



# WINE News



## 2008 Holiday Buying Guide

### VALUE GIFTS UNDER \$35

**2006 Chalone Estate Chardonnay (\$18.49)** Chalone's vineyard is noted for its unique limestone and decomposed-granite composition, which infuses this chardonnay with a distinctive minerality. This is a delicious, mineral-laden wine with great acidity and balance. (Clyde Beffa)

**Ariston Carte Blanche Brut Champagne (\$24.99)** Our very best deal in bubbles; this Brut is made in a full, rich style and is perfect for parties or "just because." It is a blend of 40% chardonnay, 30% pinot noir and 30% meunier. There is no bottle of Champagne at K&L that makes me feel more like I am in Champagne than this little gem!



**2005 Château Pibran, Pauillac (\$34.99)** 92 points *Wine Spectator*: "There's such beauty to this, with mineral, currant, black licorice and berry on the nose. Full-bodied, with supervelvety tannins and a long, long finish. The best Pibran in a long time. Best after 2012." Watch this property—the wines are made by the team at Pichon-Baron. (Clyde Beffa)

### FAB GIFTS UNDER \$100



**2006 Lewis Cellars Napa Cabernet Sauvignon (\$75.99)** 92-94 points *Wine Spectator*. This hillside wine is stunning. It is already displaying wonderful black fruit and hints of tobacco, chocolate and sweet spice. A great gift for a California wine collector who has a cellar. (Trey Beffa)

**1994 Château Léoville-Barton, St-Julien (\$74.99)** 91 points Robert Parker: "The 1994 continues to be a classic Léoville-Barton that will repay 20-25 years of cellaring, although it will be drinkable in 5-6 years. This beautiful wine is close in quality to the 1990." This wine just came in from the château.



**1999 Bollinger Grande Année Champagne (\$94.99)** 93 points *Wine Spectator*. This pinot-dominated wine has authority and elegance. Great for the special occasions that we share with friends and family this December, or for the cellar to enjoy in future Decembers! (Gary Westby)

**2005 Coutet, Sauternes (375ml \$19.99)** 92+ points Robert Parker. 92-94 points *Wine Spectator*: "Intense aromas of honey, spice and candied lemons. Full-bodied, very sweet and dense, with a syrupy mouthfeel and a long finish. This is very concentrated. Almost classic quality."

### LUXE GIFTS OVER \$100



**Château d'Yquem Vertical, Sauternes (\$5,999.00)** A special vertical of the most famous white wine in the world. This 12-bottle set comes direct from the château and

contains one bottle each of 1984, 1985, 1987, 1988 (99 points Robert Parker!), 1991, 1994, 1995, 1996, 1997, 1998, 1999 and 2000! Packed in a stunning leather case. Only four sets left.

**2002 Dominus Napa Valley Proprietary Red (\$109.00)** 96 points Robert Parker: "The 2002 Dominus gets my nod as the greatest example of this cuvée since the 1991 and 1994. 85% cabernet sauvignon, 8% cabernet franc, 4% petit verdot and 3% merlot blend fashioned from minuscule yields ranging from 1.8 to 2.8 tons of fruit per acre." Limited quantities available.



**1996 Salon Blanc de Blancs Champagne (\$289.00)** 97 points *Wine Enthusiast*, 96 points *Wine & Spirits* and 95 points *Wine Spectator*. One of the best wines from the best vintage in a generation, and it costs less than the current release! If you are looking for a very special gift to give this year, this spectacular and elegant Champagne would fit the bill perfectly. Very limited availability. (Gary Westby)

# Great Holiday Deals



Clyde Beffa Jr.  
Co-owner/Bordeaux Buyer

Another year comes and goes—and thank God this one is over. We're looking forward to a good 2009, and it already shows promise since the dollar is stronger now than it has been for awhile. I think the economy will

straighten out in 2009, but for now it is what it is. This will be our 33rd New Year's Eve—it seems like yesterday when we started out in Millbrae, on the rainy night of December 31, 1976!

Our Holiday Buying Guide features many "value" wines under \$35, and we have quite a few wines listed under \$15! With the economy in flux, wholesalers are seeing lower sales numbers and that means there are deals to be made, and you benefit from these great deals. Also, we are finding good buys on old and rare wines, as quite a few collectors sell their cellars to us.

I just attended a special tasting of the 2005 Bordeaux at CIA in St. Helena with Robert Parker, and we tried some of the best wines of the vintage. It was a great event, but the wines are SO expensive these days, nobody except millionaires can afford them. I will write my notes for our blog and for information purposes only.

My favorites were the Ausone, which was almost perfect, Margaux, Evangile and Lafite. The tasting was followed by a dinner at Press. All of the attendees brought Bordeaux from 1955-1982. There were so many great wines I gave up taking notes. Old Bordeaux ages quite well! If anyone has anymore 1959 Las Cases or 1961 Léoville-Barton you are lucky! I remember buying a case of 1959 Las Cases in 1972 for the exorbitant price of \$8.75 a bottle. Ah, the good olde days.

So what am I drinking this holiday season? Well, we just celebrated Thanksgiving in Arizona and we drank a lot of **2007 Frank Millet Sancerre (\$16.99)** before dinner. The sparkling wine was a magnum of Franck Bonville Blanc de Blancs—fabulous. And for the turkey, I absolutely loved the **2001 de Marbuzet (\$29.99)** and the **1997 Langoa-Barton (\$39.99)** for reds. Who says turkey does not go with elegant Bordeaux? This Christmas we will have prime rib, so old Bordeaux will be perfect. A fabulous choice is **1994 Château Léoville-Barton (\$74.99)** that just arrived from the château. Then for New Year's Day dinner at our home in Lake Tahoe I want to try the newly-arrived **2000 Château Langoa-Barton (\$69.99)**. This wine was stunning at the last Fête de Bordeaux dinner in January 2008. Have a very healthy and happy holiday season!

Clyde Beffa Jr

## K&L LOCATIONS, HOURS AND INFORMATION

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

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

**Sale Dates** End December 31, 2008. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

## DEPARTMENTS

Austria/Germany .....	20
Bordeaux .....	2, 4-5, 14-15
Burgundy .....	6, 19, 22, 25, 27-28
Domestic .....	8-11, 16-17
Champagne .....	6, 7
Italy .....	18, 26-27
Loire/Alsace .....	20
Port .....	23
Rhône, French Regional .....	21
Southern Hemisphere .....	22
Spain, Argentina, Chile.....	25
Spirits .....	12-13
Wine Accessories/Storage .....	29
Wine Clubs.....	30-31

## COLUMNS

Alex Pross .....	30
Brick's Latin Picks .....	25
Clyde Beffa .....	2, 4-5
David Othenin-Girard .....	13
Elisabeth Schriber .....	9
Gary Westby.....	6-7
Jeff Vierra.....	20
Jim C's View Down Under .....	22
Jim's Gems .....	32
Joe Zugelder's Old & Rare.....	24
Pour Votre Plaisir .....	28
Sul Tappeto Rosso .....	26
Susan Purnell.....	12-13
Trey Beffa .....	8-11

## INFORMATION

Store Hours/Locations.....	2
Shipping .....	23
Events & Tastings .....	6

Happy Holidays  
from your friends  
at K&L Wine  
Merchants!

## REVIEW KEY

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

VALUE GIFTS UNDER \$35



**2005 Château Au Grand Paris, Bordeaux Superior (\$12.99)** One of the top-rated 2005 Bordeaux values according to the *Wall Street Journal*: “Best value. Lovely, with restrained but abundant fruit, red-berry tastes and some complexity. Fine wine. Could age some. Perennial favorite.” Only 30 cases left.



**2006 Pago de Vallegarcía Viognier La Mancha, Spain (\$27.99), 2005 Pago de Vallegarcía Syrah La Mancha, Spain (\$34.99)** If you are looking for something for the wine lover who thinks they’ve tried everything, these wines would make a great gift. The viognier is spicy, floral, dry and not overtly oaky, while the syrah is a beefy monster both in texture and flavor.



**2007 Orin Swift Cellars “The Prisoner” Napa Red Blend (\$34.99)** Yet another beautiful vintage of the Prisoner from Orin Swift. This is not a wine to put in your cellar, though. It’s big, bright and all about immediate drinking. With vineyard sources such as Duarte, Toffanelli and David Fulton, it’s no wonder this is so beautiful and powerful. 50% zinfandel, 24% cabernet sauvignon, 14% syrah, 9% petite sirah, 2% charbono and 1% grenache.



**Marguet Pere et Fils Rosé Champagne (\$34.99)** Rosé is all the rage this holiday season and we love this one. The blend is 65% chardonnay and 35% pinot noir. The wine shows a precise style, at the same time elegant and aerial, all grace and lace with a rose petal color and layers of strawberry and raspberry fruit.

GIFTS \$35-\$70



**2007 Lewis Chardonnay, Russian River (\$44.99)** We love the wines from Debbie and Randy Lewis and this is no exception. Quite rich, but with excellent balance. Someone else likes the wine, too—95 points *Wine Spectator*—it could easily be one of their Top Ten of 2008.



**2005 Reserve de Comtesse Lalande, Pauillac (750ml \$49.99; 1.5L \$99.99)** The second wine of Pichon and it is their best ever. Floral, blackberry and mineral on the nose. Full-bodied, with super-silky tannins and a pretty finish of mineral and fruit. Very reserved and refined for a second wine. The magnums are quite rare, so don’t delay.



**Ruinart Brut Rosé Champagne (\$59.99)** This super elegant rosé is our top pick for moments that call for a special bottle. It is a blend of 55% pinot noir and 45% chardonnay entirely from Grand and Premier Cru vineyards. Ruinart is the oldest Champagne shipper; they have been selling since 1729. Their 90-foot deep Gallo-Roman cellars in Reims provide the ideal environment for making Champagne.



**Franck Bonville Les Belles Voyes Champagne (\$67.99)** This is one of the best Champagnes we carry regardless of price. Made from the 1.75-acre Belles Voyes vineyard in Oger, this is Bonville’s top-of-the-line Champagne. The wine is made entirely from the 2002 harvest and is all chardonnay. The only wine I can compare it to Krug’s Clos de Mesnil. It is the perfect Blanc de Blanc.

LUXE GIFTS



**2005 Château Pichon-Baron, Pauillac (\$149.99)** 94 points Robert Parker: “...a superb effort whose power, length, and tannic structure suggest it should be at its peak between 2015-2035.” 94 points *Wine Spectator*, too: “...Goes on and on. Very, very beautiful. A cross between the 2000 and the fabulous 2003.”



**2009 Fête du Bordeaux Sunday, January 18, 2009 (\$195.00)** Mark your calendars for an exclusive dinner with Lilian Barton of Léoville- and Langoa-Barton, Jean Guillaume Prats of Cos d’Estournel and Jean-Charles Cazes of Lynch-Bages. A fabulous dinner prepared by Michelin-star rated One Market. This is the perfect gift for a friend who’s a Bordeaux-lover.



**2005 Château Cos d’ Estournel, St-Estèphe (Inquire)** 98 points *Wine Spectator*, 98 points Robert Parker and 99-plus points from us. One of the greatest wines from the greatest vintage since 1961—yes, even better than 1982 and 2000. Strictly for the patient collector. Very limited availability.



**1995 Krug “Clos Ambonnay” (\$3,500.00)** This single-vineyard Champagne is the rarest (and most expensive) in the world. Produced from just 1.5-acres (one-third of the size of the Clos de Mesnil) of pinot noir in the actual village of Ambonnay. There were only 3,000 bottles made.



Finding the right gift doesn't have to be difficult. In fact, for the wine lover on your holiday shopping list you can't go wrong with 2005 Bordeaux. It's what every Francophile is secretly wishing for!

## 2005 BORDEAUX

### *Our Best Stocking Stuffers*

**du Bouscat, Bordeaux Superior (\$14.99)** Full of boysenberry aromas that lead to a sweet and lush palate, this wine is packed with ripe fruit in a semi-new wave style, but still finely balanced. A remarkable value, this is Bordeaux for everyday drinking. Enjoy it with hearty stews, an expertly cooked rack of lamb with rosemary or a juicy burger made with grass fed beef and slathered in bleu cheese. 91 points from K&L's Clyde Beffa Jr. There is no better value from '05.

**Gigault "Cuvée Viva" Côtes de Blaye (\$22.99)** According to Robert Parker: "One of my favorite inexpensive offerings from the Blaye region, this deep ruby/purple-colored 2005 reveals relatively big tannin for its style along with plenty of blackberry and earthy fruit, and impressive body, density, glycerin, and alcohol (14% naturally). It should age easily for 4-6 years."

**Rocher Bellevue Figeac, St-Emilion (\$29.99)** Delicious wine to drink or cellar for five years. One of the best value red wines in today's market.

**Lalaudey, Moulis\* (\$29.99)** Clyde loves this wine, which was a gold medal winner in Paris. It is elegant, round and delicious now. Don't be fooled by the gold wire around the bottle.

**Carignan Prima, Premières Côtes (\$29.99)** 90 points Robert Parker. A lovely wine with plenty of structure for the cellar that can also be enjoyed young with an hour decanting.

**La Parde de Haut-Bailly, Pessac (\$29.99)** This is the second wine of Haut-Bailly at a fraction of the price of the *grand vin*. Lots of black fruit flavors. This wine is a great cellar candidate and fine value.

**Pibran, Pauillac (\$34.99)** 92 points *Wine Spectator*: "There's such beauty to this, with mineral, currant, black licorice and berry on the nose. Full-bodied, with supervelvety tannins and a long, long finish. The best Pibran in a long time."

**Meyney, St-Estèphe (\$31.99)** 90 points *Wine Spectator*: "Aromas of currant and fresh flowers follow through to a medium-to-full body, with chewy tannins and a slightly woody finish, but the fruit comes through. Turns long and pretty. Best after 2010."

**Sansonnet, St-Emilion (\$54.99)** Big score by Robert Parker. Great for the cellar. Clyde finds this wine to be one of the best Right Bank values of 2005.

**Ducru-Beaucaillou, St-Julien (\$219.99)** 97 points Robert Parker: Clyde thinks it is the best Ducru to date! It has power and elegance, richness and structure.

**Léoville-Barton, St-Julien (Inquire)** 96 points *Wine Spectator*: "Delivers breathtaking aromas of blackberry, currant, licorice and flowers. Full-bodied, with a solid core of fruit and supersilky tannins. Dark chocolate, currant, berry and licorice follow through. This is racy and beautiful. Best after 2015."

**Mouton-Rothschild, Pauillac (\$699.00)** 96 points from Robert Parker and more from Clyde. Expensive, but worth it for a 30-year cellar candidate!

## NEW ARRIVALS FROM BORDEAUX

### *Just in Time for the Holidays*

#### Value Wines: Under \$30

**2007 Rosé de Château Riviere, Bordeaux (\$10.99)** No holiday table is complete without a lovely rosé and here is Clyde's pick. Fruity, but dry—delicious.

**2005 Château Trebiac, Graves\* (\$15.99)** A great example of ready-to-drink, value-packed, merlot-based red wine from Bordeaux. Full of tobacco, oak and black currant aromas and flavors. This has fine Bordeaux written all over it. Tastes like a \$30 bottle, which comes in handy at dinner parties!

**2001 Château Verdignan, Haut-Médoc (\$14.99)** We love this vintage in Bordeaux and this wine is a great buy. Fine fruity entry and a bit rustic—good minerality.

**1999 Château Coufran, Haut-Médoc (\$19.99)** A delicious, delicate, mature red, with berry and leather character. Medium-bodied with light tannins and a fruity, earthy finish. Great now.

**2004 Château Paloumey, Haut-Médoc (\$19.99)** A classic style with great minerality and bright, ripe fruit. One of Clyde's "properties to watch" in Bordeaux.

**2005 Château Paloumey, Haut-Médoc (\$22.99)** This property is making outstanding wines of late. This one delivers mineral, licorice and ripe fruit. Full-bodied, with velvety tannins and a medium finish of mineral and spice. Clean and crisp. The best ever from this producer.

**2000 Château Verdignan, Haut-Médoc (\$21.99)** From the Coufran stable, but a bit richer. One of the great values in mature, Old School Bordeaux. Clyde loves this wine. According to the *2004 Hachette Guide*: 2 stars "... harmonious tannins will ensure a long custody." According to *Wine Spectator*: "Subtle aromas of crushed berries and Indian spices follow through to a medium-bodied palate, with firm tannins and a medium finish."

**2000 Château Coufran, Haut-Médoc (\$27.99)** According to Robert Parker: "One of the finest efforts from Coufran in many years, this plump, fat, dense 2000 shows excellent concentration, plenty of mocha-infused black cherry fruit flavors, medium body, good glycerin and no hard edges."

**2005 Château du Glana, St-Julien (\$27.99)** St-Julien 2005 for such a low price? We only have 25 cases—do not miss it.

**2005 Château La Dauphine, Fronsac (\$29.99)** 90 points Robert Parker and one of Clyde's picks for a 2005 best buy. Rich and round and good to cellar.

#### Other New Arrivals:

**2005 Reserve de Léoville-Barton, St-Julien (\$36.99)** We always love this second wine of Léoville-Barton—unfortunately we get very little, so it will sell quickly.

**2005 Château Moulinet, Pomerol (\$39.99)** Small property—great vintage. We only have 15 cases.

**2005 Château Quinault Enclos, St-Emilion (\$54.99)** 94 points Robert Parker: "This highly-focused wine exhibits a beautiful bouquet of black raspberries, blueberries, camphor, spring flowers and spice box. With superb concentration, a hint of minerals, and a lovely textured mouthfeel, it should be approachable in 5-6 years."

**2000 Château Langoa-Barton, St-Julien (\$69.99)** 94 points and #24 in the *Wine Spectator's* Top 100 Wines of 2003. This wine is unbelievably delicious. Do not miss it.

**1994 Château Léoville-Barton, St-Julien (\$74.99)** One of the best of the vintage. Great buy! 91 points Robert Parker: "The 1994 continues to be a classic Léoville-Barton that will repay 20-25 years of cellaring, although it will be drinkable in 5-6 years."



# From Now 'Til New Year's: Champagne

This holiday season we at K&L are pleased to offer great Champagne in a variety of styles suited to many different budgets! Working directly with many of the producers below allows us to eliminate middle men and pass on the savings to you!

## Party Champagne: \$35 and Under

**Ariston Carte Blanche Brut Champagne\*** (\$24.99) Full of the character that makes Champagne so special. It is a blend of 40% chardonnay, 30% meunier and 30% pinot noir given a very long four years of aging on the lees. Toasty, rich and full—we at K&L all plan on drinking a lot of this in Decemeber!

**Piper Heidsieck Brut Champagne (\$27.99)** When a party or gift-giving calls for a well-known brand, we have this very toasty bottle at a great price. It is composed of 55% pinot noir, 30% meunier and 15% chardonnay and is aged for two years on the lees. It is very toasty, yet light on the mid-palate.



**Ariston Brut Rosé Champagne\*** (\$32.99) An elegant, dry style made entirely from estate grown fruit in Brouillet. It is a blend of half and half pinot noir and meunier. The color comes from 12% meunier that is vinified red, from an old-vine plot that gets quite ripe. It is a very pretty tarnished pink color and has a lazy bead from more than five years of aging on the lees. It has gorgeous red cherry fruit on the nose and mid-palate, but still finishes snappy and dry.

**Marguet Pere et Fils Brut Reserve\*** (\$34.99) Many of you met the charming Benoit Marguet at our recent Fête du Champagne events in Hollywood and San Francisco and tasted his wines with him. For those of you who missed the event, this is one of the greatest deals in the store—an all Grand Cru blend of 60% pinot noir and 40% chardonnay from the Mountain of Reims, full of bold pinot flavor and honest bread-like quality from three years of aging on the lees.

