49.99
1995 Palmer, Margaux	\$299.99
1995 Smith Haut Lafitte, Pessac	\$99.99
1996 Cos d'Estournel, St-Estèphe	\$229.99
1996 Corbin Michotte, St-Emilion	\$44.99
1996 Giscours, Margaux	\$99.99
1997 Du Tertre, Margaux-Delicious	\$39.99
1997 Labégorce, Margaux-Last batch	\$29.99
1997 Poujeaux-So good!	\$42.99
1997 Potensac, Médoc-Wow!	\$26.99
1997 Soutard, Pomerol	\$39.99
1998 Soutard, Pomerol	\$54.99
1998 Clos du Marquis, St-Julien	\$69.99

1999 Lafite Rothschild, Pauillac	\$999.99
2000 Coufran, Médoc	\$29.99
2000 Gazin, Pomerol	\$109.99
2000 Lanessan, Haut-Médoc-Superb	\$24.99
2000 Labégorce, Margaux	\$39.99
Great old school Bordeaux with plenty of stuffing for the cellar. Clyde's fave.	
2001 Beauséjour-Duffau, St-Emilion	\$69.99
2001 Haut-Batailley, Pauillac	\$59.99
2001 Malescot-St-Exupéry	\$74.99
2001 Sarget de Gruaud-Larose	\$29.99
2002 Haut-Brion, Pessac (1.5L)	\$1,399.99
2003 Coufran, Médoc-Ralph's fave	\$19.99
2003 Haut Bailly, Pessac	\$89.99
2003 Marquis de Calon, St-Estèphe	\$34.99
2003 Peyrabon, Haut-Médoc	\$19.99
2003 Verdignan, Haut-Médoc	\$19.99
Two super value wines for tonight.	
2004 Clerc Milon, Pauillac	\$49.99
2004 Haut-Bages-Libéral, Pauillac	\$44.99
2004 Hosanna, Pomerol	\$89.99
2004 Lafon-Rochet, St-Estèphe	\$39.99
2004 Lanessan, Haut-Médoc-Superb	\$19.99
2005 Beaugard, Pomerol	\$49.99
2005 Certan de May, Pomerol	\$99.99
2005 Coufran, Haut-Médoc	\$27.99
2005 De Fieuzal Rouge, Pessac	\$49.99
2005 Fleur Cardinale, St-Emilion	\$69.99
2005 Langoa-Barton, St-Julien	\$89.99
2005 Magdelaine, St-Emilion	\$79.99
2005 Petit Villages, Pomerol	\$69.99
2005 Petit Villages (1.5L)	\$139.99
2005 Reserve de Léoville-Barton	\$39.99
2005 Sociando Mallet, Médoc	\$59.99
2005 Verdignan, Haut-Médoc	\$24.99
2006 Alter Ego de Palmer	\$69.99
2006 Cantemerle, Haut-Médoc	\$42.99
2006 Cantemerle (1.5L)	\$89.99
Probably the greatest Cantemerle since 1949!	
2006 D'Aiguilhe, Castillon	\$24.99
2006 D'Agassac, Haut-Médoc	\$14.99
2006 Ducluzeau, Lustrac	\$19.99
2006 Haut-Brion, Pessac	\$499.99
About half the price of 2009 and 2010.	
2006 Haut-Bergey, Pessac	\$34.99
2006 La Tour Carnet, Margaux	\$39.99
2006 Margaux, Margaux	\$599.99
2006 Pichon-Baron, Pauillac	\$89.99
2006 Pichon-Lalande, Pauillac	\$149.99
2006 Puygueraud, Côtes de Francs	\$14.99
2006 Poumey, Pessac	\$24.99

2006 Reserve de Léoville (375ml)	\$14.99
2007 Bellegrave, Pauillac	\$24.99
2007 De Pez, St-Estèphe	\$33.99
2007 Domaine de Chevalier Rouge	\$49.99
2007 Hauts de Poujeaux, Moulis	\$14.99
2007 Le Jardin de Petit Village	\$29.99
2007 La Croix de Beaucaillou	\$39.99
2007 L'Aura de Cambon, Margaux	\$29.99
2007 Moulin D'Angludet, Margaux	\$19.99
2007 Palmer, Margaux	\$199.99
2007 Poujeaux, Moulis	\$29.99
2007 Reserve de Léoville (1.5L)	\$59.99
2007 St. Georges, St-Emilion	\$19.9

ROSÉ & DRY WHITES

2011 Rosé de Haut-Bailly, Bordeaux	\$17.99
2000 "Y" Lur-Saluces (d'Yquem)	\$149.99
2006 Lynch Bages Blanc, Bordeaux	\$39.99
2007 Carbonnieux Blanc, Pessac	\$39.99
2009 Le Clarte de Haut-Brion Blanc	\$89.99
2010 Dourthe "Grand Cuvée"	\$11.99
2010 L'Avocat Blanc*	\$16.99
2010 Grand Bateau Blanc*	\$9.99
2010 Clos Floridene Blanc*	\$21.99
Tremendous wine. Cellar it for 10 years!	

SAUTERNES IN STOCK (1986-2010)

1986 Doisy-Védrières, Barsac	\$59.99
1989 Suduiraut "Crème de Tête"	\$299.99
96 point <i>Wine Spectator</i> . Very rare.	
1990 Climens, Barsac	\$179.00
1995 Suduiraut, Sauternes	\$69.99
1996-1998-2002 Guiraud Set	\$39.99
100ml of each in a handsome box. A great gift.	
1997 D'Yquem, Sauternes	\$349.99
1998 D'Yquem (375ml)	\$139.99
1999 D'Yquem (375ml)	\$149.99
2001 Doisy-Védrières, Barsac	\$59.99
2001 Guiraud, Sauternes	\$59.99
Smashingly good.	
2003 Doisy-Védrières (375ml \$21.99)	\$39.99
2004 D'Yquem (375ml)	\$149.99
2005 Guiraud-#4 <i>WS Top 100</i>	\$54.99
2007 Climens, Barsac (375ml)	\$99.99
2007 Cypres de Climens, Barsac	\$39.99
2007 Cypres de Climens (375ml)	\$24.99
2007 Petit-Védrières, Sauternes	\$21.99
2008 Climens, Barsac	\$89.99
2008 D'Yquem, Sauternes	\$299.99
2010 L'Avocat, Cérons (500ml)	\$16.99
2010 La Fleur des Pins, Graves Sup.	\$14.99

K&L has some stunning 2008 Bordeaux, as well as some of the best values in 2009 Bordeaux—one of the most acclaimed vintages since 1982—in stock now!

2008 BORDEAUX IN STOCK

The best value vintage of the decade.

Beaumont, Haut-Médoc-Delicious	\$15.99
Bernadotte, Haut-Médoc	\$16.99
Bois-Malot, Bordeaux Supérieur	\$10.99
Boutisse, St-Emilion-91 points RP	\$19.99
Certan de May, Pomerol	\$69.99
Clarke Rothschild, Llistrac	\$19.99
Cos d'Estournel, St-Estèphe	\$149.99
Domaine de Chevalier Rouge	\$59.99
Esprit de Pavie, Bordeaux	\$19.99
Fabulous wine. Rich and vibrant. From Pavie.	
Fonplégade, St-Emilion-Love it	\$39.99
Fonreaud, Llistrac-Powerhouse!	\$14.99
Hosanna, Pomerol	\$139.99
95 points RP. As good as 2009 and 2010.	
Joanin-Bécot, Castillon (1.5L)	\$29.99
Fresh and vibrant, full of spicy fruit.	
La Chapelle de Calon, St-Estèphe	\$19.99
Awesome wine and a fabulous buy. Sweet!	
Latour, Pauillac	\$899.99
L'Avocat Rouge, Graves-Value!	\$18.99
Latour, Pauillac	\$899.00
Léoville-Las Cases, St-Julien	\$199.99
Léoville-Poyferré, St-Julien	\$99.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
Les Trois Croix, Fronsac	\$19.99
Packed with fruit and a sweet core.	
Le Thil Comte Clary, Pessac	\$17.99
Lilian Ladouys, St-Estèphe	\$19.99
Malmaison, Médoc-Delicious!	\$14.99
Montrose, St-Estèphe	\$139.99
Pape Clément, Pessac-95 points RP	\$119.99
Plaisance "Cuvée Alix"*	\$11.99
Saint Pierre, St-Julien-Fabulous	\$39.99
93 points WE. 94 points Clyde and Ralph.	
Trebiac, Graves	\$13.99

2009 BORDEAUX IN STOCK

This is the great vintage that all the critics and consumers love. For the cellar and tonight! New wines arriving daily. Go to KLWines.com for current inventory.

Barthez, Haut-Médoc	\$14.99
Beaumont, St-Julien (1.5L)	\$39.99
Bellevue "La Chapelle" Castillon	\$14.99
Bellevue La Randée, Bordeaux	\$9.99
Bellevue, St-Emilion	\$64.99
Bernadotte, Médoc	\$23.99
Bechevelle, St-Julien	Inquire

Bord'Eaux Merlot	\$9.99
Bord'Eaux Merlot (3L Bag-in-a-Box)	\$29.99
So sweet and lovely. Enjoy a bottle or the box.	
Canon, St-Emilion	\$159.99
Cantenac Brown, Margaux	\$84.99
Cambon La Pelouse, Haut-Médoc	\$19.99
Cantemerle, Haut-Médoc	\$44.99
Cantin, St-Emilion-Lush and lovely	\$21.99
Cap de Faugeres, Castillon	Inquire
Clarke Rothschild, Llistrac	\$24.99
Clément-Pichon, Bordeaux	\$19.99
Clos St. Martin, St-Emilion	\$79.99
Clos des Quartes Vents, Margaux	\$39.99
Côte Monpezat "Compostelle"	\$18.99
Croix Mouton, Bordeaux Supérieur	\$17.99
Coufran, Médoc	\$24.99
Ripe and soft on the palate. Full-flavored, with a lush finish. A value.	
D'Aiguilhe, Castillon	\$28.99
Fonreaud, Llistrac	\$14.99
Franc Mayne, St-Emilion	\$39.99
Gigault "Cuvée Viva"	\$18.99
Haut-Maurac, Médoc	\$19.99
Haut-Vigneau, Pessac	\$17.99
This wine is elegance personified.	
Haut Musset, Lalande-de-Pomerol	\$17.99
Hospitalet de Gazin, Pomerol	\$31.99
Joanin-Bécot, Castillon (1.5L)	\$49.99
Kirwan, Margaux	\$59.99
La Chapelle de La Mission	
Haut-Brion, Pessac	\$99.99
94 points JS: "A gorgeous red, with sweet tobacco, plums and ripe strawberries and hints of cigar box. Full body, with chewy and ripe tannins and a creamy texture. Dense and rich, yet so balanced and beautiful..."	
La Couspaude, St-Emilion	\$59.99
Le Clarence de Haut-Brion (1.5L)	\$249.99
La Conseillante, Pomerol	\$239.99
La Croix de Beaucaillou (1.5L)	\$149.99
Special label by artist Jade Jagger; a stunning package for a great wine.	
La Dauphine, Fronsac	\$21.99
Lanessan, Haut-Médoc	\$21.99
Langoa-Barton, St-Julien	\$69.99
Langoa-Barton, St-Julien (1.5L)	\$139.99
L'Argenteyre, Médoc	\$12.99
Laubarit, Bordeaux-Biodynamic	\$9.99
La Dominique, St-Emilion	\$56.99
La Gaffelière, St-Emilion	\$89.99
La Garde, Pessac-Superb value	\$29.99
La Mission Haut-Brion	\$949.99

