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Wine News

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2007 Holiday Buying Guide

We at K&L Wine Merchants know how stressful the holiday season can be—from fighting for parking spots and standing in line to buying gifts to trying to remember what size Aunt Bea wears. Why not give a gift that will surely be appreciated? You can't go wrong with a bottle of wine from K&L's amazing domestic and international selection, a handcrafted whisky, a wine accessory, a K&L wine club gift subscription or, perhaps, a ticket (s) to one of our great events such as the January UGC Bordeaux tasting in San Francisco. The possibilities at K&L Wine Merchants are endless.

For our December newsletter, we have put together a holiday buying guide aimed at easing you through the overwhelming number of decisions that will come your way this month. The format differs from previous newsletters, but we think you'll really enjoy what we recommend. This page and page three show some of our buyers best bets for the Holidays.

Have a Healthy and Happy Holiday Season!

—Clyde Beffa

Clyde's Picks For Holiday Gifts!

For the Bordeaux Drinker:

2003 Château Beaumont, Medoc.....\$15.99

Owned by Beychevelle, this is a must try for value-happy Bordeaux lovers. I love to drink this wine right now: coffee, tobacco and jam aromas follow through to a medium-bodied palate, with fine tannins and a lightly fruity finish.

For the Bordeaux Collector:

2002 Château Malescot-Ste-Exupéry, Marguax.....\$47.99

I think this is one of the best run properties in Bordeaux—Jean Luc Zuger makes great wines in every vintage and this is no exception. This wine is a deep ruby/purple color with notes of anise-infused plum, blackberries and cherries. Broad, full-bodied flavors, wonderful density. I love its purity and elegance. Cellar for five years and enjoy.

For that special friend who has everything—or for yourself:

1945 Château Mouton-Rothschild, Pauillac.....\$12,999.00

These bottles come directly from Mahler-Besse—the best cellar in Bordeaux! The wine has been there since its release in 1947. This is the best wine made in Bordeaux in the 20th Century. It also happens to be my birth year wine, so feel free to buy me one! Only a few bottles left. No shipping, please.

—Clyde Beffa Jr

Trey's Stocking Stuffers

2005 Bearboat Russian River Pinot Noir\$15.99

What a steal for Russian River Pinot Noir! Bearboat is aged in French oak for 10 months. The wine has a beautiful cherry-like color and tastes like fresh strawberries and raspberries. The Bearboat Pinot Noir is a perfectly balanced red. It nicely accompanies lamb, beef and pork.

2004 Robert Mondavi Oakville Cabernet Sauvignon\$34.98

93 pts WS: "A classy wine that's rich and intense, with a concentrated mix of mineral, currant, blackberry, dusty herb and cedary oak flavors. Though deep and well-structured, this maintains a sense of elegance and grace, making it a good choice for near- and mid-term cellaring. Best from 2008 through 2014. 10,687 cases made."

2006 Lewis Sonoma Chardonnay\$44.99

A little brighter and crisper than Lewis Cellars' Napa Chardonnay, the Sonoma Chardonnay hails from Dutton and Ritchie vineyards in the Russian River Valley. The bouquet is full of ripe citrus and apricot aromas touched with sensuous and earthy sandalwood spice. The palate is framed by smoky toasted oak with fresh-squeezed citrus and stone fruit flavors. Balanced and rich, this wine finishes with a signature lemon zest zing.

—Trey Beffa

Clyde Loves Direct Buys for the Holidays

Our direct buy import program started back in 1991 after my Bordeaux trip. Now we buy directly from all over the wine and spirits world. Why has it been so successful? Because by buying directly from producers and negociants we often find products not available in the U.S. market. And without middlemen taking their cut, we get them at incredible prices that we're able to pass on to you.

Everyone knows that my specialty is Bordeaux, so below you can find some outstanding 2005 direct buys from that region—these wines are either bought directly from the property (e.g. Caronne Ste-Gemme) or from of our favorite negociants! Direct buy wines in this buying guide will be designated by an asterisk * after the wine.



2005 Château de Birot, Premières Côtes de Bordeaux* (\$12.99) This wine was made by Eric Fournier of Château Canon fame. A wine perfect for drinking in the near term. Medium-deep ruby in color and oozing with ripe blackberry to cranberry fruit with undertones of roasted coffee and toast. Medium-full in body, this gem offers good complexity, soft and round tannins.

2005 Château Caronne Ste-Gemme, Haut-Médoc* (1.5L) (\$34.99) K&L barrel tasting notes: This property continues to improve—their wines from 2000 on have been outstanding values. This is probably their best effort to date and is surely a value for the vintage. Tons of sweet berry aromas that flow to the palate.

2003 Château Caronne Ste-Gemme, Haut-Médoc* (\$17.99)

2004 Château Caronne Ste-Gemme, Haut-Médoc* (\$15.99)

Two outstanding wines to enjoy young. The ripeness of the 2003 vintage shows through on the first wine, but the acid balance is excellent—a wine for those who love California Cabernet and can't afford it. The more classic 2004 will really appeal to old-school Bordeaux lovers.



2005 Seigneurs d'Aiguilhe, Côtes de Castillon* (\$14.99) This is the second wine of Ch. d'Aiguilhe. Proprietor and winemaker Stefan von Neipperg is also responsible for the greatness that lies in each bottle of Château Canon-La-Gaffelière, Clos l'Oratoire and La Mondotte. The cépage is overwhelmingly merlot with a small percentage of cabernet franc. Drinkable now, this elegant and red-fruit scented wine will cellar well over the next five years.

—Clyde Beffa

New Bordeaux Arrivals Make Great Gifts

Lots of new Bordeaux have just arrived here at K&L from the spectacular red wine vintage, 2005, and the great white wine vintage of 2006. Perfect for the holidays either as a gift or a family dinner treat.



2006 St. Jean des Graves Blanc, Graves* (\$12.99) This is a spectacular value in sauvignon blanc from a stupendous vintage for white Bordeaux. It is a steely, crisp and vibrant blend with 10% sémillon showing citrus and grapefruit notes and a complex, mineral finish. Slightly richer than last vintage. Only 5,000 cases produced.



2006 Roquefort Blanc, Entre-Doux-Mers* (\$11.99) Fresh and lively herb and citrus blossom aromas jump from this zippy, fresh sauvignon blanc with 20% sémillon blended in for roundness and body. A brisk lemon-lime juiciness and a snappy, earthy character make this one of our best selling whites every year. Don't wait or you will miss out.



2005 Château Plaisance, Bordeaux Superior* (\$14.99) We have carried this wine for more than 10 years and the 2005 does not disappoint. This is lively and fresh with flowery aromas and smooth, elegant structure. The body shows plenty of sweet, red fruit and a touch of red licorice and very fine, delicate tannins. This is delicious now with decanting and a fantastic value.



2005 Château Richelieu, Fronsac* (\$24.99) Cardinal Richelieu knew what he was doing back in the 17th century when, looking for exceptional terroir in France, he took possession of the vineyards of today's Château Richelieu. This is deep and dark with expressive aromas of flowers and oak. The body is full and rich with crushed blackberries and raspberries, ripe plums and hints of black licorice leading to a substantial finish with strong, fine tanin. Very impressive for the money.



2005 Château Saransot-Dupre, Listrac* (\$19.99) The Listrac appellation was created in 1957 and though the wines can often be somewhat rustic, this modern-style version shows none of the coarseness you might expect. This is very hearty, deep and full-bodied with a solid core of ripe, dark fruit. Rich and somewhat earthy, this could stand up to full-flavored dishes, yet is easy to enjoy now.

—Steve Bearden

A Great Holiday Gift: UGC Tix

Can you think of a better gift than tickets to *the* wine event of 2008? Surprise someone with an amazing wine tasting experience, the 2005 Bordeaux UGC Tasting in San Francisco. On Saturday, January 19 (3-6 p.m.) the Union de Grand Cru (UGC) tour will stop at San Francisco's Federal Reserve Building where attendees will get to taste wines from more than 60 Bordeaux châteaux including 2005s from Pichon-Baron, Léoville-Barton, Langoa-Barton, Pontet-Canet, Haut-Bailly, Angludet, Lascombes and many more. We will also have many 2005s for sale that day. Tickets are \$85/person. Log onto klwines.com or call 1-800-247-5987 for tickets today!

K&L's Top Holiday Wine Picks

Susan's Pick:



The Forgotten Casks, K&L Blend #1 2007, Cognac.....\$219.99

Do you know what happens when you are lucky enough to travel to France as a Spirits Buyer? You create your own cuvée with the "Cognac Master" Alain Royer. After sampling barrels and demi johns

of some of the most outstanding cognacs I've ever tasted from Ch. Paulet's Forgotten Casks line-up, I got my chance. The result is our K&L Blend #1 2007. I can guarantee that you are going to completely, fully, totally fall in love with this exceptional cognac! This would make an UNFORGETTABLE holiday gift!

Keith's Pick:

2005 Bourgogne Rouge, "Milliane," Dom. Gabriel Billard*\$19.99

This domaine, run by two sisters, Mireille Desmonet and Laurent Jobard (the well-known and respected Drouhin enologist), makes lovely wines in Pommard. The Cuvée Milliane comes from a 1/2-hectare parcel in the town of Pommard, with vines averaging more than 45 years of age. A gentle fermentation using native yeasts results in a charming wine, with a bright cherry note and a silky finish. In a year like 2005, this drinks much more like a village Pommard than like a simple Bourgogne Rouge. And thanks to our Direct Import program, it is an even better value.



Jimmy C's Pick:

2003 Kirkham Peak Shiraz-Cabernet Sauvignon*\$12.99

The softly undulating hills of the Clare Valley lie 130 km north of Adelaide, just one hour's drive west of the Barossa Valley. Situated in a high-altitude pocket, the vineyard's cold winters and long hot days during the ripening period ensure the resultant wines are rich yet refreshing, delicate yet robust. Cabernet sauvignon also benefits from the region's terroir and the ensuing wines can be high in alcohol and body with deep color and concentration of flavors. The 2003 Kirkham Peak Clare Valley Shiraz-(60%) Cabernet (40%) is a full-bodied wine that is loaded with spice and fruit. The nose has notes of eucalyptus, clove and blueberry. The wine is nicely balanced on the palate with notes of cocoa powder and fresh, cooling menthol playing off of the sweet fruit.

Shaun's Pick:

Schott Zwiesel "Forte" Wine Glasses

In stock and available.....\$8.99/stem

After long years of intensive research and development, in collaboration with the University of Erlangen, Schott Zwiesel has succeeded in creating a new type of crystal glass. The use of unique ingredients combined with an advanced manufacturing process, has created an incredibly pure, hard and clear glass that is highly resilient to dishwashers, accidental breakage and chipping. Tritan is a unique, patented crystal glass that sets new standards. Shippable in 6-stem cases.



Thornton's Pick:

Special Champagne six-pack for K&L Club MembersOnly \$169.00

K&L Wine Club members rejoice! With this Champagne club six-pack you get two bottles each of the following delicious Champagnes: **Pehu Simonnet Brut, De Castellane Brut Rosé** and **Gobillard Cuvée Tradition Brut**. Bought individually these wines would cost \$241.94 retail and \$203.86 as a wine club member, but while the limited supply lasts you pay only \$169 for all six bottles of Champagne!

Bryan Brick's Pick:

1998 Señorío de P. Peciña Gran Reserva, Rioja\$42.99

This is a new find for us and we couldn't be more thrilled about the producer. Founded in 1992, Señorío de P. Peciña is relatively new on the scene, but fully old-school in their approach. Their winemaker spent 20 years at one of our Spanish faves, La Rioja Alta, and his approach really shows here. Made from vines averaging 40 years of age, this shows incredible density, but stays away from all that new oak and textural glycerin. As light as a feather and full of pipe tobacco, porcini mushrooms and roasted anise seed, this is incredibly complex stuff. Perfect for any serious holiday dinner or a quiet night with a book and a warm fire.



Jeff's Pick:

2006 Tessier Cheverny Rouge..... \$13.99

This time of year tends to pull us in all sorts of wonderful directions, what with family and work and getting all wrapped up in the "season," sometimes what you need is a good honest bottle of vino after a long day. Nothing too complicated, nothing to have to think about, just a friendly glass or two or three to raise the spirits. The Tessier Cheverny Rouge, a luscious blend of gamay and pinot noir, gives without expectation of being the next hot wine in the press or the object of wine collector desires. This medium-bodied beauty is supple and elegant, a portrait of restraint and purity and just about one of the happiest wines we have in the store. Enjoy its cherry scented nose, spicy licorice-tinged palate and ample sweet fruit just above cellar temperature and over the next 5-8 years. This is just delicious, honest wine.



Mulan's Pick:

2005 Côte Rôtie, Joël Champet, "La Viallière"\$49.99

The estate is located in the Côte Brune in the lieu-dit La Viallière. Joël Champet represents the 3rd generation of winemakers in the family. He inherited the vineyards from his father Emile, and his grand father already owned some land where he used to grow some vines, fruits and vegetables. Joël farms three hectares (7.40 acres) in Côte Rôtie and only uses syrah grapes for his wines, no viognier. The soil type in this area is schist and the slopes are quite steep at 50-degree angles or more. Production is about 1,000 cases per year.

Chip's Pick:

2006 Morgon "Vielles Vignes" Thevenet..... \$25.99

Wow! This is Gamay. Thevenet belongs to Kermit Lynch's "Gang of Four." These are 4 Morgon producers who do things the natural way; natural yeast, no pesticides, barrel fermentation, no sulfur added and no fining or filtration. Big and beefy with beautiful soft smoky raspberry and strawberry flavors you have to taste this wine to believe the intensity. Perfect for the holidays because it will go extraordinarily well with turkey, duck, ham, pork, beef, guinea hen and chicken. Deck the Halls!



Greg's Pick:

1999 La Colombina Brunello di Montalcino* \$34.99

If you really want to make someone happy this year, the 1999 La Colombina is the BEST Brunello deal around! For all of your friends who have visited Tuscany (or would like to), Brunello is the King of Tuscan wines! The 1999 vintage is perfectly balanced, and the La Colombina Brunello is layered with warm, ripe, plummy fruit, full of spice and herbs and has a long and dynamic finish. Easy enough to drink with pasta but perfect for that T-Bone Bistecca Fiorentina and at a remarkably low price. Perfect drinking Brunello for a great price is a sure way to ensure wonderful holiday parties.

BORDEAUX 1970-1996

This is just a partial list of our inventory, check our website for all in-stock Bordeaux.

1970 Ducru-Beaucaillou, St-Julien\$245.00

92 pts RP "....quintessentially elegant Bordeaux."

1975 Poujeaux, Moulis (1.5L)\$169.99

Old-school style, lingering finish. Excellent.

1976 Latour, Pauillac (1.5L)\$549.00

A bargain in the Latour world!

1982 Pavillon Rouge, Margaux\$219.00

92 pts WS: "A warm, rich and cuddly wine. Wonderful."

Château Latour—Direct from the Property



1982 Latour, Pauillac.....\$2,499.00

100 pts RP: "The 1982 continues to surge in quality, moving from strength to strength."

1986 Latour, Pauillac\$499.00

96 pts WS: "Seems to be gaining in strength."

1988 Latour, Pauillac\$399.00

1996 Latour, Pauillac\$799.00

1997 Latour, Pauillac\$299.00

1989 Chasse-Spleen, Moulis\$119.00

91 pts RP: "The 1989 Chasse-Spleen is the finest wine this property has produced since their great 1949." Direct from the property.

1990 Chasse-Spleen, Moulis\$89.99

90 pts WS. Sweet and lush. Clyde loves it.

1990 Figeac, St-Emilion\$279.00

94 pts RP: "...a great Figeac, potentially a richer, more complete and complex wine than the 1982."

1991 Léoville-Las Cases, St-Julien\$129.00

A very underrated vintage—super wine.

1991 Pichon-Baron (1.5L)\$159.99

RP: "1991 exhibits a formidable, opaque, dark purple color and a tight but promising nose of licorice, minerals and blackcurrants. It is one of the most promising wines of the vintage."

1994 Ducru-Beaucaillou, St-Julien\$86.99

90 pts RP: "A top-notch effort in this vintage, Ducru-Beaucaillou's 1994 displays outstanding extract and purity, moderate tannin and a persuasively rich, sweet, spicy finish."

1994 Soutard, St-Emilion.....\$29.99

A fabulous buy for old-school merlot lovers. Plenty of structure and flavor.

1996 Haut-Bailly, Pessac\$69.99

Since 1982 Haut-Bailly has been making outstanding wines and the 1996 is no exception.

1996 Potensac, Medoc\$34.99

89 pts RP: "This is the most amazing wine this estate has ever produced."

1996 Pontet-Canet, Pauillac\$79.99

92+ pts RP: "...superb potential."