**Marguet Pere et Fils Rosé Champagne\*** (\$34.99) We were out of this fantastic rosé for several years since Benoit Marguet would not release this rosé without proper aging. This rosé is made the hard, expensive way, exclusively from Grand Cru vineyards and mostly of chardonnay. The composition is 65% chardonnay and 35% pinot noir, with the color coming from Ambonnay and Bouzy rouge. It is elegant and powerful at once; fans of Billecart-Salmon that have been priced out should definitely try it.

**De Meric Grande Reserve Sous Bois Brut Champagne\*** (\$34.99) This very small production gem comes from the boutique negociant De Meric in Ay. Blended from 80% pinot noir, 15% chardonnay and 5% meunier from all Grand and Premier Cru sites, this beautiful Champagne has surprising elegance and poise given the amount of black fruit in the blend.



**Tarlant Brut Reserve Champagne\*** (\$34.99) Cult wine for under \$35? We feel very fortunate to represent the great wines of Tarlant—a family, estate producer since the 1600s. This wine is a half barrel fermented blend of equal parts chardonnay, pinot noir and meunier, and has red apple fruit and crisp snap. This is dosed at under 6 grams per liter. Also available in Brut Zero.

**Elisabeth Goutorbe Cuvée Eclatante Brut Champagne\*** (\$34.99) An all-estate Champagne from Ay, this is composed of 70% pinot noir, 25% chardonnay and 5% meunier. This wine is all stainless steel fermented and has a friendly, crowd-pleasing style with great fresh bread and pinot savour.

## DECEMBER EVENTS CALENDAR

### SATURDAY TASTINGS

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

**December 6: Special Domestic Cabernet Tasting.** Taste the newest boutique and "big-name" releases from California and the Pac. Northwest including Caymus Special Selection, Lewis Reserve and Opus One. \$50/person and reservations required. Limited availability at all three stores.

**December 13: Special Champagne Tasting.** Bubbles galore! We'll pour tons of Champagne including such greats as Dom Pérignon, Krug, Clicquot, Roederer Cristal and our incredibly popular direct buys. \$50/person and reservations required. Limited availability at all three stores.

### THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

December 4: The Champagnes of Philipponat;  
December 11: Introduction to the Ice wines of Henry of Pelham;  
December 18, 25 and January 1, 2009: BAR CLOSED

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

December 5: Port; December 15: Henry of Pelham Canadian Wines;  
December 19, 26 and January 2, 2009: CLOSED

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

December 4: Foxen; December 11: Wines of the Rhône-featuring Ste. Cosme;  
December 18: South American Wine with TGIC; December 25 and January 1, 2009: BAR CLOSED

## Featured Vintage Champagne

**2002 Franck Bonville Blanc de Blancs Champagne\* (\$36.99)** This pure chardonnay Champagne is made entirely from Grand Cru vineyards on the family's estate. All stainless steel fermented, this racy, clean, dry Champagne is perfect to serve as an elegant aperitif or with the fresh Dungeness crab that just came into season.



**2003 Louise Brison Vintage Champagne\* (\$39.99)** From southern Champagne, this open-knit, friendly is my top pick for parties where vintage Champagne is called for. Composed of 50% chardonnay and 50% pinot noir, it makes a big impression without being over the top.

**1996 Desbordes-Amiaud Premier Cru Brut (\$49.99)** This wonderful Blanc de Noir is made exclusively from pinot noir grown on the family's estate in Ecuil, a Premier Cru on the "Petite Montagne." It has a dark hay color, with a very generous nose of brioche, porcins and savory, smoky pinot fruit. On the palate, it is very concentrated with an ultra-long, pure, driven 1996 finish. This is a great deal for those of you who love the big personality of a blanc de noir and the great persistence of the 1996 vintage.

**1996 Fleury Brut Vintage Champagne\* (\$79.99)** Very limited amounts of the Fleury, one of our favorites of this great vintage, are left. Composed of 80% pinot noir and 20% chardonnay, it has a fruit confit element that does not detract at all from its freshness. It is very intense on the palate and tight as a tick at 11 years old. The surest sign of its quality is the finish, which expands like a peacock's tail and goes on forever.



**2002 Louis Roederer Vintage Brut Champagne (\$59.99)** The secret wine of the Roederer portfolio, made in much smaller quantities than Cristal and much more accessible in its youth. Wise buyers always snap some of this up, and in a very good vintage like 2002, a case for now and a case for later would be a very smart call!

**2000 Moët & Chandon Cuvée Dom Pérignon Brut Champagne (Inquire)** The new vintage of Champagne's most famous wine is in for December. While production figures and composition percentages are shrouded in mystery, this wine delivers the flavors that fans all over the world have come to love.



**2000 Moët & Chandon Grand Vintage Brut Rose (\$69.95)** One of the smallest production wines from one of Champagne's largest houses. Composed of 41% pinot noir, 39% chardonnay and 20% meunier, this bottle has quite a lot in common with its big brother, the rare, exquisite and very expensive Dom Pérignon Rosé. A subtle color and aroma are countered by bold flavors in this lovely pink Champagne.



**2002 Louis Roederer "Cristal" Brut Champagne (\$245.00)** Due to our excellent relationship with the house of Roederer, we are privileged to be able to feature Cristal in December. Of course, supplies are limited! We think this is the best Cristal since the 1996 vintage!

## Our Best at Any Price

**Tarlant Cuvée Louis Brut Prestige Champagne\* (\$54.99)** From the best plot on Tarlant's estate, the more than 45-year-old Crayons vineyard, this Champagne is a blend of half and half chardonnay and pinot noir. It is barrel fermented and aged for more than eight years on the lees (the current blend is 1996 and 1997). This Champagne has it all—the complexity of age, the freshness of youth, whip-crack acidity and a creamy mid-palate. Wow!



**Ruinart Blanc de Blancs Champagne\* (\$59.99)** 90 points *Stephen Tanzer's International Wine Cellar*. The feature that sets this stainless steel fermented wine apart from other Blanc de Blancs is the combination of grapes from both the cotes de blancs and the montagne de Reims, giving it a more rounded style. I find some chalky minerality in this Champagne, but also lychee fruit and texture.

**2002 De Meric Cuvée Rene Millesime\* (\$99.00)** One of the stars of our recent Fête du Champagne tasting, this organically grown, barrel fermented, pure meunier offering is a must for any serious Champagne-lover. Made as a tribute to the great Rene Collard, who worked as a consultant for De Meric, this will smash any preconceived notions about meunier that one might have. Flavorful, exotic, and full of mid-palate texture and punch, the length is the star characteristic—the best finish of any Champagne we stock!



**Bollinger Rosé Champagne (\$109.00)** Bollinger has scored a homerun with their brand new, non-vintage rosé. Concentrated yet completely effortless, this barrel fermented gem has it all. It's got plenty of Bolli power but that always takes a back seat to Bolli balance. Our best rosé!

**1988 Veuve-Clicquot Rare Vintage (Recently Disgorged) Champagne (\$96.99)** From a vintage that is fast becoming recognized as one of the best of the 1980s, this pinot noir-dominated gem is full of the hazelnut aromas indicative of the village of Verzenay. Deep and full, the Champagne is still so graceful and refreshing. My favorite of all the Cliquets, La Grand Dame or otherwise!



**1985 Veuve-Clicquot Rare Rosé Vintage (Recently Disgorged) Champagne (\$119.00)** For those who love mature Champagne, this is an absolute steal! The wine has a coppery color and a wonderful mushroom and savory pinot bouquet. It is big, rich and developed on the palate, with plenty of wild strawberry fruit and an extraordinary finish.

**2002 Philippe Gonet Cuvée Belemnita Blanc de Blancs Grand Cru Champagne\* (\$124.99)** Only 2,000 bottles of this exquisite ancient vine, pure Mesnil Champagne were made in the excellent 2002 vintage. The name is Latin for the extinct, fossilized squids that are prevalent in the chalk soil of the village of Mesnil—chalk that is more than 120 feet deep! This Champagne is the essence of minerality with flavors and aromas of pure chalk, white flowers and fresh-baked bread. This wine is a real lesson in purity and focus, and the opposite of the biscuity, richer style.



**Krug Grand Cuvée Brut Champagne (Inquire)** An icon of the wine world and an icon of France, this barrel fermented, multi-vintage masterpiece is quintessential bottled luxury. Powerful in style, it is not for those who want a wallflower Champagne, yet it never lacks elegance.

Happy Holidays!

Gary Westby

## GIFTS For the California Cab-Lover

**2005 Avalon Napa Cabernet Sauvignon (\$10.99)** From Robert Parker's "Value Issue": "This was a pleasant discovery during my recent tastings for this value report. The 2005 Cabernet Sauvignon Napa (50,000 cases produced) is a blend of 86% cabernet sauvignon and the rest syrah, merlot, and petite sirah. Its dark ruby/plum color is followed by sweet aromas of black currants, smoke, damp earth, licorice, and spice. Medium-bodied and pure with silky tannins as well as a surprisingly long finish."



**2005 Seventy Five Wine Company "Amber Knolls" Lake County Cabernet Sauvignon (\$18.99)** Seventy Five Wine Company is the priced-for-consumption label from Tuck Beckstoffer, revered vineyard manager and winemaker. The Beckstoffer family purchased Lake County's "Amber Knolls" vineyard in the late-1990s after determining the climate and soil perfect for ultra-premium cab. Bright fruit balanced by spice and tannins.

**2005 Worthy "Sophia's Cuvée" Napa Red (\$28.99)** This is Axios' "second" wine and it's definitely worthy of the attention it has garnered since its release with the 2001 vintage. Made from declassified lots of some of Napa's most sought-after wines, the 2004 blend includes cabernet sauvignon, cabernet franc, merlot, malbec and petit verdot. Focused, concentrated and full of explosive fruit, you'll keep patting yourself on the back for such a savvy find!



**2005 Terra Valentine Spring Mountain District Cabernet Sauvignon (\$32.99)** 90 points *Wine Enthusiast*: "This is the winery's basic appellation bottling, and while it's not as rich or ageable as their other two vineyard bottlings, it's a fine cabernet sauvignon. Dry and tannic, the black currant flavors are accompanied by wilder tastes of nettles and pine."



**2005 Beaulieu Vineyard Napa "Tapestry" (\$39.99)** BV's Reserve Tapestry is the wine to drink while waiting for you BV Georges de Latour Private Reserve to age. Made in a softer, more approachable style, the Tapestry weaves together classic Bordeaux varieties—cabernet sauvignon, merlot, cabernet franc, petit verdot and malbec—for a dark, luscious wine with lots of berry character. Hints of violets, cassis, cocoa and spice round out the picture. Drink now and over the next five years.

**2004 Jordan Alexander Valley Cabernet Sauvignon (\$42.99)** A richly-textured, opulent Alexander Valley cabernet that would pair perfectly with a steak with fresh chimichurri. Jordan's use of oak is quite restrained, but there's just enough to complement the violet, currant, smoke and earth notes on this bold wine.



**2006 Caymus Napa Cabernet Sauvignon (\$64.99)** 92 points *Wine Spectator*: "Full-blown, ripe and rich, with intense and sharply focused dried currant, wild berry and blackberry fruit that's still fairly tannic at this stage. Ends with a long, persistent finish. Best from 2010 through 2015." The 2006 is a worthy successor in the beloved Caymus lineage of full-bodied, fruit-forward, opulent cabernets.



**2004 Chateau St. Jean Sonoma "Cinq Cepages" (\$49.99)** 90 points Robert Parker: "The 2004 Cinq Cepages displays an elegant, Bordeaux-like style offering aromas of cedar, tobacco leaf, black currants, cherries, and spice box. Medium to full-bodied with soft, silky tannins, and a moderately long finish, it should drink well for 7-8 years."



**2005 Joseph Phelps Napa "Insignia" (\$179.00)** 93-96 points Robert Parker: "The 2005 Insignia (12,500 cases) is a blend of 92% cabernet sauvignon, 7% petit verdot, and 1% malbec. Elegant and restrained (which is very much in keeping with the style of this vintage), the wine is also rich, dense, pure, with chocolate cassis notes intermixed with hints of subtle wood, roasted herbs, and spice. It is ripe, rich, full-bodied, but in need of 4-5 years of bottle age. It should last for 25-30 years."

**2004 Opus One Napa Valley Red (\$169.00)** Robert Mondavi is gone but never forgotten. This wine is Bordeaux-like in its structure and balance, showing cedary oak, dusty berry, dried currant and minerals, with hints of herb and sage. A fabulous gift for any California wine collector. Very limited supply.



**2005 Opus One Napa Valley Proprietary Red (\$159.00)** 90 points *Wine Spectator*: "A tightly knit youngster, with hints of earthy cedar, tar and tobacco which join ripe currant, red cherry, anise, leather, sage and spice, ending with a strong, structured tannic finish. Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec. Best from 2010 through 2016." Limited availability; don't delay.

**2005 Joseph Phelps Napa Valley Cabernet Sauvignon (\$44.99)** 90-91 points *Stephen Tanzer's International Wine Cellar*: "Good full ruby. Very primary aromas of blackberry, cassis and bitter chocolate. Broad and suave; not as sweet as the 2004 but there's no shortage of size here. Boasts lovely vibrancy and finishes with sweet tannins and excellent length."



## GIFTS For the California Chardonnay Lover



**2007 Taz Santa Barbara Chardonnay (\$15.99)** The fruit for Taz's 2007 Santa Barbara Chardonnay comes from the winery's Cat Canyon Vineyard, and is 100% barrel fermented, though it only undergoes partial malolactic fermentation. The resulting wine has a silky lemon and tropical fruit quality with toasty coconut notes on the bouquet. On the palate, it's still got some acidic zing with good mid-palate weight and more tropical fruit flavors.

Beringer, also has his own family operation where he produces 5,000-plus cases of wine, primarily top-notch chardonnay and cabernet sauvignon."

**2006 Ambullneo Vineyards "Big Paw" Santa Maria Chardonnay (\$59.99)** Make that extra-special someone happy this holiday season! According to Robert Parker: "Displaying exotic notes of orange rind and white peaches, the 2006 Chardonnay Big Paw offers good minerality, crisp acidity, and a tart finish."



**2005 Talbott "Sleepy Hollow" Monterey Chardonnay (\$36.99)** 92 points *Wine Enthusiast*: "This cold-climate vineyard is source to some of the most powerful chardonnays in California. The '05 shows the massive tropical mango, guava, nectarine, apricot and pineapple flavors the vineyard effortlessly delivers. Almost over the top, it's saved by very crisp acidity."

**2007 Patz & Hall Napa Chardonnay (\$33.99)** This is the 20th vintage of Patz & Hall's Napa Valley Chardonnay and easily among the best of all of them. The 2007 vintage combines fruit predominantly sourced from Lee Hudson's famed Hudson Vineyard in the Carneros, from Garvey Vineyard in Oakville and from Antinori Vineyard at the top of Atlas Peak. Each source adds a unique character—tropical fruit and spice from Hudson, apple cobbler from Garvey and fresh citrus notes from Atlas—that are perfectly knit together with a rich, leesy texture.



**2006 Chateau St Jean Chardonnay "Robert Young Vineyard" Alexander Valley (\$21.99)** 92 points *Wine Spectator*: "Perfumed floral, tangerine, nectarine and vibrant green pear give this full-bodied wine lots of lively flavors, ending with a long, clean finish that picks up a nice vanilla and honeysuckle note." This barrel-fermented chardonnay is made of several separately vinified blocks of fruit from the famed Robert Young Vineyard in the Alexander Valley.

**2006 Sbragia "Gamble Vineyard" Chardonnay (\$32.99)** 92-94 points Robert Parker: "Even better than the 2005 is the 2006 Chardonnay Gamble Ranch, which reveals more honeyed tropical fruit, a brioche/roasted hazelnut character and a notion of citrus oil. This beauty should drink well for 2-3 years. Ed Sbragia, the long-time and highly-esteemed winemaker at

## SIMPLIFY THE SEASON

**Festive or festering?** I'll be feeling one way or the other this holiday season, and it's all dependent on how well I organize the chaos (I have twin toddler boys, so chaos generally reins). I am going to follow a strict regime when it comes to wine-ing and dining my guests and gift recipients, in an effort to have one less thing over which to FREAK. This year, I'll be serving and gifting one example of sparkling wine, one white, one red and one stickie. With that much decided, I have only to choose a few presents for our boys (they still prefer apple juice, though I am working on 'em!).

I love unusual animals and unusual wines, so the sparkler of the season has got to be the non-vintage **Bugey Cerdon, Caveau du Mont July (\$15.99)**. This time of year, fattiness and frivolity have a way of going rampant on you, so it's nice to sip a fun, pink bubbly that is light on its feet (less than 9% alcohol). Grapey and off-dry, it is equally tasty served before a meal or after.

There is nothing inherently weird about sauvignon blanc, but for some of you, South African wines remain a mystery. A great introduction is the **2007 Neil Ellis "Sincerely" Sauvignon Blanc (\$9.99)**, which features gooseberry, citrus, fresh-cut grass and leesy notes, and a finish that is at once piquant and juicy. A great all-around white and a very safe bet for white wine drinkers the world over!

I have never met an oenophile who pooh-poohed Italian wines, so this year I'm giving the gift of Chianti, more specifically the always appreciated **2005 Castello di Monsanto Chianti Classico Riserva (\$19.99)**. The winemaker, Andrea Giovannini, used to be at the helm of Ornellaia. Aside from its pedigree, this wine impresses with silky red fruit and exotic spice, along with balanced acidity and a deceptively long finish. This tastes a lot more expensive than it is!

My family and friends include more than a few control freaks (no reflection on me, certainly) who rarely eat dessert. The good news: They have no problem drinking it! The **2005 La Tour Blanche, Sauternes (375ml \$29.99)** is the liquid equivalent of apple pie à la mode. My mom will have a second glass of this one, and she's the most obsessive-compulsive of the bunch!

Wish me luck!

Elisabeth Schriber

## GIFTS For Pinot Noir Devotees

**2006 Patz & Hall Sonoma Coast Pinot Noir (\$37.99)** 90 points and one star from the *Connoisseurs' Guide to California Wine*: "Laced with lots of rich, very vanillin oak and absolutely bursting with intense, highly ripened cherry-like fruit at every point, this fat and full-bodied pinot holds nothing in reserve. It more than makes up in immediate richness and depth for what it may lack in ageworthy structure, and its slight bias to softness makes it a good candidate for drinking with richly seasoned pork stews in the relatively near term."



**2006 Kalinda North Coast Pinot Noir\* (\$17.99)** This special Kalinda bottling actually comes from Napa's Cakebread. It is approximately 75% Anderson Valley and 25% Sonoma Coast fruit, and shows opulent aromas of dried roses, strawberries, meaty tones and hints of toasty oak that carry over to its broad, full, complex palate with an ongoing finish.

**2005 Argyle "Nuthouse" Pinot Noir (\$44.99)** 93 points Wine Spectator: "Bright, effusive and generous with its raspberry, red cherry, nutmeg and cream flavors, lingering impressively on the polished finish. This jumps out of the glass, not for its size or any single element, but for its seamlessness and focus."



**2006 Rex Hill Oregon Pinot Noir (\$19.99)** More than 25 different wines comprise this blend (most from the northern end of the Willamette Valley). Garnet-hued with vibrant aromas of Bing cherries, ripe raspberries, blueberries, red currants, minerals and cardamom, this wine enchants from the moment you pop the cork. As it opens up it reveals even more: beeswax, red fruit, cloves and earth. On the palate it is the red fruit flavors up front that lead to a plush mid-palate with power, concentration and focus straight through to the finish.



**2007 Melville "Estate" Sta Rita Hills Pinot Noir (\$27.99)** Melville's Estate Pinot Noir captures the sexy, cool-climate fruit aromas and flavors that exemplify the winery's Sta. Rita Hills estate. Its fabulously complex aromatic display explodes like fireworks: raspberry, cherry, Black Mission fig and watermelon! Sesame, pink peppercorn and green tea aromas are more subtle, like sparklers. In the mouth, the precocious fruit is balanced by graceful floral notes, fine-grained tannins and verve.