Le Prieuré, St-Emilion	\$39.99
Le Serre, St-Emilion	\$41.99
Les Thil Comte de Clary, Pessac	\$21.99
Lestruelle, Médoc	\$14.99
Les Tourelles de Pichon (1.5L)	\$89.99
Second wine of Pichon-Baron. Wonderful!	
Louis, St-Emilion	\$49.99
Malmaison, Moulis	\$19.99
Montlandrie, Côte de Castillon	\$29.99
Marquis de Terme, Margaux	\$44.99
*+V At UGC: Their best in a long time, perhaps ever? Super-ripe and sexy, with tons of everything and a silky finish. Not shy.	
Marsac Segueineau, Margaux	\$21.99
Moulin Haut la Roque, Fronsac	\$29.99
Big score and a small price!	
Moulin de la Roque, Médoc	\$15.99
Another super sweet 2009. Drink or cellar.	
Pedesclaux, Pauillac	\$39.99
One of Clyde's faves under \$50! 91 points WS: "An amped-up style, with showy aromatics of toasty spice and wood, but there's good solid density to the blackberry, black currant and fig fruit, and the toast melds into a more honest graphite edge through the finish."	
Providence, Pomerol	\$139.99
Pouget, Margaux	\$46.99
93-96 points WS.	
Prieuré Canteloup, Bordeaux	\$14.99
A superb value from Stephan Von Neipperg.	
Quinault l'Enclos, St-Emilion	\$35.99
Reserve de Léoville-Barton	\$34.99
Roc de Cambes, Côte de Bourg	\$69.99
Saintayme, St-Emilion	\$19.99
Seguin, Pessac	\$29.99
One of the best values of 2009. 92 points Clyde.	
Seigneurs d'Aiguilhe, Castillon	\$14.99
Siran, Margaux	\$29.99
Sociando Mallet, Haut-Médoc	\$49.99
Tayac-Plaisance, Margaux	\$26.99
Tour de Mons, Margaux	\$26.99
91 points WS: "This assertive red delivers bold flavors, with crisp texture, offering bright black cherry and pomegranate notes over firm tannins. Orange zest acidity carries this through the juicy finish."	
Tour Maillet, Pomerol	\$29.99
Tour Maillet, Pomerol (1.5L)	\$69.99
Tour Maillet, Pomerol (3L)	\$139.99
Tour Seran, Médoc-91 points WS	\$29.99
Valandraud, St-Emilion	\$299.99

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

CABERNET SAUVIGNON

2004 Silver Oak, Alexander Valley	\$79.99
2005 Dunn, Howell Mountain	\$79.99
2005 Laurel Glen, Sonoma	\$49.99
2005 Saddleback, Napa	\$34.99
2006 Dunn, Howell Mountain	\$79.99
2006 Emblem, Rutherford	\$29.99
2006 Heitz Cellar, Napa	\$39.99
2006 Hestan "Meyer Vineyard"	\$39.99
2006 Ladera, Howell Mountain	\$59.99
2006 Long Shadows	
"Chester Kidder"	\$39.99
2006 Mayacamas, Mt Veeder	\$62.99
2006 Robert Young	
"Red Winery Road"	\$29.99
2006 Silver Oak, Alexander Valley	\$54.99
2007 Hestan "Stephanie"	\$47.99
2007 Kathryn Kennedy "Estate"	\$89.99
2007 Lancaster "Sophia's Hillside"	\$39.99
2007 Lancaster, Alexander Valley	\$54.99
2007 Neal Family, Napa	\$44.99
2007 Silver Oak, Alexander Valley	\$59.99
2007 Silver Oak, Napa	\$89.99
2007 White Rock, Napa	\$32.99
2007 York Creek, Spring Mountain	\$29.99
2008 Anderson's CV "Right Bank"	\$49.99
2008 Cain "Concept"	\$54.99
2008 Ch Montelena "Estate"	\$109.99
2008 Clos du Val, Napa	\$24.99
2008 Conn Creek, Napa	\$19.99
2008 Donati Family "Paicines"	\$16.99
2008 Forman, Napa	\$79.99
2008 Januik, Columbia Valley	\$16.99
2008 Jordan, Alexander Valley	\$49.99
2008 Kathryn Kennedy "Lateral"	\$32.99
2008 Keenan "Mernet"	\$89.99
2008 Ladera, Napa	\$29.99
2008 Long Meadow Ranch	
"Ranch House Red"	\$26.99
2008 Ramey "Annum"	\$89.99
2008 Ramey, Napa	\$59.99
2008 Robert Craig, Mt Veeder	\$79.99
2009 Alta, Napa	\$41.99
2009 Amici, Napa	\$37.99
2009 Anderson's CV "Prologue"	\$24.99
2009 Anderson's CV "Reserve"	\$84.99
2009 Angeline, Stag's Leap	\$24.99
2009 Banshee, Napa	\$29.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Boyanci "Inspire"	\$64.99
2009 Bryant Family, Napa	\$549.99

2009 Buehler "Estate"	\$29.99
2009 Chappellet "Signature"	\$44.99
2009 Ch Ste Michelle, Columbia Vly	\$9.99
2009 Dusted Valley "Boomtown"	\$15.99
2009 Edge, Napa	\$16.99
2009 Erna Schein "Labor of Love"	\$89.99
2009 Ghost Block "Estate"	\$59.99
2009 Hess Estate "Allomi"	\$23.99
2009 Joseph Carr, Napa	\$17.99
2009 Kalinda "Cuvée Reserve"	\$21.99
2009 Kalinda "Reserve"	\$29.99
2009 La Jota, Howell Mtn	\$59.99
2009 Martin Ray, Sonoma Mtn	\$24.99
2009 Newton "Red Label"	\$18.99
2009 Paul Hobbs	
"Beckstoffer-Dr. Crane"	\$179.99
2009 Philip Togni "Tanbark Hill"	\$38.99
2009 Ramey, Napa	\$37.99
2009 Robert Craig "Affinity"	\$44.99
2009 Round Pond, Napa	\$29.99
2009 Sbragia "Andolsen"	\$34.99
2009 Shafer "One Point Five"	\$69.99
2009 Stag's Leap "Artemis"	\$45.99
2009 Steltzner "Claret"	\$17.99
2009 Tor Kenward, Napa	\$74.99
2009 Trim, California	\$11.99
2009 Von Strasser "Rudy"	\$19.99
2009 Wallis "Little Sister"	\$44.99
2010 Foxglove, Paso Robles	\$12.99
2010 Hedges "CMS Red"	\$11.99
2010 J Lohr "Seven Oaks"	\$13.99
2010 Rickshaw, California	\$14.99
2010 Urbanite Cellars "Amplio"	\$10.99

MERLOT

2006 Paradigm, Oakville	\$39.99
2007 Mayacamas, Napa	\$34.99
2007 Twomey (Silver Oak), Napa	\$44.99
2009 Columbia Crest "H3"	\$10.99
2009 Duckhorn, Napa	\$49.99
2009 Pahlmeyer, Napa	\$76.99
2009 Ridge "Monte Bello"	\$38.99
2010 Happy Canyon, Santa Ynez	\$15.99

PINOT NOIR

2008 Baileyana "Grand Firepeak"	\$19.99
2008 Chasseur, Sonoma Coast	\$39.99
2008 Cristom "Sommers Reserve"	\$39.99
2008 Fort Ross "Fort Ross"	\$29.99
2008 Hamacher, Willamette Valley	\$45.99
2008 Marimar Estate	
"La Masia-Don Miguel"	\$32.99

2008 Twelve Estate, Yamhill	\$23.99
2009 Arterberry Maresh "Maresh"	\$49.99
2009 Brooks "Janus Vineyard"	\$34.99
2009 Dom. Serene "Yamhill"	\$38.99
2009 Evesham Wood	
"Le Puits Sec"	\$32.99
2009 Foley "Rancho Santa Rosa"	\$24.99
2009 Gary Farrell "Russian River"	\$36.99
2009 Goldeneye, Anderson Valley	\$49.99
2009 Hirsch "San Andreas Fault"	\$59.99
2009 Husch, Anderson Valley	\$17.99
2009 J. Swan "Cuvée de Trois"	\$28.99
2009 J. Swan "Trenton Estate"	\$54.99
2009 Matello "Winter's Hill"	\$39.99
2009 Paraiso, SLH	\$19.99
2009 Patz & Hall, Sonoma Coast	\$33.99
2009 Sequana, SLH	\$29.99
2009 Soléna "Grand Cuvée"	\$22.99
2009 Talbott "Logan"	\$21.99
2009 Twomey "Bien Nacido"	\$49.99
2009 Twomey, Sonoma Coast	\$49.99
2009 Walter Hansel "Cuvee Alyce"	\$38.99
2010 Alta Maria, Santa Maria	\$23.99
2010 Angeline, California	\$9.99
2010 AP Vin "Turner Vineyard"	\$44.99
2010 Banshee, Sonoma County	\$19.99
2010 Bench, Sonoma Coast	\$16.99
2010 Big Table "Pelos Sandberg"	\$42.99
2010 Big Table "Resonance"	\$46.99
2010 Brooks, Willamette Valley	\$21.99
2010 Cazar, Sonoma Coast	\$18.99
2010 EnRoute "Les Pommiers"	\$59.99
2010 Eric Kent "Small Town"	\$44.99
2010 Failla, Sonoma Coast	\$34.99
2010 Foxen, Santa Maria Valley	\$34.99
2010 Ghostwriter, Santa Cruz	\$29.99
2010 La Follette, North Coast	\$19.99
2010 Martinelli "Bella Vigna"	\$44.99
2010 Merryvale, Carneros	\$29.99
2010 Morgana "Twelve Clones"	\$25.99
2010 Neyers "Roberts Road"	\$36.99
2010 Pali "Huntington"	\$18.99
2010 Paul Hobbs, Russian River	\$54.99
2010 Radio-Coteau "La Neblina"	\$49.99
2010 Redtree, California	\$6.99
2010 Rickshaw, California	\$14.99
2010 Sean Minor "Four Bears"	\$11.99
2010 Shea "Estate"	\$37.99
2010 Sojourn "Gap's Crown"	\$47.99
2010 Sojourn, Sonoma Coast	\$38.99
2010 Urbanite Cellars "Solindo"	\$24.99

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

2010 Zepaltas, Russian River	\$29.99
2011 The Pinot Project, California	\$9.99

SYRAH & PETITE SIRAH

2006 Graziano Petite Sirah	\$15.99
2007 Maranet, Russian River	\$29.99
2008 Carica "Kick Ranch" PS	\$34.99
2009 Bogle Petite Sirah	\$9.99
2009 DuMol, Russian River	\$54.99
2009 Frog's Leap Petite Sirah	\$32.99
2009 Jelly Roll, Santa Ynez Valley	\$21.99
2009 Novy, Russian River	\$25.99
2009 Qupé, Central Coast	\$14.99
2009 Unti Vineyards, Dry Creek	\$24.99
2009 Von Strasser "Rudy" PS	\$19.99
2010 Charles Smith "Boom Boom"	\$15.99
2010 Spicerack "Punchdown"	\$18.99

ZINFANDEL

2007 DeLoach "Forgotton Vines"	\$14.99
2007 Graziano, Mendocino	\$15.99
2007 Rosenblum "Monte Rosso"	\$18.99
2008 Bucklin "Old Hill Ranch"	\$28.99
2008 Heitz Cellar "Ink Grade"	\$22.99
2008 Robert Craig, Howell Mtn	\$39.99
2009 Ancient Peaks, Paso Robles	\$14.99
2009 DeLoach "Estate"	\$14.99
2009 Edmeades, Mendocino	\$14.99
2009 Four Vines "Old Vine"	\$10.99
2009 Fritz, Dry Creek	\$18.99
2009 Green & Red "Chiles Canyon"	\$19.99
2009 Joel Gott, California	\$13.99
2009 Louis M. Martini	
"Monte Rosso-Gnarly Vine"	\$34.99
2009 Peterson "Old School"	\$17.99
2009 Storybook "Mayacamas"	\$32.99
2009 Unti Vineyards, Dry Creek	\$25.99
2010 Buehler, Napa	\$16.99
2010 Foxglove, Paso Robles	\$13.99
2010 Quivira, Dry Creek	\$19.99
2010 Ridge "East Bench"	\$27.99
2010 Ridge "Geyserville"	\$34.99
2010 Shenandoah "Special Reserve"	\$9.99