1996 Phélan-Ségur, St-Estèphe\$49.99

Ripe blackberry fruit flavors with hints of spice.

Experience Bordeaux this Holiday Season

No matter how you slice it, it's all about the experience, whether it be in a fancy three-star restaurant or a picnic in Golden Gate Park on a clear day. That's why K&L owner Clyde Beffa and I accepted an invitation by the French Ambassador, Mr. Pierre Vimont, to have dinner at Residence de l'Ambassadeur de France in Washington D.C. in honor of the owners of Ch. Haut-Bailly, Mr. and Mrs. Robert Wilmers.

We jumped on a 9 a.m. JetBlue out of SFO, everything going smooth, nice selection of music and New York TV stations. I could not believe my eyes (and remember it's too early to be boozing) when every channel had red alerts saying, "Tornado Warnings in Long Beach!" By the time I figured out it was Long Beach, NY, the plane became a bit more turbulent. Nevertheless, we bumped our way in right on time, and after an hour cab ride we arrived at the Hotel Toxic. Fifteen minutes to get party fresh and another 15 in a stinky cab, and we arrived at 7:05, pretty happy with ourselves; it was a good hustle and the Residence was lovely. After signing in we were greeted by a delicious glass of 1996 Taittinger Blanc de Blanc. We saw some old friends, made some new ones and watched as the man pouring the Champagne started collecting glasses, not filling them, with no guest of honor in sight. If only we had some of the lovely Blancs listed below! The Wilmers and Haut-Bailly director Veronique Saunders arrived at 8:30 p.m., after a four-hour wait on the tarmac in New York, and to the dinner table we went.

Once we were at the table the great wines of Haut-Bailly took center stage. The soft spoken Mr. Wilmers explained his love affair with France, starting with his lovely wife Elizabeth, who is from Paris, and their 20-year search for the right château that ended when they saw Haut-Bailly. It was love at first sight. Being an investment banker he also stressed the value of investing in Haut-Bailly and those investments show in the young wines of his reign. The greatness of Haut-Bailly lies in the soil, full of ancient sea shells that impart strong mineral components into strong fruit. Since the Wilmers purchased the château, the wine has become even more intense with cleaner fruit and tighter focus. Still, it is clear that good, sometimes great, wine has always been made at Haut-Bailly illustrated by the performance of the older vintages.

The **2005* (\$149.99)** was just loaded with lively acid and ripe fruit; zesty, intense and delicious. But as fine as it was, I must admit that I had very hard time telling the **2004 (\$69.99)** from the 2005! The **2000* (\$139.00)** was squatty and bold, very broad and loaded with deep fruit that will need 10-20 years to be at its best. The **1998* (\$59.99)** featured deep, incredibly attractive sweet fruit and great taste. The **1990** had all the stuffing, but wasn't quite old enough to have it all integrated, so hold on a few more years. The **1986** had found itself, the crimson red was gone, replaced by orange peel hues and a wine perfectly integrated with spicy cabernet fruit and crisp claret finish. Everyone was taken by the **1979** out of Imperials; just a seamless wine and such pleasure to drink (I'm paraphrasing from what I heard Mr. Parker say, who seemed very sincere and in very good form.) I have to wholeheartedly agree. It was a long way to go for dinner, but quite an experience. *The 1998, 2000 & 2005 are due into K&L in January

We are thrilled to welcome back two of our most popular wines from an excellent vintage in Bordeaux for the Blancs: **2006**. The **St-Jean des Graves* (\$12.99)** has fresh lovely herbal fruit with good acid while **Ch. Roquefort Blanc* (\$11.99)** has a bit riper fruit and touch of richness. Both are unoaked, really delicious remarkably versatile and food-friendly. They also noteworthy for their phenomenal value.

Lastly another Bordeaux Blanc I'm wild about, I tasted it twice in France and it just knocks me out, is the **2005 Ch. Ducla Cuvée "Experience" (\$16.99)**. An homage to Jimmy Hendrix, the wine is complex as the man himself. Only 2,000 cases are made of this special cuvee composed of 46% sauvignon blanc, 46% sauvignon gris and 8% muscadelle. This unusual blend makes for incredible aromatics that fly out of the glass: gobs of gardenia, jasmine, mango and citrus interact with hints of vanilla from this wine fermented in 2/3s new oak. This precisely focused wine will be the hit of your holiday meals, perfect as an aperitif, but strong enough to stand up to carpaccio or foie gras. I will be sure to pour a glass of Experience in a final toast to one of my all time favorites, Robert Goulet, as he finally arrives in Camelot.

Happy holidays to all of you our loyal customers and, as always, thank you for your business. Please feel free to contact me anytime regarding Bordeaux at x 2723 or Ralph@klwines.com.

Cheers and Go Niners! —Ralph Sands

BORDEAUX 1997-2005

This is just a partial list of our inventory, check our website for all Bordeaux.

1997 Clos du Marquis, St-Julien\$39.99

This red has mineral, currant and mint aromas. Medium- to full-bodied, with polished tannins and a fruity, succulent finish.

1997 Domaine de Chevalier, Pessac\$32.99

Outstanding wines from an underrated vintage.

1997 Haut-Bailly, Pessac-Léognan\$49.99

1997 Malescot-St-Exupéry\$39.99

1999 Branaire-Ducru, St-Julien\$44.99

89 pts RP: "This is a beautifully perfumed effort revealing scents of graphite, lead pencil shavings, blueberries, raspberries, and black currants."

1999 Coufran, Médoc\$22.99

Soft and elegant wine. Enjoy now.

1999 Gruaud-Larose, St-Julien\$49.99

Absolutely delicious. Silky wine.

1999 l'Arrosee, St-Emilion.....\$29.99

Soft and Burgundy-like.

2000 du Tertre, Margaux\$49.99

91 pts RP: "This is the finest Du Tertre since their 1979. This is a property on the move...up!"

2000 Grand Puy Lacoste, Pauillac.....\$89.99

93 pts WS: "This is a large-scaled wine."

2000 La Grangeneuve de Figeac*\$36.99

Delicious second wine of Figeac.

2000 Lamothe Bergeron, Médoc*\$18.99

Plenty of red fruit flavors—enjoy now.

2000 Pontet-Canet, Pauillac\$89.99

93 pts WS: "The best Pontet-Canet up til now."

2002 Allee de Cantemerle, Médoc.....\$14.99

You want a great wine for a few bucks? Try this beauty and you will buy cases.

2002 Léoville-Barton, St-JulienInquire

2002 Malescot-St-Exupéry, Marg\$47.99

This wine is stunning—perfectly balanced, very flavorful and it will cellar well for many years.

2002 Potensac, Médoc\$18.99

2002 Reserve de Comtesse-Lalande\$24.99

This wine is opening up finally—quite delicious.

2002 Rocher Bellevue, Figeac\$19.99

Another great tasting merlot at a very low price.

2003 Beaumont, Haut-Médoc.....\$15.99

Very elegant wine. Toasty aromas and flavors.

2003 Bois Malot, Bordeaux Superior* ..\$9.99

Packed with sweet fruit.

2003 Bourgneuf, Pomerol\$29.99

2003 Clairefont, Margaux\$19.99

Second wine of Prieure Lichine—very spicy and drinkable with toasty nuances.

2003 Clos de la Vieille Eglise, Pom.....\$39.99

2003 d'Agassac, Haut-Médoc\$22.99

Fine value from emerging superstar.

2003 Domaine de Chevalier\$41.99

Stunning—cellar it. One of Clyde's favorites.

Chip's Quips

"Help! I need three different bottles of wine for gifts right now!" This is a common refrain heard at K&L Wine Merchants throughout the holidays. After reassuring the panic stricken customer that we'll be able to take care of their needs right away, I usually ask a question.

Do you know what kind of wine the recipients of the gifts likes to drink? This is usually met with an anxious, "I don't know." Bordeaux is always a solid choice—most red Bordeaux contains at least some cabernet sauvignon and merlot, both grape varieties familiar to the wine-drinking public at large. Below are three different Bordeaux gift options, in every price range, that will have recipients exclaiming "Wow, you shouldn't have!" while wondering if this means they have to share.

2005 Puynormond, Montagne St-Emilion (\$14.99) The Lamarque family has owned this beautiful little estate in Montagne St-Emilion for more than 50 years. The cépage is 90% merlot and 10% cabernet franc and comes from relatively old vines for Montagne. Bottled without any fining or filtration, the wine also sees no oak. In other words, it's a pure expression of the vineyard with bright black fruits, earth and dusty cherries. Its soft, supple finish makes it a pleasure to drink now, but it is fully capable of developing with more time in the bottle.

2005 Thieuley Cuvée Reserve F. Courselle Rouge (\$18.99) 90% merlot and 10% cabernet sauvignon, Thieuley is blended for immediate consumption. The famed '05 vintage gives it plenty of fruit to go along with the toasty oak aromas on the nose. Blackberries and cedar give the palate of the wine complexity and the finish owes its beautiful length to the quality of the '05 vintage once again. Have an office party that requires a gift under \$20? Here's your ticket.



2003 Lascombes, Margaux (\$49.99) One of the greatest turnarounds in Bordeaux history has to be Château Lascombes. In five short years the château has gone through nothing short of a complete resurrection. The 2003 vintage was super-ripe in Bordeaux and the Lascombes reflects that in the voluptuousness of its plush blackcurrant, black cherry fruit. The finish goes on for at least 30 seconds and is loaded with smoky black fruits, spicy minerals and sweet black cherries. Be warned if you're wearing a ring when you give this wine, the lucky recipient may want get on their knees and kiss it.

—Chip Hammack

2003 Fourcas Hosten, Listrac*\$16.99

Their best wine ever. Very supple for a Listrac.

2003 Haut-Bailly, Pessac-Léognan\$59.99

2003 La Parde de Haut-Bailly*\$23.99

This second wine of Haut-Bailly is excellent—tons of ripe fruit and good minerality.

2003 Lascombes, Margaux.....\$49.99

2003 Loudenne, Haut-Médoc\$18.99

2003 Lynch-Bages, Pauillac\$84.99

2003 Malescot-St-Exupéry, Margaux ..\$49.99

2003 Poujeaux, Moulis.....\$29.99

2003 Reserve Comtesse\$34.99

RP: "This is a hedonistic sexpot of a Pauillac with loads of density, plenty of ripe fruit, and low acidity in an easy-to-drink, seductive style."

2004 Branaire-Ducru, St-Julien\$39.99

Outstanding wine. Age it five years.

2004 Canon-La-Gaffelière, St-Emil.\$69.99

2004 d'Armailhac, Pauillac\$26.99

90 pts ST. Gorgeous aromas of blackberries and currants. Hints of toasted oak and minerals. Medium-bodied with fine tannins.

2004 de Pez, St-Estèphe\$26.99

2004 du Tertre, Margaux\$29.99

2004 Domaine de Chevalier, Pessac\$39.99

One of Clyde's favorites—cellar it.

2004 Gruaud-Larose, St-Julien\$37.99

Plummy aromas, with leaf and tobacco undertones. Medium-bodied with soft, silky tannins and a medium finish. Balanced and delightful already.

2004 Haut Beausejour, St-Estèphe\$19.99

2004 Lynch-Bages, Pauillac\$56.99

94 pts and an Editors' Choice from WE.

2004 Phélan-Ségur, St-Estèphe\$29.99

2004 Pontet-Canet, Pauillac\$52.99

93 pts and Highly Recommended WS. This wine is first growth quality for a very good price.

2004 Reserve de Comtesse\$33.99

2005 Marjosse Rouge, Bordeaux.....\$14.99

2005 Grand Bateau, Bordeaux*\$9.99

2005 Haut-Nadeau Reserve*\$9.99

2005 Richelieu, Fronsac*\$24.99

New Years Champagne: Bring Me a Bottle From the Last Century!

I plan on staying at home this New Year's with my wife Cinnamon and a very fresh 22-year old—the **1985 Rene Collard Rosé*** (\$89.99). We'll pair duck and porcini ravioli with this savory yet racy pure meunier champagne. Mr. Collard's champagne is not for everyone—it has a big, big personality from ancient vines, large wood fermentation and small yields. But the purity, power and grace of the meunier left me speechless the first time I tried it. This wine is the best argument for meunier there could be, a better pinot noir than pinot noir is! Cinnamon finds some of Mr. Collard's wine too imposing for her tastes, but this rosé is always an exception, the lightest and freshest of all of his champagnes!



Here are a few other phenomenal bubbliies for toasting 2008:

Ariston Carte Blanche Brut* (\$24.99) Despite the dollar being the weakest I can remember, we are still able to offer fantastic champagne for less than \$25. The Carte Blanche is made entirely from estate fruit and is a blend of 40% chardonnay, 30% pinot noir and 30% meunier. It is the last of a great batch that strangely enough is based on a weak vintage. The 2001 vintage was quite difficult in Brouillet, difficult enough that the Aristons decided not to make any other wine and instead put all the best old-vine fruit into this fantastic bottle. I think it is the best Carte Blanche we have ever had. It has had a decadent five years on its lees and is a rich, toasty champagne with plenty of good snap on the finish. Long and clean, this is one to buy in case quantities.



Tarlant Cuvée Louis Brut Prestige Champagne* (\$49.99)

This is a powerhouse champagne from “les Crayons” in the village of Oeuilly, where the average vine age is more than 50 years. The champagne is composed of half pinot noir and half chardonnay and the wine is entirely barrel fermented with no malolactic fermentation. This current batch is a blend of 1996 and 1997 and has the length and drive of the former with the mitigating voluptuousness of the latter. If you are a fan of the Bollinger or Krug style, you shouldn't miss this champagne. Look for flavors of cinnamon, lightly toasted bread and apples. The dosage is very, very low and the finish is dry, precise and ultra-long. Hold on to your hat, this wine has it all!



Franck Bonville Cuvée Les Belles Voyes Champagne*

(\$64.99) Perhaps the best champagne in our stock! This single-vineyard wine from a mid-slope plot in the Grand Cru village of Oger, was planted in the late 1920s or early 1930s and named the Belles Voyes after the beautiful view of the village bellow. This plantation predates commercial clones so this wine has the additional complexity of being made from a purely massal selection of chardonnay. Entirely barrel fermented and based on the very, very strong 2002 vintage, the Belles Voyes is the perfect Blanc de Blanc, rich and taut at once. Any words I use to describe it will not do it proper justice.



Laurent-Perrier “Grand Siècle” Champagne (\$79.99) Time is running out to buy one of the greatest big house tête de cuvée's at such a reasonable price. This offer is limited to the stock on hand. Unlike other big name têtes that are more

marketing than wine, the Grand Siècle (pronounced See Eck Le) is 100% Grand Cru fruit and is released as a mature product. It is composed of even parts chardonnay and pinot noir from the 1996, 1995 and 1993 vintages. It has glorious detail and complexity on the bouquet. The bead is ultra-fine and the flavors are polished and fresh, but still fully developed, a testament to the precise blending of the vintages. Don't miss this last opportunity at this amazingly good price!

—Gary Westby

Champagne Makes Holidays Bright

It is hard to believe that it's almost a new year. While this is a very exciting time to be in “the biz,” New Years Eve and all that, it's even more exciting to plan entire holiday meals around champagne.



A great way to start any meal is with the **NV Franck Bonville Brut Selection Blanc de Blanc*** (\$29.99). This is a classic Avize, Grand Cru bubbly with a pleasantly ripe nose that incorporates clean clay and minerals with the fruit. Made entirely of chardonnay from the 2000, 2001 and 2002 vintages, it tastes of lemon-lime fruit with hints of mandarin oranges that become full-textured with touches of cream, pears and brioche—perfect alone or with finger foods.



For main courses or white meats such as pork and chicken, the **NV Michel Arnould Verzenay Brut*** (\$29.99) is a wonderful pairing. Made of 2/3s pinot noir and 1/3 chardonnay from the 2000 and 2001 vintages, it exhibits a nutty nose with some yeasty aspects. The Arnould vineyards are the only vineyards that face north in Verzenay and Michel Arnould's wines are typically low dosage (10 grams per liter). The result is a uniquely dry style for a pinot-based wine, with dried cherries, hazelnuts and just a hint of toast. Rich and clean, Bollinger fans may want to give this one a try.



Now for the big guns. Ever a favorite, the **NV JM Gobillard Cuvée Tradition Brut** (\$42.99). Made of 1/3 each of chardonnay, pinot noir and pinot meunier, from a 25-hectare plot (Premier Cru) in Hautvillers, directly across from the abbey where Dom Perignon resided. It has quite a low dosage of just 8-9 grams per liter. Initially, the nose is not forthcoming, but after about 30 seconds it rewards with a delicate honeysuckle scent. On the palate, there is light, dried cherry fruit and a good dose of bread dough to liven things up. At once delicate, with a fine bead at the beginning and firmly fleshy at the back of the palate, it's a natural match for game birds or richer seafood dishes.