**2006 Morgan "Twelve Clones" Santa Lucia Highlands Pinot Noir (\$24.99)** Grapes from Morgan's organically-farmed Double L Vineyard in the Santa Lucia Highlands make up 40% of this wine's blend in 2006, which actually includes 12 different clonal selections of pinot noir. The diversity of clonal selections combine with the cool Monterey climate and strong Salinas Valley winds to create a complex wine with fully developed flavors and acidity. Notes of leather, toast, mineral and vanilla balance the cherry, berry, rose petal and spicy earth notes in this medium-bodied, structured wine.



**2007 Foxen Santa Maria Valley Pinot Noir (\$33.99)** Perhaps the only thing better than enjoying a bottle of this delicious pinot noir with dinner this weekend would be sitting on the winery's deck, overlooking Foxen Canyon, sipping on a bottle of this pinot with dinner. Made with fruit from Bien Nacido and Julia's vineyards, the 2007 Santa Maria Valley Pinot Noir displays tons of plush raspberry and cherry fruit with good acid balance and just a hint of oak spice.



**2007 Mark West California Pinot Noir (\$9.99)** This great bargain is rich and fruit-forward with notes of cherry, raspberry and plum with a little butter cookie in the background. In the mouth it's juicy and bright with super-fine tannins and gobs of fruit. Kudos to winemaker Alex Cose and the folks at Mark West—who believe you don't have to pay a king's ransom for a good glass of pinot!



**2006 Etude Carneros Pinot Noir (\$39.99)** Etude is a study of clear vision: making distinctive pinots that are clearly Californian, but have the subtlety and nuance expected of a Burgundy. Even their entry-level estate pinot fits this bill, showcasing cool-climate fruit with explosive aromatics redolent of raspberry and pomegranate with hints of freshly-tilled soil and sweet sandalwood. In the mouth, the wine is energetic, full of red fruit and cocoa powder, with hints of nutmeg and clove on the lengthy finish.



**2007 Au Bon Climat Santa Barbara Pinot Noir (\$19.99)** From one of the top pinot producers on the Central Coast, Jim Clendenen makes great wine vintage after vintage, using exceptional fruit even in this entry-level beauty. Easy to drink with strawberry and plum notes, good texture, acidity and fruit. There's nothing pretentious about this wine—it's just honest, tasty pinot that pairs well with almost anything that you put on the dinner table.

## GIFTS *Other Great Domestic Wines for the Holidays*



**NV Sokol Blosser “Evolution” Oregon White (\$13.99)** From a blend of pinot gris, muller-thurgau, sémillon and six other white grapes, this light and zippy white is ready to drink now and very easy to understand and enjoy. Loaded with delicious flavors of peach, spice and vanilla, this has something in it for everyone—literally! And its LIVE Certified Salmon-Safe, too.

### **2006 Terraces Napa Valley Zinfandel (\$24.99)**

This isn't one of those big bomber zins that will slap you around with its 16.5% alcohol. No, this is a classic zin from the winery's Quarry vineyard. This has a wonderful spicebox nose, full of clove and allspice and lots of black fruit. Wonderfully balanced and food friendly, try this with everything from Christmas goose (does anybody do that?) to pot roast to grilled chicken.



**2007 Conundrum California White Table Wine (\$21.99)** A spirited nose full of apricot, white peach and honeysuckle aromas. On the palate, its citrus, honeydew and pear flavors are highlighted by vanilla spice and a creamy, mouth-filling texture. The finish is crisp and bright with citrus tones. Sealed with a screw-cap closure, you can be assured that this wine will be as bright and fresh as it should be when you open it.

**2007 Folie à Deux California “Menage à Trois” (\$8.99)** This is Folie à Deux's fun and scintillating zinfandel, merlot and cabernet sauvignon blend. Jammy red fruit, silky tannins and plenty of spice make this a saucy little number for imminent drinking.



**2006 Kalinda Napa Valley Merlot\* (\$17.99)** We can't tell you the source for Kalinda's 2006 Napa Merlot, but suffice to say it comes from one of Napa's preeminent family-owned producers of cabernet, merlot and chardonnay. Bright acidity and a complex and elegant bouquet filled with red fruit, mint, cherries and spice. Who says merlot can't stand on its own? This wine will bring you back into the fold. This is still young, so decant an hour before serving with a rustic beef or lamb dinner.

### **2005 Bogle “The Phantom” Red Blend (\$14.98)**

This is a tasty, affordable blend of petite sirah, zinfandel and mourvèdre that's only an apparition in one sense—one minute you have a bottle of wine, the next minute it's gone. Dark fruit and notes of anise, black pepper and spice carry from nose to palate in this easy-drinking, bold wine.



**2006 Kalinda Napa Valley Zinfandel\* (\$16.99)** Picked at relatively low brix (sugar level), the wine is aged for 13 months in French and American oak (about 20% new American). The wine's earthy framework keeps the blackberry fruit in check, creating a balanced zinfandel with acidity, fruit tannin and oak tannins all working together. The Kalinda is drinking beautifully now and should continue to develop in bottle over the next few years.

### **2005 Barrel 27 Central Coast Syrah (\$24.99)**

This may be one of the best values in California syrah available today. From winemakers Russell From and Mac Meyers, this is a rich, fruit-forward syrah with all of the spicy, meaty notes you'd expect from a wine three-times the price.



**2005 Etude Sonoma Valley Merlot (\$24.99)** Etude winery began as a quest by Tony Soter to craft world-class pinot noir in California, though they quickly branched out into making sublime cabs as well as wonderful merlots like this one. This wine is 100% estate-grown and beautifully expresses the unique Sonoma Valley terroir from which it comes. Merlot at its best, this is an enticing array of blackberry, plum and olive flavors with balance and a soft, voluptuous mouthfeel. The 2005 Etude Merlot is an excellent example of what merlot can achieve in the right hands.

### **2006 Hocus Pocus “Reset” Santa Barbara Syrah (\$17.99)**

If you liked the 2006 vintage of Hocus Pocus Syrah, you're bound to love the “Reset” too! This is the same cuvée, made from the same meticulously farmed vineyards in the Sta. Rita Hills and Santa Ynez Valley, with some extra time in wood. Still a great value, the wine's edges have softened a bit, and the fruit, earth and gaminess that were the hallmark of the younger wine have evolved into something even more elegant and delicious. But don't take our word for it, buy a bottle of each and compare for yourself!



**2005 Purisima Canyon Sonoma County Red Wine\* (\$9.99)** This is not a wine for pondering, but a wine for drinking now with friends. A blend of zinfandel, carignan and merlot grown in family-owned vineyards in Sonoma County. Superb value!

# SPIRIT OF THE SEASON *Holiday Drams*

Whether you're looking for something to drink or give this holiday season K&L has the perfect spirit to lift yours. Here are the staff picks for fantastic spirits that won't put a huge dent in your pocketbook. Don't miss out on our exclusive cask single malts and cognac gifts packs from a few smaller producers that we just love. Happy Holidays!

## American Bourbon/Whiskey



**Four Roses Single Barrel 100 Proof Bourbon (\$46.99)** This domestic Bourbon was awarded five stars by *F. Paul Pacult's Spirit Journal*. This is a complex, full-bodied Bourbon that's remarkably smooth and surprisingly delicate. Maple syrup, cocoa and spice aromas lure you into the glass—neat or on the rocks—which displays wonderful plum and cherry fruit tones along with more spice.

**George Dickel Tennessee Whiskey Barrel Select (\$34.99)** Limited to quantity on hand! 90-95 points *Wine Enthusiast*: "Attractive scents of peanut butter, citrus peel and unsalted butter. The palate entry showcases the peanut quality, but adds a hint of charred oak; at midpalate the taste profile becomes more bacon fat-like and smoky, with nuances of palm oil, nut paste and cream."



**Hirsch Straight Bourbon Small Batch Reserve (\$29.99)** From Hirsch Distillers in Bardstown, Kentucky, this is an incredible, distinctive single-barrel domestic whiskey.

## After Dinner Liqueurs



**Nux Alpina Walnut Liqueur (375ml \$33.99)** Rich, aromatic walnut liqueurs are a longstanding tradition throughout the Alps. Perhaps the best example of these liqueurs is the Nux Alpina, made by the Purkhart family, who have been using the the same, all-natural family recipe for three generations. Each summer the family picks delicate, fresh, green "Weinsberg" walnuts from wild stands of the variety near the village of Sankt Peter in der Au. These walnuts steep for months in Weinbrand (a grape brandy) and for the last month with a variety of spices and alpine botanicals. This delicious liqueur is renowned for its balance and exceptionally smooth finish.

## Rum



**Diplomatico Exclusiva Reserva Rum (\$34.99)** This fantastic Venezuelan rum was distilled from molasses in a copper pot still and aged for 12 years. This is an exquisite blend that seduces with its intense amber color, unique body and extraordinary balance. Delivers full, rich flavors with a silky-smooth finish.

## Cognac

**Delamain Grand Champagne Cognac Three-Bottle Gift Pack (\$94.99)** This gift pack includes three 200ml bottles, one each of the Pale & Dry, Vesper and Tres Venerable Cognacs from Delamain.

**Le Reviser XO Petite Champagne Cognac (\$67.99)** This has a soft, sweet vanilla bouquet with elegant rancio and dried fruit aromas developing. Soft anise flavors linger on the palate.

**Tesseron Cognac Four-Bottle Gift Pack (\$34.99)** This is a fantastic way to experience four different expressions in the Tesseron lineup. You get four 50ml bottles, one each of the Lot 90, Lot 76, Lot 53 and Lot 29, which Robert Parker awarded 100 points!

## Cognac Park

These 200ml bottles of Cognac Park make perfect stocking stuffers! They look and taste great, and are the perfect gift to introduce your loved ones to the joys of cognac. Maison Cognac Park was founded to make straightforward, unadulterated cognacs presented in simple packaging, intended to offer an alternative to over-caramelized brown cognacs sold in flamboyant crystal decanters or frosted glass bottles.



**Cognac Park V.S.O.P. (200ml \$14.99)** The V.S.O.P. has rich and nutty flavors that stay in the mouth, with a certain amount of wood. Round and easy to drink. The secret behind this blend is the many regional varieties of eaux-de-vie in the blend, including the nuttiness of good Borderies.

**Cognac Park X.O. Extra Old (200ml \$19.99)** The X.O. Extra Old has a strong, forceful structure—the complete opposite of the delicate Vieille Grande Champagne—with rich, fruitcake flavors. A perfect digestif,

**Cognac Park Vieille Fine Champagne (200ml \$39.99)** This is 60% Grande Champagne and 40% Petite Champagne. Although often cited as complementing each other, strong tobacco can overwhelm a delicate cognac and so this is a deliberately fuller, richer style on the nose and palate sold as "the cigar blend," a perfect complement to accompany a fine cigar.



**Cognac Park Vieille Grande Champagne (200ml \$44.99)** The Vieille Grande Champagne is the top of the range, soft and mellow with plenty of fruit and rancio charentais. Stewed fruit, leather and cigar box flavors linger on the palate, which is both long and delicate.

“Personally, I love entertaining during the holiday months—it’s my favorite way to unwind—because I like to be close to my friends and family. And I always like to have a special cocktail to make sure they have an unforgettable year’s end.”

## Single Malt Whisky: K&L Exclusive Casks

**1989 Bruichladdich 18 year old Unchillfiltered Signatory Islay Single Malt Whisky (\$69.99)** A K&L exclusive cask! Now, I know this Bruichladdich is not from the stock at the distillery, but I couldn’t pass up a fantastic deal like this one! You are going to get a 1989 Bruichladdich for only \$69.99. Magic starts to happen when an Islay single malts turns 17 to 21 years old, all of the characteristics of the whisky come together without any one dominating. This is classic Bruichladdich, aged in just a Bourbon cask. As you all know, Bruichladdich and Bourbon casks are a marriage made in heaven! It has a lovely amber, honey-gold hue and is like eating a toasted marshmallow right off a campfire, yummy. On the palate this malt is rich and lush with a nice round finish.

**1990 Glen Grant 18 year old Gordon & Macphail Speyside Single Malt Whisky (\$69.99)** Another K&L exclusive cask! The 1990 Glen Grant explodes on the palate. It is very rare to find a Glen Grant that has been aged in a Bourbon cask. Usually, Glen Grant is weighed down with tons of sherry. Not here—the Bourbon cask allows the beauty of the whisky to shine. Again, this is at the unbelievable price of only \$69.99!

**2002 Benromach 6 year old “Peat Smoke” Speyside Single Malt (\$76.99)** Benromach Peat Smoke is crafted by just two men at Speyside’s smallest working distillery. They use pure spring water from the nearby Romach Hills and heavily peated Scottish barley malted to 55 parts per million. The resulting single malt delivers a seriously smoky character. It is complex, intense and challenging, yet balanced with the fruity elegance of Speyside. Hints of Granny Smith apples burnt sugar evoke memories of fresh-baked apple crisp, while the palate delivers smoky toffee flavors combined with spiced, mulled fruit. A perfect complement to the end of any holiday dinner.

Susan Purnell

## HOLIDAY COCKTAIL RECIPES

**The Holiday season is a very interesting time of year. We celebrate our good fortune, friends and family.** The holidays, however, can also add a significant amount of tension to our already stressful lives. That’s why it is so important to take some time to enjoy yourself! Personally, I love entertaining during the holiday months—it’s my favorite way to unwind—because I like to be close to my friends and family. And I always like to have a special cocktail to make sure they have an unforgettable year’s end. While sometimes a simple Kir Royal will do, a creative cocktail creation sets the mood and brings welcome diversity to the standard beverage options. So here are three fun favorites for all of your holiday occasions, and to make things easy, you can get almost all of the ingredients right here at K&L:

### Holiday Cheer

2 oz **TRU2 Organic Gin (\$34.99)**  
 ¾ oz **St Germain Elderflower Liqueur (\$31.99)**  
 ½ oz fresh-squeezed orange juice

Shake and pour into a Champagne flute. Top with **Jean Philippe et Francois Becker Cremant d’Alsace Bio (\$16.99)** and garnish with orange zest.

### Pumpkin Pie Toddy

1 oz **Modern Spirits Pumpkin Pie Vodka (\$21.99)**  
 1/2 oz **St Elizabeth Allspice Dram (\$25.99)**  
 1/2 oz milk  
 1 tsp maple syrup  
 4 oz hot water with a dash of cinnamon added

Stir and serve in a coffee mug, garnish with a cinnamon stick and top with whipped cream.

### Snowed In! (adapted from Harry Craddock’s *Savoy Cocktail Book*)

1 part **Rothman Crème de Violette (\$25.99)**  
 1 part **Zirbenz Stone Pine Liqueur (\$29.99)**  
 1 part **Ricard Pastis (\$27.99)**  
 1 part sweet cream  
 2 parts **Leopold Bros. Small Batch American Gin (\$36.99)**

Shake well with ice and strain into a martini glass.



David Othenin-Girard

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



## 1970-2004 IN STOCK

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

## VALUE WINES UNDER \$30

<b>1999 Pomey, Pessac</b>	<b>\$19.99</b>
From the Pape Clement folks—enjoy now!	
<b>2000 de Moulin-à-Vent, Graves*</b>	<b>\$17.99</b>
Old School and extremely delicious—buy it.	
<b>2000 Ducluzeau, Lustrac</b>	<b>\$19.99</b>
Owned by the Borie family of Ducru fame, this wine is 90% merlot and quite soft for a Lustrac. Toasty aromas—sweet fruit. Bargain!	
<b>2001 Cantelys Rouge, Pessac*</b>	<b>\$21.99</b>
Soft, toasty and elegant—a little SHL.	
<b>2001 Marbuzet, St-Estèphe*</b>	<b>\$29.99</b>
Best ever from here. Made by the Cos crew; this wine is rich and round and elegant. Clyde's pick.	
<b>2003 Belle-Vue, Haut-Médoc*</b>	<b>\$19.99</b>
You must try this superb value! Elegant and round and rich—not overdone. Clyde's pick. According to Robert Parker: "A strong success." 27% petit verdot.	
<b>2003 Bois-Malot, Bordeaux Sup*</b>	<b>\$11.99</b>
<b>2003 Couhins-Lurton, Pessac</b>	<b>\$19.99</b>
<b>2003 de Rochemorin, Pessac</b>	<b>\$14.99</b>
<b>2003 Greysac, Haut-Médoc</b>	<b>\$16.99</b>
One of the best values for drinking Bordeaux.	
<b>2003 La Gatte, Bordeaux Rouge</b>	<b>\$10.99</b>
<b>2003 les Alleees de Cantemerle</b>	<b>\$19.99</b>
<b>2003 Valentons Canteloupe*</b>	<b>\$11.99</b>
<b>2004 Bastide de Dauzac, Margaux</b>	<b>\$24.99</b>
<b>2004 Blason d'Evangile, Pomerol</b>	<b>\$29.99</b>
Pomerol under \$30! Second wine of Evangile.	
<b>2004 Brio de Cantenac, Margaux*</b>	<b>\$19.99</b>
<b>2004 Cantelys Rouge, Pessac*</b>	<b>\$19.99</b>
Outstanding value wine; classic style. Clyde pick!	
<b>2004 Clarke-Rothschild, Lustrac</b>	<b>\$19.99</b>
One of best values in the store! Elegant.	
<b>2004 d'Aiguilhe, Castillon</b>	<b>\$29.99</b>
Robert Parker: "This property, run by Stefan von Neipperg, has produced a sleeper of the vintage."	
<b>2004 Fugue de Nenin, Pomerol</b>	<b>\$22.99</b>
<b>2004 Lalande-Borie, St-Julien</b>	<b>\$21.99</b>
Delicious wine. Classic style.	
<b>2004 Fleur de Bouïard, Pomerol</b>	<b>\$29.99</b>
90 points RP: "Hubert de Bouard's reference point estate in Lalande de Pomerol continues to	

produce wines that are truly revelations."

<b>2004 l'Avocat Rouge, Graves</b>	<b>\$19.99</b>
One of Ralph's picks—brilliant!	
<b>2004 les Alleees de Cantemerle</b>	<b>\$19.99</b>
<b>2004 La Vieille Cure, Fronsac</b>	<b>\$24.99</b>
<b>2004 Malmaison, Moulis*</b>	<b>\$14.99</b>
<b>2004 Phélan-Ségur, St-Estèphe</b>	<b>\$29.99</b>

## 1970-2004 CLASSICS

<b>1970 Beychevelle, St-Julien</b>	<b>\$199.00</b>
Clyde just drank a bottle—perfect right now!	
<b>1970 Palmer, Margaux</b>	<b>\$399.00</b>
Fabulous wine—superb in every way. 95 points from Robert Parker.	
<b>1975 Lafite-Rothschild, Pauillac</b>	<b>\$289.95</b>
<b>1979 Pichon-Lalande, Pauillac</b>	<b>\$199.00</b>
<b>1981 Grand Puy Lacoste (1.5L)</b>	<b>\$199.99</b>
Don't miss this bargain—right from property. The first great wine from Xavier Borie.	
<b>1982 Beychevelle, St-Julien</b>	<b>\$249.00</b>
<b>1982 La Lagune, Médoc</b>	<b>\$249.00</b>
<b>1982 Pavie, St-Emilion-Fabulous!</b>	<b>\$249.00</b>
89 points Parker and 95 Points Clyde Beffa—we miss you Jean Paul Valette.	
<b>1984 Margaux, Margaux</b>	<b>\$269.00</b>
91 points <i>Wine Spectator</i> . According to Robert Parker: "The 1984 Margaux is one of the best wines of the vintage."	
<b>1986 Larcis-Ducasse (1.5L)</b>	<b>\$169.00</b>
<b>1987 Mouton-Rothschild, Pauillac</b>	<b>\$299.00</b>
<b>1988 Pavie, St-Emilion (5L)</b>	<b>\$899.00</b>
Superb large format!	
<b>1990 Cheval Blanc, St-Emilion</b>	<b>\$1,299.00</b>
<b>1991 Latour, Pauillac</b>	<b>\$399.00</b>
Fabulous wine this year—no frost here!	
<b>1991 Léoville-Las Cases, St-Julien</b>	<b>\$159.99</b>
One of the best of this underrated vintage.	
<b>1991 Palmer, Margaux</b>	<b>\$179.00</b>
<b>1991 Palmer, Margaux (1.5L)</b>	<b>\$349.00</b>
One of the best wines of the vintage—direct from the château.	
<b>1993 Latour, Pauillac</b>	<b>\$299.00</b>
<b>1994 Latour, Pauillac</b>	<b>\$399.00</b>
Two of the best wines of these vintages!	
<b>1994 Cheval Blanc, St-Emilion (3L)</b>	<b>\$699.00</b>
<b>1994 Mouton-Rothschild, Pauillac</b>	<b>\$299.00</b>
91 points Robert Parker: "The 1994 appears to be the finest Mouton-Rothschild made following the 1986 and before the 1995's conception."	