MISC REDS

2006 Brassfield "Eruption"	\$11.99
2007 Bonny Doon "Cigare Volant"	\$29.99
2007 Castle Rock Petit Verdot	\$9.99
2007 Sempre Vive Petit Verdot	\$27.99
2008 Carica "Kick Ranch-The Siren"	\$29.99
2008 Leonetti Sangiovese	\$72.99
2008 Prospect 772 "The Brat"	\$29.99

2009 Broc Cellars, Central Coast	\$17.99
2009 Conundrum, California	\$19.99
2009 Lewis Cellars "Alec's Blend"	\$59.99
2009 Margerum "M5"	\$19.99
2009 Vino Noceto Sangiovese	\$16.99
2010 Banshee "Mordecai"	\$21.99
2010 Donkey & Goat	
"Five Thirteen"	\$29.99
2010 Folie à Deux "Menage à Trois"	\$8.99
2010 Hey Mambo "Sultry Red"	\$9.99
2010 Lacuna, California	\$24.99
2010 Orin Swift "Abstract"	\$28.99

CHARDONNAY

2008 Ramey "Hyde Vineyard"	\$49.99
2008 Ramey "Ritchie Vineyard"	\$49.99
2008 Stephen Ross "Bien Nacido"	\$19.99
2008 Thomas Fogarty, Santa Cruz	\$19.99
2009 Alta Maria, Santa Maria	\$22.99
2009 Clos du Val, Carneros	\$17.99
2009 Domaine Alfred "Stainless"	\$14.99
2009 Foley "Rancho Santa Rosa"	\$19.99
2009 Hess, Napa	\$17.99
2009 Migration, Russian River	\$26.99
2009 Paul Hobbs, Russian River	\$45.99
2009 Ramey "Hudson Vineyard"	\$49.99
2009 Sarapo "Tessa"	\$19.99
2009 Sequoia Grove, Carneros	\$18.99
2009 Stuhlmuller, Alexander Valley	\$22.99
2009 Three Saints, Santa Maria	\$13.99
2009 Walter Hansel "Cuvee Alyce"	\$38.99
2010 Artesa, Carneros	\$14.99
2010 Au Bon Climat, Sta Barbara	\$19.99
2010 Bishop's Peak, Central Coast	\$11.99
2010 Broadside "Wild Ferment"	\$14.99
2010 Buehler "Reserve"	\$17.99
2010 Calera, Central Coast	\$16.99
2010 Chappellet, Napa	\$28.99
2010 Ch Ste Michelle, Columbia Vly	\$7.99
2010 Decoy, Sonoma County	\$18.99
2010 Eric Kent, Russian River	\$39.99
2010 Flora Springs "Estate"	\$14.99
2010 Fort Ross "Fort Ross"	\$29.99
2010 Foxen "Tinaquic Vineyard"	\$34.99
2010 Freemark Abbey, Napa	\$17.99
2010 Handley "Estate"	\$19.99
2010 Heitz Cellar, Napa	\$18.99
2010 Kalinda, Russian River	\$17.99
2010 La Fenêtre "À Côté"	\$19.99
2010 Lewis Cellars "Reserve"	\$57.99
2010 MacRostie, Sonoma Coast	\$19.99

2010 Napa Cellars, Napa	\$14.99
2010 Neyers, Napa	\$27.99
2010 NoCo, North Coast	\$14.99
2010 Pahlmeyer "Jayson"	\$44.99
2010 Patz & Hall, Sonoma Coast	\$28.99
2010 Rutherford Ranch, Napa	\$12.99
2010 Shafer "Red Shoulder Ranch"	\$48.99
2010 Sonoma-Cutrer, Sonoma	\$23.99
2010 Sorelle "Per Sempre"	\$11.99
2010 Spellbound, California	\$11.99
2010 Talbott "Kali Hart"	\$13.99
2010 Tor Kenward "Torchiana"	\$59.99

SAUVIGNON BLANC

2010 Amici, Napa	\$16.99
2010 Beckmen "Estate"	\$14.99
2010 Benziger, Sonoma	\$9.99
2010 Brassfield "High Serenity"	\$7.99
2010 Cakebread, Napa	\$24.99
2010 Heitz Cellar, Napa	\$17.99
2010 Kalinda, Lake County	\$12.99
2010 Margerum "Sybarite"	\$16.99
2010 Rutherford Ranch, Napa	\$12.99
2010 Tyler Florence, Napa	\$16.99
2010 Wattle Creek, Yorkville	\$11.99
2011 Bedrock "Kick Ranch"	\$20.99
2011 Decoy, Napa	\$16.99
2011 Frog's Leap, Napa	\$17.99
2011 Kathryn Kennedy, California	\$18.99
2011 Lieu Dit, Santa Ynez Valley	\$23.99
2011 Orin Swift "Veladora"	\$24.99

MISC WHITES

2008 Tangent "Paragon" Pinot Gris	\$16.99
2008 Uvaggio di Giacomo Vermentino	\$8.99
2009 Brooks "Ara" Riesling	\$23.99
2009 Brooks Riesling	\$16.99
2009 Saddleback Cellars Viognier	\$14.99
2010 Bedrock "Cuvée Karatas"	
Sémillon-Sauvignon Blanc	\$29.99
2010 Blue Plate Chenin Blanc	\$9.99
2010 Ch Montelena Riesling	\$24.99
2010 Handley Pinot Gris	\$15.99
2010 J Vineyards Pinot Gris	\$15.99
2010 Melville "Verna's" Viognier	\$19.99
2010 Pacific Rim Riesling	\$7.99
2010 St. Innocent "Freedom Hill"	\$18.99
2010 Tablas Creek	
"Côtes de Tablas Blanc"	\$24.99
2011 Kung Fu Girl Riesling	\$11.99

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

MISC TUSCANY

2009 Erik Banti "Carato"*	\$6.99
2009 Erik Banti Morellino di Scansano*	\$10.99
2007 Amantis "Birbanera" Montecucco	\$13.99
2009 Erik Banti "Ciabata" Morellino di Scansano Riserva*	\$18.99
2010 Rocca di Montegrossi Chianti Classico*	\$19.99
2007 Colognole Chianti Rufina	\$19.99
2009 Felsina Chianti Classico	\$19.99
2001 Fanetti Vino Nobile di Montepulciano Riserva-91 points RP	\$33.99
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2007 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker.	\$39.99

BRUNELLO DI MONTALCINO PRE-ARRIVAL

2006 Tenuta di Sesta Brunello di Montalcino Riserva*	\$49.99
2007 Poggiarellino Brunello di Montalcino*-94 points WE	\$29.99
2007 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2007 Siro Pacenti Brunello di Montalcino-97 points JS	\$79.99
2007 Stella Campalto Brunello di Montalcino	\$93.99

2006 BRUNELLO DI MONTALCINO IN STOCK

2007 Ferrero Brunello di Montalcino*	\$29.99
2006 Solaria Brunello di Montalcino-92 points JS	\$29.99
2007 Tenuta Vitanza "Tradizione" Brunello di Montalcino 93 points <i>Wine Enthusiast</i> and James Suckling.	\$29.99
2006 Baccinetti "La Saporioia" Brunello*-92 points JS	\$34.99
2007 Baricci Brunello di Montalcino*-90 points WE	\$39.99
2007 Poggio San Polo Brunello di Montalcino-95 points WE	\$39.99
2007 La Rasina Brunello di Montalcino-95 points JS	\$39.99
2007 La Velona Brunello di Montalcino-94 points WE	\$39.99
2007 Podere la Vigna Brunello di Montalcino-91 points WE	\$39.99
2007 San Filippo Brunello di Montalcino-93 points JS	\$43.99
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2007 Argiano Brunello di Montalcino-92 points JS	\$46.99
2007 La Fornacina Brunello di Montalcino-94 points WE	\$47.99
2007 Donna Olga Brunello di Montalcino-93 points JS	\$47.99
2007 Castelgiocondo Brunello di Montalcino-95 points WE	\$51.99
2007 Castello di Romitorio Brunello-94 points WE	\$54.95
2007 San Polino Brunello di Montalcino-94 points JS	\$54.99
2007 San Filippo "Le Lucère" Brunello-94 points JS	\$59.99
2007 Argiano "Orciaia" Brunello di Montalcino	\$59.99
2006 Podere la Vigna Brunello Riserva-92 points JS	\$59.99
2006 Canalicchio "Franco Pacenti" Brunello-94 points JS	\$59.99
2007 Mate Brunello di Montalcino-94 points WE	\$64.99
2006 Altesino Brunello di Montalcino Riserva-95 points JS	\$64.99
2007 Livio Sassetti "Pertimali" Brunello di Montalcino	\$63.99
2006 Podere Brizio Brunello di Montalcino Riserva-93 points JS	\$79.99
2006 Silvio Nardi "Vigneto Manachiara" Brunello-93+ points ST	\$79.99
2007 Casanova di Neri "Tenuta Nuova" Brunello-97 points JS	\$79.99

2007 Valdicava Brunello di Montalcino-98 points JS	\$109.99
2006 Biondi-Santi Brunello di Montalcino-95 points JS	\$149.99
2007 Cerbaiona Brunello di Montalcino-94 points RP	\$179.99

MISC PIEDMONT

2010 Ceretto Arneis "Blangè"-93 points W&S	\$14.99
2007 Ruggeri Corsini Nebbiolo*	\$17.99
2010 Azelia Nebbiolo Langhe	\$23.99
2007 Ruggeri Corsini "San Pietro" Barolo*	\$32.99
2007 Ruggeri Corsini "Corsini" Barolo Bussia*	\$36.99
2007 Azelia Barolo	\$44.99
2007 Schiavenza "Broglia" Barolo Riserva	\$52.99
2007 Schiavenza "Bricco Ceretta" Barolo	\$52.99
2007 Schiavenza "Prapo" Barolo Riserva	\$57.99

I often find it a difficult thing to be able to drink and be impressed with young Barolo, but this wine was startlingly good. It is blessed with luxurious texture (for a young Barolo), complex fruit and finishes with beautiful length. I love this wine.