Dessert should never be neglected and the **NV Fleury Brut Rosé*** (\$39.99) is the perfect accompaniment. The Fleury is a big style Rosé made of 100% pinot noir from Couteron, which is actually closer to Chablis than Reims! Based on the 1999 vintage, this champagne has a strawberry nose with a hint of fresh-turned earth, small bubbles and a rich and full palate with ripe strawberries, raspberries and red currant fruit. Not a shy one, this—it screams out for a chocolate torte. As an added bonus, most of these wines are organic or biodynamic though the winemakers are not particularly forthcoming about this. As they say, “quelle est l'affaire?”

Happy holidays! —Scott Beckerley

DIRECT BUYS FROM AROUND THE WORLD



K&L buys many imported wines directly from the producers or negociants, often finding wines that are not available in the U.S. market, getting the wines to you for less. No middlemen!

Loire Valley

2006 Sancerre Blanc Chavignol, Boulay*\$19.99

Never had I tasted such vivid clarity and expressiveness in Sancerre much less sauvignon blanc; the wine transcends what you think of the grape. This wine is of the soil, echoing the land with precision and delineation found in only the greatest of white wines. (Jeff Vierra)

2006 Sancerre Blanc, Frank Millet*\$14.99

The 2006 vintage from Franck Millet in Sancerre has arrived in all colors, white, red and rosé and they are delicious. We have been buying from the Millet family directly since 1994 and these wines have become favorites with you, our customers.

White and Rosé Bordeaux

2006 Château Roquefort Blanc, Entre Deux Mers*\$11.99

One of our favorite properties is back. Plenty of citrus aromas and flavor. Refreshing.

2006 Château St-Jean des Graves Blanc, Graves*\$12.99

Superb year for white Bordeaux. This wine is 90% sauvignon blanc and 10% sémillon with a citric (grapefruit) undertone on the palate. A great value Graves.

2006 Rosé de Château Haut-Bailly, Bordeaux*\$16.99

Lush and full-bodied rosé. Great with BBQ ribs or steak.

White Burgundy

2006 St-Véran, Domaine des Nembrets, Denis Barraud*\$14.99

This comes from estate vineyards on the slopes of the Roche de Vergisson, a giant basalt monolith surrounded by complex and folded rocky, well-drained soils with limestone outcroppings. It is rich and focused, with good length.

Rhône/French Regional

2005 Saint Chinian Domaine Rimbart "Le Mas Au Schiste"*\$14.99

Grown in mineral-heavy schist soils high in the Languedoc. Soft-handed with the spice and aromatically dynamic, this gorgeous cuvée boasts essences of pitchy herbs and more subtle ones like thyme and tarragon

2005 Châteauneuf-du-Pape, K&L Cuvée, Cecile Chassagne*\$16.99

Made by the talented Cecile Chassagne, this wine is a great value. On the palate, the wine is well rounded with mouth-filling fruit, a bit of spice and a good balance of acidity.

New Zealand/Australia

2006 Kirkham Peak Marlborough Sauvignon Blanc*\$11.99

Fabulous Kiwi SB. Plenty of acid and clean gooseberry aromas—touch of lime. Not like so many grapefruit juice SBs.

2003 Kirkham Peak Shiraz-Cabernet, Clare Valley*\$12.99

60% shiraz and 40% cab. This is a full-bodied wine that is loaded with spice and fruit. The nose has notes of eucalyptus, clove and blueberry. The wine is nicely balanced on the palate with notes of cocoa powder and fresh, cooling menthol playing off of the sweet fruit.

d'Arenberg "Peppermint Paddock" Sparkling Chambourcin* ..\$17.99

Only available at K&L in the USA! Aromas of violets and blueberries still on the bush and a fruit-forward taste that is balanced by some pretty serious tannins and acidity. Not really a quaffer, this deserves some big, lusty food.

Italy

2006 Blason Pinot Grigio* \$8.99

The 2006 is a glassful of sunshine. Fuller and riper than many pinot grigios, this wine boasts bright acidity, clean, light fruit and limestone minerality. Refreshing and food friendly.

2005 La Fortuna Rosso di Montalcino*\$18.99

A garnet-hued sangiovese from Azienda Agricola La Fortuna's Zannoni family. Integrated acidity with intense fruit on the nose. This wine is fresh and ready to drink now.

K&L Hours and Information

Mailing list: If you are not on our mailing list and would like to be, please call one of our stores. 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.

Hours: San Francisco: Monday-Friday 10 to 7. Saturday 9 to 6. Sunday 11 to 6. Redwood City: Monday-Friday 10 to 7, Saturday 9 to 7, Sunday 10 to 6. Lockers: Monday-Saturday 10 to 6 and Sunday 11 to 5. Hollywood: Monday-Saturday 10 to 8. Sunday & holidays 11 to 6.

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 December 31, 2007. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

Will Call/Hold 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. Please contact us for details.

We accept American Express, Discover, Visa and Mastercard.

Joyeuses Fêtes

The following wines will make exceptional gifts for your fellow Rhône fans this holiday season. Might I also suggest that for every bottle you gift to someone that you reward your own cellar with a bottle of the same wine. Trust me, holiday shopping is definitely more fun this way. Plus, in 5-10 year's time when you pull these gems out of your cellar, you will thank yourself profusely and marvel at your own acumen for selecting such stellar wines!



2003 Côte Rôtie E. Guigal Brune et Blonde (\$59.99) 92 points Stephen Tanzer's International Wine Cellar: "Deep, inky ruby. Powerful, super ripe aromas of kirsch, blackcurrant and chocolate, complemented by exotic spices and licorice. Rich, creamy and dense, with sweet red and dark fruit flavors framed by chewy tannins. The sweetness builds on the finish, which features a late-arriving note of floral pastille." Best 2009-2015.



2005 Côte Rôtie, Joël Champet, "La Viallière"* (\$49.99) Joël Champet represents the third generation of winemakers in his family, farming three hectares (7.40 acres) in Côte-Rôtie. The estate is located in the Côte Brune in the lieu-dit La Viallière. Joël only uses syrah grapes for his wines, no viognier. The soil type in this area is schist and the slopes are quite steep—50 degree angles or more. Production is about 1,000 cases per year. The 2000 Viallière is intense and deep. It exhibits quintessential Côte-Rôtie nuances of black cherry, smoke and black tea, along with good underlying acidity and firm tannins. Built for the cellar. Best from 2010-2020.



2005 CDP Domaine De La Vieille Julienne (\$59.99) 92-93 points Robert Parker: "The 2005 Châteauneuf-du-Pape is a stunningly rich, perfumed wine, but backward, and will require some bottle age. Aged completely in old foudres, like all the reds at this estate, this wine has an inky blue/purple color to the rim, and a beautiful nose of acacia flowers intermixed with blackberry, creme de cassis, and sweet, dark, licorice-infused black cherries. Powerful, rich, tannic, and fresh, with exceptional definition, this is a blockbuster for the vintage, and should age nicely for two decades or more." Best 2009-2025.



2005 Châteauneuf-du-Pape Bosquet des Papes "Cuvée Chante Le Merle" (\$59.99) 92-94 points Robert Parker: "The dark ruby/purple-colored 2005 Châteauneuf-du-Pape Chante Le Merle Vieilles Vignes has a terrific nose of black raspberries and sweet jammy cherries intermixed with licorice, earth, cedar, spice box and some incense and soy. It is full, powerful, but at the same time fresh and elegant because of the vintage's tell-tale acidity and moderately high tannins. This superb estate never misses a beat with its wines, which are all reasonably drinkable at a young age, normally exhibit terrific Provencal typicity, and have uncommon aging potential." Best 2010-2020.

—Mulan Chan

Jim C's View Down Under

David Clarke and Cheryl Thorn, husband and wife, are part of six generations of winegrowing and winemaking tradition in Australia's Barossa Valley. Together with Cheryl's family history growing grapes and David's background in geology, the duo have been operating their 100% family-owned business for the last 20 years. Their four vineyards highlight the Barossa's four different micro-climates, from the cool sites in the Eden Valley to those on the Barossa Valley floor. Working with this range of flavors, all from estate fruit, they strive and succeed in producing wines of great value and consistency. The three tiers shown here illustrate the fruit-forward value of Milton Park, the fruit, spice and moderate tannin with French and American oak of Terra Barossa and the more complex wine with structure and refined tannins of Shotfire, meant to over-deliver for the price point.



2006 Milton Park (Thorn Clarke) Shiraz Barossa Valley South Australia (\$7.99) There is 6% nebbiolo added to the shiraz, which gives a bright, lifted nose to this wine, which boasts plum, cherry and boysenberry notes with hints of spice. Very forward, supple and juicy.



2005 Thorn Clarke "Terra Barossa" Cuvée Barossa Valley South Australia (\$9.99) This is a blend of 47% shiraz, 29% petite verdot, 16% cabernet sauvignon and 8% cabernet franc. The wine is dark in color with a bouquet of red and blackberry fruit, chocolate, dark plum and a floral lift. On the palate there are soft sweet tannins and hints of currant and licorice.



2005 Thorn Clarke "Shotfire" Cuvée Barossa Valley South Australia (\$13.99) Unlike its "little brother," the Terra Barossa, this wine is a Bordeaux Blend consisting of 62.2% cabernet sauvignon, 12% malbec, 10.5 petite verdot, 10% cabernet franc and 5.3% merlot, to be exact! The wine shows lovely notes of dark plum, blue and blackberry, currant, violets, earth and dark chocolate. On the palate fine-grained tannins with good structure and acidity lead to a fine finish.



2006 Thorn Clarke "Terra Barossa" Shiraz Barossa Valley South Australia (\$9.99) Deep inky purple in color, the nose is a mixture of blackberry and plum fruit with a creamy vanilla note. The palate is full bodied with plum and raspberry fruit framed by some ripe tannins and dark chocolate with good depth and length.



2006 Thorn Clarke "Shotfire" Shiraz Barossa Valley South Australia (\$13.99) This is always a tremendous value in Barossa Shiraz. The aromas of boysenberry and hints of anise leap from the glass with a touch of chocolate and mint. There is great mouthfeel, with full-bodied berry, licorice and oak notes with great depth of flavor combined with fine tannins, structure and depth that will allow further development in the cellar for three to five years.

—Jimmy C

Fa La La La La

Welcome to brisk days, fewer hours of daylight and blustery nights. Winter is rounding the bend, and we must all be equipped with some stellar, hearty reds to get us through these cold, festive nights. We all need to have bottles of wine handy to spread cheer with friends and lovers—something to keep our little happy torch lit and something to warm us from the inside out when space heaters and sweaters fail us. And even if you have sealed your windows and have central heating in a tiny condo that turns into a sauna in less than ten seconds, you still need wine that caps your evening, puts a smile on your face, while still leaving some money in the wallet. Below you'll find three wines that'll make you want to start caroling early.



2005 Coteaux du Languedoc, Château de Montpezat "Palombières" (\$13.99) This wine is a pleaser. It could be the class clown; not quite the town stalker or the avid "car-mooner" type of attention seeker, but rather the gentle-hearted rugby player who makes funny faces utilizing his braces. I love this wine because it's got complexity, it's got gutsy fruit, but it's also got some nerve. I want to take this wine to parties, share its easy-going spirit with my friends as they come through the door with cold cheeks from a windy San Francisco night. This wine makes my life very agreeable in that it can be paired with a diverse assortment of appetizers. I love the bold, juicy dynamic of the tank-vinified grenache fruit (80%) and how it marries so nicely with the barrel-fermented mourvèdre (20%). There's a real vibrant, grapey quality that reminds me of bonarda, and an ostentatious swath of hearty black fruits, a dusting of spice, perceptible pepper, balanced acidity and finely integrated tannins.



2005 Minervois Château Coupe Roses "Bastide" (\$12.99) Situated on a plateau around the villages of Minerve and La Caunette, Françoise le Calvez and Pascal Frissant work their domaine, Château Coupe Roses, with passion and care. Named for exposed rock and garrigue, their vineyards lie in the highest region of Minervois, between 750 and 1,350 feet above sea level. Cool nights and a long growing season help Château Coupe Roses produce wines of excellent acidity and freshness. The "Bastide" is an intense mouthful of mountain fruit, predominantly grenache and carignan balanced with a touch of syrah for added spice. A generous glass of this juicy red makes it a fantastic accompaniment to a hearty Cioppino with a slice of crusty sourdough.



2006 Faugères Château La Liquière "Les Amandiers" (\$13.99) This demure but oh so elegant Languedoc red from Château La Liquière is composed of carignan, syrah, grenache and mourvèdre. Fresh berry nuances of strawberry, black currant and raspberry waft from the glass. Pleasing and inviting, this lovely wine offers beautiful aromatic freshness balanced by juicy red fruits on the palate. Elegant and expressive, Les Amandiers matches beautifully with Mediterranean fare. I like mine with grilled vegetables or seared ahi tuna and soba.

—Keelyn Heely

A Cup of Holiday Cheer for Any Humbug

If your holiday season is as hectic as mine, then you'll appreciate these holiday party no-brainers. Bright, forward and delicious, these three wines will fill your cup with cheer without breaking the bank. All three are so charming and distinct, they're sure to soften any bah humbug Scrooge!



When you've come home exhausted after running around town like mad trying to complete your holiday shopping and errands, pour yourself a chilled glass of the **2006 Costières de Nîmes Blanc Château Grande Cassagne "Cassanus" (\$10.99)** and all will be right with the world. This aromatically effusive and refreshing white will transport you to the South of France where even in the thick of the holiday season, things move at a different pace. Nectarine, citrus, ripe melon and orange blossoms flit about the glass evoking the colors and smells of a Provençal market, even in winter. You'll find the wine crisp and refreshing to both your palate and spirit.



The **2005 Costières de Nîmes "G.S." Château Grande Cassagne (\$10.99)** was hands down the staff's favorite Rhône wine in a recent tasting. We love it for its gutsy character, depth of flavor and balance. The wine has upfront, vibrant fruit flavors coupled by great acidity and an almost iron-like minerality. It has a pleasantly dry finish that begs for another sip. The G.S. stands for grenache/syrah, but don't let this bit of label marketing get in your way of appreciating the true character of this authentic Rhône. Château Grande Cassagne lies just outside of Avignon in the Rhône Delta, not far from the Mediterranean. The soil of the Costières de Nîmes is similar to that of its more famous northerly neighbor, Châteauneuf-du-pape: gravel punctuated by large round stones that soak up the heat and diffuse it at night to the vines. This creates bold wines with beefy flavors that still manage to pull off being balanced.



In the mood for something a little flashier? You can't go wrong with the **2005 Côtes du Ventoux Domaine de Fondrèche "O'Sud" (\$12.99)**. It has a stunning purity of fruit and richness. Initially, it's all berries and the nose alone is enough to make you feel grateful this holiday season to be alive and well. And, like the best things in life, the appeal doesn't stop here. The wine continues to reveal gorgeous spice notes of licorice, juniper berry and pepper. It's bright and engaging on the attack and then plumps out mid-palate revealing a sweet berry core. Finely grained tannins lead into a smooth finish. This is your cocktail wine!

—Nadia Dmytriw



CABERNET SAUVIGNON & BLENDS

2003 Altamura, Napa	\$56.99	2004 BV Tapestry	\$36.98	2004 Ehlers, Napa	\$26.99
2003 Cain Concept Napa	\$49.99	2004 Beringer Knights Valley	\$16.98	2004 Far Niente, Oakville	\$94.99
2003 Jordan, Alexander Valley	\$44.99	2004 Bogle, California	\$9.99	2004 Forman, Napa	\$74.99
2003 Lancaster, Alexander Valley	\$44.99	2004 Ch. Montelena, Napa	\$39.99	2004 Groth, Napa	\$46.99
2003 Napanook Red	\$38.99	2004 Château Souverain, Alex Vly	\$17.98	2004 Hawk Crest, California	\$9.99
2003 Paradigm, Napa	\$53.99	2004 Chimney Rock, Stags Leap	\$44.99	2004 Hess Collection "Alomi"	\$19.99
2003 Rubicon Estate	\$109.00	2004 Darioush, Napa	\$62.99	2004 Hess Select, California	\$11.99
2003 Silver Oak, Alexander Valley	\$54.99	2004 Desert Wind "Ruah"	\$12.99	2004 Honig, Napa	\$29.99
2004 Anderson's Conn Valley Res	\$49.99	2004 Dominus	\$99.00	2004 Joseph Phelps, Napa (1.5L)	\$99.00
2004 BV George's De Latour	\$79.98	2004 Duckhorn, Napa	\$59.99	2004 Joseph Phelps "Insignia"	\$179.99



Trey's December Picks!