<b>1994 Pichon-Lalande, Pauillac (1.5L)</b>	<b>\$299.00</b>
<b>1996 Latour, Pauillac (1.5L)</b>	<b>\$1,299.99</b>
<b>1998 Clinet, Pomerol</b>	<b>\$99.00</b>
<b>1999 Cos d'Estournel, St-Estèphe</b>	<b>\$119.00</b>
<b>1999 Cos d'Estournel (1.5L)</b>	<b>\$199.00</b>
<b>1999 Haut-Bailly, Pessac</b>	<b>\$69.99</b>
This is just simply delicious wine.	
<b>1999 Pavie Macquin, St-Emilion</b>	<b>\$89.00</b>
Spicy and rich, affordable Pavie Macquin.	
<b>1999 Pichon-Lalande (1.5L)</b>	<b>\$229.00</b>
<b>1999 Smith-Haut-Lafitte (5L)</b>	<b>\$599.00</b>
<b>2000 Carruades de Lafite, Pauillac</b>	<b>\$199.00</b>
<b>2000 Smith-Haut-Lafitte, Pessac</b>	<b>\$99.99</b>
94 points RP: "A sensational effort, and the finest wine to ever emerge from this estate..."	
<b>2001 Cos d'Estournel, St-Estèphe</b>	<b>\$139.99</b>
94 points <i>Wine Spectator</i> : "Wonderful spice and currant aromas to this young wine..."	
<b>2001 Léoville-Barton, St-Julien</b>	<b>\$119.00</b>
92 points Robert Parker: "Consistent from bottle, this is an outstanding offering..."	
<b>2001 Smith-Haut-Lafitte, Pessac</b>	<b>\$79.99</b>
<b>2003 d'Angludet, Margaux</b>	<b>\$39.99</b>
<b>2003 Haut-Bailly, Pessac</b>	<b>\$49.99</b>
90 points Robert Parker and 91 from Clyde—sweet and lovely.	
<b>2003 Latour, Pauillac</b>	<b>\$999.00</b>
<b>2003 Léoville-Las Cases (375ml)</b>	<b>\$89.99</b>
<b>2003 Palmer, Margaux (375ml)</b>	<b>\$69.00</b>
<b>2003 Palmer, Margaux (1.5L)</b>	<b>\$249.00</b>
<b>2003 Pontet-Canet, Pauillac</b>	<b>\$119.00</b>
<b>2003 Pontet-Canet, Pauillac (1.5L)</b>	<b>\$199.00</b>
94 points <i>Wine Spectator</i> . 95 points RP.	
<b>2004 Clos d'Oratoire, St-Emilion</b>	<b>\$34.99</b>
90 points <i>Wine Spectator</i> : "Silky tannins and a mineral, chocolate and tea aftertaste. Complex and subtle. Better than the 2003."	
<b>2004 Cos d'Estournel, St-Estèphe</b>	<b>\$99.99</b>
<b>2004 Latour, Pauillac</b>	<b>\$399.00</b>
95 points Robert Parker: "A terrific effort..."	
<b>2004 les Forts de Latour, Pauillac</b>	<b>\$149.00</b>
<b>2004 Pichon-Baron, Pauillac</b>	<b>\$76.99</b>
93 points Robert Parker: "An undeniable star of the vintage." Half the price of the 2005.	
<b>2004 Pichon-Lalande, Pauillac</b>	<b>\$79.99</b>
<b>2004 Reserve de Comtesse Lalande</b>	<b>\$33.99</b>
Robert Parker: "Impressively-endowed ...It should...evolve for a decade."	



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

#### 2006 BORDEAUX JUST ARRIVED

Caronne Ste-Gemme, Haut-Médoc	\$15.99
Caronne Ste-Gemme (1.5L)	\$29.99
Clarke Rothschild, Listrac	\$21.99
Malmaison, Moulis	\$17.99
Seigneurs d'Aiguilhe, Castillon	\$15.99

Sweet fruit aromas dominate this wine's nose as well as its palate with a nice background of spice.

#### 2005 BORDEAUX-IN STOCK

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

#### VALUE WINES UNDER \$30

Bernadotte, Haut-Médoc (1.5L)	\$39.99
Excellent value in big bottle—great gift!	
Busquet VV, Lussac St-Emilion	\$19.99
Cambon La Pelouse, Haut-Médoc	Inquire
Carignan Prima, Premières Côtes	\$29.99
90 points Robert Parker. A lovely wine; cellar it.	
Coufran, Médoc	\$27.99
Recommended by Clyde AND Robert Parker!	
Croix de Rambeau, St-Emilion (1.5L)	\$43.99
Sweet and sexy! You will love this.	
de Francs les Cerisiers,	
Côtes de Francs	\$9.99
Made by Hubert de Boüard of Angelus fame.	
Etoiles de Mondorion, St-Emilion*	\$17.99
Fourcas Dupre, Listrac	\$19.99
Gigault "Cuvée Viva" Blaye	\$22.99
La Graside, Bordeaux	\$9.99
Lalaudey, Moulis*	\$29.99
One of Clyde's favorites.	
Les Tours de Peyrat VV, Côte Blaye	\$15.99
Top 10 value of 2005 in the <i>Wall Street Journal</i> .	
Les Trois Croix, Fronsac	\$24.99
90 points WS: "Has a pretty nose, with blackberry, flowers and licorice-tainted mineral..."	
Mille Roses, Haut-Médoc	\$25.99
Perron, Lalande de Pomerol	\$22.99
Jammy and sweet. Lovely texture!	
Peyraud, Premieres Côtes de Blaye	\$10.99
Peyraud, Premier (1.5L)	\$21.99
Back in—sold out quickly! Holiday party size!	
Poitevin, Médoc*	\$14.99
Excellent wine. Great structure and long finish.	
One of Clyde's picks for the vintage's best values.	

Potensac, Médoc—Parker favorite!	\$29.99
Rocher Bellevue Figeac, St-Emilion	\$29.99
Delicious wine to drink or cellar five years. One of the best values in red wine in today's market.	
Roland de Garde Prestige, Blaye*	\$17.99
Another Parker "value" property. "Sleeper."	
Senejac, Haut-Médoc	\$29.99
90 points <i>Wine Spectator</i> : "Full-bodied, with lovely soft tannins and a long, caressing finish."	
Soleil, Pusseguin St-Emilion	\$29.99
Souvenir, Bordeaux*	\$11.99

#### OTHER 2005 BORDEAUX

Bourgneuf, Pomerol—91 pts WS	\$39.99
Brown Rouge, Pessac	\$34.99
90 points WS: "Has a beautiful nose of crushed blackberry and raspberry, with mineral undertones... Their best in a long time."	
Bellegrave (Van der Voort), Pauillac	\$34.99
Canon, St-Emilion	\$119.99
Canon, St-Emilion (3L)	\$599.99
Canteleys Rouge, Pessac	\$31.99
The 2005 is even better than the very fine 2003 vintage. Best ever from them. Toasty oak, cassis and red berry fruit.	
Clos Fourtet, St-Emilion	Inquire
Clos d'Eglise, Côtes de Castillon	\$34.99
A Castillon star and an incredible value.	
Clos des Jacobins, St-Emilion	\$56.99
94 points WS: "Dark in color, almost black, with chewy tannins and a long, powerful finish. Has loads of fruit and toasty oak. A new 1947?"	
Clos de la Vieille Eglise, Pomerol	\$59.99
d'Armailhac, Pauillac	\$49.99
90 points Robert Parker. We liked this as much as the Clerc Milon.	
Ducru-Beaucaillou, St-Julien	\$219.99
Fabulous. Enough said!	
de Pressac, St-Emilion	\$35.99
Esprit d'Eglise, Pomerol	\$39.99
Second wine of Clos Eglise—a great value.	
Fleur de Boüard, Lalande Pomerol	\$39.99
90 points WS: "Round, soft and very velvety..."	
Lascombes, Margaux	Inquire
Langoa Barton, St-Julien	Inquire
Langoa-Barton (1.5L)	\$199.00
Langoa-Barton (3L)	\$369.00
One of Clyde's favorites in 2005.	
Latour, Pauillac	Inquire

Le Castelet, Pomerol	\$44.99
Léoville-Barton, St-Julien	Inquire
l'Enclos, Pomerol	\$37.99
Lynsolence, St-Emilion (1.5L)	\$139.99
Lynsolence, St-Emilion	\$69.99
Meyney, St-Estèphe	\$31.99
Mouton-Rothschild, Pauillac	\$699.99
Pagodes de Cos, St-Estèphe	\$49.99
Pichon-Lalande, Pauillac	\$169.00
Pichon-Lalande, Pauillac (1.5L)	\$299.00
Pichon-Lalande, Pauillac (3L)	\$599.00
Rochebelle, St-Emilion (1.5L)	\$69.99
Rouget, Pomerol	Inquire
Reserve de Comtesse Lalande	\$49.99
This is the BEST ever for Comtesse. It tastes like Pichon with merlot flair.	
Tour de Pez, St-Estèphe	\$34.99
Talbot, St-Julien	\$59.99
Smith-Haut-Lafitte, Pessac	Inquire
Soutard, St-Emilion	\$49.99
Soutard, St-Emilion (6L)	\$699.99
Soutard, St-Emilion (3L)	\$349.99
Simply delicious. The best ever from this property, it's packed with ripe fruit and great structure!	
Valrose Cuvée Alienor, St-Estèphe	\$29.99

#### WHITE BORDEAUX

2004 Brown Blanc, Graves*	\$24.99
2005 l'Avocat Blanc, Graves*	\$18.99
Mineral driven—super value!	
2006 Clos Floridene Blanc, Graves*	\$24.99
2006 Lynch-Bages Blanc	\$49.99
2006 Château Reynon "VV"*	\$13.99
Great balance. Denis Durbourdieu gem.	
2006 Le Cygne de Fonreud	\$13.99
2006 Le Cygne de Fonreud (375ml)	\$6.99
One of the best whites of the vintage. Unknown, superb and amazingly inexpensive!	
2006 Roquefort, Entre Deux Mers*	\$11.99
2006 St-Jean des Graves Blanc*	\$13.99
Back in again—great value and screw cap.	

#### SAUTERNES 2005—HIGHLY RATED

Doisy-Védrières	\$44.99
Guiraud (375ml Inquire)	Inquire
La Tour Blanche (375 ml)	\$34.99
Lafaurie Peyraguey (375ml)	\$23.99
Rayne Vigneau (375ml)	\$21.99
	\$39.99

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



**CABERNET SAUVIGNON**

2003 Montelena "Estate"	\$99.00
2003 Smith-Madrone, Napa	\$34.99
2004 Burgess, Napa	\$24.99
2004 Clos La Chance "Estate"	\$34.99
2004 Hestan "Meyer"	\$52.99
2004 Jordan, Alexander Valley	\$46.99
2004 Lewis Cellars "Reserve"	\$119.00
2004 Mount St Helena, Napa	\$19.99
2004 Petit Bâtard, Napa	\$27.99
2004 Pezzi King "Estate"	\$29.99
2004 Rodney Strong, Alexander Vly	\$18.99
2004 Rombauer, Napa	\$34.99
2004 Roy J. Maier "St Helena Rd"	\$38.99
2004 Silver Oak, Alexander Valley	\$64.99
2004 St Clement, Napa	\$24.99
2004 Vine Cliff, Napa	\$39.99
2004 Worthy "Sophia's Cuvée"	\$28.99
2005 A to Z "Night and Day"	\$14.99
2005 Andrew Will "Cuvée Lucia"	\$29.99
2005 Andrew Will "Two Blondes"	\$52.99
2005 Antinori "Antica"	\$54.99
2005 Avalon, Napa	\$10.99
2005 Beaulieu, Rutherford	\$26.99
2005 Benziger, Sonoma	\$16.99
2005 Castle Rock "Reserve"	\$15.99
2005 Cloverdale Ranch, Alex Vly	\$27.99
2005 Donati Family "Paicines"	\$17.99
2005 Edge, Napa	\$16.99
2005 Ehlers Estate, Napa	\$39.99
2005 Ferrari-Carano, Alexander Vly	\$24.99
2005 Flora Springs, Napa	\$24.99
2005 Genuine Risk, Santa Ynez	\$21.99
2005 Hawk Crest, California	\$9.99
2005 Hedges "Three Vineyards"	\$17.99
2005 Hogue "Genesis"	\$11.99
2005 Honig, Napa	\$30.99
2005 Larkmead, Napa	\$54.99
2005 Lwelling "St Helena"	\$59.99
2005 Line Shack, Central Coast	\$12.99
2005 Mount Eden, Santa Cruz	\$54.99
2005 Newton "Unfiltered"	\$44.98
2005 Olema, Napa Valley	\$18.99
2005 Raymond Reserve, Napa	\$26.99
2005 Ridge "Monte Bello"	\$139.99
2005 Roth, Alexander Valley	\$31.99
2005 Sbragia "Andolsen Vineyard"	\$29.99
2005 Sebastiani, Alexander Valley	\$19.99
2005 Seventy Five "Amber Knolls"	\$18.99

2005 Shelter "Headwater"	\$59.99
2005 Simi, Alexander Valley	\$19.99
2005 Slingshot, Napa	\$19.99
2005 Ste Michelle, Columbia Valley	\$10.99
2005 Tenacity (SWRA), Oakville	\$19.99
2005 Terra Valentine, Spring Mtn	\$32.99
2005 Two Tone, Farm Napa	\$8.99
2005 Two Wives, Napa	\$23.99
2005 Whitehall Lane, Napa	\$34.99
2006 Broadside "Margarita"	\$17.99
2006 Buehler, Napa	\$21.99
2006 Caymus, Napa	\$64.99
2006 Cliff Lede, Stag's Leap District	\$59.99
2006 Decoy, Napa	\$27.99
2006 Desert Wind "Ruah"	\$13.99
2006 Joel Gott "815 Blend"	\$15.99
2006 Khroma, Alexander Valley	\$15.99
2006 McManis, California	\$8.99
2006 Poppy, California	\$11.99
2006 Rutherford Ranch, Napa	\$15.99
2006 Sean Minor "Four Bears"	\$14.99
2006 Stephen Vincent, California	\$9.99
2006 The Show, California	\$11.99
2007 Fruit Bomb, Columbia Valley	\$9.99
2007 Layer Cake, Napa	\$24.99

**MERLOT**

2004 Cloverdale Ranch, Alex Vly	\$21.99
2004 Swanson, Napa	\$23.99
2005 Etude, Sonoma Valley	\$33.99
2005 Ferrari-Carano, Sonoma	\$19.99
2005 Parcel 41, Napa	\$16.99
2005 Pedestal, Washington	\$49.99
2005 Rombauer, Napa	\$27.99
2005 Shafer, Napa	\$39.99
2006 Bogle, California	\$7.99
2006 Duckhorn, Napa	\$51.99
2006 Kalinda, Napa	\$17.99
2006 Kirkham Peak, Napa	\$17.99
2006 Paloma, Napa	\$53.99
2006 Stephen Vincent, California	\$9.99
2006 Twenty Rows, California	\$19.99
2007 McManis, California	\$8.99

**PINOT NOIR**

2005 Domaine Serene "Evenstad"	\$54.99
2006 Bogle, Russian River	\$12.99
2006 Brandborg "Bench Lands"	\$17.99
2006 Cakebread, Anderson Valley	\$59.99
2006 Chalone, Monterey	\$13.99

2006 Chasseur, Sonoma Coast	\$39.99
2006 Ferreira "Moore Vineyard"	\$23.99
2006 Flowers, Sonoma Coast	\$46.99
2006 Gary Farrell "Russian River"	\$36.99
2006 Hitching Post "Cork Dancer"	\$24.99
2006 J Wine Co, Russian River	\$29.99
2006 Joseph Swan "Cuvée de Trois"	\$26.99
2006 Kalinda, North Coast	\$17.99
2006 Kendric Vineyards, Marin	\$29.99
2006 Lucia, Santa Lucia Highlands	\$39.99
2006 Migration, Anderson Valley	\$31.99
2006 Morgan "Twelve Clones"	\$24.99
2006 Olivet Lane, Russian River	\$34.99
2006 Patton Valley, Willamette Vly	\$33.99
2006 Patz & Hall, Sonoma Coast	\$37.99
2006 Poppy, Monterey	\$11.99
2006 Presidio "Estate"	\$15.99
2006 Rex Hill, Oregon	\$19.99
2006 Sojourn Cellars "Sangiacomo"	\$46.99
2006 Taz, Santa Barbara	\$17.99
2006 WH Smith, Sonoma Coast	\$26.99
2006 ZD, Carneros	\$32.99
2007 A to Z, Oregon	\$14.99
2007 Au Bon Climat, Santa Barbara	\$19.99
2007 Castle Rock, Willamette Valley	\$10.99
2007 Chehalem "3 Vineyards"	\$24.99
2007 Copain "Tous Ensemble"	\$29.99
2007 Hirsch "The Bohan Dillon"	\$29.99
2007 Mark West, California	\$9.99
2007 McManis, California	\$9.99
2007 Melville "Estate"	\$27.99
2007 O'Reilly's, Oregon	\$16.99
2007 Owen Roe "Sharecropper's"	\$23.99

**SYRAH & PETITE SIRAH**

2004 Jaffurs "Verna's"	\$37.99
2005 Barrel 27, Central Coast	\$14.99
2005 Cristom "Estate"	\$29.99
2005 Edmunds "Wylie-Fenaughty"	\$24.99
2005 J. Runquist, Paso Robles	\$18.99
2005 Kathryn Kennedy, Santa Cruz	\$25.99
2005 Lewis Cellars "Ethan's"	\$42.99
2005 Lost Canyon "Stage Gulch"	\$34.99
2005 Ojai, Santa Barbara	\$23.99
2005 Purisima Canyon, Mendocino	\$17.99
2005 Rosenblum "Pickett Road" PS	\$27.99
2005 Rosenblum "Rominger"	\$23.99
2005 Seven Sinners "The Ransom"	\$14.99
2005 Stags' Leap Winery PS	\$34.99
2006 Bogle Petite Sirah	\$9.99





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

2006 Copain "L'Hiver"	\$16.99
2006 Elyse Petite Sirah	\$29.99
2006 Girard Petite Sirah	\$26.99
2006 Hocus Pocus "Reset"	\$17.99
2006 Kendric "Shenandoah Valley"	\$16.99
2006 Lewis Cellars "Hudson"	\$59.99
2006 Owen Roe "Ex-Umbris"	\$21.99
2006 Qupe, Central Coast	\$14.99
2006 Sobon Estate, Amador	\$13.99
2007 Copain "Tous Ensemble"	\$24.99
2007 McManis Petite Sirah	\$9.99

