



WINE News

2009 Holiday Buying Guide



VALUE GIFTS UNDER \$30



2006 Jordan Russian River Chardonnay (\$21.99)

According to *Wine Enthusiast*: "Jordan's Chardonnay was made full-Burgundian style, barrel-fermented in nearly half new oak and aged on the lees. Partial malolactic fermentation has enabled brisk, apple acidity to remain. The flavors are of green apples and nectarines, with a mineral tug. This is an elegant, sophisticated Chardonnay."

Franck Bonville Brut Selection Blanc de Blancs (\$29.99) My house Champagne. It is absolutely delicious. Perfectly focused and refreshing. This Champagne has exotic, ripe fruit aromatics and, as the glass warms up there are also traces of clean clay and earth, just like in great Chablis!

2006 d'Issan, Margaux (\$39.99) This property's elegance goes well with the power of the vintage. 94 points Robert Parker: "Now consistently one of the great wines of the appellation...This is a gorgeous example of 2006 that can be drunk in 3-4 years or cellared for over two decades. Good value."

FAB GIFTS UNDER \$120



2006 Lewis Cellars Napa Reserve Cabernet Sauvignon (\$112.99) 95 points WS. The critically acclaimed wines from Lewis Cellars are always popular here at K&L, and they're selling out in a flash.

Billecart-Salmon Brut Rosé Champagne (\$69.99) My favorite pink bubbly (magnums available). 90 points WS and RP.

2005 Giscours, Margaux (\$49.99) 95 points and a Cellar Selection designation from the *Wine Enthusiast* and 93 points *Wine Spectator*. The Giscours is also listed in *Spectator's* Top 100 Wines of 2008!



2000 Dom Pérignon Champagne (\$119.95) 94 points Robert Parker's *Wine Advocate*: "The 2000 Brut Dom Pérignon is a gorgeous, seductive wine that floats on the palate with remarkable grace. Toasty aromas meld into freshly cut flowers, apricots..."

LUXURY GIFTS OVER \$120



1997 Salon Blanc de Blancs Champagne (\$249.00) 96 points WE: "The fabled Salon's latest release is much riper and softer than the great steely 1996 vintage. This suggests it is likely to be ready to drink soon. In the meantime, the acidity is supremely fresh, with grapefruit edges and green apple flavors. And then there is minerality and a tight, structured aftertaste as a reminder that this great Champagne is always going to be more than its fruit."

NV Krug Grand Cuvée Brut Champagne (\$124.99) 95 points *Wine Spectator* and 92 points from the *Connoisseurs' Guide to California Wine*. Elegant and complex.

2006 Latour, Pauillac (\$399.00) 96 points WE: "Latour has always had the reputation of producing great wines in the less great vintages. The 2006...brings structure and ripeness into a form that is almost ethereal. That elegance doesn't take away from the powerful fruit. The fruit in fact melds into the structure with ease..."

Clyde Beffa

Another Year on the Books, Our 34th



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

I was just looking at our December 2008 newsletter, and I probably can say again: thank God this year is over. While sales have been creeping up of late, the economy is still not back to full

strength. And I will not predict what 2010 holds. I do know that the deals are many, and that is a good thing for you, our dedicated customers, real stimuli in these days of political and economic unrest.

On a more important note, K&L and many of Chip Hammack's other friends and family celebrated his short life at a wonderful gathering in late October. Our prayers are with Chip's wife, Natasha, and all of Chip's extended family.

When the biggest supplier of Bordeaux to the US decides NOT to carry Bordeaux anymore and to sell off their inventory at low prices, the customer wins. Such is the case with several great value wines from superb vintages. Take the fantastic **2004 Chasse-Spleen (\$34.99)** and the equally amazing **2003 La Lagune (\$34.99)**. These are great cellar additions that you shouldn't miss.

My three recommendations for mature, delicious red Bordeaux in the old school style: the **1996 Lanessan, Haut-Médoc (\$24.99)** is back in, though it's not for new wave Bordeaux lovers. Rustic and delicious. The **1997 Langoa-Barton, St-Julien (\$39.99)** is legendary at K&L. Our last 100 cases are just in and are as good as ever. And the **1999 Labegorce, Margaux (\$36.99)** is one of my favorite old school Bordeaux. Decant an hour and enjoy.

Two stunning, value-packed whites from New Zealand have finally arrived. I may be prejudiced, but the **2008 Kirkham Peak Sauvignon Blanc Marlborough* (\$11.99)** is the best we've ever done. Plenty of citrus and zippy grapefruit nuances on the nose and palate. On the richer side, try the **2008 Kalinda Pinot Gris Marlborough* (\$11.99)**. Very Alsatian in style with a lingering finish. I put a case of each in my fridge for holiday guests.