Having two small children myself, I know how much money one can spend during the holidays on toys and gifts. Keeping that in mind, this month I will pick a few wines that are not going to break the bank and will be perfect for the holidays!

2005 Hess Monterey Chardonnay (\$8.99) Classic tropical themes of ripe, cut pineapple, guava and lemon zest give the aroma a lively life and a similar flavor profile redolent of ripe pear, peach and pineapple on the palate. The body is medium in intensity, and the wine is the perfect companion with food, especially on the crisp, cleansing, fruit-driven finish.

2006 McManis California Pinot Noir (\$8.99) Pinot Noir under \$10 may not exist in a few years, so enjoy it while you can. The 2006 McManis Pinot Noir is medium-ruby in color showing a layer of hazelnut, which is derived from oak, and accompanied by aromas of ripe cherries and plums. Rich fruit flavors with hints of milk chocolate linger on the elegant finish. This wine was fermented in stainless steel and aged in a combination of French and American oak.

2005 Bogle California Petite Sirah (\$8.99) For those of you who are looking for a spicy, full-bodied red, this is it. The wine's luscious boysenberry nose teases you along with touches of black pepper and herbs. Trademark inky and jammy tones fill the mouth with ripe fruit and berries. The voluptuous finish lingers with toasty oak and lush fruit.

2005 Windmill Estates Old Vine Lodi Zinfandel (\$9.99) Produced from fruit sourced from the vineyards of four of Lodi's top growers, this zin is heady with the aromas of ripe, soft, brambly blackberries, Bing cherries and vanilla, leading to a full-mouthfeel with rich chewy tannins and hints of dark chocolate.

2004 Simi Alexander Valley Cabernet Sauvignon (\$16.98) This wonderfully forward and juicy wine shows bright berry flavors, spiced with cedar and vanilla, along with that classic red cherry cabernet flavor we all love. This one is a drinker!

—Trey Beffa

2004 Kendall Jackson Grand Res.	\$22.99
2004 Lewelling, Napa	\$46.99
2004 Miner Family "Oakville"	\$59.99
2004 O'Shaughnessy "Howell Mtn"	\$74.99
2004 Piedra Hill "Purple Label"	\$49.99
2004 Pirouette Washington Red	\$49.99
2004 Philip Togni, Spring Mountain	\$85.99
2004 Quintessa Rutherford Red	\$109.00
2004 Ridge "Monte Bello"	\$124.99
2004 Ridge Santa Cruz Mtn Red	\$32.99
2004 Robert Craig "Affinity"	\$36.99
2004 Robert Mondavi Oakville	\$36.99
2004 Silverado, Napa	\$34.98
2004 Spottswode, Lydenhurst	\$59.99
2004 St. Clement "Oropas"	\$39.98
2004 Sterling Napa "SVR"	\$36.99
2004 Sterling Reserve Napa	\$56.99
2004 Stewart, Napa	\$59.99
2004 Terra Valentine, Napa	\$28.99
2004 Turnbull, Napa	\$39.98
2004 Whitehall Lane, Napa	\$36.99
2005 Alexander Valley Vineyards	\$14.99
2005 Avalon, Napa	\$10.99
2005 BR Cohn "Silver Label"	\$14.98
2005 Carpe Diem, Napa	\$21.99
2005 Caymus, Napa	\$64.99
2005 Cloverdale Ranch, Alex	\$27.99
2005 Edge, Napa	\$16.99
2005 Hess Select, California	\$11.99
2005 House Wine, Columbia Valley ..	\$10.99
2005 J. Lohr "Seven Oaks" Paso	\$10.99
2005 Joel Gott, California	\$14.99
2005 Justin, Paso Robles	\$21.99
2005 Kalinda, Napa	\$17.99
2005 Lewis Cellars, Napa	\$79.99
2005 Owen Roe "Sharecropper's"	\$19.99
2005 Piedra Hill "Bronze Label"	\$34.99
2005 Poppy, California	\$11.99
2005 Provenance, Rutherford	\$29.99
2005 Seventy Five "Amber Knolls"	\$18.99
2005 Stag's Leap "Artemis"	\$44.98
2005 Stephen Vincent, California	\$8.99
2005 The Show, California	\$11.99
2005 Twenty Bench, Napa	\$15.99
2006 McManis, California	\$8.99

CHARDONNAY/SAUVIGNON BLANC

2003 Eric Lecours Santa Rita	\$19.99	2005 Ch. Souverain, Sonoma	\$12.98	2005 Matanzas Creek, Sonoma	\$19.99
2004 Chalk Hill Estate, Sonoma	\$36.98	2005 Ch. St. Jean "Robert Young"	\$21.99	2005 Mer Soleil Central Coast	\$34.99
2004 Ch. St. Jean Reserve	\$28.99	2005 Cuvaion, Carneros	\$15.99	2005 Newton "Unfiltered"	\$44.99
2004 Clos du Val, Napa	\$17.99	2005 Dehlinger Estate Russian River ..	\$31.99	2005 Newton Red Label	\$16.99
2004 Domaine Alfred "Chamisal"	\$18.99	2005 Estancia, Monterey	\$8.98	2005 Nickel & Nickel, Searby	\$36.99
2004 Handley, Dry Creek	\$17.99	2005 Far Niente, Napa	\$41.99	2005 Olivet Lane, Russian River	\$21.99
2004 Iron Horse, Sonoma	\$17.99	2005 Ferrari-Carano, Alexander Vly ..	\$23.99	2005 Pahlmeyer "Jayson" Napa	\$39.99
2005 A by Acacia, California	\$9.99	2005 Frog's Leap, Napa	\$19.98	2005 Patz & Hall, Napa	\$31.99
2005 Acacia, Carneros	\$15.99	2005 Grgich Hills, Napa	\$32.99	2005 Patz & Hall Single Vineyard	Inquire
2005 Audelssa, Sonoma Coast	\$24.99	2005 Groth, Napa	\$22.99	2005 Qupe "Bien Nacido" Block 11	\$24.99
2005 Beringer "Sbragia"	\$39.98	2005 Heitz, Napa	\$14.99	2005 Silverado, Napa	\$16.99
2005 Beringer Private Reserve	\$29.98	2005 Hess, Monterey	\$8.99	2005 Sonoma-Cutrer, Sonoma Coast ..	\$23.99
2005 Bernardus, Monterey	\$14.99	2005 J. Lohr, Arroyo Seco	\$10.99	2005 Stuhlmuller, Alexander Valley ..	\$21.99
2005 Cakebread, Napa	\$34.99	2005 Jordan, Russian River	\$27.99	2005 Talley Estate Arroyo Grande	\$24.99
2005 Cambria "Katherine's"	\$16.98	2005 Keenan, Spring Mountain	\$22.99	2006 Au Bon Climat	\$16.99
2005 Carmel Road, Monterey	\$12.99	2005 Kendall-Jackson Grand Reserve ..	\$14.99	2006 Bogle, California	\$7.99
2005 Cartlidge & Browne, California ..	\$8.99	2005 Kunde Estate	\$11.99	2006 Calera, Central Coast	\$14.99
2005 Chalone, Monterey	\$9.99	2005 La Crema, Sonoma	\$14.99	2006 Ch. St. Jean, Sonoma	\$11.99
2005 Chappellet, Napa	\$26.99	2005 Landmark "Overlook"	\$21.98	2006 Edna Valley "Paragon"	\$9.98

Boutique Corner

The holidays bring to mind a long dinner table with a large ham or turkey as the meal's centerpiece. Many people think of matching these foods with pinot noir, which is a great varietal, but there are a couple other varietals that will pair just as well (if not better)—gamay noir and pinot meunier.

The gamay grape is thought to have appeared first in the village of the Gamay, south of Beaune, in the 1360s. Devastated economically by the Plague, the new grape brought relief to the village growers. It ripened two weeks earlier than pinot noir and was less difficult to cultivate. It also produced a strong, fruitier wine in a much larger abundance.

Pinot meunier is most frequently used in the production of champagne. It was first mentioned in the 1500s and gets its name (meunier is French for miller) from the flour-like dusty white down on the underside of its leaves.

Why not spice up your table this season with one of these single-varietal, domestic representations of these lesser-known grapes?



2006 Paul Mathew Vineyards Knights Valley Gamay Noir (\$13.99) At 60 years old, the Paul Mathew vineyard is probably the oldest gamay vineyard planted in a premium appellation in California. By all rights it should have been ripped out years ago and planted to cabernet sauvignon, which would be much more profitable for the owners. We should all be very thankful this did not happen! This wine shows classic carbonic maceration qualities of banana, strawberry and forward fruit. The intensity of the vineyard comes through with grapey flavors, anise and Bing cherry. It finishes soft on the palate with a long lingering finish.

2006 Andrew Lane Napa Valley Gamay Noir (\$16.99) This wine is delicate and vibrant, with the mouthfeel and texture of pinot noir, but with a brighter red fruit character. Think raspberries, strawberries, Bing cherries and a touch of spice; this wine is produced without oak for a refreshing complement to any meal.



2006 River Road Russian River Pinot Meunier (\$14.99) River Road Vineyards Russian River Valley Pinot Meunier is a bright ruby color that hints at the vibrant red fruit aromas and flavors within. Delicate strawberry and cherry aromas with floral high-lights comprise the bouquet, while pinot meunier's delicate tannins keep the wine soft and refreshing on the palate.

—Mike Jordan

2005 Quivira "Fig Tree"	\$14.99
2006 Brander, Santa Ynez	\$9.98
2006 Cakebread, Napa	\$23.99
2006 Ceago Vinegarden, Clear Lake ..	\$15.99
2006 Cliff Lede, Napa	\$21.99
2006 Duckhorn, Napa	\$22.99
2006 Ferrari-Carano, Sonoma	\$14.98
2006 Frog's Leap, Napa	\$16.99
2006 Geyser Peak, California	\$8.98
2006 Girard, Napa	\$14.99
2006 Grgich Hills, Napa	\$26.99
2006 Groth, Napa	\$13.99
2006 Hall Vineyards, Napa	\$17.99
2006 Honig, Napa	\$13.99
2006 Manifesto, California	\$12.99
2006 Morgan, Monterey	\$12.99
2006 Peter Franus, Carneros	\$19.99
2006 Pomelo, California	\$8.99
2006 Preston, Dry Creek	\$16.99
2006 Provenance, Rutherford	\$15.99
2006 Selene "Hyde Vineyard"	\$29.99
2006 St. Supéry, Napa	\$14.99
2006 Turnbull, Napa	\$12.99
2006 Whitehall Lane, Napa	\$12.99

PINOT NOIR/ZINFANDEL/MERLOT

Pinot Noir

2004 Argyle "Nuthouse"	\$49.99
2004 David Bruce, Santa Rita	\$39.99
2004 Fort Ross "Fort Ross Vine"	\$37.99
2004 Hanzell, Sonoma	\$79.99
2005 A by Acacia, California	\$14.99
2005 Argyle, Willamette Valley	\$19.99
2005 BearBoat, Russian River	\$15.99
2005 Bogle, Russian River	\$11.99
2005 Calera "Mt Harlan"	\$29.99
2005 Carmel Road, Monterey	\$15.98
2005 Chalone Estate	\$26.99
2005 Clos du Val, Carneros	\$24.99
2005 Cristom Single Vineyards	Inquire
2005 Domaine Drouhin, Willamette ..	\$39.99
2005 Domaine Serene "Yamhill"	\$34.99
2005 Etude, Carneros	\$39.99
2005 Hartford Court "Land's Edge"	\$36.98
2005 Iron Horse, Sonoma	\$27.99
2005 J Wine Company, Russian River	\$24.99
2005 Joseph Swan "Cuvée de Trois" ..	\$24.99
2005 La Crema, Sonoma	\$16.98
2005 Lazy Creek "Estate"	\$39.99
2005 Londer, Anderson Valley	\$31.99
2005 Loring Single Vineyards	Inquire
2005 Morgan Single Vineyards	Inquire
2005 Orogeny, Green Valley	\$26.99
2005 Patton Valley, Willamette Vly	\$29.99
2005 Ponzi, Willamette Valley	\$29.99
2005 Ponzi Reserve	\$57.99
2005 Robert Sinskey, Carneros	\$35.99
2005 Roessler "Savoy"	\$39.99
2005 Saintsbury, Carneros	\$23.98
2005 Steele, Santa Barbara	\$18.99
2005 Taz, Santa Barbara	\$17.99
2005 Varner "Hidden Block"	\$36.99
2006 A to Z, Oregon	\$16.99
2006 Adelsheim, Willamette	\$27.99
2006 Au Bon Climat, Santa Barbara	\$19.99
2006 Brooks, Willamette Valley	\$24.99
2006 Calera, Central Coast	\$19.98
2006 Cartlidge & Browne, Cal	\$10.99
2006 Chalone, Monterey	\$13.99
2006 Hitching Post "Cork Dancer"	\$24.99
2006 Hirsch "Bohan Dillon"	\$29.99
2006 Mark West, California	\$9.99
2006 McManis California	\$8.99
2006 Melville, Santa Rita Hills	\$27.99
2006 Morgan "Twelve Clones"	\$24.99
2006 Olivet Lane, Russian River	\$34.99
2006 Owen Roe "Sharecropper's"	\$21.99
2006 Patz & Hall, Sonoma	\$37.99
2006 Penner-Ash, Willamette Vly	\$44.99
2006 Praxis, Monterey	\$15.99
2006 Raptor Ridge, Willamette Vly	\$26.99
2006 Red Car "Boxcar," Russ River	\$26.99
2006 Rex Hill, Oregon	\$19.99
2006 Saintsbury Garnet	\$15.98

Lazy Creek Red Table Wine\$19.99

Zinfandel

2004 Heitz, Napa	\$17.99
2004 Peter Franus "Brandlin"	\$28.99
2005 Alexander Valley "SinZin"	\$13.99
2005 Bogle Old Vines	\$9.99
2005 Bucklin Old Hill Ranch	\$29.99
2005 Dashe, Dry Creek	\$19.99
2005 Francis Coppola "Director's"	\$16.99
2005 Hartford, Russian River	\$24.99
2005 J. Runquist "Z"	\$19.99
2005 Joel Gott, California	\$12.99
2005 Klinker Brick "Old Ghost"	\$35.99
2005 Klinker Brick "OV" Lodi	\$14.99
2005 Michael & David 7 Deadly Zins	\$13.99
2005 Pellegrini "Eight Cousins"	\$19.99
2005 Plungerhead, Dry Creek	\$15.99
2005 Rombauer California	\$25.99
2005 Ravenswood "Dickerson"	\$19.99
2005 Rancho Zabaco "Dancing Bull"	\$6.99
2005 Ridge "Lytton Springs"	\$28.99
2005 Ridge Geyersville	\$29.99
2005 Ridge "Three Valleys"	\$18.99
2005 Ridge "York Creek"	\$27.99
2005 Rosenblum Single Vineyards	Inquire
2005 Rosenblum, SF Bay/Paso Robles	\$13.99
2005 St. Francis "Old Vines"	\$18.99
2005 Windmill "Old Vine"	\$9.99

2006 Easton, Amador\$12.99

2006 Seghesio, Sonoma	\$16.99
2006 Shenandoah "Special Res"	\$8.99
Rosenblum Cuvee XXIX	\$8.98

Merlot

2004 Burgess, Napa	\$14.99
2004 Cloverdale Ranch, Alexndr Vly ..	\$21.99
2004 Ferrari-Carano, Sonoma	\$19.98
2004 Francis Coppola Diamond	\$12.99
2004 Hall, Napa	\$22.99
2004 Markham, Napa	\$15.99
2004 Matanzas Creek, Sonoma	\$22.98
2004 Parcel 41, Napa	\$15.99
2004 Pedestal, Washington	\$44.99
2004 Rombauer, Napa	\$26.99
2004 Stag's Leap Winery, Napa	\$21.99
2004 Twomey, Napa	\$57.99
2004 Whitehall Lane, Napa	\$24.99
2005 Blackstone, California	\$8.99
2005 Bogle, California	\$6.98
2005 Ch. Souverain, Sonoma	\$13.99
2005 Duckhorn, Napa	\$49.99
2005 Gordon Bros, Columbia Valley ..	\$14.99
2005 Lewis, Napa	\$69.99
2005 McManis, California	\$7.99
2005 Owen Roe "Dubrul"	\$39.99
2005 Parcel 41 Napa	\$16.99
2006 Shafer, Napa	\$36.98

Brick's Holiday Picks: Cabernet Time!

December brings in the cold and parties and what better way to celebrate than a big, warming, bold cabernet! So here are a few to get the party started. Be safe out there.