#### ZINFANDEL

2005 Boeger "Walker"	\$16.99
2005 Carol Shelton "Monga Zin"	\$19.99
2005 D-Cubed, Napa	\$23.99
2005 Mueller "Old Vine"	\$34.99
2005 Pellegrini "Eight Cousins"	\$19.99
2005 Plungerhead, Dry Creek	\$15.99
2005 Rosenblum "Planchon"	\$19.99
2006 Bogle "Old Vines"	\$9.99
2006 Castle Rock, Dry Creek	\$8.99
2006 Dashe, Dry Creek	\$19.99
2006 Easton, Amador County	\$12.99
2006 Elyse "Korte Ranch"	\$27.99
2006 Gamba "Moratto Vineyard"	\$36.99
2006 Girard, Napa	\$22.99
2006 J. Runquist "Z"	\$19.99
2006 Kalinda, Napa Valley	\$16.99
2006 Klinker Brick "Old Vine"	\$14.99
2006 "7 Deadly Zins"	\$12.99
2006 Ridge "Pagani Ranch"	\$33.99
2006 Ridge "Geyserville"	\$31.99
2006 Ridge "Lytton Springs"	\$32.99
2006 Rombauer, California	\$26.99
2006 Rosenblum "Richard Sauret"	\$19.99
2006 Sobon Estate "Rocky Top"	\$12.99
2006 Terraces, Napa Valley	\$24.99
2006 Tobin James "Ballistic"	\$14.99
2006 Windmill "Old Vine"	\$9.99
2007 Seghesio, Sonoma	\$19.99
2007 Shenandoah "Special Reserve"	\$9.99

#### MISC. REDS

2005 Ch Ste Michelle "Orphelin"	\$19.99
2005 Domenico Montepulciano	\$19.99
2005 Paraduxx, Napa	\$47.99
2005 Purisima Canyon, Sonoma	\$9.99
2005 Terre Rouge "Tete-a-Tete"	\$15.99
2005 Vino Noceto Sangiovese	\$14.99

2006 Caduceus "Chupacabra"	\$24.99
2006 Four Vines "Anarchy"	\$37.99
2006 Hey Mambo "Sultry Red"	\$8.99
2006 Lang & Reed Cabernet Franc	\$19.99
2006 Lewis Cellars "Alec's Blend"	\$59.99
2006 Michaud "3"	\$19.99
2006 Minassian-Young GSM	\$18.99
2006 Tamarack "Firehouse Red"	\$17.99
2007 Folie à Deux "Menage à Trois"	\$8.98
2007 Orin Swift "The Prisoner"	\$34.99

#### CHARDONNAY

2005 Byron, Santa Maria	\$19.99
2005 Ch St Jean Reserve	\$26.99
2005 Talbott "Sleepy Hollow"	\$36.99
2006 Chalone Estate	\$18.99
2006 Ch St Jean "Robert Young"	\$21.99
2006 Chinook, Yakima Valley	\$18.99
2006 Columbia Crest Grand Estates	\$7.99
2006 Cuvaision, Carneros	\$16.99
2006 Dehlinger, Russian River	\$37.99
2006 Flowers, Sonoma Coast	\$45.99
2006 Hess, Monterey	\$9.99
2006 Iron Horse "Unoaked"	\$21.99
2006 J. Lohr "Riverstone"	\$12.99
2006 Jordan, Russian River	\$26.99
2006 MacRostie, Carneros	\$17.99
2006 Margaret's, California	\$7.99
2006 Matanzas Creek, Sonoma	\$19.99
2006 Miner Family "Wild Yeast"	\$44.99
2006 Miner Family, Napa	\$27.99
2006 Moobuzz, Sonoma Coast	\$16.99
2006 Murphy-Goode, Sonoma	\$12.99
2006 Olivet Lane, Russian River	\$19.99
2006 Ramey "Hyde Vineyard"	\$55.99
2006 Ramey "Ritchie Vineyard"	\$63.99
2006 Sbragia "Gamble Vineyard"	\$32.99
2006 Smith-Madrone, Spring Mtn	\$24.99
2006 Stags' Leap Winery, Napa	\$19.99
2006 Stuhlmuller, Alexander Valley	\$21.99
2006 Testarossa "Castello"	\$24.99
2006 Walter Hansel "Cahill Lane"	\$35.99
2007 Alpen Cellars, Trinity County	\$12.99
2007 Bogle, California	\$7.99
2007 Calera, Central Coast	\$15.99
2007 Chappellet, Napa Valley	\$28.99
2007 Four Vines "Naked"	\$11.99
2007 Foxglove, San Luis Obispo	\$12.99
2007 Kali Hart, Monterey	\$13.99
2007 Kalinda, Napa	\$17.99

2007 Lioco, Sonoma	\$19.99
2007 Melville "Estate"	\$23.99
2007 Melville "Estate-Verna's"	\$19.99
2007 Mount Eden, Arroyo Seco	\$17.99
2007 Napa Cellars, Napa	\$15.99
2007 Patz & Hall, Napa	\$33.99
2007 Rochioli, Estate	\$54.99
2007 Rombauer, Carneros	\$29.99
2007 Storrs, Santa Cruz	\$19.99
2007 Terraces, Napa Valley	\$24.99

#### SAUVIGNON BLANC

2006 Amici, Napa	\$15.99
2006 Grgich Hills Fumé Blanc	\$26.99
2006 Magito "Rivertrace Blend"	\$12.99
2007 Barber Cellars "Lazarie"	\$15.99
2007 Duckhorn, Napa	\$26.99
2007 Ferrari-Carano, Sonoma	\$12.99
2007 Frog's Leap, Napa	\$15.99
2007 Grgich Hills, Napa	\$26.99
2007 Honig, Napa	\$13.99
2007 Husch, Mendocino (375ml)	\$6.99
2007 Kathryn Kennedy, Santa Cruz	\$17.99
2007 Matanzas Creek, Sonoma	\$19.99
2007 Murphy Goode "The Fumé"	\$9.99
2007 Pomelo, California	\$8.99
2007 Sterling Mendocino "Made with Organic Grapes"	\$11.99
2007 Voss, Rutherford	\$14.98
2007 Walter Hansel, Russian River	\$13.99

#### MISC WHITES

2006 Alpen Cellars Riesling	\$12.99
2006 Anderson Family Pinot Gris	\$29.99
2006 Summerland Viognier	\$21.99
2007 A to Z Pinot Gris	\$12.99
2007 Bethel Heights Pinot Gris	\$14.99
2007 Bridlewood Reserve Viognier	\$14.99
2007 Chehalem Pinot Gris	\$17.99
2007 Curran Grenache Blanc	\$23.99
2007 Etude Pinot Gris	\$21.99
2007 Fisheye Pinot Grigio	\$5.99
2007 Kung Fu Girl Riesling	\$12.99
2007 O'Reilly's Pinot Gris	\$11.99
2007 Palmina Pinot Grigio	\$14.99
2007 Ponzi Arneis	\$19.99
2007 Thomas Fogarty Gewürz	\$14.99

To get email updates on wines that don't make it into the newsletter, or to be the first with an opportunity to buy, get on Greg's Italian Wine Update email list by contacting Greg at [greg@klwines.com](mailto:greg@klwines.com) or call 877-559-4637 x1413



#### MISC TUSCANY

2007 Castello di Querceto Chianti	\$6.99
2007 Maritima Sangiovese "4 Old Guys"-Outstanding value	\$7.99
2006 La Mozza I Perazzi Morellino di Scansano-90 points RP	\$15.99
2006 Felsina Chianti Classico	\$17.99
2006 Antinori Vermentino Guado al Tasso	\$19.99
2005 Vecchie Terre di Montefili Chianti Classico*	\$19.99
2006 Rocca di Montegrossi Chianti Classico*	\$19.99
2005 Castello di Monsanto Chianti Classico Riserva -90 pts RP	\$19.99
2005 Felsina Chianti Classico Riserva-90 pts RP	\$21.99
2006 La Massa Panzano IGT	\$23.95
2005 Fontodi Chianti Classico	\$26.95
2003 Tenute Marchese Antinori Chianti Classico Riserva	\$29.95
2005 Felsina Chianti Classico Riserva "Rancia"-92 pts RP	\$34.99
2004 Rocca di Montegrossi "Geremia"*-93 pts RP	\$39.99
2004 Felsina Fontalloro-93 points ST	\$41.99
2004 Rocca di Montegrossi Chianti "Marcellino"*-93 pts RP	\$44.99
2006 Antinori Cervaro della Sala -94 pts WS	\$44.99
2004 Vecchie Terre di Montefili "Bruno di Rocca"*-2 Red GR	\$46.99
2004 Vecchie Terre di Montefili "Anfiteatro"*-2 Red GR	\$46.99
2001 Rocca di Montegrossi Vin Santo* (375ml)	\$79.99
2000 Rocca di Montegrossi Vin Santo* (375ml) -93 pts WS	\$89.99
2005 Antinori Tignanello-92 pts RP	\$97.95

#### MONTALCINO

2004 La Fortuna "Fortunello" Sangiovese/Merlot*	\$14.99
2006 Poggiarellino Rosso di Montalcino*	\$17.99
2006 La Fortuna Rosso di Montalcino*	\$23.99
2006 Poggiarellino Brunello di Montalcino*	\$26.99
2006 Sesta di Sopra Rosso di Montalcino*	\$27.99
2006 Valdicava Rosso di Montalcino	\$29.99
2002 La Velona Brunello di Montalcino-2 Glasses GR	\$34.99
2003 Casanova di Neri Brunello di Montalcino	\$49.99
2003 Il Poggione Brunello di Montalcino	\$54.95
2003 La Gerla Brunello di Montalcino Vigna gli Angeli	\$74.99

#### MISC. PIEDMONT

2006 Ruggeri Corsini Barbera d'Alba*	\$14.99
2006 Bricco del Cucù Dolcetto di Dogliani*-2* Glasses GR	\$13.99
2006 Vietti Barbera d'Asti "Tre Vigne"	\$18.99
2005 Ruggeri Corsini Nebbiolo d'Alba*-2 Glasses GR	\$19.99
2005 Bricco del Cucù "Bricco San Bernardo" Dogliani*	\$21.99

#### BAROLO/BARBADESCO

2004 Produttori del Barbaresco Barbaresco	\$29.99
2004 Ruggeri Corsini Barolo "San Pietro"*	\$34.99
2004 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$39.99
2004 Ruggeri Corsini Barolo "Corsini"*-91 pts WS	\$44.99

2004 Einaudi Barolo "Costa Grimaldi"	\$79.95
2004 Einaudi Barolo "Cannubi"	\$79.95
2004 Giuseppe Rinaldi Barolo "Cannubi/Ravera"	\$99.99
2004 Giuseppe Rinaldi Barolo Brunate "Le Coste"	\$99.99

#### TRENTINO-ALTO ADIGE, LOMBARDY & FRIULI

2007 Blason Pinot Grigio*	\$9.99
2007 Blason Cabernet Franc*	\$9.99
2007 Blason Friulano* (used to be Tocai)	\$12.99
2006 Lis Neris Pinot Grigio-2 Glasses GR	\$19.95
2007 Blason Pinot Grigio* (1.5L)	\$19.99
2007 Santa Margherita Pinot Grigio	\$19.99
NV Blason Bianco "Bag-in-a-Box" (3L)*-4 bottles in ONE!	\$19.99
2006 Cantina Valle Isarco Kerner "Aristos"-3 Glasses GR	\$21.99
2007 Cantina Valle Isarco Kerner "Aristos"	\$25.99
2006 Jermann Pinot Grigio	\$27.99
2004 Bastianich Vespa Bianco	\$29.95

#### SICILY, SARDINIA & CAMPANIA

2007 Feudo Arancio Grillo	\$7.99
2007 Donnafugata Anthilia	\$9.99
2006 Gulfi Rossojbleo Nero d'Avola	\$11.99
2006 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2005 Valle dell'Acate Cerasuolo di Vittoria-2 Glasses GR	\$22.99
2005 Feudo Montoni Nero d'Avola "Vrucara"-93 points ST	\$39.99
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR	\$49.99
2004 Palari "Faro"-3 Glasses GR	\$64.99

#### UMBRIA, ABRUZZO, CALABRIA, PUGLIA, MARCHE & LAZIO

2007 Vallevò Trebbiano d'Abruzzo	\$7.99
2006 Vallevò Montepulciano d'Abruzzo	\$7.99
2005 Falesco Vitiano	\$8.98
2006 Contesa Montepulciano d'Abruzzo "Vigna Corvino"	\$14.99

#### EMILIA-ROMAGNA & VENETO

2007 Corte Rugolin Valpolicella Classico	\$11.99
NV Drusian Extra Dry Prosecco	\$14.99
NV Vettori Prosecco di Conegliano Extra Dry	\$15.99
NV Sorelle Bronca Extra Dry Prosecco	\$16.99
NV Silvano Follador Brut Prosecco*	\$16.99
If you haven't experienced Follador you haven't had the best!	
NV Silvano Follador "Cartizze" Extra Dry Prosecco*	\$19.99
2003 Corte Rugolin Crosara delle Strie Amarone-2 Glasses GR	\$37.99
2001 Corte Rugolin Amarone "Monte Danieli"-2 Glasses GR	\$46.99
2004 Masi Amarone "Costasera"	\$49.95
2001 Brigaldara Amarone "Case Vecie"	\$64.99
1999 Monte Faustino Amarone	\$69.99



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

### CHABLIS

2006 Chablis, Château de l'Eglantière*	\$18.99
2006 Chablis, Domaine Gerard Tremblay*	\$21.99
2006 Chablis 1er, Fourchaume, Domaine Gerard Tremblay*	\$29.99
2006 Chablis 1er, Montee Tonnerre, Domaine l'Eglantière*	\$33.99
2006 Chablis 1er, Vau de Vay, Domaine l'Eglantière*	\$31.99
2006 Chablis 1er, Homme Morte/Fourchaume, L'Eglantière*	\$32.99
2006 Chablis 1er, Les Forêts, VV, Domaine Vocoret*	\$35.99
2005 Chablis Grand Cru, Les Clos, Domaine Vocoret	\$51.99

### CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Griottes-Chambertin, Grand Cru, Chezeaux/Ponsot*	\$124.99
2000 Charmes Chambertin, Grand Cru, Nicolas Potel	\$104.99
2000 Romanée St-Vivant, Grand Cru, Nicolas Potel	\$164.99
2002 Griottes-Chambertin, Grand Cru, Chezeaux/Leclerc	\$139.99
2004 Gevrey-Chambertin, Clos Tamisot, Pierre Damoy	\$69.99
2005 Aloxe-Corton 1er Cru, Chaillots, Dom d'Ardhuy	\$46.99
2005 Aloxe-Corton, Domaine Henri Delagrangue	\$39.99
2005 Be Friends Villages, Pinot Noir	\$13.99
2005 Beaune 1er Cru, les Epenotes, Domaine Parent	\$53.99
2005 Bourgogne Pinot Noir, Louis Max	\$10.99
2005 Bourgogne Rouge, Cuvée Joseph Faiveley, Faiveley	\$17.99
2005 Chambolle-Musigny, Antonin Guyon	\$49.99
2005 Chambolle-Musigny, Clos du Village, Dom Guyonnière	\$59.99
2005 Chassagne-Montrachet Rouge, L'Estimée, J-N Gagnard	\$30.99
2005 Corton Grand Cru, Les Renardes, Domaine Parent	\$109.99
2005 Côte-de-Nuits-Villages, VV, Desertaux-Ferrand	\$24.99
2005 Côte-de-Nuits-Villages, le Vaucrain, Dom. Daniel Rion	\$24.99
2005 Gevrey-Chambertin, Clos Prieur Bas, Joseph Roty	\$72.99
2005 Gevrey-Chambertin, Domaine de la Guyonnière	\$54.99
2005 Gevrey-Chambertin 1er Cru, Craipillot, Gerard Seguin	\$47.99
2005 Gevrey-Chamb 1er, Champeaux, Harmand-Geoffroy	\$93.99
2005 Marsannay, La Montagne, Domaine Olivier Guyot	\$34.99
2005 Mazis-Chambertin Grand Cru, Harmand-Geoffroy	\$159.95
2005 Mercurey 1er Cru, Clos des Myglands, Faiveley	\$38.99
2005 Morey-St-Denis, Aux Chezeaux, Domaine Castaignier	\$46.99
2005 Morey-St-Denis 1er Cru, "Aux Petites Noix" Magnien*	\$49.99
2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier	\$46.99
2005 Morey-St-Denis, Rue de Vergy, Michel Gros	\$59.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$59.99
2005 Nuits-St-Georges 1er, les Hauts Prulier, Daniel Rion	\$59.99
2005 Pommard 1er Cru, Chaponnières, Domaine Parent	\$79.99
2005 Pommard 1er Cru, Fremiers, Domaine de Courcel	\$49.99
2005 Volnay, Vieilles Vignes, Domaine Henri Delagrangue	\$40.99
2006 Bourgogne Hautes Côtes de Beaune, Henri Delagrangue	\$19.99
2006 Bourgogne Passetoutgrain, Domaine Jean Tardy	\$16.99
2006 Bourgogne Pinot Noir, Domaine de la Guyonnière	\$15.99
2006 Chambolle-Musigny, Les Athets, Domaine Jean Tardy	\$49.99
2006 Chorey-Les-Beaune, Maison Joseph Drouhin	\$22.99

2006 Côte-de-Nuits-Villages, Clos Magny, Domaine Féry*	\$27.99
2006 Clos Vougeot, Grand Cru, Maupertuis, Jean Tardy	\$144.95
2006 Echézeaux, Les Treux, Grand Cru, Dom Jean Tardy	\$144.95
2006 Fixin, La Place, Domaine Jean Tardy	\$33.99
2006 Marsannay, Les Finottes, Domaine Martin Bart*	\$20.99
2006 Marsannay, Les Longeroies, Domaine Martin Bart*	\$21.99
2006 Marsannay, Echezots, Domaine Martin Bart*	\$22.99
2006 Marsannay, Les St. Jacques, Domaine Martin Bart*	\$29.99
2006 Morey-St-Denis, Jean Féry*	\$42.99
2006 Nuits-St-Georges 1er Cru, Les Damodes, Domaine Féry*	\$54.99
2006 Nuits-St-Georges 1er Cru, Les Boudots, Jean Tardy	\$74.99
2006 Nuits-St-Georges, Au Bas de Combes, Dom Jean Tardy	\$49.99
2006 Savigny-lès-Beaune 1er Cru, Vergelesses, Dom Féry*	\$35.99
2006 Savigny-lès-Beaune, Ez Connardises, Domaine Féry*	\$28.99
2006 Vosne-Romanée, Vigneux, Domaine Jean Tardy	\$53.99
2006 Vosne-Romanée 1er Cru, Les Chaumes, Dom Jean Tardy	\$74.99

### WHITE BURGUNDY

2004 Meursault, Les Tillets, Domaine Denis Carré	\$33.99
2004 Puligny-Montrachet 1er Cru, Champ Gain, Benoit Ente	\$81.99
2004 Puligny-Montrachet 1er Cru, Referts, Benoit Ente	\$78.99
2005 Bourgogne Blanc, Lucien Le Moine	\$31.99
2005 Chassagne-Montrachet 1er, Boudriotte, Blain-Gagnard	\$55.99
2005 Chevalier-Montrachet, Grand Cru, Philippe Colin	\$270.00
2005 Corton-Charlemagne, Grand Cru, Maison Champy	\$99.99
2005 Marsannay Blanc, Domaine Joseph Roty	\$32.99
2005 Pernand-Verg 1er, Iles Vergelesses, Chandon Briailles	\$44.99
2005 Puligny-Mont, Corvées des Vignes, Maroslavac-Leger*	\$43.99
2005 Puligny-Montrachet, Les Corvées, Bernard Millot	\$35.99
2005 Puligny-Montrachet, Domaine Bachelet Monnot	\$42.99
2005 Puligny-Montrachet, Domaine Paul Chapelle	\$43.99
2006 Bâtard-Montrachet, Grand Cru, Paul Pernot	\$174.99
2006 Bienvenues-Bâtard-Montrachet, Paul Pernot	\$144.99
2006 Bourgogne Aligoté, Domaine Féry*	\$17.99
2006 Chassagne-Montrachet, Voillenots, Maroslavac-Leger*	\$49.95
2006 Chassagne-Montrachet 1er, Clos St. Jean, Paul Pillot*	\$62.99
2006 Chass-Montrachet 1er, Grand Ruchottes, Paul Pillot*	\$71.99
2006 Chassagne-Montrachet, VV Dom Fontaine Gagnard	\$58.99
2006 Hautes Côtes de Nuits, Cuvee Marine, Anne Gros	\$29.99
2006 Mâcon-Villages, Domaine de Niales*	\$12.99
2006 Meursault, Domaine Ballot-Millot*	\$44.99
2006 Puligny-Montrachet 1er Cru, Folatières, O Leflaive*	\$93.99
2006 Pul-Montrachet 1er Cru, Corvees Vignes, Maroslavac*	\$52.99
2006 St-Aubin 1er, Murgers Dent de Chien, Maroslavac*	\$39.95
2007 Mâcon-Charnay, Domaine Renaud*	\$12.99
2007 Mâcon-Solutré, Domaine Renaud*	\$12.99
2007 Mâcon-Vergisson, Domaine de Nembrets*	\$12.99
2007 St-Veran, Domaine de Nembrets*	\$14.99
2007 Pouilly-Fuissé, Domaine de Nembrets*	\$20.99

## GIFTS *Twenty Under \$20*

### Germany

#### 2007 Becker-Landgraf Riesling Trocken

**(\$16.99)** This dry riesling is as pretty a wine as you could wish for, with aromas of wisteria and classic racy structure. The winery focuses on old vineyards with very mineral soils, mostly chalk.