Please sign up for our Fête du Bordeaux dinner on January 17th and taste great vintages from Léoville-Barton, Lynch-Bages and Montrose. Rumor has it that Anthony Barton may be in town to talk about the wines.

From all of the gang at K&L, we wish you a safe, happy and healthy 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.

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Redwood City, CA 94061
P (650) 364-8544
F (650) 364-4687
Hours Mon-Fri 10-7, Sat 9-7, Sun 10-6
Lockers Mon-Sat 10-6, Sun 11-5

K&L SAN FRANCISCO

638 Fourth Street
San Francisco, CA 94107
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F (415) 896-1739
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K&L HOLLYWOOD

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Hollywood, CA 90028
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We accept American Express, Discover, Visa and Mastercard.

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

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

Sale Dates End December 31, 2009. 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.

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*From all of us at K&L:
Wishing you a wonderful holiday season and a very happy, healthy New Year.*

REVIEW KEY

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

SATURDAY TASTINGS

Saturday tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 3-6 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, visit KLWines.com and click on "local events."

December 5: California's Best Cabernet Sauvignons. Taste wines from legends like Caymus, Silver Oak, Groth and our favorite boutique vineyards in San Francisco and Redwood City (\$25). In Hollywood, you'll also get to try Dominus and Opus One, among others (\$40). See the full lineup for all three tastings and buy tickets on online. Limited availability.

December 12: Best Small Estate Champagnes in Redwood City and San Francisco (\$25). Best Small Estate and Grand Marque Champagnes in Hollywood (\$40) We finish the year in NorCal with reserve selections from some of our favorite Champagne producers: Franck-Bonville, Ariston, Tarlant and a very famous Grand Marque bubbly, among others. Hollywood pumps up the volume by adding more Grand Marque Champagnes to their tasting. Limited availability. Buy tickets online.

SPECIAL EVENTS COMING THIS WINTER:

January 17, 2010: Fête du Bordeaux Dinner/Tasting at One Market, San Francisco (\$199.00) K&L's annual Fête du Bordeaux will be held at One Market Restaurant in San Francisco on Sunday, January 17, 2010. Anthony Barton of Langoa- and Léoville-Barton, Jean-Bernard Delmas and Nicolas Glumineau of Montrose and Jean Charles Cazes of Lynch-Bages will join us as we introduce the fine 2007 Tronquoy Lalonde, Ormes de Pez, Langoa-Barton, Lynch-Bages, Léoville-Barton and Montrose at the tasting. The tasting will begin promptly at 6 p.m. followed by dinner at 7. The dinner will feature a fine four-course meal complemented by old and rare Bordeaux including 1975 Montrose, 1990 Lynch-Bages, 1990 Léoville-Barton, 2000 Langoa-Barton, 2000 Montrose, 2000 Lynch-Bages and 1999 Suduiraut.

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 3: Graham Beck; December 10: Champagne Henriot

In Redwood City, Fridays from 5-6:30 p.m.
December 4: Thomas Fogarty Vineyards; December 11: TBA

Special Thursday Night Redwood City Tasting from 5:30 -6:30 p.m.
December 3: Elderton Command Performance Wines

In Hollywood, Thursdays from 5:30-7:30 p.m.
December 3: Rosenthal Imports with Ben Anderson;
December 10: Stolpman Vineyards

Special Friday Night Hollywood Tasting from 5:30-7:30 p.m.
December 11: Elderton Command Performance Wines

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Sommelier Secrets HOLIDAY GIFTS

Selecting wine to give as a gift can be a challenging and stressful undertaking. If you are restricted to keeping it all under \$35, but would like to find two bottles—one white and one red—that are guaranteed to please, I can't think of a much better duo than these.

2007 Jean-Francois Merieau Sauvignon Blanc Touraine* (\$13.99) The 2007 Merieau Sauvignon Blanc is a crisp, dry, elegant white from a small grower-producer located in the Touraine region of the Loire Valley, near the famed vineyards of Sancerre. I love its invigorating aromas of citrus and grass, delicate floral notes, unctuous, mineral-driven palate, and the pure, focused, long finish. It makes a fine gift for any wine lover—novice or aficionado. It is also a great white option for a holiday party, as it makes for a refreshing aperitif and is delightful alongside fresh seafood, savory pastries and assorted French cheeses, especially goat cheese.