2003 S.P. Drummer "Blair Vineyard," Napa Valley, Red Table Wine (\$44.99) This blend of 55% cabernet sauvignon and 45% cabernet franc comes from the Blair Vineyard in Napa. The Blair Vineyard is adjacent to the famed Three Palms vineyard. Although not as well-known, the fruit may be every bit as good and a whole lot less expensive. The "Right-Bank" style of this wine lends itself naturally to those fans of St-Emilion fed up with paying insanely high prices in recent years. Full of creamy, puréed currants with a leafy, spice cake highlight, this is both powerful and elegant. The fine-grained tannin builds from the mid-palate and keeps a hold on the ripeness levels. Drink over the next five years.



2005 Castle Rock "Reserve" Napa Valley Cabernet Sauvignon (\$15.99) Here is a wine that you can buy by the case for your upcoming holiday party. This is easy to please and sure to impress with toasty caramel and boysenberry sorbet on the exuberant nose. Backed by serious tannin for a wine of this price, yet the Castle Rock is full of lush wild berry fruit, toasted coconut and notes of baking chocolate. This is good stuff, rarely seen at under \$20. Drink now, drink often.

2005 Pellegrini Family Vineyards "Milestone" Sonoma County (\$44.99) To commemorate their 75th anniversary the Pellegrini family has come out with their first so-called "reserve" bottling. If this winery sounds familiar it is because we've sold boatloads of their numerous labels in the past (Olivet Lane, Cloverdale Ranch and Pellegrini). This wine is meticulously barrel-selected to make what they think is their best wine ever. I couldn't agree more. The ripeness here is superb, showing overflowing richness but balanced flavors of milk chocolate, vanilla bean, black cherry, oolong tea and cigar smoke. This is tremendous stuff that is the frontrunner for my prime rib on Christmas dinner. Happy Holidays everyone!

—Bryan Brick

OTHER DOMESTIC WINES

Syrah/Petite Sirah

2001 Steele "Parmelee-Hill"	\$19.99
2003 Kunde, Sonoma	\$19.99
2004 Concannon Central Coast	\$11.99
2004 Jaffurs "Verna's" Syrah	\$37.99
2004 JC Cellars California Cuvée.....	\$24.99
2004 Piedrasassi California	\$52.99
2005 Andrew Murray TLJ	\$14.99
2005 Bogle, California Petite Sirah	\$8.99
2005 Girard Petite Sirah.....	\$23.99
2005 Justin, Paso Robles	\$21.99
2005 JC Cellars "Fess Parker"	\$25.99
2005 Lewis "Ethan's" Syrah	\$47.99
2005 Lucia "Susan's Hill"	\$39.99
2005 McManis, California PS	\$9.99
2005 Melville "Verna's" Syrah	\$17.99
2005 Ojai, Santa Barbara	\$23.99
2005 Owen Roe "Ex-Umbris"	\$19.99
2005 Qupe, Central Coast	\$14.99
2005 Rosenblum "Rominger"	\$22.99
2005 Stolpman, Estate	\$26.99
2006 Red Car "Boxcar" Syrah	\$21.99

Domestic Red

2004 Altamura Sangiovese.....	\$34.99
2004 Atrea Old Soul Red	\$23.99
2004 Bogle "The Phantom"	\$12.98
2004 Cambiata Tannat.....	\$22.99
2004 Bacio Divino "Pazzo"	\$24.99
2004 Vino Noceto Sangiovese.....	\$12.99
2005 Dom. Chandon Pinot Meunier ..	\$26.99
2005 Flowers Perennial	\$36.99

2005 Hey Mambo "Sultry Red"	\$8.99
2005 Lewis "Alec's Blend"	\$59.99
2005 Matchbook "Tempranillo"	\$14.99
2005 Palmina Barbera	\$19.99
2005 Porter Creek Carignane	\$23.99
2005 Purisima Canyon Red	\$10.99
2005 Rosenblum Mourvèdre.....	\$14.99
2005 Turnbull Old Bull Red	\$18.99
2005 T Vine Grenache	\$28.99
2006 Kunin "Pape Star" CC Red.....	\$17.99
2006 Orin Swift "The Prisoner"	\$31.99
2006 Owen Roe "Sinister Hand"	\$21.99
2006 Owen Roe "Abbot's Table"	\$19.99
2006 River Road, Pinot Meunier	\$14.99

Domestic White

NV Sokol Blosser "Evolution"	\$13.99
2003 Corison "Corazon" Gewürz	\$23.99
2004 Qupe Roussanne	\$34.99
2005 ABC Pinot Gris/Pinot Blanc	\$14.99
2005 Conundrum White Blend	\$21.99
2006 Cambiata Albariño	\$18.99
2006 Celadon Grenache Blanc	\$17.99
2006 Chat. Ste. Michelle "Eroica"	\$19.99
2006 Chehalem Pinot Gris.....	\$15.99
2006 Copain Saisons des Vin Viog.....	\$13.99
2006 Kung Fu Girl Riesling	\$14.99
2006 Luna Napa Pinot Grigio	\$14.99
2006 Palmina "Alisos" Pinot Grigio....	\$19.99
2006 Pine Ridge Chenin/Viognier	\$10.98
2006 Qupe "Ibbara-Yng" Viognier.....	\$27.99
2006 Sobon Estate Amador Viognier ..	\$12.99

2006 Vinum Chellars CNW Chenin	\$8.99
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Domestic Sparkling Wine

1996 Argyle Extended Tirage Brut	\$39.99
1999 J. Schram Brut	\$74.99
2000 Roederer "l'Ermitage"	\$34.99
2002 Iron Horse Sonoma Classic Brut	\$23.99
2004 Domaine Carneros Brut	\$19.98
2004 Schramsberg BdB/BdN.....	\$27.98
2004 Schramsberg Brut Rosé.....	\$32.99
2004 Iron Horse "Wedding Cuvée"	\$26.99
2006 Niebaum-Coppola Sofia BdB.....	\$16.99
NV Domaine Chandon Brut/BdN	\$16.99
NV Domaine Mumm Brut/BdN.....	\$12.98
NV Gloria Ferrer Brut/Blanc de Noir	\$14.99
NV J Wine Company "Cuvee 20"	\$21.99
NV Roederer Estate Anderson Valley	\$16.99
NV Scharffenberger Brut.....	\$14.99

Tasting Bar Schedules for December 2007

All tastings are from 12 noon to 3 p.m. in San Francisco and 1 p.m. to 4 p.m. in Redwood City and 2 p.m. to 5 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For further information about other special monthly tastings and dinners, please see our website at: klwines.com and click on "local events."

Saturday Tastings

December 1: Bordeaux. The latest and best new arrivals from Bordeaux. We will feature eight reds (including one older pick), one white and one Sauternes.

December 8: Champagne. The shipping container for the holiday season has arrived! All three stores will be pouring the newest blends and vintages direct from France. A perfect way to finish out the year in our tasting bars.

December 15, 22, 29: Tasting Bars Closed. Saturday tastings resume January 5, 2008. Thanks so much for your patronage in 2007!

Thursday Night Tastings

In San Francisco, 4:30 to 6:30 p.m.

December 6: J Sparkling wines.
CLOSED December 13, 20, 27.

In Redwood City, 5 to 6:30 p.m.

CLOSED

In Hollywood, 5 to 7 p.m.

CLOSED

Hollywood's Hot Pix: Lioco

Lioco is the result of a years-long discussion between Matt Licklider (formerly of North Berkeley Imports) and Kevin O'Connor (wine director at Spago-Beverly Hills) about whether or not California could produce wines of origin. Drawing inspiration from their favorite Old World wine hamlets, they founded Lioco, a dynamic "virtual winery" committed to site-driven wines.



2006 Lioco Sonoma Chardonnay (\$19.99) Of all the "unwooded" styles of chardonnay hitting the marketplace, we feel this is one of the best out there. Long citrus and floral notes with an underlying mineral quality, this conjures the flavor and feel of a village level Chablis.

2006 Lioco "Indica" Mendocino Red (\$18.99) One of the most fascinating offers in Lioco's portfolio is this 87% carignan and 13% petite sirah blend. Sourced exclusively from the Tollini Vineyard, these old gnarled head-pruned carignan vines were planted in the 1950s. Most of the fruit from this vineyard went into many of Napa's bigger wineries to help boost the flavor and color of their wines. On its own this wine shows the meaty qualities of carignan and the lusty bold flavors of petite sirah. Don't miss it!



2005 Lioco "Michaud" Chalone Pinot Noir (\$34.99) Staying consistent with the philosophy of minimal human influence, this pinot is made in what Matt and Kevin term a "under-wooded" style. Not inundated with oak, the wine expresses the mineral and floral qualities associated more with Volnay than with Central Coast pinot.

—Keith Mabry

Tres Riojas for Tres Reyes!

When I was a little kid the really big holiday deal in our house was the Three Kings festivities. My grandmother would put out a nativity scene early in December then she would take the Three Kings on a journey throughout the house until Epiphany, when they would arrive at the manger. The night before Epiphany we would leave our shoes out in great anticipation of what the Wise Men might bring. Later that night, we would have a great big dinner with specials sweets of polvorones and turrón for dessert. We didn't get any wine back then, but here are three Rioja suggestions for your Three Kings celebration!



2004 Ramon Bilbao "Black Label" Tempranillo Crianza, Rioja\$11.99

Since the 2001 vintage, the Ramon Bilbao winery has done an amazing job revamping their winemaking. This 2004 is a lovely example of an easy to drink tempranillo, soft and full of ripe black cherry fruit. Enjoy this red with tapas or hard-to-pair foods like jamon Serrano, tortilla de patata or, my favorite, shrimp with garlic.

2004 Izadi Crianza, Rioja\$13.99

From the Basque part of Rioja comes this fantastic red wine. Always a staff favorite, the 2004 Izadi is packed with the classic flavors of black cherry and vanilla spice from the oak. Enjoy this red with grilled turbot or ahi tuna dressed simply with sea salt and olive oil.



2001 Bodegas Primicia Reserva Rioja\$19.99

This old vine Tempranillo is a must have for your holiday celebration. This rich dense wine has plenty of ripe fruit and is beautifully balanced with acidity and an almost peppery quality. There would be no better wine to have with rack of lamb or a crown roast of pork served with Rioja style potatoes.

Buen Provecho y Feliz Navidad!

—Anne Pickett

Bright and Lively: Spanish Wines For the Holidays

K&L has some incredibly balanced and versatile new Spanish wines for your holiday table. Try the two distinctive, native varietal wines from Basque country producer Talai Berri or the Val de Lainos Rueda, the best verdejo I have had in a long, long time. The Vina Ijalba is a limited bottling, organically produced graciano from Rioja that would make a great gift for your favorite wine-drinking greenie. Happy holidays and Salud!



2006 Talai Berri Getariako Txakolina Hondarribi Zuri\$16.99

Whew! Do yourself a favor and just let the wine speak for itself. Txakolina (CHA-ko-lee-nah) is the type of wine, hondarribi zuri the main grape varietal. Crisp and lemony, with a touch of CO2 for a subtle fizz, this finishes quite dry and chalky. This wine is perfect with seafood, especially fresh sardines.

2005 Talai Berri Hondarribi Beltza\$21.99

Produced from 100% hondarribi beltza, this red is the closest I have come to Loire Valley cabernet franc outside of, well, the Loire Valley! Mixed berry fruits and floral notes are the defining flavors here. Terrific acidity and freshness are further enhanced by a light sparkle, easily removed by decanting or vigorous swirling in your glass. Not a wine for everyone, but for adventure seekers and cab franc lovers it's a must try.

2006 Val de Lainos Rueda Verdejo\$10.99

Josh Reynolds from IWC says this Verdejo is "really outstanding for the money" and compares it to a Sancerre. Bryan and I agree. Pure citrus fruits, with a hint of honeydew melon and excellent minerality, it's a winner and a must-buy if you are a fan of tasty, dry white wine.



2003 Vina Ijalba Crianza Graciano (Organic)\$19.99

Our more observant Spanish wine customers may have already noticed the new Rioja with the funky lavender rhombus label. Our own Jeff Vierra loves the lavender label and, more importantly, loves the wine. So do I! It has great fruit purity, floral notes and abundant freshness. Graciano and lavender—a Rioja match made in heaven.

—Joe Manekin

Brick's Latin Picks: The Other Down Under

That's right, South America, and don't you forget it. The wines coming out of Chile and Argentina are rivaling the best in the world for quality per dollar, and until the U.S. dollar gets stronger, it will remain that way. Here are some of the incredible new finds for holiday gift giving:

2006 Viña Cobos "Cocodrilo" Cabernet Sauvignon Mendoza, Argentina (\$15.99) The big pull for this wine has always been that it is made by the seemingly infallible Paul Hobbs, and that surely hasn't changed. The other big pull is that it has always been the tastiest of cabs from Mendoza. Full of the polish and sweet ripeness that Hobbs is known for, this is packed with slick, creamy currant purée, unsweetened black chocolate and loveable mouth-filling texture. Compare this to his cabs out of Napa for \$60+, and you have yourself a bargain.

2004 Felipe Rutini Cabernet Sauvignon Mendoza, Argentina (\$14.99) This is a bit different than the wine above. To me it is more structured and a bit less textural, but every bit as good. Showing notes of crystallized plum, hard candy and coffee, this is much more interesting than most Mendoza cabs aromatically. The good news is that it mirrors those lovely aromas on the palate with additional notes of roasted meat, underbrush and pastille. Yummy stuff.

2005 Chamán de Santa Cruz, Cabernet Sauvignon/Carmenere, Colchagua Valley (\$12.99) This is a brand new find that completely surprised me. A 50/50 blend of cab and carmenere this really displays the best of both varietals and becomes something more than the sum of its parts. Sweet licorice, bay leaf and a sort of meadow-y note in the nose combine for an intriguing, somewhat unusual, but completely enjoyable experience. Back that up with more of the herbal carmenere spice and the sweet blackberry fruit of the cab and this is an easy wine to like and an even easier wine to drink.

—Bryan Brick



To the Mittel Mosel We Go...

We're off to the village of Wehlen, one of the hottest destinations for German wine geeks. Why? The Wehlener Sonnenuhr, a 65-hectare vineyard of blue Devonian slate that produces clean, elegant wines that have huge aging potential, but also tend to show really well while still in their youth. What more can you ask for? How about a great producer like Martin Kerpen, who hails from eight generations of winemakers, utilizing more than 250 years of knowledge and know-how passed down through the years. He carries a simple idea with him, "strive to create maximum pleasure from what nature can produce." His wines are made in ways that reflect him: generous and jovial, Martin carries himself with a modest, quiet pride. He says that the quality of his wines comes from 70% vineyard work, 25% cellar work and 5% plain, old-fashioned luck. He aims to produce wines of length and clarity. These gems fit the bill, showing a core of sleek power, depth and grace with an outer character that layers texture and richness. It's almost as if there were actually two different wines put into the bottle and they have become one—nothing short of perfect harmony. The **2006 Heribert Kerpen Wehlener Sonnenuhr Kabinett (\$21.99)** is so fantastically rich on the nose that it really makes you want to dive even deeper into what else is in the glass. Smashed, wet rose buds put up a heck of a fight against a peach rind that has been spread out on top of morning dew-soaked rock, it's almost overwhelming in its texture, sexiness and stature. The extremely limited **2006 Kerpen Wehlener Sonnenuhr Spätlese * Artist Label (\$29.99)** is a special wine for Martin. He was given a cask as a wedding gift just over 20 years ago and now makes a single bottling from it. I tried this just after the kabinett and it turned me into an excited little school boy. This wine has everything the kabinett does, but with a little touch of herbs and an earthy, woody note. It avoids getting muddled or becoming overwhelming, though its depth carries all the way through the clean, juicy coolness of it. Try pairing these with your holiday feast or stuffing your favorite wine lovers' stocking with a bottle, you'll easily be at the top of everyone's holiday list next year.

—Eric Story

Loire Valley: Adèle Rouzé, Crab and the Holiday Wrap-up



The young lady you see here is the daughter of a respected vigneron, 26-year old Adèle Rouzé is a certified land appraiser who is following in her father's footsteps producing wine. After finishing her studies and a brief stint in Bordeaux, Adèle came home with the idea of making her own wine. She works parcels of old vines, some planted in the 1920s and 1930s and others around 1950, all south/south-east facing, mostly on the left part of the Cher river in Central France. She cultivates only sauvignon blanc, using natural products in the soil. Here is where the crabs come in... December is not just the culmination of the holiday season, it is smack in the middle of Dungeness crab season here on the left coast, and though some may argue, I find a fresh, snappy sauvignon blanc to really hit the mark with just-yanked-from-the-sea crab.



2006 Adèle Rouzé Quincy (\$14.99) Quincy is part of a large group of winegrowing regions in the eastern Loire Valley, not far from Menetou-Salon, Sancerre and Pouilly-Fumé, known for bright racy sauvignons infused with minerality that are refreshing, slightly citric and always fun.