#### 2006 Dr. Heyden Oppenheimer

**Kreuz Kabinett (\$12.99)** A recent addition to the wine scene in the Rheinhessen, this estate is run by Frank Heyden. The Kreuz riesling is an awesome value from this wonderful vintage, and will provide excellent drinking over the next five years.

#### 2006 Hauth-Kerpen Riesling Feinherb

**Kabinett (\$18.99)** This Feinherb is a dry style riesling with an emphasis on minerality and acidity, though the fruit is by no means an afterthought. Clean, brisk and balanced, this release from Hauth-Kerpen is very Mosel-like in its delicacy and precision.



#### 2007 Josef Leitz Rudesheimer

**Riesling Eins Zwei Dry Trocken (\$15.99)** Josie has really hit it out of the park with this dry equivalent to the ever-popular Dragonstone. Bright and dry with a nose that just sings, mingling citrus, apricot and the telltale flowery aroma typical of the vineyard.

#### 2006 Kalinda Niersteiner Riesling\*

**(\$12.99)** Our second ever Kalinda German riesling has arrived and it is just fabulous. You will love its nose of apricot and peach, its vibrant and refreshing personality infused with the warmth and mineral-tinged smokiness of the red slate.



#### Kalinda Riesling Sekt Dry\*

**(\$17.99)** 100% riesling, this sparkling wine is fresh and vibrant with fine bubbles and a creamy mouthfeel underscored by the beautiful stone fruits and snappy acidity we love about the varietal. At 11.5% alcohol this is a lighter style bubbly that won't overwhelm your palate before a meal or become too taxing when many wines are served.

#### 2007 Undone Pinot Noir (\$10.99)

Delicate and pure, medium-bodied and full of wild strawberry, cherry and raspberry aromas with just a subtle hint of spice in the finish. "No sugar tonight" in this wine. Think of this for parties this holiday season or Tuesday night with grilled sausages.

### Austria

#### 2007 Pollerhof Grüner Veltliner (1L \$10.99)

This bottling is Pollerhof's drinker, a fresh and zesty wine not to fuss over, just to enjoy with friends and let your mind unwind. It has a lovely nose of grapefruit and snap pea, with hints of white pepper, spring flowers and wet stones.



#### 2007 Bernhard Ott Grüner Veltliner

**Am Berg (\$16.99)** At 11.5% alcohol this wine really highlights what the '07 vintage is all about. The wines at Ott in '07 have a bright and racy acid structure akin to sauvignon; they are snappy and light and show a great degree of soil influence.

#### 2007 Weingut Allram Grüner Veltliner\* (1L

**\$11.99)** This is a new DI property for us, producing great wines from some of the top sites in the Kamptal. Michaela Haas is the fourth generation of this family to run the domaine. This is the perfect liter bottle, fresh, light and snappy.

### Loire



#### 2006 Bernier Chardonnay Vins du

**Pays Jardin de la France (\$6.99)** The Couillauds age most of this wine on its lees until bottling to add weight and texture with around 10% being barrel fermented in French oak for the faintest touch of toastiness. You will love the abundant citrus aromas, juicy, slightly rich mouth feel and refreshing mineral finish.

#### 2007 Clos Roche Blanche Touraine Sauvignon

**Blanc #2 (\$13.99)** Sauvignon #2 is the cuvée that sees no wood; it is a model of purity and zesty sauv blanc character with quince, citrus and mineral aromatics that lead to a snappy, piquant mouthfeel and endless length.



#### 2007 Domaine Cherrier & Fils

**Sancerre\* (\$18.99)** Lemony, citric aromas with bright fruit on the palate (peach, citrus, and even a hint of melon). The touch of grassy flavors and pure sauvignon fruit will give you a great idea of what the Sancerre appellation is all about.

#### 2007 Franck Millet Sancerre Blanc\* (\$16.99)

A wine of freshness, lift and snap that keeps you coming back for more, this is vinified entirely in stainless steel to preserve the wonderful citrus and slightly grassy aromatics and mineral finish.



#### 2007 Grange Tiphaine Touraine-

**Amboise Les Cassiers\* (\$12.99)** A bottling of pure gamay from flint soils with clay that winemaker Damien Delecheneau ferments using carbonic maceration. It is fresh and juicy with aromas of wild cherries, blackberries and spice, no tootie fruity gamay here, this is the real quaffable deliciousness you're looking for.

#### 2005 Joel Taluau St-Nicolas de Bourgueil

**Vieilles Vignes\* (\$16.99)** From a single plot planted in 1934, this has power, depth and grace. This is their flagship wine, and it will improve for the next 7-9 years but can be enjoyed now for those of you who like a mouthful of wine.



#### 2007 Tessier Cheverny Rouge\*

**(\$14.99)** A blend of gamay and pinot noir, this medium-bodied beauty is supple and elegant, a portrait of restraint and purity. Enjoy its cherry-scented nose, spicy licorice-tinged palate and ample sweet fruit just above cellar temperature.

### Bubbles

#### Charles Baur Cremant d'Alsace Rosé

**\*(\$16.99)** 100% pinot noir, and 100% delicious. This DI sparkler is a staff favorite for its lovely and delicate nose of wild strawberry, rhubarb and spice. It is dry and refreshing and drinks well above its price.



#### Jean Philippe et Francois Becker

**Cremant d'Alsace Bio\* (\$16.99)** This lovely dry sparkler is composed of pinot noir, chardonnay and pinot blanc. It is bright and refreshing, with a fine bead, creamy texture and just a hint of toast.



#### Tessier Cremant de Loire\*

**(\$15.99)** Made with the local menu pinot and chardonnay, this extra-dry wine offers smooth bubbles with floral flavors of acacia and green apple. On the palate it is well balanced, long and harmonious through to the end. Organic, too. So you can feel good about drinking it in more ways than one!

Jeff Vierra

## A SOUTHERN FRENCH *Holiday Feast*

Do what you love, and you'll love what you do. Over the years I have been fortunate enough to have the opportunity to travel to France numerous times for both work and pleasure. Luckily, in my line of business, both of these themes often overlap. In fact, some of my most enjoyable and inspiring moments have materialized not in a wine vacuum, but rather at the dinner table with a deliciously prepared meal, a modest selection of wine and intriguing company. I recently looked over several of my wine journals from the past few years and discovered, along with dutiful notes on the many wines that I have tasted on my buying trips to France, an almost equal amount of real estate dedicated to the food, restaurants and dinners experienced on those trips.

This holiday season I have decided to re-create several of my favorite dishes (according to the number of exclamation points used in my notes) and pair them with appropriate wines from the South of France. This five-course dinner is rich, but relatively easy. Virtually the entire dinner can be prepared ahead of time, which leaves you plenty of time to enjoy your own party, exchange gifts, or whatever else you wish to do. I have told so many of my friends about my holiday menu plan that now there is no going back. I have committed to carrying this through (and cleaning up after!). I will be posting pictures on our blog (blog.KLWines.com) in January for those who are interested in seeing how it all went down. If any of you are feeling inspired, I challenge you to attempt your own version of the holiday menu below. I have not included recipes, as many variations on the theme can be found on the internet and in various cookbooks, but feel free to email me at: mulanchan@klwines.com if you need additional guidance. If you are proud of your culinary masterpiece I would love to know about it. Both pictures and commentary are welcome!

**Aperitif: French 75**, a fantastically sophisticated champagne cocktail courtesy of the “Lost Generation,” named for the 75-millimeter field gun used in World War I. Made with fresh lemon juice, powdered sugar and gin. (If you wish to use vodka instead, your cocktail becomes a French 76). Although you can use champagne, I plan on making my 75s with the **Jean-Louis Denois Brut “Tradition” (\$15.99)**.

- Fresh oysters on the half shell with mignonette
- Parmesan cheese/butter cookies (A great recipe given to me by my good friends Dennis and Victoria Foley. These are to die for and superb with bubbles.)
- Mini pissaladières (the traditional onion and anchovy pizza from Nice) cut into small tartelet size pieces. Yum!
- Endive with blue cheese, pear and candied pecans

**Entrée: 2006 Limoux, l’Etoile de Begude (Chardonnay) (\$26.99)**

This elegant Chassagne-Montrachet-like chardonnay is a great match to the rich and creamy texture of classic bisque.

- Shrimp bisque

**Plat Principal: 2005 Crozes-Hermitage Domaine Hauts Chassis “Les Chassis” (\$29.99)**

Syrah is my favorite red to pair with lamb, and the Haut Chassis has just a touch of exotic spice and earth to pair with the thyme and paprika elements of this course.

- Spice roasted leg of lamb (one of my favorite versions includes thyme, paprika and pomegranate syrup!)
- Warm potato tortilla (à la Espagnola of course!)
- Balsamic braised Cippolini onions
- Wilted winter greens with pancetta (or mushrooms)

**Fromage:** A hearty Provençal red like the **2004 Les Baux de Provence Rouge Château d’Estoublon (\$22.99)** is a great choice with a selection of the following appropriately aged cheeses. Also, if you live in San Francisco, Noe Valley Bakery makes an awesome fig bread to accompany your cheese selection.

- Comte, from the Franche-Comte region of France. Cow’s milk. Fruit, nutty, earthy nuances.
- Saint-Marcellin, a soft, creamy cow’s milk cheese from the Dauphine, usually wrapped in chestnut leaves and dipped in wine or spirits.
- Ossau Iraty, a sublime sheep’s milk cheese from the French Pyrenees. Salty and nutty.

**Dessert:** At this point, if you are still conscious and can tackle dessert, I would recommend going out on a relatively lighter and more festive note. A delicate, lightly sweet bubbly rosé like the **NV Bugey Cerdon, Caveau du Mont July (Méthode Ancéstrale) (\$15.99)** is a perfect choice with fresh raspberries dipped in El Rey dark chocolate fondue.

Happy Holidays!

Mulan Chan



“Some of my most enjoyable and inspiring moments have materialized not in a wine vacuum, but rather at the dinner table with a deliciously prepared meal, a modest selection of wine and intriguing company.”



The John X Merriman is always one of my favorites and it always goes straight to my cellar...

## JIMMY C'S HOLIDAY GIFTS

### *Down and Under \$50*

'Tis the season of giving, so here are a few ideas for some special wines from Down Under for the wine lover on your holiday shopping list.

**2006 Lilith Shiraz Heathcote Victoria (\$39.99)** This is the debut vintage of this wine, making this the ideal time to begin a vertical in your cellar. The wine is produced by Rob McDonald, who founded Old Bridge Cellar Imports—the house that brought d'Arenberg, Jasper Hill, Cullen, Penley Estate and other iconic Australian wines to the US market. The wine is dry-grown, naturally farmed and has great intensity. Decant for a few hours or cellar this beauty. 190 cases produced.

**2005 Cascabel Shiraz Fleurieu Peninsula South Australia (\$26.99)** 94 points Robert Parker's *Wine Advocate*. From a low-yielding vineyard in cooler Fleurieu, Cascabel has fashioned a wine that is both concentrated and elegant. The flavors are more Rhône-like with earthy tones coupled with tar, blueberry, blackberry and silky tannins. Great Old/New World character.

**2006 John Duval "Entity" Shiraz Barossa Valley South Australia (\$37.99)** 93 points *Stephen Tanzer's International Wine Cellar*. This is classic Barossa shiraz with complex flavors of blue and blackberry fruit, Asian spice and some meaty notes. There is impeccable balance and length to this wine.

**2006 Massena "11th Hour" Shiraz Barossa Valley South Australia (\$42.99)** The 11th hour refers to the saving of the 60- to 125-year-old vines from which this wine is made. The yields are miniscule, often just barely one ton per acre! There is great purity and finesse with notes of smoked meat, blueberry and a dusty spiciness.

**2005 Kilikanoon "Greens Vineyard" Shiraz Barossa Valley (\$49.99)** 94 points Robert Parker's *Wine Advocate*, and selling elsewhere for \$89.99. The fruit was sourced from old vines in the Vine Vale region, cropped at one ton per acre. The wine is quite concentrated with elements of smoke, pencil lead, dark chocolate and blackberry.

**2005 Rustenberg "John X Merriman" Red Bordeaux Blend Stellenbosch South Africa (\$28.99)** This is always one of my favorites and it goes straight to my cellar; it's also a real reason to take note of the wines from South Africa. Beautifully layered with dark plum, red currant, cedar and a hint of mocha. Very good structure and balance.

**2006 Pyramid Valley Vineyard "Eaton" Pinot Noir Marlborough New Zealand (\$39.99)**

**2006 Pyramid Valley Vineyard "Calvert" Pinot Noir Central Otago New Zealand (\$39.99)**

These wines come from a stellar new producer making artisan wines in a more Burgundian style. The Eaton is bright with a Chambolle-like aroma and raspberry-cherry fruit and the Calvert is broad and dense with dark cherry and earth notes. The wines are all organically farmed.

**2005 Rippon Pinot Noir Central Otago New Zealand (\$44.99)** From the Lake Wanaka sub-region in Central Otago, Nick Mills makes beautifully clear, precise, luminous wines from his biodynamically farmed vineyards. There is a bouquet of dark plum, black cherry and a hint of dried orange peel. Great balancing acidity and mineral notes.

For a couple less expensive but no less impressive treats, try these two Aussie wines:

**2006 Longwood "Shearer" Shiraz McLaren Vale South Australia (\$14.99)** 90 points *Stephen Tanzer's International Wine Cellar*. Classic McLaren Vale fruit, with blueberry and violets and a creamy texture with silky tannins.

**2006 Thorn Clarke "Shotfire" Cabernet Sauvignon Barossa Valley South Australia (\$16.99)** 90 points *Stephen Tanzer's International Wine Cellar*, and a K&L exclusive in California. This is simply a great buy in cabernet. Explosive with blackberry and cassis fruit and superb structure, balance and length. Buy some for a gift, but buy a case for yourself.

Happy Holidays,

Jimmy C

“Why stand in line at the post office this holiday season when you can buy the majority of your gifts for out-of-town friends and family here at K&L and let us ship it for you?”

## Old Port for the Holidays to Drink or Give

### 1963 Cockburn \$179.99

According to the *Wine Spectator*: “This is a very attractive, mature and subtle wine.” The greatest Port vintage in recent memory.

### 1963 Dow \$249.00

92 points *Wine Spectator*: “Wonderfully silky and rich wine. Deep and concentrated raspberry and cherry character, with a hint of spice.”

### 1963 Graham \$349.00

97 points *Wine Spectator*: “This is a monumental wine with a great balance of fruit and tannin.”

### 1963 Taylor \$299.00

97 points *Wine Spectator*: “A big wine with superb balance, a shining example of this exuberantly fruity vintage.”

### 1963 Warre \$199.00

92 points *Wine Spectator*: “Extremely impressive, with beautifully balanced, harmonious sweet fruit on the palate.”

### 1966 Taylor \$229.00

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

### 1970 Graham \$189.00

94 points *Wine Spectator*: “This is an extremely full-bodied, powerful wine, but it still retains a classy balance.”

### 1977 Gould Campbell (1.5L) \$219.99

97 points *Wine Spectator*: “Amazing color. Dark ruby center, with just a hint of garnet. This is very impressive on the nose. Crushed raspberry, coffee, licorice and chocolate.”

### 1977 Taylor \$199.00

97 points *Wine Spectator*: “Full-bodied, with firm tannins and a caressing texture. This delivers loads of complex fruit and spiciness. Medium-sweet. A beauty. Will improve for decades, but why wait?”

### 1983 Fonseca \$109.00

92 points Robert Parker: “Fonseca is one of the great port lodges, producing the most exotic and most complex port. It excels in its magnificently complex, intense bouquet of plummy, cedary, spicy fruit and long, broad, expansive flavors.”

### 1985 Dow Inquire

5 Stars from Broadbent: “Very sweet, intense, and powerful. Very tannic. Very flavoury.”

### 1994 Fonseca \$229.00

100 points and a Cellar Selection designation from the *Wine Spectator*: “Hold on to your hat. This is the best Fonseca since 1977.”

### Value Ports for the Holidays

#### Ramos Pinto White Port \$13.99

Full bodied and exotic, it is incomparable on the rocks with an orange twist. Since it has had extended barrel age and is fortified, you can keep it in the refrigerator for a month after opening it.

### Taylor 20 year old Tawny \$39.99

92 points Robert Parker: “It is my opinion that Taylor’s tawny ports are the best of their type.”

## HOLIDAY SHIPPING GUIDELINES

Why stand in line at the post office this holiday season when you can buy the majority of your gifts for out-of-town friends and family here at K&L and let us ship it for you? Sounds incredibly easy right? It is! We’ve created the chart below to show you when you have to have your order in by to get it to its intended destination on time.

### By Christmas

*Please note: UPS shipping transit time not guaranteed after December 1, 2008; FedEx shipping transit time not guaranteed after December 18, 2008 and no deliveries December 25, 2008.*

West Coast	Continental US	Alaska/Hawaii
Ground: December 16, 2008	Ground: December 14, 2008	Air: December 15, 2008
Overnight: December 18, 2008	2-day Air: December 18, 2008	
	Overnight: December 19, 2008	

### By New Years

*Please note: No deliveries on January 1, 2009. Ground transit times are not guaranteed after December 1, 2008.*

West Coast	Continental US	Alaska/Hawaii
Ground: December 23, 2008	Ground: December 19, 2008	Air: December 23, 2008
Overnight: December 26, 2008	2-day Air: December 26, 2008	
	Overnight: December 26, 2008	

#### GENERAL SHIPPING INFO

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

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

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

When your alcoholic beverages are delivered, the person receiving delivery may be required to show ID proving that she/he 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.