2006 Francesco Rinaldi "Cannubio" Barolo-94 points RP	\$64.99
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TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2010 Marcato "Scaligeri" Soave	\$9.99
Stunning value for a superb Soave that has excellent richness and balance!	
San Venanzio Prosecco Brut Valdobbiadene	\$14.99
2010 Blason Isonzo Bianco* (3L Bag-in-a-Box)*	\$14.99
This is like buying four bottles for just \$3.75 each! It lasts for months in your fridge, too, if you can hold off. From the excellent 2010 vintage.	
2011 Collestefano Verdicchio di Matelica	\$16.99
2007 Cavalchina Bardolino Superiore Santa Lucia	\$17.99
Silvano Follador Prosecco Brut Valdobbiadene	\$19.99
2009 Silvano Follador "Dosaggio Zero" Prosecco	\$24.99
2008 Buglioni "Bugiardo" Valpolicella Ripasso-91 points ST	\$29.99
2007 Drei Dona "Magnificat" Cabernet Sauvignon	\$31.99

ABBRUZZO, SICILY, CAMPANIA, PUGLIA & UMBRIA

2010 Planeta La Segreta Rosso	\$8.99
2010 Tenuta Giuliano Trebbiano d'Abruzzo*	\$9.99
2010 Tenuta Giuliano Montepulciano d'Abruzzo*	\$9.99
2010 Fujanera "Bellalma" Falanghina*	\$11.99
2008 Pasetti Montepulciano d'Abruzzo	\$14.99
2010 Roccafiore Fiorefiore	\$15.99
Full and lush, exhibiting ripe pineapple, baked apple and wildflower aromas and flavors, with a distinctive floral and spice complexity. The palate is fleshy and broad, with ample body and balanced acidity, making it a lovely choice to serve with salads, white meats and creamy cheeses.	
2010 Bucci Verdicchio Castelli di Jesi	\$19.99
2010 Casa d'Ambra d'Ischia Frassitelli	\$23.99
One of the highlights from Vinality, this is made from 100% Biancolella from vineyards high up on the isle of Ischia off the coast of Naples. This wine has great depth, mineral character and acidic focus, but with a very rich body. Absolutely stunning! For fans of mineral wine.	
2007 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$24.99

Who says you need to be rich to drink Burgundy? We have an incredible selection, including some great values—especially our Direct Imports, which are indicated by an asterisk*—See our full selection at KLWines.com

CHABLIS

2009 Dom. des Malandes Chablis	\$19.99
2008 Dom. Etienne Boileau Chablis	\$19.99
2008 Dom. Christian Moreau Chablis Grand Cru "Valmur"	\$49.99
2009 Dom. Jean-Paul & Benoit Droin Chablis 1er Cru "Vaillons"	\$26.99
2009 Dom. Dauvissat-Camus Chablis 1er "Forest" or "Vaillons"	\$52.99
2009 Dom. Christian Moreau Chablis Grand Cru "Valmur"	\$61.99
2010 Dom. Jean-Paul & Benoit Droin Chablis	\$17.99
2010 Dom. Gerard Tremblay Chablis "Vieilles Vignes"*	\$18.99
2010 Maison William Fèvre Chablis "Champs Royaux"	\$19.99
2010 Dom. Gerard Tremblay Chablis 1er "Côte de Lechet"*	\$23.99
2010 Dom. Gerard Tremblay Chablis 1er "Fourchaumes V.V."*	\$26.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. Desertaux-Ferrand Côte de Nuits-Villages "V.V."	\$23.99
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Dom. Bruno Clair Gevrey-Chamb. 1er "Clos St. Jacques"	\$154.99
2009 Bouchard Ainé & Fils Bourgogne Rouge	\$13.99
2009 Dom. Thomas Morey Bourgogne Pinot Noir	\$19.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"*	\$27.99
2009 Dom. Paul Pillot Chassagne-Mont. 1er "Clos St. Jean"*	\$46.99
2009 Jacques Bavard Pinot Noir*	\$17.99
2009 Dom. Henri Delagrangue Volnay	\$44.99
2009 Dom. de Montille Volnay 1er "Champans" or "Mitans"	\$114.99
2009 Dom. Desertaux-Ferrand Bourgogne Rouge	\$15.99
2009 Dom. de Montille Pommard 1er Cru "Les Grands Epenots" or "Pezzerolles"	\$114.99
2009 Dom. de Montille Beaune 1er Cru "Les Sizies"	\$57.99
2009 Dom. de Montille Beaune 1er Cru "Les Perrières"	\$63.99
2009 Jacques Bavard Bourgogne Rouge*	\$17.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "Clos Guettes" or "Lès Lavières" or "Lès Vergelesses"	\$35.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "La Dominode"	\$39.95
2009 Joseph Drouhin Chœrey-lès-Beaune	\$23.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Joseph Drouhin Côte de Nuits-Villages	\$18.99
2009 Dom. Chicotot Nuits-St-Georges*	\$39.95
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucraains"*	\$69.95
2009 Dom. Jadot (Gagey) Nuits-St-Georges 1er "Boudots"	\$94.99
2009 Dom. de Montille Nuits-St-Georges "Les Saint Juliens"	\$58.99
2009 Dom. de Montille Nuits-St-Georges 1er Cru "Les Thorey"	\$89.95
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Beaumonts"	\$109.95
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Suchots"	\$114.99
2009 Dom. Eugenie Clos Vougeot Grand Cru	\$224.99
2009 Dom. de Montille Clos Vougeot Grand Cru	\$179.99
2009 Dom. Amiot-Servelle Chambolle-Musigny	\$61.99
2009 Dom. Jadot Chambolle-Musigny 1er "Feusselottes"	\$74.99
2009 Dom. Amiot-Servelle Chamb.-Musigny 1er Cru "Charmes"	\$89.95

2009 Dom. Louis Jadot (Gagey) Clos-St-Denis Grand Cru	\$199.95
2009 Dom. Tortochot Gevrey-Chambertin "Les Jeunes Rois"	\$32.99
2009 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.95
2009 Dom. P. Roty Gevrey-Chambertin "Champs Chenys V.V."	\$69.95
2009 Dom. Pierre Gelin Fixin 1er Cru "Clos Napoleon"	\$45.99
2009 Dom. J. Roty Bourgogne Rouge "Pressoniers"	\$26.99
2009 Dom. J. Roty Marsannay "Boivin"	\$43.99

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$14.99
2008 Maison Jacques Bavard Rully Blanc*	\$17.99
2009 Dom. des Niales Rhedon-Marin Mâcon-Villages "VV"*	\$12.99
2009 Clos Reissier Pouilly-Fuissé	\$19.99
2009 Jacques Bavard Monthelie Blanc*	\$24.99
2009 Jacques Bavard Saint Romain Blanc "Sous le Château"*	\$24.99
2009 Olivier Leflaive St-Aubin 1er Cru "Charmois"	\$29.99
2009 Dom. François Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Dom. François Carillon Bourgogne Chardonnay	\$19.99
2009 Dom. Maroslavac-Leger Chass.-Mont. "Les Voillenots"*	\$44.99
2009 Dom. Maroslavac-Leger St-Aubin 1er "Murgers Chien"*	\$33.99
2009 Dom. Maroslavac-Leger Pul.-Mont. "Corvees des Vignes"*	\$44.99
2009 Dom Thierry Matrot Bourgogne Blanc	\$19.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chass-Montrachet 1er "Champs Gains"*	\$59.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Jacques Bavard Puligny-Montrachet 1er "Champs Gains"*	\$54.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffieres"	\$79.99
2009 Etienne Sauzet Puligny-Montrachet 1er "Champ Gains"*	\$82.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99
2010 Dom. des Nembrets Denis Barraud St-Véran*	\$13.99
2010 Dom. Pierre Matrot Bourgogne Blanc	\$19.99
2010 Dom. Paul Pernot Puligny-Montrachet*	\$44.99
2010 Dom. Paul Pernot Puligny-Montrachet 1er "Folatières"*	\$79.95

BEAUJOLAIS

2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Charly Thevenet Regnie "Grain & Granit"	\$26.99
2009 Potel-Aviron Fleurie Cru Beaujolais	\$17.99
2009 Potel-Aviron Moulin-à-Vent Cru Beaujolais	\$12.99
2009 Château de Saint-Lager Brouilly*	\$14.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Champ de Coeur"	\$32.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$32.99
2009 Dom. Labruyère Moulin-à-Vent	\$19.99
2009 Dom. Cheveaux Saint-Amour "En Rontey"	\$22.99
2009 Dom. du Vissoux Brouilly "Pierreux"	\$26.99
2009 Dom. du Vissoux Moulin-à-Vent "Trois Roches"	\$27.99



Clockwise from left: John MacLellan; the tiny malting floor at Kilchoman; John in the Kilchoman barrel room.

Getting to Know: Kilchoman

Islay is best known for famous single malt producers such as Ardbeg, Lagavulin and Laphroaig. The past decade also saw the founding of the first new distillery to grace the island in a century. Kilchoman, known as the “farm” distillery, is a tiny operation that has yet to produce enough whisky to make more than a tiny splash, but what we’ve tasted so far has absolutely astounded us. Their young whiskies, at four and five years of age, are quite precocious and stand toe-to-toe with many of their 10 and 12 year old peers. Part of this is due to their meticulous, hands-on production methods, and part of it comes from the skill and experience of distillery manager John MacLellan. We caught up with John during our visit last May to ask him a few questions about his role at Kilchoman and his time on Islay.

How long have you been working in the whisky industry and how did you get started?

I have been in the industry since May 1989, but as a native Islay person I was fairly well aware of what happened in distilleries and had a good knowledge of the process. I started as a mashman on the shop floor at Bunnahabhain Distillery with the former owners at that time, the Highland Distilleries Company.

What is your position at Kilchoman Distillery?

I am employed at Kilchoman Distillery as general manager reporting directly to our managing director.

What’s the most difficult part about making single malt?

Keeping quality where you want it to be and being aware of what the public expects of our products. We have good staff members, who are

keen to move forward with the brand, which is a big plus for me.

What’s it like living on an island dominated by the whisky business?

It is really exciting to be on Islay at this time when Islay malts are enjoying huge popularity. As a child growing up on the island I never thought that it would come to this level.

What do you think is most misunderstood about single malt?

Unfortunately, there are still a lot of people who think of it as an old man’s drink. This perception is changing rapidly, however, and it is especially heartening to see the large number of young female whisky drinkers who are emerging.

What’s in store for Kilchoman over the next year or so? Any new and interesting projects?

The future for Kilchoman is exciting as we establish and grow our name worldwide. We have been filling some excellent casks (ex-Madeira, Port, Sauternes, etc.) with new spirit, and there will be a lot of interesting products coming along. There are also new markets to be tackled and, hopefully, lots of new people to be convinced of the quality of Kilchoman.

What are you currently drinking at home?

At home I will, of course, always have some Kilchoman on the bar, together with some other particular favourites like Glenrothes, Ardbeg, Glenfarclas, Highland Park, etc. Just now I am drinking my own private bottling of peated Bunnahabhain distilled in 1997 when I was manager there and bottled here at Kilchoman around a month ago. It is almost 15 years old and really good, if I say so myself.

LO AUTÉNTICO *A Chillier Chile*

Chile's cooler climate vineyard sites are continuing to gain popularity. Regions such as Limarí, the San Antonio Valley and the Casablanca Valley are where many of these fresher sites are planted, often times with the usual cool climate grape varieties: Chardonnay, Sauvignon Blanc, Pinot Noir, Riesling. However, at least one winery is bucking conventional wisdom, planting some varieties that are not at all common in the Casablanca Valley, including Malbec and Cabernet Franc.

“*Líder en tintos de clima frío*,” (translated: “leader in cool climate reds”) claims the Loma Larga winery website. Cool climate reds—this is my kind of place! Loma Larga is onto something, as anyone who tastes these wines will tell you. Beginning in 1994, the winery studied the site to better understand the soil and temperatures. In 1999, they planted 148 hectares, split evenly between white and red varieties. What they were counting on was that the poor, loamy soils and cooler temperatures (even in the summer, evening temperatures regularly dip below 50 degrees) would produce grapes of excellent flavor, character and freshness. The three below represent a great starting point to become acquainted with these exciting new wines.

2010 Loma Larga Sauvignon Blanc Casablanca Valley (\$15.99) Sauvignon Blanc is the classic Casablanca Valley variety, having proven that it can make very fresh, tasty renditions of this Loire Valley grape. Beautiful yellow stone fruit aromas, along with lovely, tinned mandarin nuances lead to a gentle, deliciously ripe, soft citrus fruit-inflected palate that shows none of the aggressively green or tropical notes occasionally found in Chilean Sauvignon Blanc. This is beautiful Sauvignon Blanc. While you certainly could enjoy it with the classic goat cheese on toasted bread, I can think of no better way to drink this than on its own as a late afternoon or early evening apéritif. 13% ABV.