2005 L'Avocat Rouge, Graves* (\$17.99) From the vintage, the 2005 L'Avocat Rouge is a blend of 50% Cabernet Sauvignon, 40% Merlot and 10% Cabernet Franc from the region of Graves, famous for its gravelly soil and the kind of structured, terroir-driven red wine that I like. The nose is all currants and herbs, with ripe red and black fruit on the palate, grippy tannins and a dry, earthy finish. Though marked by that classic Graves minerality, this wine has a lot of soul and with some decanting makes a delicious accompaniment to a nice juicy steak. If, heaven forbid, your recipient does not drink red wine, he or she can always lay it away and re-gift it back to you in about five years when it will taste even better.

Want to learn about other customized gift ideas? Join the K&L Personal Sommelier Service and receive wines tailored to your specific needs, discounts on wine and personalized shopping assistance. Email Chiara at chiarashannon@klwines.com for details today!

Chiara Shannon

K&L Staff Holiday Gift Picks



2007 Villa Pillo Borgoforte (\$11.99) A super Super Tuscan and change back from a \$20! This gorgeous wine is a blend of almost equal parts Sangiovese, Merlot and Cabernet Sauvignon that are aged for one year in French oak. The quality of the super 2007 vintage comes through in a wine full of fruit, yet balanced and flavorful. It is more internationally-styled but seriously rich, complex and full-bodied. This is an unbelievable bottle of wine for the price.

Greg St. Clair



2007 Gemtree “Bloodstone” Shiraz-Viognier McLaren Vale South Australia (\$14.99) Gemtree continues to impress for quality and value. The 2007 “Bloodstone” Shiraz, which is co-fermented with 5% Viognier, has lifted aromatics of subtle peach and nectarine fruit, floral notes that mingle with blue and blackberry fruit, and a hint of chocolate and mocha. On the palate, the wine is juicy and supported by good acidity, with fine-grained soft tannins that give a sense of structure to the wine and leads to a long finish. This really sings of McLaren Vale fruit.

Jimmy C



Bruno Michel Premier Cru Blanc de Blancs Brut* (\$44.99) One of my favorite Bruno Michel Champagnes! It is hard for me to share this bottle with anybody, but, when having to pick a bottle for special gatherings, it tops my list. The nose shows wonderful chalky minerality while the palate is filled with clean, crisp, fruit and a light helping of brioche. A top pick for any lover of Champagne! Also recommended by David Driscoll from Redwood City.

Doug Burress

Iconoclast Aurora (Inquire) A “Wine Barrel-Aged Altbier” that’s tiger’s eye-colored with a smattering of white foam that quickly disappears. The nose has tons of caramel, treacle, vanilla bean and a slight charred quality. The oak quickly subsides and pleasing notes of dried apricot and peach layered over clove and plantain come through. Round on entry with broad, creamy strokes, mild hop spice and medium weight. The carbonation is mousse-like and the flavors are completely seamless. It builds dimension as it goes, kind of like one of those snowballs rolling downhill in an old cartoon.

Iconoclast Éclat (Inquire) An “American Oak Wine Barrel-Aged IPA” aged in Zin and Cab barrels. The Éclat pours burnt orange with a cap of rocky, parchment-colored head that ends up lacing the glass in a spotty configuration. The nose is full of rustic Amarillo hops, sort of copery and vegetal, and notes of dried grapefruit and fresh alfalfa with a mild backing from some caramel malt. This is not an overt hop bomb, instead it builds bitterness with every sip that’s with you long after it’s gone. I could still taste the hops even after an old-fashioned doughnut.

Bryan Brick



2007 San Francisco Cirò (\$12.99) Calabria isn’t well known as an important winemaking region, but if there are more wines like this one from the toe of the boot, it will rocket to stardom! The Cirò, made from the almost unknown Gaglioppo grape, is supple in the mouth and elegant, with layers of delicate, complex fruit. It feels more like a supple California Pinot Noir but without the higher alcohol. Wonderfully balanced, fragrant and a pleasure to drink.

Greg St. Clair



2006 Anderson’s Conn Valley “Reserve” Napa Cabernet Sauvignon (\$49.99) You will ooh and ahh over this beautifully structured, organic Napa Cab! Its bouquet is reminiscent of a mature Bordeaux, and it has a velvety, layered mouthfeel full of concentrated fruit and focus—it offers the best of both worlds! Drinking absolutely perfect now, it will evolve well over the next 20+ years. Also recommended by David Othenin-Girard and Steve Greer from K&L Hollywood.

Christie Cartwright



2007 Frédéric Mabileau “Racines” Bourgueil* (\$19.99) Sweet and round in body with moderate tannins, this is a lovely bottle of Bourgueil to throw into the holiday mix. The fruit is accentuated by spice, leather and tobacco flavors, and it is already strutting its stuff. The grace on display here means many pairing possibilities beyond the usual red meat plus Cab equation, though it has character enough to handle that, too.