When you finish with your crab and head into the rest of your meal, you may need some red wine to warm your soul. If so, reach for a bottle of the **2005 Grange Tiphaine Touraine Becarre* (\$17.99)** from our good friend Damien Deleche-neau. It is 100% cabernet franc from a western-facing vineyard of red clay and silex that his father planted using massal selection. The vines are on the younger side, 17 to 20-years old, and present a pleasing gentle style of cabernet franc, emphasizing cool black fruit and luscious texture, all supported by just enough tannin to finish properly dry.

Have a great end of the year, and we'll see you on the other side... Live in the Light.

—Jeff Vierra

Oz, Claus and Awes

Twass the night before Santa at the K&L shop
And the frenzy of shoppers had come to a stop
From the wines and the spirits the staff had abstained
But now they could choose from the stock that remained.
The hard working folks of this venerable place
Could finally slow down from their maddening pace.
And so they decided to ring out this eve
By tossing back bubbly 'fore they took their leave.
But a rap at the door surprised the whole crew
And like flocks of sad owls they cried "Who? Who? Who?"
"We're closed, yes we are," a weary voice claimed
'We're closed and we're tired if it's all just the same."
But just when it seemed as if reason would win
Jackass Jim Barr freed the lock—they were in!
"Good Yule!" said a fellow, quite plump and in red
With a matching large cap and white hairs on his head.
"Back at you!" cried staffers and inwardly wept,
and cursed and cursed and cursed Mister Barr the inept!
"We'd love to have some of **Bordeaux Beaucaillou-**
The **1995**, first name **Ducru**
(He scratched at his beard, adjusted his shoe),
"In magnums, delicious and drinking well too!"
The others he came with stood stock still and smiled
A most odd consortium but seemingly mild.
A lion, a scarecrow and a guy wearing tin
Made the staff wonder why old Jim Barr let them in.
'95 Léoville-Barton, he said,
Matched his own color—a crimsony red,
And had power and grace and in magnums as well
With the option to drink or let time cast its spell.
So the staff got the wine and bade them good day
And turned to the bubbly and life was o.k.
But the lion spoke up, "you were brave to admit
Our odd lot of travelers with no "open" sign lit,
So I offer you courage on this holiday Eve
But you don't really need it, so I'll take my leave."
The scarecrow stepped forward and spoke to the staff,
"You've brains for a million, or a million plus half
So intelligence, then, it seems you need not
I'll take it elsewhere, as you've already got."
The man made of tin with a pipe for a hat
Knew they had heart so he left it at that.
But when the doors opened so the group could depart
With their gifts of great courage and brains and a heart
A staffer cried out "Please don't take those gifts far!
They'd be perfect for deaf blind and dumb Jimmy Barr!"
So Jim now has courage, heart and a mind
And a cold winter's eve became magically kind
Four voices called to this shop from a height
"Merry Santa to all and to all a good night!"

—Joe Zugelder

Jim's Christmas Gems

I say this every year at this time, but where has the year disappeared to so soon? We racked the Dry Creek Valley zin from settling tank to oak last week (October 22) and it looks incredible. We tasted the settling tanks of syrah and cabernet franc from Geyserville that we plan to rack to oak next Monday and they, too, are stunning. This is one of those vintages that demands nothing from me other than to top the barrels and occasionally rack the wine. It is a great vintage and my function as a winemaker is to simply be a babysitter. And the North Coast winemakers are buzzing with the same feelings. Of this string of four wonderful vintages, beginning in 2004, '07 looks as if it will be the best and it may go down as one of the historical great ones.

Soooo, you have some relatives or friends that invited you to come to their holiday dinners and festivities, and they are serving some very traditional meals, which will include turkey and/or ham, and you want to bring some white wine. Our Loire Valley wine buyer, Jeff Vierra, and our Burgundy wine buyer, Keith Wollenberg, have brought in two Direct Imports that I feel would be perfect wines for these settings. As Jeff has anointed him, "our favorite Sancerre producer," the **2006 Gerard Boulay Sancerre, "Chavignol"*** (**\$19.99**) is deservedly one of the great Sancerres, if not sauvignons, produced. This wine defines sauvignon not only at its very best, offering all the features of this varietal—grapefruit, lime zest and Asian orange—as well as a focused note of limestone minerality typical of this region. The Beaner has informed me that this will be our house white for the Christmas holidays.

(🍷🍷🍷🍷🍷🍷🍷)

Keith's offering to this holiday dilemma is a wine we are absolutely enamored with from the southern part of Burgundy. The **2006 Domaine Des Nembrets (Denis Barraud) Mâcon Vergisson*** (**\$12.99**) is like the Le Montrachet of its region. It is the very best you can acquire. Of course, we are comparing a wine that is \$12.99 per bottle versus one that is \$500-plus, but the point is, the Nembrets is the pinnacle of chardonnays from this area. Rich and opulent on the nose and the palate, this Mâcon offers lovely mineral tones, excellent acid structure, yet it's a bright, flashy, viscous wine that Eby says will be perfect with our holiday meals.

(🍷🍷🍷🍷🍷🍷🍷)

As my favorite puppy, Anderson, keeps hooting out to me, we have saved the best for last. The 2005 reds from the Montalcino region of southern Tuscany are to die for. Every accolade that Greg St. Clair and Mike Parres have penned in their columns can not even come close to the real quality of these wines. They are amazing, and I have been stockpiling them in my wine locker in quantity with each arrival, The **2005 Baricci Rosso di Montalcino*** (**\$18.99**) is a textbook example and only the tip of the iceberg of what is available and on the way. Deep ruby in color, the nose is opulent and intense with spice, black cherry, cedar, plum and terroir that merges itself across a silky, broad palate and finish. An incredible wine that is almost perfect. Anderson wants us to stockpile even more of this Gem.

(🍷🍷🍷🍷🍷🍷🍷🌲🍷🍷🍷🍷)

Finally, the **2005 Purisima Canyon Sonoma County Red Wine*** (**\$10.99**), is the best generic red that I have tasted in many moons. The fruit on this puppy's gem is zinfandel-driven, with carignan and merlot thrown in to create a blend that will remind you of the "Menage à Trois" from Folie à Deux or "The Prisoner" from Owen Roe. Deeply colored, the nose offers an intense blackberry to plummy fruit smell without being overdone. In the mouth, it is rich and flashy, with excellent depth and structure and a soft, round finish. Try it during the holidays with a leg of lamb or pork roast dinner. This wine and the Baricci above will be our other house reds for the month according to Anderson. (🍷🍷🍷🍷🍷🍷🍷)

Have a great holiday season and enjoy these recommendations. If you have any questions about these choices, you can e-mail me at jimbarr@klwines.com.

—Jim, Anderson, Eby, and Vanilla

Pour Votre Plaisir White Burgundy

I love White Burgundy. I know, I know, I am the Burgundy guy here at K&L, but there is something about wines that so clearly reflect where they come from, with a character derived from the vineyard instead of from some winemaker's skill and intervention, that resonates with me. And it is not just the expensive wines that I love. So, whether it is for that intimate dinner for two, or a large party with the neighbors you see rarely, we'll cover the range a bit this month.

The 2006 Mâcon Charnay, Domaine Renaud* (\$11.99) is rich, round and most charming and user-friendly for a gathering. From the same producer, we also have their 2006 Mâcon Solutré* (\$11.99), which offers a brighter character with a clear thread of minerality due to the rocky, high-elevation site of these vines. For a slightly more special occasion, try the 2005 St-Aubin 1er Cru, Les Charmois, Maison Champy* (\$29.99). This delightful white comes from a vineyard right next to Premier Cru Chassagne and offers the same sort of lush and opulent character as a Chassagne, but at a fraction of the price. We bought all we could, but they did not have much to sell in this sought-after vintage, so it will go quickly. For those special occasions, try the 2005 Corton Charlemagne, Grand Cru, Maison Champy* (\$99.99). This has all the minerality you expect, but it is wrapped in a lovely package of wood spice, vanilla and sweet flavors that keep it from being strict and make it a joy to drink. Á Sante!

—Keith Wollenberg

This is just a smattering of K&L's White Burgundies—check our website at www.klwines.com for up-to-the-minute inventory information.

2005 Mâcon-Villages, V.V., Domaine Rhedon-Marin	\$11.99
2006 Mâcon-Charnay, Domaine Renaud	\$11.99
2006 Mâcon-Solutré, Domaine Renaud	\$11.99
2006 Mâcon-Vergisson, Domaine Nembrets, Denis Barraud	\$12.99
2005 Bourgogne, "Les Setilles," Olivier Leflaive	\$14.99
2006 St-Véran, Domaine des Nembrets.....	\$14.99
2005 St-Véran, Domaine de la Croix Senaillet.....	\$14.99
2004 Bourgogne Aligoté, Domaine Denis Bachelet	\$14.99
2005 Chablis, St. Victoire, Domaine Seguinot-Bordet	\$16.99
2005 Bourgogne Chardonnay, Emotion Terroirs, Girardin.....	\$18.99
From Puligny-Montrachet, Meursault and Rully. Rich, concentrated and long.	
2004 Bourgogne Aligoté, Domaine Benoit Ente	\$18.99
2005 Bourgogne Chard., Emotions de Terroir, Girardin	\$18.99
2006 Mâcon, Domaine Heritiers de Comte Lafon.....	\$18.99
2005 Chablis, V.V., Grand Rsv. du Domaine, P. Bouchard	\$18.99
2005 Bourgogne Aligoté, Plantation 1902, Domaine DeMoor ..	\$19.99
2005 Pouilly-Fuissé, Solutré, Domaine Auvigue	\$19.99
2004 Bourgogne Blanc, Domaine Roty	\$19.99
2004 Pouilly-Fuissé, Les Chataigniers, Domaine Nembrets.....	\$20.99
2005 Bourgogne Blanc, Etienne Sauzet.....	\$22.99
2006 Pouilly-Fuissé, Les Folles, Domaine Nembrets	\$23.99
2005 Rully "Les Clous," 1er Cru, Vincent Girardin	\$24.99
2004 Bourgogne Blanc, Domaine Benoit Ente.....	\$24.99
2005 Pouilly-Fuissé, La Roche, Domaine Nembrets	\$25.99
2005 Maranges "Fussieres," 1er Cru, Dom. Bachelet-Monnot ..	\$28.99

2005 Haute Côte de Nuits Blanc, Cuvée Marine, Anne Gros	\$29.99
2005 St-Aubin "Murgers Dent de Chien," 1er Cru,	
Domaine Maroslavic-Leger	\$29.99
2005 St-Aubin "Charmois," 1er Cru, Champy	\$29.99
2005 Meursault "Tillels," Domaine Denis Carré.....	\$30.99
2004 Meursault, Domaine Matrot	\$32.99
2004 Pernand-Verg. "Sous Fretelles," 1er, Deux Montille	\$37.99
2006 Puligny-Montrachet, Domaine Paul Pernot	\$39.99
2004 Chassagne-Montrachet, Domaine Philippe Colin	\$41.99
2005 Puligny-Montrachet, Domaine Bachelet-Monnot	\$42.99
2005 Meursault, Les Grands Charrons, Deux Montilles.....	\$44.99
2004 Puligny-Montrachet, Domaine Château de Puligny	\$46.99
2005 Chassagne-Mont. "Clos St. Jean," 1er, Paul Pillot*	\$46.99

Lovely, concentrated and creamy at a terrific price, thanks to our DI program.

2005 Chassagne-Mont., V.V., Dom. Fontaine Gagnard	\$46.99
2004 Chassagne-Montrachet, Domaine Niellon	\$54.99
2004 Chassagne-Mont. "Blanchots Dessus," 1er, A. Deleger	\$59.99
2005 Puligny-Montrachet, Domaien Louis Carillon.....	\$62.99
2005 Chassagne-Montrachet "Blanchots Dessus," 1er, Deleger	\$63.99
2004 Puligny-Montrachet "Referts," 1er, Dom. Benoit Ente	\$78.99
2004 Puligny-Montrachet "Champs Gain," 1er, Benoit Ente	\$81.99
2004 Chassagne-Montrachet "Clos St. Jean," 1er, Niellon	\$83.99
2004 Chassagne-Montrachet "Vergers," 1er, Niellon	\$83.99
2005 Chassagne-Montrachet, 1er, Marquis Laguiche	\$89.95
2005 Beaune Clos des Mouches Blanc, Drouhin	\$89.95

Beaujolais

2006 Morgon, Louis Tête	\$14.99
2005 Brouilly, Domaine Ruet.....	\$14.99
2005 Julienas, Cuvée Speciale, P. Granger	\$14.99
2005 Moulin-à-Vent, Louis Tête	\$15.99

Shipping Information

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 to you. 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 deliv-

ery may be required to show identification proving that he or 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.



RED BURGUNDY

This is just a smattering of K&L's Red Burgundies—check our website at www.klwines.com for up-to-the-minute inventory information.

2005 Bourgogne Rouge, Domaine Vincent Sauvestre	\$12.99
2005 Bourgogne Rouge, Tradition, Moillard	\$13.99
2005 Marsannay rouge, Domaine Louis Latour	\$15.99
2005 Bourgogne Rouge, Cuvée Gerard, Nicolas Potel	\$16.99
This lovely, bright pinot is an homage to Nicolas' father Gerard. Also available in half bottles (\$11.99).	
2004 Bourgogne Rouge, Domaine Heresztyn (Was \$17.99)	\$15.99
2005 Bourgogne Haute Cote de Nuits, Maison Moillard	\$17.99
2005 Bourgogne Rouge, Domaine Bachey-Legros	\$19.99
2005 Bourgogne Rouge, "Milliane," Dom. Gabriel Billard.....	\$19.99
From 45 year old vines in Pommard, bright cherry notes and lots of character.	
2005 Bourgogne Rouge, Cuvée St. Vincent, V. Girardin	\$19.99
2005 Bourgogne Rouge, Vero, Maison Drouhin	\$19.99
2005 Bourgogne Haute Côte de Nuits, Frederic Esmonin	\$20.99
2005 Savigny-lès-Beaune, Domaine Denis Carré	\$21.99
2005 Chorey-lès-Beaune, Maison Joseph Drouhin	\$22.99
2005 Bourgogne Rouge, Domaine Regis Forey	\$23.99
2005 Bourgogne Pinot Noir, Deux Papis, Alex Gambal	\$23.99
2005 Santenay, Clos de Malte, Domaine Louis Jadot	\$26.99
2005 Santenay, Champ Claude, Domaine Lucien Muzard.....	\$28.99
2005 Mercurey 1er, Clos Montaigny, Dom. Patrick Size	\$28.99
2003 Beaune 1er Marconnets, Ch. de la Velle	\$29.99
2005 Gevrey Chambertin, Clos Prieur, Frederic Esmonin	\$30.99
2002 Nuits-St-Georges 1er, Boudots, Dominique Mugneret	\$35.99
2005 Volnay, Vieilles Vignes, Nicolas Potel.....	\$39.95
2005 Savigny-lès-Beaune 1er Cru, Narbantons, M. Ecard	\$39.99
2005 Pommard, Noizons, Domaine Denis Carré	\$39.99
2005 Beaune 1er Grèves, Domaine Thomas-Moillard	\$39.99
2005 Beaune 1er Chouacheux, Domaine Jadot	\$40.99
2005 Chambolle-Musigny, Domaine Paul Misset	\$41.99
2005 Beaune 1er Vigne Franches, Nicolas Potel	\$43.99
2005 Gevrey-Chambertin, Clos Village, Domaine Heresztyn	\$44.99
2005 Chambolle-Musigny, Les Athets, Domaine Tardy.....	\$44.99
2005 Nuits-St-Georges, Au Bas de Combe, Dom. Tardy	\$44.99
2005 Morey-St-Denis, Aux Cheseaux, Dom. Castaignier.....	\$46.99
2005 Gevrey-Chambertin, Seuvrées, Domaine Castaignier	\$46.99
2005 Vosne-Romanée, Les Vigneux, Domaine Jean Tardy	\$47.99
2005 Vosne Romanée, Vieilles Vignes, Nicolas Potel	\$49.95
2005 Gevrey Chamb. 1er, Champonnets, Frederic Esmonin.....	\$49.99
2004 Gevrey Chambertin, V.V., Domaine Denis Bachelet.....	\$49.99
2005 Chambolle Musigny, Drouhin	\$56.99
2004 Chambolle-Musigny, Gruenchers, David Duband	\$63.99
2005 Vosne-Romanée 1er Cru, Les Chaumes, Dom. Tardy.....	\$64.99
2004 Vosne Romanée 1er Cru Suchots, Nicolas Potel	\$67.99
2004 Clos-Vougeot, Grand Cru, Moillard	\$79.95
2004 Vosne-Romanée "Brulées," 1er Cru, Domaine Michel Gros	\$79.99
2004 Morey-St-Denis "La Forge de Tart," 1er Cru, Mommessin	\$84.99
2004 Gevrey Chamb., Clos Tamisot, Dom. Pierre Damoy.....	\$86.99
2005 Latricieres Chambertin, Grand Cru, Dom. Castaignier ..	\$104.99
2004 Vosne-Romanée, "Les Gaudichots," Nicolas Potel	\$129.99
2004 Clos de Tart Grand Cru, Mommessin	\$149.99

93 pts Burghound. Intense and powerful. May be the wine of the vintage.