## THE NIGHT BEFORE XMAS

*’Twas the night before Friday, and into the store  
 Came a man in a suit—it was red to the core  
 He needed some wine, but he looked at the clock  
 And out came a list from his cherry red frock.  
 “I need Cab and Merlot!” he was shaking his fist  
 “And fat Chardonnay for all who resist!  
 I need Lemberger, Pinots Noir and the Blanc  
 Also some bottles of Cabernet Franc!”  
 Away to the window I flew like a flash  
 To take down our sign—we were closing at last!  
 It was time to go home on this holiday night  
 But I counted chickens—as much to my fright...  
 Jim Barr had stepped in to help this red man.  
 We were out of the fire, but into the pan.  
 And Jimmy proceeded to fill up a cart  
 With the weirdest of grapes types ‘cause Jimmy  
 ain’t smart  
 Mourvèdre! And Roussanne! And Durif and  
 Greco!  
 And bubbly Brut, Extra Dry and Prosecco!  
 His cheeks were like roses, his nose like a cherry  
 (Not the guy in the red—I mean Barr when he’s  
 merry)  
 And finally the man jumped a sleigh as he said  
 “Wine for my passengers!” With that he fled  
 We looked in that sleigh, and to our surprise  
 Were idols of ours that had met their demise  
 There was Robert Mondavi, Dave Lett and Joe  
 Heitz  
 And Didier Dagueneau pouring out flights  
 And Baron Philippe (I think it was he)  
 Laughing and toasting, as glad as can be  
 There is a Heaven, reward for the strife.  
 Happy Holidays To All And To All A Good Life.*

## BIG BOTTLES *For Big Celebrations*

**Greetings good people and the happiest of holidays to you. Enjoy the season if you can, and if you can’t, remember that a new year is right around the corner.**

Times are tough, and the topic of fine wine is certainly not at the forefront of everyone’s mind. Nor should it be. We are in the midst of The Great Change and what could possibly become The Great Upheaval. Felines we are not, so the trick of landing on our collective feet will be a clever one indeed. Let’s hope that we move forward and not sideways. Let’s hope for better and try not to settle only for less darkness than yesterday. I have been here (at K&L) for 30 years, and I’ve seen many cycles, many changes and made so many friends. We are here today because you trusted us to do the very small thing we do better than others do it. And we will be here tomorrow because, by and large, we have earned it. If our business becomes one of \$2 bottles, we will find the best wine that two hundred pennies can buy. The new reality is flexibility. We have to do things together in order to survive. I believe that America is finally realizing this. Isn’t she?

I raise a glass to you. Without you we don’t exist.

### The Market: In The Toilet?

Well, how about the annoying “yes and no” answer? All is cyclic, so welcome to another Buyer’s Market. If you have some cash to spend on wine, you will do well indeed.

As it stands, there has been such a sharp arc to the economic downturn that buyers and sellers alike are adopting a “wait and see” attitude with regards to the aftermarket. I believe that this will be a relatively short term phenomenon, and as prices reduce buyers will re-enter the market. If this sounds like classic supply and demand, it is.

There will be some fabulous deals to be had for the Buyer (you) as stocks back up in the pipeline (wholesaler, winery). When this happens, the savvy Retailer (us) will be offered lots of deals. If we do our jobs correctly, we are all going to enjoy the delicate, fragrant fruits of the altering economy. So smile a little. In the meantime, gather your friends and celebrate the holidays with these big bottles.

**1987 Beaulieu Vineyard “Georges de Latour Private Reserve” Napa Valley Cabernet Sauvignon (6L \$799.00)** The 1987 vintage of Beaulieu’s signature wine is deeper and richer than the 1986, full of lovely cedar and mint aromas and fresh-tilled soil on the nose. A tightly wound wine upon bottling, this needed time for the acidity and tannin to integrate so that the mint, mineral and sweet berry fruit could really come through. 91 points *Wine Spectator*.

**2001 Cos d’Estournel, St-Estèphe (3L \$799.99; 6L \$1,599.99)** 94 points and Highly Recommended by the *Wine Spectator*: “Wonderful spice and currant aromas to this young wine. Full-bodied, with super well-integrated, refined tannins. Long caressing finish. This is very, very silky. Just like from barrel. Cos is on top of it now. Best after 2008.” Also, 93 points Robert Parker and 92 points *Stephen Tanzer’s International Wine Cellar*.

**1997 Loyoka “Diamond Mountain Cabernet Sauvignon (3L \$799.00)** 95 points Robert Parker: “Opulent, sexy, and immediately charming is the 1997 Cabernet Sauvignon Diamond Mountain (1,100 cases). It exhibits a saturated purple color in addition to an explosive nose of licorice, cedar, roasted herbs, and black plums and currants. Full-bodied, with a voluptuous texture, low acidity, and heady alcohol, this offering possesses considerable tannin, but it is beautifully submerged by the wine’s depth of extract and high glycerin. Impressive, with a flamboyant personality, this 1997 should drink well for 18-20 years.”

**1987 Silver Oak Alexander Valley Cabernet Sauvignon (6L \$1,299.00)** 90 points Robert Parker: “The 1987 Napa Valley Cabernet offers more of a black fruit character in the nose and less of the herbaceous, spicy component found in the Alexander Valley. It is also a bit denser, more tannic, and slightly deeper and more ageworthy than the Alexander Valley. Irresistibly precocious, it can now be guzzled with great pleasure, but it could be cellared for at least a decade.” The large format should have given this wine some additional wiggle room to develop; it should be drinking wonderfully now.

**1999 Smith-Haut-Laffite Rouge, Pessac-Léognan (5L \$599.00)** Smith-Haut-Lafitte is a property we’ve followed closely for the past several vintages. It’s a wine that’s right in the middle as far as extraction is concerned. Nice and bright zesty fruit. It’s balanced with good integration of tannins. Made in a flashy style. Another solid effort from a great château on a roll. Had gained more richness and body when retasted in April 2000.

Joe Zugelder



## FELIZ NAVIDAD *New Latin Wines for the Holidays*

### **2007 Valdelainos Verdejo Rueda, Spain**

**(\$11.99)** Made from 100% verdejo, the Valdelainos is fermented and aged in stainless steel for a quick two months on its lees. The idea here is to keep the fruit fresh and unadulterated, and that is exactly what they accomplish. Full of onion skin, lemon pith and chalky stone on the nose, it is not hard to imagine what you're about to taste. This wine is snappy and citrus-based with great balance and a nice rich mouthfeel. Full of tangy lime, rich warm earth and plenty of lemon blossoms, this is a superb value, fully capable as a substitute for sauvignon blanc or another crisp white on the market today.

### **2007 Quinta de Aveleda Vinho Verde,**

**Portugal (\$8.99)** With the trademark fizziness of the Vinho Verde DOC and plenty of cleansing acidity, this is one of the best wines in recent memory from this much-maligned region. Full of crushed granite-like stone, Meyer lemon zest, quince and key lime flesh with undertones of honey and bubble gum, this is surety for fans of crisp and racy whites. Don't be fooled into thinking that this is a one-trick pony, though; this has more complexity than most domestic chardonnays and will stand up to some serious food. I had a bottle recently with carnitas and it was amazing. This is surely a top candidate for value wine of the year at K&L.

### **2005 Bodegas Bressia "Monteagrello" Malbec**

**Mendoza, Argentina (\$24.99)** The nose is the first tip-off that this is much more than your usual malbec. Ultra-complex, this gives plenty of Asian plum, both red and black licorice, blueberry muffin and cola to fill the nostrils. It is actually hard to drink this wine because the nose is so darn good. Displaying amazing richness and character throughout, the "Monteagrello" is unmistakably fruit-driven but has plenty of balancing tannin and lip-smacking acid at the same time. Broad, yet electric, the layers of wild berry, 72% cocoa, warm clay, sassafras and vanilla keep coming, leading up to the bombastic, spice-driven finish. If you buy one malbec this year, this should be the one.

### **2005 Rincon de Navas Crianza Rioja, Spain**

**(\$22.99)** Made from 100% tempranillo from vineyards exclusively located in Rioja Alta, this is our first attempt at what amounts to a direct import from Spain. What impressed me about this wine is the style. Pulling from both Old World and New School influences, it hits the sweet spot stylistically for Rioja. With sandalwood, sweet caramelized oak and dusty blackberry on the nose, this shows all the youthful

exuberance a Crianza should. Silky and full of earth-laden fruit, this is bold and fully integrated at the same time, with a long complex finish of rose petal and sweet clay. A must-try for any Spanish wine fan.

### **1998 Rincon de Navas Reserva Rioja, Spain**

**(\$27.99)** The big brother to the Crianza above, this is even better, with carob, violet, burnt marshmallow and beef jus on the layered and concentrated nose. This shows tremendous freshness for a wine that is already 10 years old, showing the clarity of fruit that most young Crianzas can't even pull off these days. This comes at you in one, long, seamless attack of fennel seed, new leather and tomato skin all encapsulated in gobs of wild berry and cocoa powder. Try this now, but also grab some for drinking over the next 7-10 years, you'll thank me for it.

### **NV Gran Sarao Brut Cava, Spain (\$8.99)**

It's back! One of our most successful Cavas ever has finally made its return to K&L. Made with the traditional varietals of xarel-lo, parellada, macabeo and a touch of chardonnay, this party-fresh bubbly spends 12-15 months on its own yeast before disgorgement. Nicely delineated notes of fresh bread dough, apricot, Granny Smith apples and wet stone are ever-apparent here. And yes, the bubbles are tiny. Grab a case of this to hide around the house in case of spontaneous partying.

### **2005 Conde de San Cristobal Ribera del**

**Duero, Spain (\$23.99)** The 2004 vintage of this wine turned some heads, of both our customers and national wine critics, and I'm happy to say the 2005 is every bit as good, if not better. A blend of 80% tinto fino, 10% cabernet sauvignon and 10% merlot, this spends 12 months in French, Russian and American oak. This reminded me of freshly-baked cherry pie on first whiff, but on closer inspection it has so much more. Flavors of 72% cocoa, loam, plum, cassis and toffee are all here and fully on display. With nice tannic grain to hold it all together, this is drinking great now and will continue to for the next 6-8 years.

### **2004 Marques de Vargas Reserva Rioja, Spain**

**(\$25.99)** Another great wine I tasted on my buying trip way back in May has finally landed. Some of you may have had the 2003 vintage of this wine and, good news, the 2004 is even better. From a much better vintage overall, this is a blend of tempranillo, mazuelo, garnacha and a few other things that rested comfortably for 23 months in oak before its release. A hugely spicy,

savory nose layered with fresh fennel, black pepper and cigar smoke, is the first sign of the seriousness of this wine. Pliable tannins will allow you to drink this early, but really this is meant for the cellar. The flavors of fig, Pastis, caramel and tobacco leaf will only get better and more meshed with age. The oak, already perfectly rounded, will continue to bolster all of the fruit here for at least another 7-9 years.

### **2007 Bodegas Esmeralda "Tilia" Chardonnay**

**Mendoza, Argentina (\$9.99)** Domestic chardonnay is still the king. You might not like the buttery richness and all of that toasty oak, but there are millions out there who do. If you are one of those people, then this is definitely a wine for you. This wine is full of that butter-scotch-y quality that only chardonnay can fulfill. But the good news is that it has much more than just that. Coming from 60-year-old vines that are maintained by the Catena Family, this has deep apricot notes spiced up with fresh straw and layered with lemon meringue. Completely delicious and dirt cheap, it is not often I can say both of those about chardonnay.

### **NV Capote Velho Tinto Vinho de Mesa,**

**Portugal (1L \$9.99)** This is a party wine. Red, ten bucks and it comes in a liter, what more do you want? If you're lucky enough to still be able to afford all those big-pointed monsters on a daily basis, great. If you are drinking through your 10,000-bottle cellar, good for you. If you're like the rest of us, you just want something trusty to come home to and this is precisely that. Made from 100% tinta roriz, this wine is packed with heaps of macerated blackberries, cola, white floral components and dusty earth. With plenty of complexity and fruit, this is perfect for burger night or that glass before dinner.

### **2004 Ernesto Catena "Tahuan" Syrah**

**Mendoza, Argentina (\$18.99)** The son of Nicolas Catena of Bodega Catena Zapata/Alamos fame has really put himself on the map with his "Tahuan" wines and his upper tier of wines called "Siesta." Recently I tasted through the entire lineup and was blown away by the style, complexity and varietal character of the wines. The syrah may have been the biggest surprise, however. Mendoza is known for malbec and cab, maybe, but not syrah. Intensely aromatic with camphor, dried herbs and bacon, this is a stunner from the get-go. Add that to the perfectly ripe cherry, dried lavender, lamb jus and white pepper here and you have a syrah that will stand up to wines at least twice its price.

Bryan Brick



## SUL TAPPETO ROSSO

**Our much-anticipated container of 2003 Direct Import Brunello di Montalcino has finally arrived! I truly believe that the 2003 Brunello is vintage you will thoroughly enjoy, yet it will never be labeled a great vintage.** The great vintages are those that need to age in your cellar 10-15 years before you want to drink them, and the 2003s, for the most part, are drinkable now! The pundits labeled this vintage “overripe” before the wines had even stopped fermenting; yet most, including James Suckling of the *Wine Spectator*, who originally blasted the vintage, have now recanted, giving very good scores to dozens of wines. For drinkable, reasonably priced Brunello these wines are a steal! Just give yourself a chance and you’ll be bowled over by the quality. And since sangiovese loves oxygen, I suggest decanting Brunello, Rosso di Montalcino, Vino Nobile and even simple Chianti, letting their flavors slowly uncoil so you can get all of them in your glass.

Greg St.Clair

**2003 Baricci Brunello di Montalcino\* (\$34.99)** I admit that I am a complete and total sucker for the flavors that grace sangiovese when it comes from the Montosoli hill just north of the town of Montalcino. The complex blend of earth, wild cherry and herb just makes my knees weak. The concentration of these complex flavors, the supple texture, graceful elegance and classic nature fill my senses with the wonderment of Brunello as it was decades ago: pure. The 85-year-old Nello Baricci still oversees the estate, but his son Graziano and grandsons Frederico and Francesco are the force behind the winery, all following the path Nello cut for them.

**2003 Sesta di Sopra Brunello di Montalcino\* (\$44.99)** Sesta di Sopra is surely the jewel in our Montalcino crown. This tiny winery makes only 340 cases of Brunello a year and it all fits in one barrel! Situated above the south flank of Montalcino, this exquisite site looks to the southwest and boasts classic Galestro soil, which produces wine of such exquisite breeding, supple power and complexity that they have greatness written all over them. It has layers of complex plum and wild cherry, hints of sage, rosemary, violets and a full-bodied richness that rolls across your palate. It is balanced with a classic structure. Superb.

**2003 La Fortuna Brunello di Montalcino\* (\$39.99)** The exuberant Gioberto Zannoni and his ever-smiling young son, Angelo, are a throwback to a truly simple life connected to the land. Their Brunello is an exciting mix of lush plummy fruit blended with a bright and vibrant wild cherry. La Fortuna’s neighbors are Fuligni and Siro Pacenti, which speaks volumes about the quality of their site, yet they blend vineyards from the south (old Ciacci property) to get an exceedingly warm, southern and friendly Brunello with the structure and verve of the northeast. Decidedly rich yet constrained, focused with a long finish. A true delight to drink!

**2003 Ferrero Brunello di Montalcino\* (\$29.99)** Claudia Ferrero’s property is in Montalcino’s southwest; her winery is situated between Argiano and Banfi’s Poggio all’Oro (their Riserva Brunello) vineyard, on a tiny hill where she and her husband have raised three beautiful and talented daughters. Her husband is head winemaker for one of Montalcino’s most famous wineries yet has a honey-do list like there’s no tomorrow for his weekend! Their wines reflect the warmth and soft hills of this micro-region. Full of luxuriant textures and chocolaty, plummy flavors that fill your mouth. In this vintage the wine has a bit of California-like lushness, both powerful and rich.

**2006 Poggiarellino Rosso di Montalcino\* (\$17.99)** This wine is full of complex, dark cherry fruit, with nicely evolved notes of tobacco leaf and layers of what the Italians call *sotto bosco* (the flavor of the forest floor). On the palate the aromas are interwoven and fleshed out by an unctuous, but not fat, body and backed up with a core of mineral, stone, earth and truffle in the finish. Does that sound complex? Wow! 2006 is one of the best vintages in recent memory and you’ll see it in this wine, I’ve had Brunello that isn’t this good. Drinkable now over the next 3-5 years, if you have a chance decant for an hour or two ahead of time.

**2006 Baricci Rosso di Montalcino\* (\$17.99)** Hmmmmmm, what the future holds. The upcoming 2004 vintage of Brunello di Montalcino is already being hailed as a great one, but will most likely be eclipsed by the stunning 2006 vintage. When you drink this 2006 Rosso you’ll see the character, power, focused ripeness, incredible delineation of flavors and density. This is a superb wine, one with power, richness and a certain *je ne sais quoi*, full of feminine intrigue—sort of a cross between Audrey Hepburn in *Roman Holiday* and Jacqueline Bisset in the *The Deep*. You’ll love it.

“The great vintages are those that need to age in your cellar 10-15 years before you want to drink them, and 2003, for the most part, are drinkable now!”

## Italian Wines Values FOR THE HOLIDAYS

**2007 Blason Sauvignon\* (\$9.99)** Last February Guido, Kirk and I were traipsing through the Italian outback on our annual pilgrimage to visit and taste wine with Giovanni Blason, his wife Valentina and their talented consulting enologist Andrea Rossi. The standout of the day was this stunning sauvignon blanc. Here in Isonzo (Friuli), and all over Italy for that matter, people are going crazy for sauvignon. A stony, slightly herbal example with hints of flowers, this is excellent; try it with linguine and clams.

**2006 Rocca di Montegrossi Chianti Classico\* (\$19.99)** 2006 is a wonderful year for Chianti Classico and Rocca di Montegrossi is really no exception. The once- and often-maligned Chianti is making a comeback with this vintage, led by the likes of Marco Ricasoli-Firidolfi, whose wines are full of broad, ripe and powerful fruit. His Chianti reflects their mountain-top vineyard origins: they have the core structure of sangiovese with balance, depth and complexity. Juicy cherry and plum-like fruit flavors mix with a luscious feeling on the palate, combined with a long finish that makes this wine an amazing bargain at the price.

**2007 Blason Pinot Grigio\* (750ml \$9.99; 1.5L \$18.99)** There isn't a better pinot grigio for the price! Try taking the Blason Challenge and see for yourself: Drink the Blason side-by-side with the famous Santa Margherita and you'll see Blason is the better wine even at half of the price! Bright and focused, rich and not at all wispy, this ripe white wine offers melon notes along with Granny Smith apple. Thanks to a rounder feel on the palate, it is also delicious without food.

**Silvano Follador Prosecco Valdobbiadene Brut\* (\$16.99) and Cartizze (\$19.99)** I am convinced that this is the best Prosecco-maker today! Their wines have such purity, with a defined mineral note, delicate fruit focus and extraordinary length. The Brut is scintillating as a palate awakener, vibrant, stimulating and a classic for fresh crab or oysters or just plain swilling. The Cartizze is an Extra Dry and the power and richness of this wine is readily apparent from the moment it graces your palate. Richness coats your mouth and the perfect mousse stimulates those senses, making you want to retire to the couch. Enjoy!

**2007 Ermacora Pinot Bianco\* (\$15.99)** The 2007 vintage is a return to a pre-global warming style, complete with vibrant crispness, delicate hints of Bergamot, custard and jasmine that highlight the complex richness and aromatic character of this super wine. This is Ermacora's most lauded wine; it has been a darling of Italian critics for years. Wonderful depth, richness on the palate and lingering finish.

**2007 Fontanafredda Barbera Piemonte "Briccotondo"\* (\$10.99)** The 2006 was a stunning success for us at K&L, as almost everyone who tasted that wine ended up buying a case! Now the 2007 vintage has arrived and it is even better! The 2007 has the same brightness, focus and verve of the 2006 with a layer of slightly riper and more complex fruit. Is that possible, you ask? Yes, and what a price! Fantastic.