2010 Loma Larga “Lomas del Valle” Malbec Casablanca Valley (\$14.99) Chilean Malbec, quite honestly, usually scares me. Chileans either have not quite figured out this grape, or did not plant in appropriate sites. Tasting this delicious Malbec, I’m beginning to think it’s the latter. Malbec thrives in this cool site. Bright, mixed berry aromas provide a fine start, and the palate shows more fresh berry fruit, a thick texture and a really bright expression. Impressive. 14.5% ABV.

2010 Loma Larga “Lomas del Valle” Cabernet Franc Casablanca Valley (\$14.99) While I will not contend that this is a dead ringer for Baudry’s Cuvée Domaine or anything crazy like that, this is very convincing Cab Franc. Those of you who enjoy the best California renditions of this grape should give this wine a try. It has rich blackberry fruit without sacrificing a sense of airiness and energy on the palate, and without losing those delicious Cab Franc savory notes. 14% ABV.

Joe Manekin

REBEL WINEMAKING *Duck and Uncover*

Getting little-known, unpronounceable grape varieties to captivate and seduce the American wine consumer has always been a formidable challenge for the Portuguese wine industry, but we’re fortunate to work closely with several dedicated importers of Portuguese wines whose enthusiasm, experience and energy are unwavering. One such is Luis Moya, a fellow who never seems to sleep but never looks tired, probably because he lives what he does for a loving—discovering and bringing in great, authentic, soulful wines from obscure, oft-ignored regions.

One of the unforgettable players in Moya’s adept lineup, Luis Pato, is rightfully regarded as one of the greatest winemakers in Portugal. Although his surname translates as “duck” (hence the fowl-enhanced labels), with his thoughtful, sagelike features he resembles more a leather-jacketed wise owl—rational, imperturbable and judicious. Of course a bit of self-deprecating humor never hurts, as shown on his **2010 Pato “Rebel” Beiras (\$19.99)**. Fashioned in an early-drinking style from compact clusters of old vine Baga, 10% Touriga Nacional and 1% Bical, his goal was to prove that Baga, a fiercely tannic grape, can be tamed and softened into a smoothly aromatic wine. The result is almost Pinot-like in texture, but with the enticing briary blackberry fruit, dark cocoa and resinous character intact. A versatile wine that’s perfect for late-summer barbecues.

Pato also creates stunning, ageworthy white wines from indigenous blends—the **2010 Vinhas Velhas White Beiras (\$17.99)**, made from equal parts Bical and Sercial, with 20% Sercialinho carries only 12.5% ABV, possessing the textural body and poise of a Premier Cru Meursault, with bracing notes of lemony citrus, peach and flint, followed by a delicate tang of acidity on the finish.

The last wine comes from another excellent producer, the **2009 Boas Vinhas Tinto Dão (\$11.99)**, crafted from Touriga Nacional, Alfrocheiro and Tinta Roriz. Made solely from estate-grown fruit and fermented in stainless steel, this pure, elegant blend, dominated by delicate spice, restrained plum and blackberry fruit is both layered, stylish and approachable, with supple tannins and harmonious acidity. Slow-roasted pork would prove a fine marriage.

John Majeski

“Chilean Malbec, quite honestly, usually scares me. Chileans either have not quite figured out this grape, or did not plant in appropriate sites. Tasting this delicious Malbec, I’m beginning to think it’s the latter.”

“One such is Luis Moya, a fellow who never seems to sleep but never looks tired, probably because he lives what he does for a loving—discovering and bringing in great, authentic, soulful wines from obscure, oft-ignored regions.”

“Here’s a great barbecue or weekday red made by renowned winemaker Ben Glaetzer, who has turned heads with his own label’s \$100 flagship wine, Amon Ra.”



“The Pyramid Valley wines are nothing short of spectacular, perfectly illustrating New Zealand’s plethora of microclimates and diverse terroirs.”

JIMMY C’S VIEW DOWN UNDER

2009 Heartland “Stickleback” Red Blend South Australia (\$10.99) Here’s a great barbecue or weekday red made by renowned winemaker Ben Glaetzer, who has turned heads with his own label’s \$100 flagship wine, Amon Ra. All that talent goes into this interesting blend of 45% Cabernet, 36% Shiraz, 9% Dolcetto and 8% Lagrein for 11 bucks! The fruit comes from Langhorne Creek, known for rich, plush wines, and the Limestone Coast, with a cooler climate that offers brighter acidity. The wine went through malo in two- to three-year-old French and American barrels with ferments kept cool to enhance aromatics and balance tannins. The nose shows notes of plum, cherry, black currant, spice and a hint of dark chocolate. On the palate there is good acidity and moderate-fine tannins that bring a more serious structure to this tasty value. 14.5% ABV.

2009 Yalumba “Hand Picked” Shiraz-Viognier Barossa Valley South Australia (\$24.99) Yalumba first made this wine in 2006, though the practice of co-fermenting Viognier with Syrah (Shiraz) has been happening for generations in Côte-Rotie. The bouquet is complex and has a floral lift, with violets, blueberry, boysenberry, anise, roasted grains and mocha. On the palate the wine shows its sense of place and elegance, with the fruit coming from Eden Valley, a sub-region in the Barossa Valley also famous for their Rieslings. There is a seamless balance to the wine, with beautifully integrated fine tannins, good acidity and excellent structure from 16 months in French (90%) and Hungarian oak hogsheads. All these components gracefully come together and deliver a long, ethereal finish. It received 92 points from the *Wine Spectator*. 14.5% ABV.

2010 Hill-Smith Chardonnay Eden Valley South Australia (\$16.99) The fruit for this wine came from a variety of vineyards in the Eden Valley chosen for their high elevation, cool climate and granitic schist soils. A selection of Burgundy clones and the use of wild yeast have created a wine that is elegant and subtle. The wine was fermented in French oak barriques (20% new). The nose offers flint, nectarine, pear, spiced apple and lemon zest. On the palate, extended lees contact with regular stirring create a creamy texture to the wine, though it retains excellent, zippy acidity. It received 90 points from the *Wine Spectator*. 13% ABV.

Jimmy C

PYRAMID VALLEY’S WORLD CLASS WINES

On very rare occasions do we find wine that truly inspires—the magic moment we all chase in a simple beverage made from crushed grapes. For this to happen I believe three things have to be in harmony: fruit, structure and terroir. I found these things intricately aligned in the wines of Pyramid Valley. Based in Canterbury on New Zealand’s South Island, the wines made by Mike and Claudia Weersing are truly world class.

Their “Home Vineyard” is one of the most carefully cultivated sites anywhere, farmed using biodynamic principles and a whole lot of Claudia’s “blood, sweat and tears.” Beyond their estate they have also forged relationships with growers and small vineyards all over New Zealand. They choose sites of distinction and convert everything to the same stringent biodynamic principles they apply at home. The resulting wines are nothing short of spectacular, perfectly illustrating New Zealand’s plethora of microclimates and diverse terroirs. The winemaking at Pyramid Valley parallels the profound attention to detail in the field: They work with all wild yeasts, tread the grapes by foot and ferment in tiny clay vessels, with an unwavering focus on quality and authenticity.

2009 Pyramid Valley Vineyard “Angel Flower” Pinot Noir Canterbury (\$59.99) Opulently aromatic: soft berry fruits, exotic spice, hints of warm earth. On the palate: supple, elegant and energetic. Fine polished tannins and relatively light extraction. The exuberance and depth of this wine suggests its longevity will belie its attractive, graceful structure.

2009 Pyramid Valley Vineyards “Earth Smoke” Pinot Noir Canterbury (\$59.99) A powerful and brooding Pinot with darker black cherry, bramble fruit and charcoal, plus ground nutmeg and clove and an intense, earthy or leaf-litter component. The tannins are more prominent, which perfectly matches the heavier palate weight. Cellaring will no doubt bring reward.

2009 Pyramid Valley Vineyards Growers Collection “Cowley Vineyard” Pinot Noir Marlborough (\$29.99) The Cowley Vineyard is in the hills and has a more complex soil composition than much of Marlborough, including clay, glacial deposits and granitic stone. This Pinot is dramatically floral, with crushed red berries and hints of anise. The palate is vibrant and concentrated, with spice and rich depth. A touch more forward in style.

2007 Pyramid Valley Vineyards Growers Collection “Howell Family” Cabernet Franc Hawkes Bay (\$35.99) From the Bridge Pa district of Hawkes Bay, known for its iron- and mineral-rich red loam soils that impart a distinctive complexity into the wines. The winemaker’s notes are perfect here, “hugely perfumed fruit, violets and a tapenade-like mix of olive, black pepper and herbs, especially thyme. Black fruits turn redder with air: blackberry morphing to raspberry.”

Ryan Woodhouse

Good Ol' Saint Nic

Here's yet another fantastic example of what happens when you have a winemaker who cares about the land, the vines, the region and the ancient craft that they were born to do. Frédéric Mabileau has just 27 hectares under vine across the appellations of St-Nicolas-de-Bourgueil, Bourgueil, Saumur and Anjou in the Loire Valley, all farmed organically since 2007. Frédéric works mostly with his passion varietal, Cabernet Franc, which he feels is just now receiving the attention it deserves.

2010 Frédéric Mabileau “Les Petits Grains” St-Nicolas-de-Bourgueil* (\$17.99) This wine is picked from select sites in St-Nicolas-de-Bourgueil and is done in all stainless steel, leaving a pure expression of its terroir (sand and gravel) and varietal character. Lots of blue and spicy red fruits, rich, juicy acidity and a really nice, lingering finish. Pure and good. What else can you ask for?

2009 Frédéric Mabileau “Éclipse No. 9” St-Nicolas-de-Bourgueil* (\$34.99) The Éclipse No. 9 is a serious wine! This is only the ninth vintage of this wine produced (hence the No.9, which, coincidentally, was made in 2009). This is a special picking of 40-plus-year-old organic Cabernet Franc vines that undergo a really aggressive pre-harvest triage and are then de-stemmed prior to fermentation. It then gets aged in Burgundy barrels for 18 months before getting bottled and rested until release. If you are serious about Cab Franc, this is the wine for you. It's definitely showing the sexiness of the 2009 vintage, but has some intense stuffing backing it up. Big and rich up and down the board, showing some meaty tannins along with the natural, juicy acidity of Cab Franc. Decant for three hours plus, or cellar for at least seven years.

Joël Taluau is another fabulous grower in St-Nicolas-de-Bourgueil known for making some of the purest expressions of Cabernet Franc in the Loire, unmarred by the intrusion of oak. He was also the first producer in the appellation to begin domaine-bottling. These days, Joël makes wines with the help of his son-in-law, Thierry Foltzenlogel. Together they are making some downright lip-smacking Cabernet Franc.

2010 Joël Taluau “Expression” St-Nicolas-de-Bourgueil* (\$12.99) The Expression comes from vines up to 35 years old, planted on a hillside with clay and limestone soils. The terroir is perfect for a youthful expression of Cabernet Franc that's immediately drinkable and fresh, with vibrant violet and white pepper notes to complement the fruit.

Eric Story

YOU CAN GO HOME AGAIN *Jean-François Merieau*

Recent vintages in the Loire valley have proven the quality and range of their red wines. While a good warm summer and mild fall helps these lithe and often light beauties add a little weight and richness, nature is assisted by dedicated new generations of winemakers who respect the traditions of their family's vineyards and also bring fresh viticultural thinking to improve quality in leaps and bounds. Jean-François Merieau is one such winemaker.