Save the Date: January Dinner with Laurent Drouhin

Join K&L and the folks from Dreyfus Ashby on January 24, 2008 as we welcome Laurent Drouhin, of Maison Joseph Drouhin. We'll taste barrel samples of Drouhin's extremely charming 2006 red Burgundies as well as an interesting older wine or two. This will be a great opportunity to talk to one of the Drouhin family about their philosophy and vision and be among the first to taste the new vintage. Drouhin wines will be for sale on a pre-arrival basis that evening, allowing a first chance at some of the rarer wines in their portfolio. The dinner will be held at Chantilly Restaurant, next to our Redwood City Store. Menu, price and other information to be announced soon. For more information, email Burgundy@klwines.com. See you there!

Pour Votre Plaisir

Red Burgundy

Pinot noir has been getting lots of well-deserved attention. And it should, since it is such a versatile and food-friendly wine grape. But one thing that people may forget is that all the best red Burgundy is made from 100% pinot noir, whether it is Bourgogne Rouge, Village Wine, Premier Cru or Grand Cru.



And as we mentioned last month, in addition to the expensive wines, some of the best values in pinot noir can come from Burgundy. This month, we'll focus on some interesting things in a range of prices. For that party, where you need something that's easy to drink and delightful, let me suggest the **2005 Bourgogne Pinot Noir, "Vero," Maison Joseph Drouhin (\$19.99)**. This wine is named after Veronique Drouhin, Joseph's grand-daughter, who is now in charge of all of the winemaking, and is light, very charming and a crowd-pleaser. The **2005 Ladoix, Les Chaillots, Prince de Mérode* (\$21.99)** has a bright cherry note, accompanied by nice flavors and an easy-drinking, supple and pretty style. The **2005 Corton Maréchaudes, Grand Cru, Prince de Mérode* (\$51.99)** represents an absolute steal for a Grand Cru Burgundy in a sought-after vintage. It has a black fruit nose, and a very supple mouthfeel, with a pretty fruit quality and a nice finish.

À Sante!
—Keith Wollenberg

Reward Yourself



Holiday shopping can be a drag. Why not reward yourself with the gift of fine Bordeaux? The **2004 Pontet-Canet (\$52.99)** is fast becoming one of our favorite producers in Bordeaux, making wines that rival most first growths, and it's available for a fraction of the price. We expect Pontet-Canet to be the Léoville-Barton of this decade. The 2004 will be one of the greatest wines you ever buy for the money. You cannot ignore the deep purple fruit, that has fine intensity and power and such purity. Full-throttle flavors of blackberry, blueberry and ripe black grapes. Cellar for 10-15 years. A star of the vintage. We also just received 10 cases of the 2000 vintage!

—Ralph Sands



Sul Tappeto Rosso

This year I traveled to the four corners of Italy in search of new wines. In Piedmont, in Italy's northwestern corner, I tasted (literally) hundreds of different versions of Barolo. In Friuli, in the northeast, I sampled from Italy's premier white growing region and I tasted some emerging reds (see the **2006 Blason Franconia "Blaufrankisch"**). While in Sicily I experienced the magical wines from the slopes of Mount Etna. And from Puglia, in the southeast, I enjoyed many soft, forward, ripe and spicy reds.

This year's greatest surprise was the quality of the 2003 Barolo vintage. I went in knowing the extreme heat and drought the region went through and having already tasted some wines in barrel I wondered about the quality in bottle. I started off tasting with Luca Currado from Vietti, in the tiny hamlet of Castiglione Falletto, and was in complete awe of his three cru Baroli. All the wines showed the inherent richness of the vintage but no signs of over-ripeness. The **2003 Vietti Barolo "Brunate"** (\$94.95) is subtle, delicate with lots of forward spiciness, yet it still says Barolo with wafting rose-like aromatics. His **2003 Vietti Barolo "Lazzarito"** (\$94.95), from Serralunga, has more shoulders, tannic structure and boldness, but with the warm, ripe, robe of richness of the vintage. My favorite was the **2003 Vietti Barolo "Rocche"** (\$94.95), which has more intrigue, more complex textures, more stratified Barolo character with earth and fruit and a truly demonstrative finish—a portent of

good things to come. I next tasted the **2003 Ruggeri Corsini Barolo "San Pietro"** (\$29.99), which was amazingly drinkable yet full or spice, plum and rose aromatics and, for the price, unbelievable. The **2003 Ruggeri Corsini Barolo "Corsini"** (\$36.99) is a step up from the San Pietro and is made from 30- to 40-year old vines. The fruit is forward and complex. The spice, leather and earth are woven into the background and the full, rich and mouth-filling body combines with the fruit and spice for a long and powerful finish. It is surprisingly drinkable now, for Barolo, yet will still age for another decade. Try the Scavino, Corino, Burlotto, Sandrone, Grimaldi and Rivetti as well—you will be really surprised by the quality of this vintage!

I would be remiss if I did not mention the upcoming holiday season. While I LOVE the Silvano Follador Prosecco, we will be out of stock for most of December....arrgghhh! So, just in case have holiday parties before it's back (mid-December, we're praying), you should feel good about these Proseccis! The **Col Salici Prosecco** (\$12.99), **Drusian Prosecco** (\$12.99, 1.5L \$27.99), **Le Bellerive Prosecco "Frizzante"** (\$13.99), **Sorelle Bronca** (\$14.99), **Sorelle Bronca Prosecco "Particella 68"** (\$19.99) and the **Carpene Malvolti Rosé** (\$19.99), a blend of 85% pinot noir and 15% raboso, are all able substitutes until you can bathe yourself once again in Silvano Follador. Buon Natale!

—Greg St.Clair

Three Stunning Tuscan Sangiovese DIs: Almost Brunello

2005 Baricci Rosso di Montalcino* (\$18.99) Baricci's position on the "Montosoli" hill gives them one of Montalcino's best pedigrees. Their Rosso is full of spice, earth and wild cherry aromatics wrapped around a long and vibrant core; drinkable spicy and with a long finish, try with Tagliatelle and Porcini mushrooms, drizzle with extra virgin olive oil and mangia!

2005 Poggiarellino Rosso di Montalcino* (\$17.99) *Passione Senile* or senile passion is the way that Lodovico and Anna Ginotti describe themselves! They are the Tuscan equivalent of the old TV show *Green Acres*, yet they can actually make wine! Their wine is powerful, with layers of spice, amarsca, sotto bosco and plum stretched over a long and well-muscled body. Drinkable now especially if you pair it with lasagna!

2005 Ferrero Rosso di Montalcino* (\$17.99) Claudia Ferrero's lush Rosso feels so warm and soft in the mouth it is almost reminiscent of California wine. It is bursting with lush, warm fruit that makes it easy to drink as a cocktail but if you pair this with your favorite pasta shape and your mother's best tomato ragu recipe, you'll be in heaven!

—Greg St.Clair

Misc Tuscany

2006 Maritma Sangiovese "4 Old Guys"—A new cuvée	\$7.99
2003 Rocca di Montegrossi Chianti Classico* (375ml).....	\$11.99
2002 Rocca di Montegrossi Chianti Classico*	\$12.99
2005 Felsina Chianti Classico-2 Glasses GR	\$16.99
2006 Campo al Mare Vermentino di Toscana	\$16.99
2005 Antinori Chianti Classico "Peppoli"	\$21.95
2005 Fontodi Chianti Classico	\$26.95
2004 Tenuta Sette Ponti "Crognolo"—91 pts WS	\$29.99
2003 Rocca di Montegrossi Chianti "S. Marcellino"—91 pts RP ..	\$34.99
2004 Felsina Chianti Classico Riserva "Rancia"—95 pts ST.....	\$34.99
2003 Rocca di Montegrossi "Geremia" Cab-Merlot*	\$34.99
2004 Felsina "Fontalloro" 100% Sangiovese-94 pts ST	\$34.99
2004 Antinori "Tignanello"—95 pts WS	\$79.95
1999 Fontodi Flaccianello-92 pts RP	\$79.99
2004 Fontodi Flaccianello-96 pts RP	\$99.95

Montalcino

2005 Sesta di Sopra Rosso di Montalcino*	\$19.99
2005 Ciaccia Piccolomini Rosso di Montalcino.....	\$23.99
2002 Baricci Brunello di Montalcino*	\$26.99
2005 Valdicava Rosso di Montalcino	\$29.99
2002 Ferrero Brunello di Montalcino*	\$29.99
2000 La Colombina Brunello di Montalcino*-92 pts WE	\$34.99
1999 Castiglione del Bosco Brunello di Montalcino	\$34.99

ITALIAN WINES

1999 La Colombina Brunello di Montalcino*-90 pts ST	\$34.99
2002 Sesta di Sopra Brunello di Montalcino*	\$42.99
2001 San Filippo Brunello di Montalcino-90 pts WS	\$44.99
2001 Collosorbo Brunello di Montalcino	\$49.95
2001 Poggio Nardone Brunello di Montalcino Riserva	\$49.95
2000 Canalicchio (Franco Pacenti) Brunello-91 pts WS	\$49.99
2001 La Fuga Brunello di Montalcino-93 pts WS	\$54.95
2001 Silvio Nardi Brunello di Montalcino	\$54.99
2001 Castello Banfi Brunello di Montalcino-93 pts WS	\$59.95
2001 Da Vinci Brunello di Montalcino.....	\$59.99
2001 Canalicchio di Sopra Brunello Riserva-92 pts ST	\$64.95
2001 Torsesi Brunello di Montalcino Riserva-92 pts WS.....	\$69.99
2001 La Fortuna Brunello di Montalcino (1.5L)*-3 Glasses GR	\$89.99
2001 Camigliano Brunello di Montalcino "Gualto"-93 pts WS	\$89.99

Misc. Piedmont

2005 Vietti Barbera d'Asti "Tre Vigne"	\$15.99
2004 Ruggeri Corsini Barbera d'Alba "Armujan"*-2 Glasses GR ..	\$19.99
2003 Massa Barbera "Monleale"-2 Red Glasses GR	\$21.99
2003 Aldo Conterno Barbera d'Alba "Conca Tre Pile"*.....	\$29.99

Barolo/Barbaresco

2003 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$32.99
2003 Marchesi di Grésy Barbaresco "Martinenga"	\$39.99
2001 Palladino Barolo-91 pts WS.....	\$39.99
2001 Famiglia Anselma Barolo-91 pts WS	\$42.99
2003 Cavallotto Barolo "Bricco Boschis"-92 pts WS	\$47.95
2001 Boroli Barolo "Bussia"-91 pts WS.....	\$54.99
2000 Ettore Germano Barolo "Cerretta"	\$55.99

Trentino-Alto Adige, Lombardy & Friuli

2006 Blason Rosato "Rose" (1.5L just \$9.99!)*	\$4.99
2006 Blason Cabernet Franc*	\$9.99
2006 Blason Tocai Friulano*	\$9.99
2006 Blason Franconia "Blaufrankisch"*	\$11.99
2005 Ermacora Pinot Bianco*-2 Red Glasses GR	\$14.99
2005 Ermacora Schioppettino *	\$15.99
2005/2006 Santa Margherita Pinot Grigio	\$17.95
2006 Venica Collio Pinot Grigio "Jesera"	\$18.99
2005 Cantina Valle Isarco Kerner "Aristos"-3 Glasses GR	\$19.99
2006 Venica Collio Tocai Friulano "Ronco delle Cime"	\$22.99
2006 Jermann Pinot Grigio	\$27.99
2006 Venica Collio Sauvignon "Ronco delle Mele".....	\$29.99
2005 Jermann Vintage Tunina.....	\$49.95

Sicily, Sardinia & Campania

2004 Sella Mosca Cannonau Riserva.....	\$8.99
2006 Feudo Arancio Pinot Noir.....	\$8.99
2006 Mancini Vermentino di Gallura.....	\$11.99
2005 Valle del Acate Poggio Bidini Nero d'Avola	\$12.99
2005 Gulfi Cerasuolo di Vittoria	\$13.99
2003 Gulfi Nero d'Avola Nerojbleo.....	\$16.99
2006 Valle dell'Acate "Il Frappato"-2 Glasses GR	\$17.99
2004 Valle dell'Acate Cerasuolo di Vittoria-1 Glass GR	\$19.99
2006 Marisa Cuomo Ravello Bianco	\$21.99
2002 Benanti Rosso di Verzella-1 Glass GR.....	\$22.99
2005 Vini Biondi "Gurna" Bianco	\$24.99
2004 Villagrande "Fiore" Bianco -2 Glasses GR	\$24.99
2002 Villagrande "Sciara"-2 Glasses GR.....	\$27.99
2004 Palari "Rosso Soprano"	\$28.99

2005 Passopisciaro Sicily IGT	\$31.99
2003 Vini Biondi Etna Rosso "Outis"	\$33.99
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR.....	\$49.99
2001 Benanti Pietramarina Bianco-3 Glasses GR	\$44.99
2001 Benanti Rovitello-2 Glasses GR	\$46.99
2004 Palari "Faro"-3 Glasses GR	\$64.99
2005 Franchetti Rosso Sicilia IGT	\$109.99

Umbria, Abruzzo & Marche

2005 Falesco Vitiano	\$7.95
2006 Vallevo Montepulciano d'Abruzzo	\$7.99
2005 Pasetti Montepulciano d'Abruzzo "Diecioppe".....	\$11.99
2005 Pasetti Montepulciano d'Abruzzo	\$12.99
2005 Sartarelli Verdicchio Castello di Jesi "Tralivio"	\$19.99
2003 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$24.99
2003 Villa Medoro "Adrano" Montepulciano d'Abruzzo	\$32.99
2000 Alberto Serenelli Rosso Conero "Varano"	\$64.99
2004 Oasi Degli Angeli "Kurni"-3 Glasses GR.....	\$89.99

Veneto

2006 Corte Rugolin Valpolicella Classico.....	\$9.99
2001 Corte Rugolin Amarone "Danieli"-2 Glasses GR.....	\$39.99
2003 Masi Amarone "Costasera"	\$49.95
2000 Venturini Amarone "Campo Masura"	\$59.99
2001 Brigaldara Amarone "Case Vecie"	\$64.99
2003 Stefano Accordini Amarone "Acinatico"	\$64.99
2003 Allegrini Amarone	\$69.95
1999 Bertani Amarone	\$79.99

Mike's December Picks

2006 Blason Pinot Grigio* (\$8.99) Keeping in mind budget for the holidays, this is one of our best values at K&L. The 2006 is richer and a little riper than past vintages. I love the concentration of fruit and the floral notes mixed with limestone minerality and balanced with a good backbone of acidity. This is a great wine to serve for big holiday parties.



2001 La Fortuna Brunello di Montalcino Riserva *(\$54.99) "Wow" and "fantastic" are the first two things I wrote about this wine when we first tasted it in January. No disappointments now that it has landed, either. Greg called this a powerhouse with classic 2001 structure and concentration. This is going to go in my cellar for many years and yet I would not cry if I had to drink this sooner than later (after three hours of decanting, that is, and with a big steak). Wrap this baby up for your parents or your spouse.

The **2004 Ruggeri Corsini Barbera d'Alba "Armujan"* (375ml \$12.99, 750ml \$19.99, 1.5L \$44.99)** shows ripe black cherry, cassis, cinnamon and vanilla. On the very long finish you will find red raspberries, clove and soft tannins. Wow, this is why we bought this in so many different sizes! Salute!



For stocking stuffers and wines to put in gift baskets, the **2003 Rocca di Montegrossi Chianti Classico* (375ml \$11.99)** is classic 2003. Rich and ripe are the first things that come to mind when this hits my palate. It offers raspberries and ripe strawberries with luscious vanilla on the back of the month, and incredible length.

—Mike Parres

There is no better way to spend the holiday season than by enjoying a wonderful glass of an outstanding Armagnac, Cognac or Single Malt Whisky with family and friends. Here are my selections of some fantastic spirits that I know you will enjoy. I thank you all for supporting K&L this year. May the New Year bring only happiness, health and peace!