**2006 Bricco del Cucù Dolcetto di Dogliani\* (\$13.99)** 2006 is a great vintage for dolcetto and you'll know why from the first burst of fruit from the glass. In the mouth, the wine is lush; it rolls across your palate with layers of black fruit flavors. This is a food wine if ever there was one, and it goes with everything from meat and cheese-filled pastas to roasted fowl, lamb chops on the grill or your favorite pasta! 2\* Glasses Gambero Rosso.

**2005 Ruggeri Corsini Nebbiolo d'Alba\* (\$21.99)** This is a poor man's Barolo, truly. The wine has the classic Barolo signature of rose petal aromatics coupled with a broad, full body. A veil of tannin wraps the warm, ripe richness of this beauty, showing the inherent richness and balance inside. A great accompaniment to wintry dishes, braised meats, mushroom risotto or with a great piece of aged Parmigiano Reggiano.

**2004 La Fortuna "Fortunello" Sangiovese/Merlot\* (\$14.99)** A cross between Fortuna and Brunello and our most successful direct import last year, so you can imagine how excited we were to find another 100 cases! This wine is simply delicious, the vibrant focused sangiovese softened and tamed with a dab of fresh and fruity merlot equals Fortunello! Bursting with aromas of raspberries and cherries, it is chocolaty with depth and lingering finish. Made from 90% sangiovese and 10% merlot.

**2007 Maritima Sangiovese "The Four Old Guys"\* (\$7.99)** No talk about wine bargains would be complete without the "The Four Old Guys," a staple at K&L for more than a decade. The ever-drinkable coastal sangiovese seems to get better every year, but the glorious 2007 vintage brings memories of the 1997 with a little more focus, restraint and balance. Wow, you should buy a case.

"The once- and often-maligned Chianti is making a comeback with this vintage, led by the likes of Marco Ricasoli-Firidolfi, whose wines are full of broad, ripe and powerful fruit."

"This is a poor man's Barolo....truly. The wine has the classic Barolo signature of rose petal aromatics coupled with a broad, full body."

## GIFTS UNDER \$20



**2006 Mâcon-Villages, Domaine de Niales\*** (\$12.99) Charming and elegant chardonnay from the Mâcon, grown by young Lionel Rhedon-Marin and made only from his old-vine fruit, all over 45 years of age. On the palate, this is focused and bright, with a nice spicy note and lovely acidity, as well as some pretty pear notes.



**2007 Mâcon Charnay, Domaine Renaud\*** (\$12.99) From the town of Charnay comes this rich, ripe chardonnay, grown on the slopes below the giant monolith of rock that is Solutré. Pascale and Mireille Renaud grow the grapes and make this wine in their modern cellar. Rich, round, but not at all oaky in style, this is a crowd-pleaser for holiday parties.



**2006 St-Veran, Domaine des Nembrets\*** (\$14.99) From Denis Barraud's 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. This is rich and focused chardonnay with good length. Although very appealing and open, this is also pure and shows a lovely finish. Wow!



**2006 Bourgogne Aligoté, Domaine Jean Féry\*** (\$17.99) Organically and biodynamically grown, this aligoté comes from 80-year-old vines in Magny les Villiers, an area once farmed by the monks of Cluny. It is spicy and long on the palate. The vinification is done partly in tank and partly in small barrels, preserving the brightness, while also adding a sense of richness and leanness.

## GIFTS \$20-40

**2006 Marsannay, Les Finottes, Domaine Bart\*** (\$20.99) A rich pinot noir, made by Martin Bart, a talented grower-producer in Marsannay. This is from a monopole vineyard, with well-drained sand and gravel soils. Intense, supple, black fruit notes, but no heaviness or rusticity.

**2006 Côte de Nuits-Villages, Clos de Magny, Domaine Féry\*** (\$27.99) This walled vineyard has been a site for pinot noir for almost 1,000 years. It lies high on the hill in the village of Corgoloin. This elegant wine, with pretty red fruit notes, including red currants and cherries, is quite charming and lovely. It was aged in one-quarter new French oak, bottled unfiltered and unfiltered. The 60-year-old vines really sing!

**2006 Chablis 1er Cru, Monte de Tonnerre, Domaine l'Eglantiere\*** (\$31.99) I'll let Burghound tell you about this mineral-driven chardonnay: "A layered, airy and very pure nose of sea breeze, iodine, oyster shell and white flower fruit aromas leads to relatively powerful and nicely detailed flavors that are a combination of volume and finesse, all wrapped in a long, intense and explosive finish. Excellent."

**2006 Pouilly-Fuissé, Clos de la Combe Poncét, Domaine des Nembrets, Denis Barraud\*** (\$26.99) This vineyard is that rarity in Burgundy, a monopole. This chardonnay has drive and energy, as well as evident minerality. It is vinified entirely in small oak barrels, from 5-10 years in age. The leanness of the wine seems to be almost oaky in its richness, but the old barrels are certainly neutral. There is a terrific amount of wine here for the money!

**2006 St-Aubin 1er Cru, Murgers Dent de Chien, Domaine Maroslavac-Leger\*** (\$37.99) This is a very well-situated vineyard, located immediately adjacent to Puligny-Montrachet 1er Cru, Champs Gain, a famous spot for world-class chardonnays. It's bright, with good minerality, made in a very elegant style, avoiding the slight square quality that this vineyard sometimes evidences.

**2006 Nuits-St-Georges, Domaine Chicotot\*** (\$39.99) This is rich and supple pinot noir on the entry, and then shows much more tannin at the finish, with lots of structure. 2006 is a terrific success in this village, which is the only place I feel the 2006s may be better than the 2005s!

## GIFTS OVER \$40



**2006 Meursault, Domaine Ballot-Millot\*** (\$44.99) Young Charles Ballot, in his 20s, has taken over from his father, and the wines have gotten better and better. They are pruning very strictly, as they feel that this produces much better fruit than a green harvest. They use less than one-third new oak, and have reduced lees stirring to produce wines of delicacy and poise, but still with that rich, nutty chardonnay character of a Meursault.



**2006 Nuits-St-Georges 1er Cru, Les Damodes, Domaine Féry\*** (\$54.99) Les Damodes is a vineyard on the Vosne Romanée side of the village. It is located high on the hill, next to the top of Malconsorts. This is dark in color, concentrated and masculine. There is a core of beautiful fruit, and it is really quite lovely behind the veil of structure and density. With time in your cellar, or decanting now, this is excellent!

**2006 Chassagne-Montrachet 1er Cru, Grandes Ruchottes, Domaine Paul Pillot\*** (\$69.99) As Burghound says: "Sweet Spot Outstanding! This is also quite ripe but also stops on the door step of exotic fruit aromas with pretty acacia blossom, honey, spice and dried orange peel that is also picked up by the elegant, pure and classy flavors that possess huge length and perhaps the best depth of any wine in the range, including the Bâtard. One of the best 1ers of the 2006 vintage."



**2000 Griottes Chambertin, Grand Cru, Domaine de Chezeaux (Ponsot)\*** (\$124.99) Domaine Ponsot grows the grapes, makes the wine and bottles it. This is bottled under the vineyard owner's name, and we purchased it directly from their cellars in France. Burghound says: "...discreetly perfumed nose of ripe cherries, raspberries and musky, relatively forward flavors of pinot extract and a touch of earth. There is very good intensity here and a long, lingering finish. This has elegance to burn."

Keith Wollenberg

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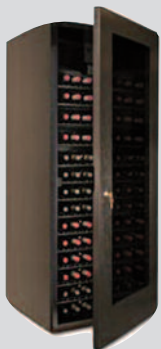
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## Le Cache Wine Cellars

Cherry finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are standard on every cabinet. Prices start at \$2,999 plus tax and shipping. Call one of our experts for more info.

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Shopping around for the perfect gift can be a stressful, exasperating experience, so why not let K&L take the hassle out of gift-giving this holiday season with a membership to one of our five exciting and diverse wine clubs? Whether you're buying for a newbie, a collector or curious enthusiast, we've got a club tailored to suit your friend, loved one or colleague (and one for yourself, of course). Our knowledgeable wine buyers hand-

select all of our club choices, offering their unparalleled expertise on everything from Bordeaux to the Rhône, Italy, California and beyond. All clubs, except Champagne, ship monthly and are subject to sales tax for California residents. To sign up, call **800-247-5987 x2766** or email us at: [theclubs@klwines.com](mailto:theclubs@klwines.com) or visit our award-winning website: [KLWines.com/wineofthemoth.asp](http://KLWines.com/wineofthemoth.asp)

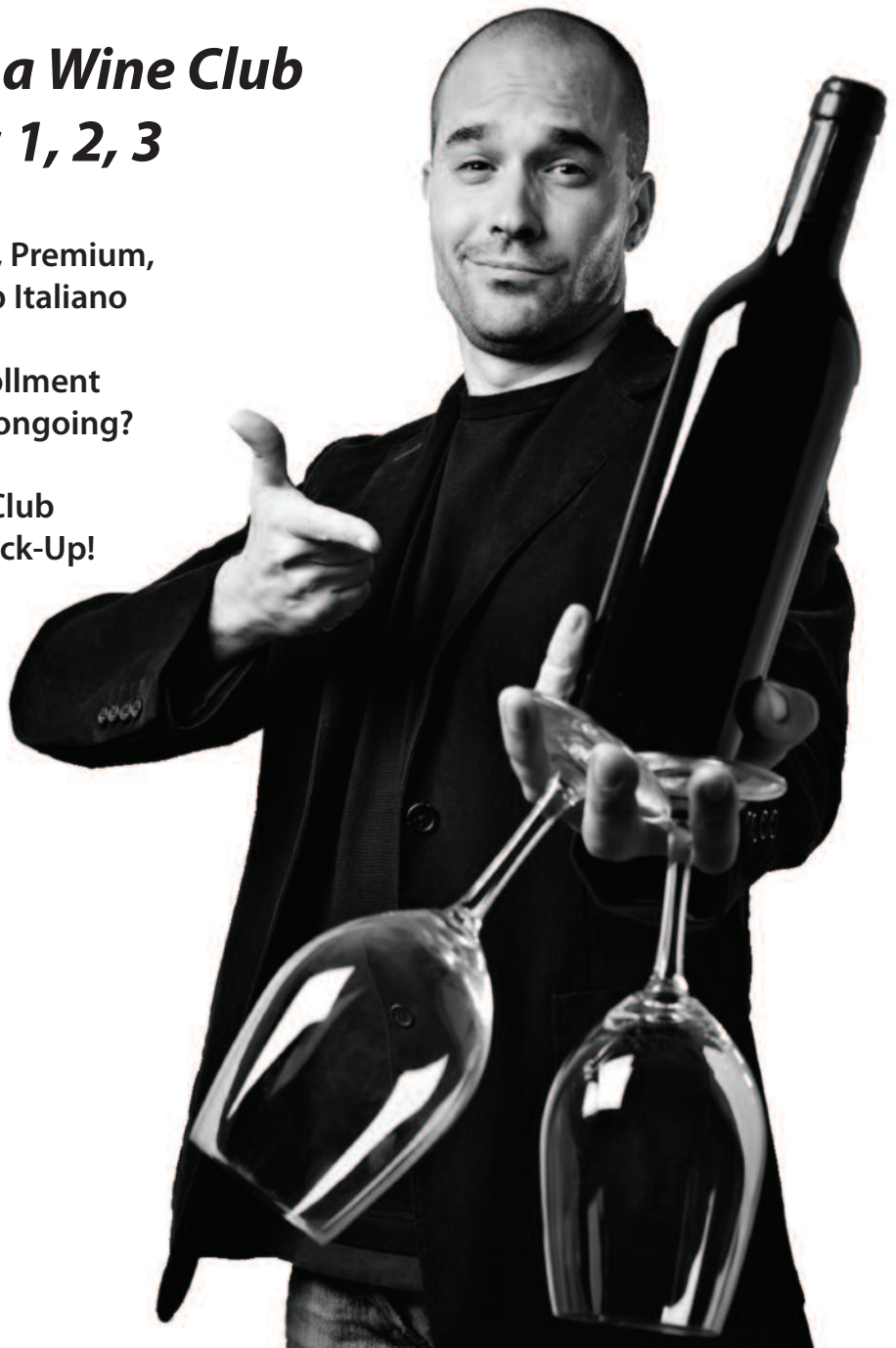
Alex Pross

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# Which Wine Club Suits You?

**Best Buy Wine Club:** Finding a great wine for \$100 is easy; finding a great wine for \$10 is another story. The Best Buy Wine club will uncover amazing wine values from all over the world so members can drink like kings and pay like a peasants. Each month you'll receive two bottles for just \$19.95 + shipping. Reorders average \$9.49/bottle, but may vary.

**Premium Wine Club:** For those who look for wines with wonderful fruit, great balance and aging potential? The Premium Wine Club offers two great wines every month, usually a red and a white, selected from the greatest wine-producing regions of in the world. The cost per month is \$29.95 + shipping. Reorders average \$13.95/bottle but may vary.

**Signature Red Club:** For fans of the great reds of Bordeaux, Napa, Tuscany and the Rhône. Our wine buyers use their discerning palates to sift through literally hundreds of wines in order to come up with the perfect pair of reds every month. Members receive two bottles of cellar-worthy, jealousy-inducing red each month for only \$49.95 + shipping. Reorders are generally \$24.99/bottle, but may vary.

**Champagne Club:** We all know it isn't really a celebration until someone pops a bottle of Champagne, whether your team just won the World Series or you got that promotion at work, nothing beats a great bottle of bubbly. Our Champagne buyer, Gary Westby, routinely goes over to Champagne and samples wines from small artisanal grower-producers as well as the world's top grand marque bottlings in search of wines that represent spectacular taste at an unbelievable price. John Maynard Keynes said it best, "My only regret in life is that I did not drink more Champagne." The Champagne Club costs \$69.95 + shipping and includes two stunning bottles every other month.

**Club Italiano:** No other wine region in the world boasts wines that so perfectly complement the distinctive foods of the region as do the wines of Italy. Our renowned Italian buyer, Greg St. Clair, will not only find the perfect Chianti and Brunello but also introduce you to some of Italy's great, lesser-known varietals such as aglianico, falanghina and lagrein. Celebrate the diversity of Italian wines with our club Italiano each month for only \$39.95 + shipping.

## DECEMBER WINE CLUB PICKS

### signature red collection

#### 2006 Testarossa Sleepy Hollow Pinot Noir

Deep, ruby red color. Initial aromas of cloves, cinnamon, cherries, and strawberries jump readily out of the glass. Upon aeration, the aromas transition towards black pepper, mint and anise. The complex aroma profile is balanced by intense fruit flavor from the palate, especially ripe cherries and oak spice. While the acidity is ample, the supple tannins and richness of these 30+ year old vines make this Sleepy Hollow a classic wine that will age gracefully until 2018.

Regular K&L Retail \$39.99 Wine Club price Inquire (Too Low to Print)

### best buy wine club

#### 2006 Santa Barbara Crossing Pinot Noir

Ever since the movie *Sideways* pinot noirs from the Central Coast/Santa Barbara County have been flying off our shelves as quick as we can stock them. However, the real challenge has been to find great drinking pinot noir from that area less than \$15 a bottle. This month's Best Buy pinot noir delivers the goods with a fruit-driven, well-balanced crowd-pleasing pinot noir that is easy on your palate and your wallet.

Regular K&L Retail \$10.99 Wine Club price \$8.49

### premium wine club

#### 2006 Chalone Estate Chardonnay

Chalone's vineyard is noted for its unique limestone and decomposed granite composition, which infuses this chardonnay with a distinctive minerality. Barrel aging in 20% new French oak adds buttery brioche and hazelnut aromas and flavors to the wine's tropical fruit and citrus profile. Rich and creamy with a nice round acidity, this is a full-bodied chardonnay with nice balance.

Regular K&L Retail \$18.49 Wine Club Price Inquire (Too Low to Print)

### club italiano

#### 2005 Ruggeri Corsini Nebbiolo delle Langhe

This 2005 Nebbiolo is truly fabulous! It has a great body with lots of focus, size and power. For those of you who are unfamiliar with the nebbiolo (the main grape of Barolo and Barbaresco), here is a way to experiment with the varietal at half the price or more. The wine is full of the classic nebbiolo aromas of dried roses, truffle, and smoke with hints of earth. Lot's of richness, loads of fruit, and a long finish, tannin but very well integrated! Drink now or age for a few more years, try it with porcini risotto.

Regular K&L Retail \$21.99 Wine Club Price: \$17.99

### champagne club

#### Francoise Diligent Carte Blanche Brut Champagne

This very tasty Champagne is a Blanc de Noir made entirely from pinot noir harvested from vines of 10- to 20-years-old and given three years on the lees. In the glass it has a pale color with a hint of gold from the pinot noir and a slow, spiraling bead. The wine is very savory on the nose, and reminds me of Côtes de Beaune Burgundy with Champagne brioche integrated perfectly into the aroma. On the palate, it is full-bodied and has plenty of forthright pino fruit. It is dosed at an extraordinarily light gram per liter, and finishes dry, refreshing but not at all harsh.

Regular K&L Retail \$39.99 Wine Club Price: \$33.99



## JIM'S HOLIDAY *Gems*

This has been an amazingly odd year here in California and elsewhere. We've had continuing drought, one of the coldest springs and summers on record, more than six weeks of smoked-filled air from West Coast forest fires and an extended election campaign (which I am sure screwed-up the harvest stupidly—"I can see Napa Valley from my front porch!"). It's a wonder we were able to bring ripe grapes in at all.

Several new shipments have re-appeared, just in time for the holiday festivities. First, more of the **Antech Blanquette de Limoux "Cuvee Francoise" (\$11.99)** has arrived after several months and it's the same price as before, despite the Euro. This cremant-style sparkler offers pippin apple to Anjou pear-like fruit tones with hints of jasmine, is fresh as a Prosecco, vivacious and clean, crisp and dry on the palate. The girls (Eby and The Bean) have anointed this our house sparkler for the holidays 12% abv (🍷🍷🍷🍷🍷🍷)

The most recent bottling of our **2006 Kalinda Napa Valley Merlot (\$17.99)**, which comes to us from one of the great Napa Valley cabernet, merlot and chardonnay producers (they've asked not to be identified) has arrived. Deep ruby in color, the nose has evolved nicely with additional bottle age to show opulent red-fruited aromas of cherries and hints of cranberries and spice. Shafer-like in its presentation, the palate is broad, lush, complex, and totally charming, with a finish that is fleshy and full. One of our house reds/merlots for the Holidays! (🍷🍷🍷🍷🍷🍷)

When a chateau decides against barrel-aging, simply keeping their juice, essentially, in a holding tank, so that when bottled the only expression is that of the character of the wine, my reaction is "WOW," particularly with dealing with the likes of the great 2005 Bordeaux vintage. That is exactly what **Château Peyraud** did with their **2005 Premieres Côtes de Blaye (\$10.99)**. A blend of merlot (90%) and cabernet, this puppy has opulent, flashy fruit aromatics of red berries, truffles and spice that carry over to a long, refreshing, integrated, soft palate impression. This Gem is meant to drink and enjoy now, so do not go hiding it somewhere or aging it for any length of time. This will also be one of our house reds for the month, according to Anderson. (🍷🍷🍷🍷🍷🍷)

The 2006 Bordeaux are beginning to arrive, and they certainly are charmers. The **2006 Seigneurs d'Aiguilhe, Côtes de Castillon (\$15.99)**, a second label from d'Aiguilhe, is totally fruit-forward with broad, flashy cassis to currant-like fruit on the nose and in the mouth, hints of espresso and roasted coffee bean, good complexity, integrated silky tannins, and an incredibly bright, yet broad finish. Anderson says this must be our other house red for the holidays. (🍷🍷🍷🍷🍷🍷)

Happy Holidays, everyone, and if you have any questions about these selections, you can email me at jimbar@klwines.com.

*Jim, Anderson, Eby & The Beaner*

"A blend of merlot (90%) and cabernet, this puppy has opulent, flashy fruit aromatics of red berries, truffles and spice that carry over to a long, refreshing, integrated, soft palate impression."



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