Jean-François became head of his family-owned Touraine estate Vignoble des Bois Vaudons in 2000 after traveling to work at several wineries around the world. Returning home he realized the potential of the old vines (some more than 100 years old), planted in a range of chalky soils in the hills close to the river Cher. Working by hand he plows, prunes and tends to the vines. He is currently converting to fully organic viticulture. Jean-François' aim is to illuminate these singular pieces of earth by vinifying each parcel separately and presenting wines of terroir. He has renovated the winery to ensure he has all the tools necessary to preserve the fine character of the vineyards—installing sorting tables, gentle pneumatic presses and digging deep into the cool rock beneath the winery to create a cave for slow and even maturation of wines.

2009 Jean-François Merieau “Cent Visages” Touraine Côt (Malbec)* (\$18.99) This has a beautiful, blue-fruited, darkly spiced bouquet with notes of baked ginger, violets and fig to draw you in. The flavors reveal plenty of purple, damson-like fruit, intertwined with an intense streak of pure white mineral across the palate. This wine has such a pleasing balance of rich fruit, chalky tannin structure and bright acidity on the finish. A charming wine that will drink well with grilled zucchini, carne asada burritos or a selection of firm cheddar-style cheeses.

2005 Jean-François Merieau “Alliance des Generations” Touraine Rouge* (\$21.99) This is made of Cabernet Sauvignon (80%) and Côt (20%). Intriguing and complex on the nose, with black fruits, iodine, walnut shells and a little animal note. This is a full, dry wine that would love to be served up alongside a steak or fleshy olives. The wine is deeply savory, with a sanguine element to the blackberry fruit, and has a great structure, chalky tannins and a long finish laced with the flavor and texture of fine black chocolate.

Susan Thornett

“Frédéric Mabileau works mostly with his passion varietal, Cabernet Franc, which he feels is just now receiving the attention it deserves.”

“Nature is assisted by dedicated new generations of winemakers, who respect the traditions of their family's vineyards and also bring fresh viticultural thinking to improve quality in leaps and bounds.”

K&L ONLINE AUCTIONS *Global Reach*

When most people hear “auction,” images of a fast-talking man with a gavel tend to come to mind. Live auctions are the traditional and conventional approach, and most of the long-established auction houses conduct their largest sales in this manner. K&L too wants to expand into that arena when the time is right, but our first order of business was to democratize auctions and not only make them accessible to anyone with a computer, but design the site in a user-friendly manner. That’s not to say bidding can’t be complicated while competing against strategic buyers, but we recognized that an online auction reaches through space and time and allows for an audience that is far greater than any live auction. Since K&L launched our online auction platform in February 2011, we’ve noticed a significant increase in our global reach, attracting bidders from Hong Kong, Japan, Korea and even Brazil.

We have to thank the biggest internet auction pioneer, eBay, for their contributions to bringing people together in the pursuit of collectibles. The best fine and rare wines are just that, RARE, and often times an auction is the only way to find certain bottles. Unfortunately for eBay, their business model doesn’t account for the type of control necessary for running a fair

and honest wine auction. It takes incredible commitment to thoroughly vet the bottles that come through the door, and we live in a world where counterfeits are an unfortunate reality. Though some people may be skeptical of an online auction because it doesn’t fit the archetypal image, our methods for inspection are not any less strict because we don’t have a thick, glossy catalogue.

It’s a new world, with the wine industry going more and more high tech, but we’ve always appreciated the old school *and* the new school. K&L has three physical locations to help anchor our website. The same will be true with K&L auctions—those that prefer the electricity of being face-to-face with their competition will have live auctions and others who need a little more flexibility can bid online. K&L has cultivated a captive audience of potential buyers for our consignors after nearly 40 years of business. Most auction houses have to work for years to build up a certain reputation and trust, and fortunately for our auctions that customer loyalty is something we have in spades. Our online auctions are just another way to bring wine loving people together to share their passion.

Molly Zucker

Jim’s Gems

JIM’S AUGUST GEMS

2011 Domaine de Viranel Viognier Vin de Pays de Cessenon* (\$13.99) Three varietals that I am not terribly fond of are Chardonnay, Merlot and Viognier. But every Leap Year or so a producer comes along and releases a wine from one of these varietals that is well made, and that I find totally enjoyable, enough to recommend to customers as well as to consume myself, near-term. This is the case with this southern French regional wine from Viranel (this is the same winery as Château Viranel, just the name they use for their non-AOC wines). Aged on its lees for three-plus months in stainless steel to add richness and viscosity, this is a lovely white wine with notes of violets and jasmine on the nose and in the mouth, with a clean, crisp and mouthwatering finish that would serve itself best with a shellfish luncheon or dinner. The Bean has informed me that this wonderful Gem will be one of our house whites for the month. 12.5% ABV. (🍷🍷🍷🍷🍷🍷)

2010 Domaine de Viranel “Trilogie” Vin de Pays de Cessenon Rouge* (\$12.99) Produced from a blend of Syrah (34%), old vine Alicante Bouschet (33%) and Cabernet Sauvignon, this deeply-colored southern French regional wine shows the pureness of its character, with distinctive blackberry to plum-like fruit notes, mild peppery undertones on the nose and in the mouth and nice integration and depth of flavor on its long, warm finish. This Gem will definitely be one of our house reds for the month, according to Rusty. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Château Malmaison, Moulis-en-Médoc (\$19.99) I don’t think that I have experienced such an incredibly wonderful Bordeaux vintage as 2009 since the 1990s were released. Although the alcohols are the highest that I have ever seen in Bordeaux, particularly those wines from the Right Bank (Merlot got too ripe), there is so much fruit and structure in these reds, it hides the heat. Even the lesser “growth” châteaux are outstanding, and they will not need as much aging. More importantly, they do not cost

as much as the Grand Cru and Premier Cru level wines. The 2009 Malmaison is a perfect example. Medium-deep ruby in color, the nose offers a cassis to blackberry core of fruit that carries over to its ever-expansive palate. This Gem is nicely integrated, well balanced, rich with fruit that is framed by a toasty, cedary tone, and finishes with a long, fairly complex set of flavors. Rusty has informed me that this Gem will be one of our house reds for the next three to five years. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Château Clarke Rothschild, Lustrac (\$24.99) Another good example of the above assertion is the 2009 Clarke. Deeply colored, the bright nose offers almost jam-like black cherry and plum notes without being overdone. Rich, fairly concentrated fruit, with just an edge of tannin, this Gem has excellent structure and depth of flavor with a long, warm finish. This wine could be drunk now with about an hour or two of decanting and airing, but will age another three to six-plus years. Rusty has informed me that this, too, will be one of our house reds for the next few years. 14% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Jean-François Merieau “Cent Visages” Touraine Côt (Malbec)* (\$18.99) This is one of my favorite wines that we currently have available. Medium-deep ruby in color, the opulent aromas of currants, dried rose petals and purple plums are the main offering from the glass, with those qualities carrying over nicely to a complex, well-structured, well-focused mouth impression that is completely integrated and viscous. This Gem may be one of the best Malbecs available and, according to Rusty, will unquestionably be one of our house reds for however long it is around. 12.5% ABV. (🍷🍷🍷🍷🍷🍷)

Enjoy these Gems for August and beyond,
Jim, Rusty, Eby, the Bean and Rizzo

UNDER THE RADAR *Painfully Delicious*

This month's Italian bargains are not super inexpensive, but they are indeed bargains as they offer stupendous bang for the buck and are painfully delicious.

One of my favorite importers recently found a new producer in northern Piemonte, and the wines are off the hook. The **2010 Monsecco "Barbatasso" Colinne Novaresi Vespolina (\$17.99)** is stunning. Vespolina means "little wasp," as wine produced from this grape can give one quite a sting due to its high natural acidity, and it is almost always used as a blending grape for that purpose. This 100% Vespolina is wonderful. With tons and tons of spicy black pepper, earth, sandalwood, *sotto bosco* and both deep black and bright red cherry aromas, the wine has lovely weight and richness. There is indeed a pronounced streak of acidity, but it is in lovely balance with the generous fruit and well structured tannins. It would be delicious paired with anything off the grill or with rustic pastas. The **2008 Monsecco "Pratogrande" Colinne Novaresi Nebbiolo (\$21.99)** is equally delicious. Nebbiolo from this part of Italy (it's actually historically referred to as Spanna) often tends to have a more woody, earthy, leaner profile than Nebbiolo from further south in the Langhe, but

when I first put this to my nose all I could think of was Barolo. And very good Barolo at that. Cherry liquor, cherry pipe tobacco, spice, a touch of menthol, firm but plush tannins, lovely acidity, balance and length. As I've mentioned before, I think non-Barolo/Barbaresco Nebbiolo-based wines from Piemonte offer some of the very best dollar-for-dollar values in the entire world of wine. This is yet another example of why I believe that so adamantly.

Heading to the opposite end of Italy, another one of my favorite importers, famed French importer Kermit Lynch, found this little gem in the Eloro DOC on the south easternmost tip of Sicily. In general, I'm not a huge Nero d'Avola fan, but the **2009 Riofavara "Spaccaforo" Eloro Nero d'Avola (\$19.99)** is beautiful. With tons of crushed red berry, clove, incense and exotic spice, this wine reminds me more of fuller-bodied yet elegant Pinot Noir or an über-elegant, cooler climate Zin as opposed to a rustic, gutsy southern Italian red. The quality revolution in Sicily in the last decade or so is nothing short of staggering, so if it's been a while since you've had a Sicilian wine, be sure to give this one a try.

Chris Miller

"As I've mentioned before, I think non Barolo/Barbaresco Nebbiolo-based wines from Piemonte offer some of the very best dollar-for-dollar values in the entire world of wine."

GETTING TO KNOW *Michelle McComb*

What's your position at K&L?

I am the auction department's customer coordinator.

What did you do before you started working here?

I graduated from New York University with a B.A. in Linguistics in 2010 and then assistant-taught English at a high school in France for a year. I started working at K&L shortly after returning to the US last April.

What do you do in your spare time?

I'm a big fan of karaoke, and I love trivia, so I often take part in a local pub quiz. I'm also getting back into musical theater and dance after a five-year hiatus. I'm currently in a musical and taking a tap class. I love watching Food Network though, ironically, I don't cook!

What was your epiphany wine?

I don't remember the specific wine, but the first time I tried New Zealand SB was fairly revelatory for me. I was in college and until that point I had never paid any attention to varietal or the differences between them. That was also when I realized that not all whites tasted like oaky Chardonnay. Central Coast Pinot Noir has been my most recent personal epiphany.

How has your palate changed?

My palate has changed immensely. I learn something new about my palate with every wine I try. Though a lot of my early wine drinking centered around French wines, these days I tend to prefer wines that are more "New World" in style.

What do you like to drink?

My French family has often mocked me for never turning down a drink! Favorite beers include Leffe Blonde and Weihenstephaner Vitus. On a hot summer day, I turn to a refreshing shandy or a Sidecar, mixed according to the "French school." Wine-wise, I'm drinking a lot of full-bodied, fruit-forward California Pinot Noir at the moment.

Advice for people just getting into wine?

Pay attention to what you like! Download a wine tracking app for your smartphone or keep a little notebook. I really had no idea what I liked and what I didn't until I simply started paying attention to what I was enjoying!

Dinner with anyone in history and what would you serve?

Alexander Hamilton, Mark Twain and Meryl Streep. I'd be much more interested in what each they'd bring so it would be BYOB!

GETTING TO KNOW: *Michelle McComb*



"Pay attention to what you like! Download a wine tracking app for your smartphone or keep a little notebook."



Dario (left) and Luciano (right), the Ermacora brothers.

“Dario makes the wine and his brother Luciano handles most of the vineyard work, but they are a team and each does both jobs.”

PENSIERI DA MONTECHIARA

Agosto, yes that's Italian for August, and it is the time when most Italians head to the sea for some serious R&R. It is also the time of year when I yearn for hot weather, but living in the San Francisco Bay Area that's not really the kind of August weather we get. Maybe it's just the light or awaiting our September-October summer, but I begin to crave white wine anyway. Especially those from our direct import producer Ermacora.