–Susan Purnell

4 Copas 100% Organic Tequila Anejo\$85.99

Anejo is an aged tequila and is, unequivocally, the king of tequila. It rests in white oak barrels for a minimum of one year and sometimes as long as five years. During this time, Anejo is impregnated with the oak's properties, which leaves its color dark amber and confers a medium wooden flavor, thereby becoming a proud competitor in valued spirits, like fine cognac. If you prefer aged spirits, then you will deeply appreciate the dedication required to make exceptional tequila such as this 4 Copas Anejo. Like Blanco and Reposado, Anejo can be used in popular drinks and with fine cuisine or simply enjoyed straight to accentuate its full aroma and flavor.



Black Maple Hill, 23-year-old Rye, Single Barrel\$105.99

One of the best ryes in the store, this special price won't last, so get it while you can! This is the new arrival in the lineup for Black Maple Hill, and is bottled at 95 proof. This is a lovely rye that starts off very elegant and bright. As it remains on your palate, you get nice toasty oak, sweet dried fruit flavors and wonderful smoothness. Life can be so good when you are enjoying fantastic spirits like this!

1978 Château du Busca Ténarèze ArmagnacInquire

Vintage dated Ténarèze Armagnacs are legendary due to the slow and traditional distillation methods in a continuous flow still. Decades of slow aging in black oak casks culminate in a truly unique Armagnac worthy of its collectible status. "The clay and limestone soil in Ténarèze is exactly the same as in Cognac's top growing regions of Grande Champagne where Ugni Blanc (grapes) reign. Armagnac from Ténarèze ages longer, and, in my opinion, better," says Alain Royer.



DH Krahn Gin\$29.99

Named the "Top Rated Gin of 2006" by the Beverage Testing Institute's International Review of Spirits and described as: "A very nicely balanced, elegant gin. A soft, round entry leads to a super smooth, light to medium bodied palate with delicate flavors. Deliciously flavorful, yet delicate. This will make a great martini." Made by local distiller David Classick from Mountain View!

Isle Of Jura 21-year-old\$114.99

As Willie Tait says, "This is like eating a Christmas cake." Distilled in 1984 to commemorate the famous novel (which Orwell wrote while on the island), this rare whisky has been quietly maturing in beachside warehouses. The deep red mahogany combines with a nose of fresh rich fruitcake, chocolate and orange, leaving the smooth taste of soft berries, spice and cinnamon. Color: Deep amber gold; Nose: Rich and intense. Soft hints of marzipan and spicy chocolate flaunt themselves in an enticing manner. Aromas of spice and vanilla. Whispers of citrus toffee. Great harmony, warmly expressed; Palate: Mellow and seductive. The warmth of the tongue release these wonderful hedonistic flavours of spice, caramel, liquorice and almonds. A spectrum of delight that only age can bring.

Bruichladdich 3D Peat Third Edition "Norrie Campbell"\$61.99

Why is Norrie Campbell so infamous on Islay? Well, because he was the last person there handcut peat, a craft that is now lost. More importantly, says per Jim McEwan, "He singlehandedly wiped out the whole Islay Police Department by running his car into the one and only police vehicle on Islay. He was the first person to have to take a Breathalyzer test on the island." The Illeach (local islanders)

were so overjoyed that they had a weeklong party to celebrate and ever since Norrie Campbell has been a hero! So it is the honorary duty of any "Peat Lover" to buy a bottle and raise a wee dram, (for Norrie that would be at least 4oz) to this great Islay Legend.



Deret XO 30 year, Petite Champagne Cognac\$79.99

Originally \$200 a bottle, the Deret Cognac is a K&L exclusive! I am thrilled that the Deret XO 30 year old Cognac is back in stock here at K&L Wine Merchants! I met the Vallet Family at Château Montifaud this past July on my tasting trip to France. They are a lovely family who believe wholeheartedly in the art of making fantastic cognac. Because of our growing relationship with the Vallet Family, we are able to keep this phenomenal price.

Jewel of Russia Ultra Vodka.....\$85.99

Each bottle is a work of art both on the inside and on the outside. This limited-edition Russian Vodka has unbelievable smoothness and beautiful finesse. Slow-flow filtration for extra purity gives this vodka a clean, rich flavor. 90-95 points and "Superb"/Highly Recommended from the Wine Enthusiast. The delicate perfume is softly grainy, with nuances of white pepper, wheat crackers and cigarette tobacco. The palate entry is elegant yet a touch hot; at midpalate the dry flavor turns silky in texture and mineral and stone-like in taste. Concludes bean- and kernel-like, bittersweet and a touch soy curd-like. A subtle, understated vodka with lots of layers and grip.



1967 Darroze Bas-Armagnac St-Aubin.....\$244.99

In 1974 Francis Darroze started his business as a trader and producer of vintage Bas-Armagnacs, traditionally distilling each vintage by the same method used in the region for the past 150 years. Today, Darroze has 45 different vintages of Armagnac from 30 different estates. This allows the Armagnac to continue to age. According to Wine Enthusiast: "Initial fragrances are of lead, black pepper and tobacco leaf; with another six minutes of aeration, the bouquet turns bitter, steely and metallic. Palate entry displays semisweet tastes of marshmallow, cola and walnut; midpalate is highlighted by chewy flavors of almond butter and bacon fat. Finish is oily, thick and semisweet."

1990 Macallan 16 year Murray McDavid Single Malt.....\$109.99

Wow, Wow, Wow, and did I say Wow?! You're going to love this malt! Macallan and Madeira cask, oh yeah baby, a beautiful match! Here are Jim McEwan's tasting notes: "Rich and sophisticated. THIS IS MACALLAN IN ITS PRIME, enjoying a dalliance with Madeira. On the nose, heather-honey and orange peel, backed by subtle banana and Dundee cake. A drop of water releases more stewed fruits backed by golden syrup. One the palate, delicious chewy toffee notes followed by subtle gingerbread and caramel."



Tesson Lot No. 29 XO Grande Champagne Cognac \$279.99

Bronze/copper/ topaz color, with ideal purity, this aroma on this very special cognac shows a similar nut paste/oak as the Lot No. 53. With further air exposure, the bouquet takes on an orangy/citrusy leaning as the smell turns fruitier the more it aerates. Lovely and compelling, the palate entry is supple, fruity sweet and ripe. The midpalate stage highlights melded flavors of light caramel, marzipan, and nougat. Ends up oaky sweet, lightly spiced and satiny. Four Stars and Highly Recommended from the Spirit Journal. 100 pts RP.

Woodford Sonoma Cutrer Finish Bourbon.....\$84.99

"It's certainly a new adventure," say winemaker Terry Adams, from Sonoma Cutrer. He and distiller Chris Morris with Woodford Bourbon are working together to produce Woodford Reserve's Sonoma-Cutrer Finish Bourbon! Very limited!

It's hard to imagine a more perfect gift than wine, but what fun are all those fabulous bottles if they overheat stored in the wine rack above your fridge, if they're closed down, or you can't open them at all. Treat your favorite wine lover to something from K&L's accessory collection, including a variety of wine storage solutions, decanters stylish openers and much, much more. Here are a few of our faves. For more options, click on the "Accessories" tab on klwines.com.

Perfect Wine Gifts



Screwpull Leverpull – The Original\$69.99

Two easy motions and the cork is out! Every wine lover should have one and K&L has the best price in the country. This comes with a foil cutter and a gift box and can be shipped to all 50 states. Model LM-200.



Vinotheque "Reservoir" Wine Cellar

.....Solid Door \$1,949.00

..... Window Door \$2,299.00

Wow! Vinotheque's time-proven cooling system in a beautifully clean design.

Capable of holding 224 bottles of various sizes in space saving wire racking. Customizable with optional digital thermostat, interior light, or a more powerful compressor. The perfect gift for your favorite wine collector.



Riedel Syrah Decanter\$24.99

My current favorite! Beautiful lines and a focused pour. This is a perfect decanter for beginners and professionals alike, at a great price from the world's most famous wine glassware maker.

Stocking Stuffers



For the wine lover who has everything:

The Screwpull Champagne Star\$14.99

These ingenious devices grasp the top of a champagne cork, making removal a breeze. You won't believe it until you see it!



For wine lovers on the go:

K&L's own two-bottle insulated carry bag\$9.99

Perfect for taking your prized bottle to a restaurant in style.



A great gift for all of your office mates:

The two-piece wine gift set\$3.99

Includes a stainless steel corkscrew and a stainless steel bottle stopper.



L'eclair Laguiole Corkscrews ..\$45.99

Affordable Luxury! These corkscrews from the famed Laguiole area of France are the ultimate waiter's corkscrew. Available in Picnic (the shorter one) or Pocket styles adorned with the famous Laguiole mark and available in their own wooden gift box. These are a great deal for any wine lover.

—Shaun Green

K&L Wine Clubs: The Perfect Holiday Gift

K&L Wine Clubs make a great holiday gift that is quick and easy for the giver and provides the recipient great pleasure for many months to come. Just give us a call at 800-247-5987 x 2766, email us at theclubs@klwines.com or visit our award-winning web site: <http://www.klwines.com/wineofthemonth.asp> to sign up.

Joining one of K&L's wine clubs is a fun and easy way to explore the wide world of fine wine. Whatever your price point, all the wines in our clubs are hand-selected by our wine buyers, dedicated professionals with years of experience and an extraordinary breadth of knowledge. We offer four different clubs, and are in the process of adding another, appealing to a full range of wine lovers from the novice to the connoisseur:

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

Premium Wine Club: The K&L Premium Wine Club is usually one white and one red. The wines are of a very high quality, selected for

their varietal and regional tipicity. The cost per month is \$29.95 + shipping (and tax for CA residents). Reorders average \$13.99/bottle.

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

Champagne Club: The K&L Champagne Club is our only bi-monthly club. Each shipment generally contains one bottle from an artisan grower-producer and one bottle from a grand marque producer. The Champagne Club ships in even numbered months and costs \$69.95 + shipping (and tax for CA residents).

Coming Soon - Club Italiano: K&L is pleased to announce the formation of a monthly wine club exclusively devoted to fine Italian wines. K&L's Club Italiano will bring you the best of this great country from well-known favorites to intriguing new discoveries specially selected by our Italian Wine Buyer, Greg St. Clair. Please ask one of our sales associates to add your name to our waiting list. We will contact you with more details once the launch date has been set.

K&L Wine Clubs Holiday picks:

All the wines listed below are recent club picks and available for reorder. Remember, as a member of any club, you can get the club discount price on all club wines.



Gobillard Cuvée Tradition Brut Champagne

The Cuvée Tradition is a blend of one-third chardonnay, one-third pinot noir and one-third pinot meunier. In the glass the wine has a fine bead but is initially reticent on the nose, only opening up fully after a few minutes to reveal the typical doughy elements along with honey-suckle and eventually notes of red fruits. On the palate the wine is supple with good fruit. The finish shows good persistence and focus. Enjoy as an apéritif or with all manner of fare excepting red meats. Enjoy!

De Castellan Rosé Champagne

The De Castellane rosé has a floral nose and is round and sumptuous on the palate. It is well suited as an apéritif and pairs well with fowl or Asian cuisine. At our house, Champagne, especially rosé, is served as the dinner wine on many occasions, especially with Asian cuisine



2004 Mendel Unus

The 2004 Unus is a blend of 70% malbec and 30% cabernet sauvignon. The aromas of dark cherries, plums and roasted cocoa come leaping out of the glass. This is a big but very suave wine with layers of ripe cherry and berry fruits with cocoa and vanilla oak notes. The tannins are ripe and soft, so this wine drinks well right now but will certainly age for a decade or longer. Serve with any red wine-friendly food, and you will have a great meal!



2005 Poggiarellino Rosso di Montalcino*

On the nose, this wine has lots of dark fruit and rose aromas framed by hints of earth and tar. On the palate, the wine has surprisingly good weight for a Rosso and lovely Sangiovese fruit that explodes in the mouth. The wine has great fruit and acid balance and is very well made and complete. I was very impressed with this wine and will no doubt be drinking it often over the next year whenever we serve up any Italian-themed fare.

2000 Ladera, Lone Canyon Vineyard, Cabernet Sauvignon

The 2000 Ladera, Lone Canyon Vineyard, Cabernet Sauvignon is the essence of a rich Napa mountain Cab. The nose is redolent of dark fruits like blackberries, currants and black cherries as well as chocolate and toasty notes. On the palate, the dark fruits are complemented by savory, spicy components like sage and anise. The wine is full bodied with a juicy mid-palate. The wine is classic California Cabernet: forward and seductive as a young wine, but with the ability to develop beautiful depth and complexity during aging. Enjoy with a stew, a steak or any hearty fare.



2005 Pascal Bouchard Chablis*

The fermentation took place in a mixture of tanks (70%), and neutral oak (30%). The result is a Chablis with concentration, drive, and lots of mid-palate weight. We are very happy to have found this producer and hope you like the wine as much as we do. Serve it as an apéritif or with fish, shellfish or white meat.

—Thornton Jacobs

Any Port in a Storm

- 1955 Taylor.....\$499.00**
A racy wine with a fruit bowl of flavors. Medium red with a garnet edge, chocolate and vanilla aromas, medium-bodied, with sweet berry flavors and a lovely finish.
- 1963 Croft.....\$149.99**
91 pts WS: "Has great elegance and harmony, and should continue to improve for many years. Medium ruby-red, with very fresh plum aromas, medium-bodied, with very delicate fresh fruit flavors, lively acidity and a delicate finish."
- 1966 Graham\$199.99**
5 stars Broadbent! 93 pts WS: "Elegant, silky and youthful, this is a sexy wine. Medium ruby-red, showing aromas of plums, chocolate and ripe fruit. The palate follows through with a bounty of sweet plum flavors and a fleshy mouthfeel. It should continue to improve with age."
- 1966 Taylor.....\$259.00**
Coates: "Very fine on the nose, with rich, very blackcurranty, very concentrated fruit. Full and complete on the palate, lovely concentrated..."
- 1970 Fonseca\$199.00**
96 pts WS: "Deeply colored, with smoky mint, tar and fruit aromas, full-bodied, with concentrated fruit flavors and plenty of tannins."
- 1970 Graham\$189.00**
94 pts WS: "...an extremely full-bodied, powerful wine, but it still retains a classy balance."
- 1980 Graham\$79.99**
90 pts WS: "This is very impressive, with loads of fruit and tannins. Deep ruby, with a floral, cherry and plum nose, full-bodied, with medium tannins and sweet plum flavors on the finish."
- 1983 Graham-93 pts WS\$89.99**
- 1985 Dow-5 Stars Broadbent.....\$79.99**
- 1985 Quinta do Noval.....\$59.99**
91 pts WS. 4 stars Broadbent. "Really ready to drink, spicy and earthy, sweet and lovely. Great value." (Joe Zugelder, K&L Old & Rare buyer).



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Sauternes -Sweets for Your Sweetie!

- 1982 Suduiraut.....\$99.99**
- 1982 Suduiraut (375ml)\$49.99**
4 stars Michael Broadbent: This wine is actually better than the heralded 1983. "Roasted grapes picked exceptionally early, 16 September. Alcohol 14%. First tasted in 1988: sweet, hefty; minty, spicy; ; good length and acidity. More recently: waxy yellow; rich bouquet; very sweet, full-bodied. Showing well."
- 1989 Suduiraut Crème de Tete-96 pts WS\$249.99**
- 1993 d'Yquem\$139.99**
Chateau d'Yquem that's affordable. According to WS: "Light gold color. Lemon tea, almond and honey character. Medium-bodied, medium sweet, with some spicy flavors and an herbal, sorbetlike finish. Drink now."
- 1996 Rieussec-90 pts ST\$64.99**
- 1997 Lafaurie-Peyraguey-90 pts RP\$46.99**
- 2001 Filhot (375ml)\$16.99**
90 pts RP: "Made in a light, fruity style emphasizing finesse and elegance, the 2001 Filhot exhibits abundant amounts of sweet pineapple and sealing wax-like characteristics, along with pure, clean flavors."
- 2001 Dudon*\$24.99**
Intense gold yellow color. Very nice botrytis flavors with aromas of fruit confit, apricot and pineapple.
- 2002 d'Yquem (375ml-Inquire).....\$209.99**
96 pts and a Collectibles designation from WS.
- 2003 Lafaurie Peyraguey (375ml)-Top Ten WS 2006\$29.99**
- 2003 La Clotte-Cazalis (375ml)-90 pts RP\$17.99**
- 2004 Lieutenant de Sigalas* (375ml-\$12.99)\$24.99**
The second wine of the fine Sauternes property Sigalas Rabaud. This very fine value stickie is a must for the holidays. Extremely spicy on the nose, some coconut nuances on the palate. Very clean and well-balanced. Another favorite of Ralph and Alex and Clyde.
- 2004 Climens, Barsac (375ml)-92 pts WS\$32.99**

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