Many years ago I met Dario Ermacora at Vinitaly and tasted his wines. (It took me two years to pronounce Ermacora properly. I'm a slow learner. It is er-MAH-ko-ra.) He has a calm, confident nature about him; you can tell he's taking in a lot more than he's letting on (there's a lot of “poker playing” in the wine business) but he makes you feel comfortable right away. He's been the president of the local DOC and has attended many European agricultural conferences representing his region, and Friuli is lucky he's on their team. We've been importing his wines for more than a decade now, and I think we've made lots of friends with them. I remember our first order, and how I was trying to buy just the Pinot Grigio. He told me thanks for the order but suggested, “Let's take a little more time with the Friulano (it was Tocai Friulano in those days) and the Pinot Bianco.” The Pinot Bianco is almost always their top wine, but it is more subtle and takes longer to understand. Dario finally went to the cellar and grabbed several older vintages and we tasted again. Wow! The delicacy, richness and complexity all woven together. The wines began to remind me of Dario's serene calmness, so much talent so little stress, no need to yell to get attention, but all the intrigue, depth and complexity lie there for those who want to take the time to see.

I've written a couple of times about how incredible 2010 was for Italian whites, and while I rarely suggest buying vintages, 2010 was exceptional almost across the board. I was a little depressed that we had to pass through it so quickly, but after tasting the 2011s I kept thinking, “wow, here we go again!” The wines show superb balance, acidity, complete ripeness and classic structure. The 2011 vintage is stunning. The **2011 Ermacora Pinot Bianco* (\$15.99)** is a classic, with boundless energy, wonderful acidity, complex fruit, white flowers with hints of bergamot and custard and a finish that just keeps going. I really suggest you stash a couple of bottles of this at the back of your cellar for a couple of years to see how well it ages. The **2011 Ermacora Friulano* (\$15.99)** is...okay, it's classic too. I love Friulano; the uncomplicated nature of this wine reflects the Friulani passion for life, hard work and the *tajut* to balance it all out. (Tajut means “cut” in their dialect, and is a tiny glass of wine you have in the bar to greet your friends—on the way to work, to the first coffee break, to lunch, on the way back from lunch—it seems to never end. Everyone has lots of friends!) The Friulano is forward and fresh, with hints of tarragon, freshly-cut apples and just a wonderfully fun mouthfeel; it really embodies the Friulian lifestyle.

Okay, so the **2011 Ermacora Pinot Grigio* (\$15.99)** is no slouch either, and no lightweight, simplistic, slightly-more-interesting-than-San Pellegrino version of Pinot Grigio at that. Pinot Grigio is a grape that gets ripe, has body and depth to it, and when grown in a spectacular location by knowledgeable growers you can really get intense flavors and superb richness. Dario makes the wine and his brother Luciano handles most of the vineyard work, but they are a team and each does both jobs. This year's Pinot Grigio is really exciting: the richness is perfectly balanced, making the wine supple and round, yet fresh, vibrant and compelling. That means you'll want a second or third glass.

Dario's family has been farming this little area of the Colli Orientali del Friuli (the eastern hills of Friuli, right up against the Slovenian border) called Ippolis since 1922. Just recently he and his brother added a nearby vineyard planted to Ribolla Gialla. There has been a big push in Italy, and specifically in Friuli, back toward indigenous varieties, and when this vineyard became available Dario and Luciano dug deep and bought it. Economic times are not easy anywhere, but it is particularly difficult for Italian wineries, so this was not an easy decision. However, it should be easy for you: buy one! The **2011 Ermacora Ribolla Gialla* (\$15.99)** is zippy and vibrant, and while the Friulano is the soul of the Friulani, Ribolla Gialla is their passion. They find it exciting, and they all want to play with its potential. I love this wine. It's so fresh and full of energy, sometimes I think I can feel the light coming from it; it's just fun to be around. I think you'll love it, too.

Greg St. Clair

AGOSTO'S SELEZIONE

2009 Vecchie Terre di Montefili Chianti Classico (\$23.99) It has been too long since we last carried this wine and woohoo for us it's back! And it is *amazing!* This has that classic violet, lilac and cherry aromatic profile and a certain suppleness in the mouth that creates a more feminine expression of Chianti without losing any of the strength, power or complexity. Drinkable now and over the next couple of years, try it with your favorite pasta or some grilled chicken!

2010 Fujanera "Bellalma" Falanghina* (\$11.99) We introduced this producer's wines to you in 2008, loved the 2009 and, not to say we saved the best for last but...wow! If you have never had Falanghina before, here is a great place to start. The aromatics are like something from a flower market. On the palate I get white peaches and melon, with subtle tropical flavors, zippy acidity, incredible length and a dry finish. Here is a wine made for brunch or something very spicy.

2009 D'Alessandro Cortona Syrah (\$11.99) The incredibly popular book *Under the Tuscan Sun* by Frances Mayes takes place in the little village of Cortona. Besides that, Cortona is also very well known for its Syrah, and this is one of their best producers. When the cork is pulled out, you will find aromas of coffee, game, sage, plum and spice will start permeating the room. The combination is complex, full-bodied and drinkable, with significant palate weight, yet it's balanced, long and leaves a resounding finish. If you like Bordeaux, California Cabernet or just damn good red wine, this is a wine you need to try! Any red meat dish would be a fine match; a rare pepper steak comes to mind.

2011 Cantina Andrian Pinot Bianco (\$15.99) This is from a hillside in the town of Terlano in the Alto-Adige, where the soil is sandy, gravelly and calcareous. A great place to plant grapes? This is what makes the wines of this region so unique. This Pinot Bianco is full-bodied, delicately fragrant and mildly floral, with ripe honeydew melon and Bartlett pear and lots of minerality, balanced by acidity. This can keep very easily over the next five years, but you will want to drink lots of it these last days of summer.

Saluté!

Mike "Guido" Parres

Captain's Log DOMAINE RENAUD

2011 Domaine Renaud Mâcon-Solutré* (\$12.99) Always a K&L favorite, and nothing has changed this vintage. This is a small domaine, with only 12 hectares of vines growing in the Mâcon, Pouilly-Fuissé and St. Veran. All of their wines are good and deserving of your attention, but if I could only write about one, this has consistently been my favorite. The Mâcon-Solutré hails from the higher hillside vineyards under the monolith Solutré. These vineyards tend to be steeper, have better drainage, experience cooler evenings and, most importantly, tend to have more chalk in the soil. As you would expect, this is a wine with more focus and cut, with a pronounced mineral vein. They work predominately with stainless steel and large German *foudres* to maintain purity of fruit and expression of terroir. The ripe apple and pear fruits elegantly balance the minerality on the palate, and it possesses remarkable length. A terrific Burgundian bargain.

2011 Domaine Renaud Mâcon-Charnay* (\$12.99) The wines from Mâcon-Charnay typically have a soft floral nuance; I think it is from the higher concentration of granite in the soils. This wine perfectly expresses this terroir! Behind ripe orchard fruit on the nose is that telltale floral character. The palate is moderately round, lighter than in previous vintages, with delicious, ripe orchard fruits with just a hint of cream. It possesses plenty of charm, capable of winning over die-hard Burgundy fans as well as adventurous California Chardonnay drinkers.

2011 Domaine Renaud Pouilly-Fuissé "Vieilles Vignes"* (\$19.99) A step up from the previous wines, this comes from the best sites with the highest limestone content. It is a wine of grace and balance, and is the best of both of the above wines—possessing the aromatics of the Charnay and the poise and purity of the Solutré. This wine delivers more than you would expect from a village appellation wine.

Kirk Walker

"If you like Bordeaux, California Cabernet or just damn good red wine, the D'Alessandro Cortona Syrah is a wine you need to try!"

"The Renaud Mâcon-Charnay possesses plenty of charm, capable of winning over die-hard Burgundy fans as well as adventurous California Chardonnay drinkers."



“Martin Bart is also a man dedicated to wines of individuality, rather than something made to fit a critic’s palate.”

POUR VOTRE PLAISIR

Martin in Marsannay, Denis in Vergisson

Domaine Clair-Daü was an old and much-storied domaine in Burgundy. It no longer exists, but in Burgundy, where many have centuries of heritage in the vineyards, many members of the family are still growing vines. One of those is the extremely talented and quick-spoken Martin Bart, a winemaker in Marsannay intensely focused on terroir. Domaine Bart is the estate he runs with his sister and nephew. It was started in 1955 by his father with lands he obtained from his wife’s father, who was a member of the Clair family.

Although he has terrific, if tiny, bits of the old family holdings in Bonnes Mares Grand Cru and Chambertin Clos de Beze Grand Cru, the bulk of his domaine is focused on vineyards in Marsannay and Fixin. He farms six different Marsannay vineyards, and he can talk to you at fascinating length about the soil and exposition of each one. As we have told you before, if you’re looking for extraordinary values in Burgundy, the lesser villages, off the beaten path, are the perfect place to look. And in the best vintages, such as 2009, it is even more in your interest to look here.

“As we have told you before, if you’re looking for extraordinary values in Burgundy, the lesser villages, off the beaten path, are the perfect place to look. Marsannay is an emerging area to watch that’s not yet high-priced!”

The domaine currently consists of more than 19 hectares of vineyards (more than 45 acres). Martin farms carefully using *lute raisonnée*, the “reasoned struggle.” What this means is that he uses minimal intervention, watching the vineyards closely and using only those treatments needed, in the smallest quantity and as early as possible. Many growers talk the talk of early intervention and minimal treatments, but Martin spends a tremendous amount of time in the vineyard and walks the walk as well. As he told me, he is a firm believer in the principle that great wine is made in the vineyard, not the cellar. He is also a man dedicated to wines of individuality, rather than something made to fit a critic’s palate. In recent years he has worked to reduce the amount of new oak, as he feels it interferes with the purity and precision of fruit for which he strives.

We are excited to have three wines from this domaine to offer you. We have two distinct Marsannays, each from a separate vineyard: the **2009 Domaine Martin Bart Marsannay “Les Grands Vignes”*** (\$24.99) is aged in large barrels to preserve freshness and length. The result is a lovely, textured wine with layers of flavors and some subtle, bright, toasty notes. It’s affordable, loaded with finesse and most attractive. His **2009 Marsannay “Les Longeroies”*** (\$24.99) is done entirely in barrels but uses no new oak. It is complex, with substantial size, black fruit and lots of charm. The fascinating thing about this wine is the note of blackberry and white pepper, a delightful combination. We also have his **2009 Domaine Martin Bart Fixin 1er Cru “Les Hervelets”*** (\$39.95). This is a very serious wine, with spice, black fruit, lots of fine-grained tannins and a pretty texture. Some patience will likely be required for this bottling, but it will be well-rewarded. Tasting this, it is easy to see why Les Hervelets is one of the top sites in the village, capable of producing supple and rich wines from the red soil, full of stones and sand.

We are also pleased that we got some additional Domaine des Nembrets wines, made by well-regarded grower Denis Barraud, who is dedicated to respectful viticulture and low yields. His **2009 Domaine des Nembrets Pouilly-Fuissé “Clos de la Combe Poncét”*** (\$18.99) is a terrific value! (It was a great deal when it was \$23.99, before our special buy and the lower Euro made this price possible.) It is a beautiful site in a small bowl, and a monopole for Denis. Its thread of pretty minerality and nice citrus notes are most charming. His **2009 Domaine des Nembrets Pouilly-Fuissé “Les Folles” Vieilles Vignes*** (\$19.99) is terrific Pouilly-Fuissé, with good energy and focus. It is ripe and round, but not soft. There is very nice minerality, a long finish and clear sense of balance and weight. Attractive Chardonnay, showing a bit of oak and a mouthfeel with notes of apples and pears. It’s a terrific value. Finally, his **2010 Domaine des Nembrets St-Véran*** (\$13.99) is a bright and charming Chardonnay. Bottled with a Stelvin closure instead of a cork to preserve freshness, it has both weight and length, with an attractive finish. And thanks to the lower Euro, it costs even less than the 2007 did!

À Santé!
Keith Wollenberg

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AUGUST FEATURED ITEM:

GoVino Shatterproof Glassware (\$11.99 for 4 glasses) Perfect for summertime pool parties, camping and picnics! The GoVino shatterproof wine glass is made from a superior proprietary, food/pharmaceutical safe polymer that reflects the wine's color and aromatics much like crystal. It is recyclable (#1), but better yet it is reusable. Available in stemless wine or Champagne styles. Only \$11.99 for a box of four glasses! A great hostess gift.

LA CACHE WINE STORAGE CABINETS



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



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



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

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

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

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

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

Le Cache Wine Cellars

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

“We have five great club options, all allowing you to drink like a king and pay like a pauper. With a staff full of wine experts at our disposal, we have access to great deals on spectacular wines sourced from around the world.”

K&L Wine Clubs: Variety is the Spice of Life

How often do you buy the same wine varietal or same producer's wines?

Sometimes we all need a little extra push to break out of our normal routine, to try something new and different. Why not let the K&L Wine Clubs help shake things up with two unique, exciting wines every month? We have five great club options, all allowing you to drink like a king and pay like a pauper. With a staff full of wine experts at our disposal, we have access to great deals on spectacular wines sourced from around the world. Our clubs offer great wines from Champagne, Bordeaux, the Rhône, Napa and Sonoma, as well as South America and many other wonderful regions from all over the globe. A K&L Wine Club Membership makes a great birthday present, wedding gift or client thank you. All clubs, except the Champagne Club, ship on a monthly schedule and are all subject to sales tax for California residents. To sign up or learn more call **800.247.5987 x2766** or email us at **TheClubs@KLWines.com**.

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

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

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

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

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

Alex Pross, Wine Club Director

SOME AUGUST WINE CLUB PICKS

signature red collection

2009 Chante Cigale Châteauneuf-du-Pape*

According to Robert Parker, this is “one of Châteauneuf-du-Pape's most traditional estates.” In 2009 Chante Cigale made a fabulous, fruit-driven Châteauneuf-du-Pape with black cherry and black pepper, a rich, full-bodied palate and a dense finish. Enjoy now with a cassoulet or cellar.

Regular K&L Retail: \$29.99 Wine Club Price: \$25.99

best buy wine club

2010 Bonterra Lake-Mendocino Counties Cabernet Sauvignon

Made with certified organic grapes that the estate has been growing since 1993. Layers bright red cherry and currant fruit with the spice and vanilla character of oak barrels. This has a nice wave of acidity and fine tannins making it an easy everyday drinker now and over the next few years.

Regular K&L Retail: \$12.99 Wine Club Price: \$9.99

premium wine club

2010 Jean-Paul & Benoit Droin Chablis

According to WA: “The 2010 Chablis is simply dazzling, and makes for a great introduction to the estate's 2010s. It boasts gorgeous, bright fruit supported by attractive minerality. High toned floral notes add further lift on the finish. Anticipated maturity: 2013-2020”

Regular K&L Retail: \$17.99 Wine Club Price: \$14.99

italian club

2009 Col d'Orcia “Banditella” Rosso di Montalcino

This single vineyard Rosso di Montalcino was planted to new Sangiovese clones and spends a year in old barriques and Tonneaux. It's more opulent than classic Col d'Orcia, but still vibrant with hints of earth and spice. A great leap forward for this winery; you'll love it.

Regular K&L Retail: \$32.99 Wine Club Price: \$28.99

champagne club

Charles Ellner “Cuvée Reserve” Brut Champagne

92 points WS: “A baked apple pie flavor—with all the ripe apple, pastry crust, nutmeg, anise and cinnamon notes—runs through this well-meshed Champagne, which is enlivened by fresh, almost lightly chalky acidity and good cut overall, with a smoky finish. Drink now through 2016.”

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

...continued from page 1

Strength Benrinnes (PA \$69.99) that's a few years older. The three super rares we found had A+ whisky written all over them, but in the end we had to concede that even *we* can't sell something that's wildly out of line price-wise with similar products on the market. Perhaps next year these outrageous prices will seem like a deal, but right now we can only hold our heads in our hands and ask, "why?"

The next two stops had no such painful moments. While we didn't come across any 40 year old Bowmore, we did taste some exceptional, unique casks that provide fantastic value for your money. And even though we were forced to pass on the rare casks in Pitlochry, our patience paid off because our final stop led us straight to the singlemost important cask of single malt we will have sold to date. I can't tell you what it is yet, but I *can* tell you it's 30 years old, it's coming from a closed distiller, and it won't be \$1,000 (like some of those other casks). If you want a crack at this gem, I suggest signing up for the Whisky Newsletter (email DavidGirard@KLWines.com). There's NO WAY this won't be completely snatched up when we sell it pre-arrival.

David Othenin-Girard

...continued from page 9

whiskies: a **1970 Glenfarclas 42 Year Old (Inquire)** full of incredible, concentrated sherry-richness, hints of coffee grounds and savory herbs, with the longest, smoothest finish imaginable, alongside a **1979 Glenfarclas 32 Year Old (Inquire)** from a fourth-fill sherry cask. The importance of the fourth-fill cask cannot be emphasized enough. The actual sherry residue is practically sapped after three previous uses, so the color is straw-like rather than dark and dense like most Glenfarclas whiskies. The flavors are oily, full of sweet grains and vanilla, with a slightly smoky finish. This was one of the best whiskies I had ever tasted and I couldn't stress to George strongly enough how important it was that it came home with us!

After meandering our way down through the heartland, we eventually caught the ferry to Islay, where we had cask talks scheduled with two of our favorite distilleries: Bruichladdich and Kilchoman. Bruichladdich was eager to make amends for last year's mishap, and they allowed us to take any cask we wanted as a result. While we love peated whisky, last year's trip resulted in surprisingly little, so we wanted to beef up this year's supply of smoky selections. Bruichladdich had several wonderful casks from a project called "3D3," and we were quick to snatch one up. Brimming with brine, elegant peat smoke and a rather lively character for the normally delicate Bruichladdich, our **2003 Bruichladdich 8 Year Old Bourbon Cask (Inquire)** is the last peated whisky we'll ever see from Bruichladdich, as all future peated projects will be bottled under the Port Charlotte label. Our next visit, to **Kilchoman**, was magical. Who knew how special that tiny farm distillery was? We really got a sense for how their small production and hands-on approach result in precocious single malt, better at five years of age than many of its 10 and 12 year old peers. We snagged two incredible casks from their very limited stock: a **5 Year Old Sherry Cask (PA \$99.99)** of their standard formula—smoky, rich and chewy, with amazing depth—but also an incredible sherry butt of 4 year old **100% Islay Single Malt (PA \$109.99)**, made from a tiny plot of barley grown next door to the distillery. It's wildly different, loaded with cinnamon, cloves and tangy peat smoke. One cask went as a special limited release for the Islay Festival, the other to us. Incredible!

Our way back from Islay led us through Glasgow and by the offices of Morrison-Bowmore, the parent company of Bowmore, Auchentoshan and Glen Garioch, now owned by Suntory. Our appointment was with Rachel Barrie, formerly the master blender for Ardbeg. We told her about our trip, mentioning that our drive to Glendronach took us through the small hamlet of Oldmeldrum, home to Glen Garioch, and that on a whim we decided to stop and take a tour of the rustic facility. The charm of the town and the quaint size of the distillery completely won us over, as did the quality of the whisky produced there. It turns out that Rachel is from Oldmeldrum and was very pleased we had enjoyed her hometown's hospitality. She began thinking and suddenly had an idea: a large company like Suntory wasn't going to spare us a cask of Bowmore, but they did need a bit of help with the struggling Glen Garioch. Perhaps our new-found excitement for the country distillery might be just what both of us needed. No sooner had we discussed the idea, when Rachel disappeared and came back with cask samples for us to taste. We instantly agreed upon a **1998 Glen Garioch 13 Year Old (Inquire)** that had obviously been aged in a formerly-peated cask because the faint hints of smoke with the lovely vanilla and gentle fruit made for the perfect balance. Getting a cask of whisky direct from Morrison-Bowmore was huge, and the fact that Rachel had helped us select it was even more exciting. It was a great way to end the trip.

We're currently offering the selections from our trip at a discount on pre-order, and we expect to have most of them in stock by October. Some should sell out in advance, while others we hope to carry for some time to come. Every cask comes directly from the distillery warehouse and is bottled on-site just for us! I hope you all enjoy them as much as we did.

David Driscoll

"And while we were forced to pass on the rare casks in Pitlochry, our patience paid off because our final stop led us straight to the singlemost important cask of single malt we will have sold to date."

"Our next visit, to Kilchoman, was magical. Who knew how special that tiny farm distillery was? We really got a sense for how their small production and hands-on approach results in precocious single malt, better at five years of age than many of its 10 and 12 year old peers. We snagged two incredible casks from their very limited stock."



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The Last Word **ON BORDEAUX**

The 1997 vintage of Bordeaux is a K&L staff and customer favorite. Parker rated the vintage in the mid-high 80s, and the most successful wine for us, the 1997 Langoa-Barton, was rated just 77 points. It really makes you think twice about scores! The growing season was marked by rain that left the acidity to take center stage. But I think modern viticulture and winemaking probably saved the vintage. These wines still show notable acidity, but it seems that if you give them a couple hours in the decanter the fruit wakes up and is able to hold its own. These are nice wines for drinking now, along with a couple of gems from 2000 and 2003, and are perfect with dinner. Enjoy!

2003 Peyrabon, Haut-Médoc (\$19.99) Château Peyrabon sits just west of the town of Pauillac and is owned by Patrick Bernard of Domaine de Chevalier. The nose is seductive, with rich black fruit and a touch of creosote. The palate is sweet and ripe, filled with tons of black fruit, spice and a slight smoky-tarry flavor. The wine is still sturdy, with some tannins showing, but it's mostly fleshy and voluptuous. This is great for California wine fans.

2000 Labégorce, Margaux (\$39.99) Amazingly, I haven't written about this wine yet. Direct from the château, the wine has been stored and shipped in perfect condition and is showing very well. The nose starts off with some mushroom and barnyard and moves to black tea, spice and mineral. On the palate the fruit takes the stage, showing ripe, dark character along with more spice. The tannins are still evident, but it shows a lovely texture, with lifted acidity on the finish. Lots of life.

1997 Labégorce, Margaux (\$29.99) This is a perfect example of a wine that needs decanting. Out of the bottle the nose is mostly funky barnyard and mushroom, but over the course of our tasting the bright red cranberry and tart currant emerge. Cedar, tobacco, spice and the tart red fruit on the palate all balance out the acidity. Similar to '97 Lannesan, but showing even more fruit.

1997 Potensac, Médoc (\$26.99) This wine is beautifully aromatic, filled with forest floor and potpourri. The palate still shows lovely raspberry and blackberry, along with toasted spices and more potpourri. Again, please decant this wine for two-plus hours so the acidity, so prominent on the first pour, becomes a background note. This wine is up there with the 1997 Langoa-Barton.

1997 du Tertre, Margaux (\$39.99) Within just an hour of opening, the mushroom/wet cigar box aromas that mark this wine blow off and the lovely tea, potpourri and perfume aromas come through. On the palate are almost-candied currants, with slightly smoky cedar and black tea dominating the long finish. This wine just keeps getting better the longer it sits open.

Steve Greer

“These are nice wines for drinking now, along with a couple of gems from 2000 and 2003, and are perfect with dinner. Enjoy!”