Mahon McGrath



2006 Massena “11th Hour” Shiraz Barossa Valley South Australia (\$39.99) I visited the winemakers, Dan Standish and Jaysen Collins, in February ’08 and I can tell you: these guys are producing some serious wines reflective of the land they work, presented with precision and grace. The aromatics are bright and lifted, with notes of boysenberry, blackberry, grilled meat, Earl Grey tea, spice, a hint of graphite and Provençal herbs. On the palate, the wine is lush and silky with seamless balance and an incredibly long finish. This is very polished and elegant. Something special.

Jimmy C

Tarlant “Cuvée Louis” Brut Prestige Champagne* (\$54.99) This Champagne is full-bodied, very dry and has plenty of depth and layers of complexity. It is a blend of the 1996 and 1997 vintages and is aged in large oak barrels. This is one of the winery’s top cuvées; it tastes so good, it is easily worth twice the price.

Jeff Jones



2007 Au Bon Climat Santa Barbara Pinot Noir (\$19.99) How Exciting! Finally a California Pinot Noir that’s beautifully balanced and made in a Burgundian style. Not overly extracted or overripe, but rather feminine and spicy, with a touch of earthy floral notes as well. Vibrant fresh fruit on the nose, medium-bodied and silky smooth with subtle tannins on the finish. My absolute favorite Central Coast Pinot for a price that’s affordable!

Christie Cartwright



2006 Storybook “Eastern Exposures” Napa Zinfandel (\$39.99) With its richly-expressive profile of cracked pepper, ripe blackberries, dense plums, wild brambles, tarry spice and sweet earth, this incomparable Napa Zinfandel achieves near-perfect pitch and rewrites all the rules for this popular California varietal. If you cherish great Zin, do yourself the rare pleasure of savoring and experiencing this stunning wine over the next decade.

John Majeski



2006 Ridge Vineyards Santa Cruz Mountains Red (\$34.99) This comes from the same vineyard and barrel as Ridge’s fabled “Monte Bello” Cab, but sells for a fraction of the price. A bit softer and more approachable than the winery’s flagship, its pedigree shows through its minerality and structure. Dark, brooding fruits are backed by cedar spices and lush tannins. An ageable wine with a serious structure unlike many domestic wines in this price range.

Mike Barber



2006 Hedges “Three Vineyards” Red Mountain (\$17.99) For a really nice steak dinner, or any dinner for that matter, the Hedges from Washington State is as good a red as you can find for less than 20 bucks. The 2006 is composed of a majority Merlot and Cabernet Sauvignon, with small amounts of Cabernet Franc and Syrah for added complexity. A Claret in style and wonderfully elegant and smooth, it drinks like something three times the price. I dare you to say you don’t like it.

David Driscoll

The Châteauneuf-du-Pape Wine Book (\$74.99) For those who want to know more (and then some) about Châteauneuf-du-Pape. Recently published and exhaustively researched, this book provides in-depth analysis of the appellation’s history, terroir, grapes and wine-making techniques. Beautiful photographs of the region, domaines and people make sitting down with this book and a glass of CdP the next best thing to being there in person. It is a superb resource for new fans as well as more seasoned connoisseurs of the appellation.

Mulan Chan-Randel



2005 La Couronne, Montagne St-Emilion* (\$17.99) The first thing that I noticed about this wine was the expressive and inviting aromas coming from the glass. It has a dark, deep ruby red color, and it is full-bodied with dark berry flavors and a touch of earth. It tastes good now, but will be much better in a few years. A budget-friendly wine for the Bordeaux lover.

Jeff Jones

NV Caveau du Mont July Bugey Cerdon Rose* (\$15.99) This pink, semi dry and very festive bubbly made from Poulsard and Gamay acquires its pétillance via a process known as *méthode ancestrale*. Hand-picked grapes from mountainous slopes in the shadow of the Alps are fermented in chilled vats just reaching 5 or 6 degrees alcohol. The young and light wine is then bottled, along with its active yeast and considerable unfermented sugars. Under pressure of the cork, the wine continues to ferment, gaining a few degrees of alcohol but retaining a nice amount of sweetness. Bugey Cerdon is so delicious and fun to drink, with a distinctly grapey aroma and a fruitiness that calls out for celebration and jubilation. It makes for a great housewarming gift or aperitif this holiday season. 8.25% ABV.

Mulan Chan-Randel



2006 Gazin, Pomerol* (\$59.99) Have a warm heart for someone with a cold cellar? This is destined for a long evolution and will be a real winner, with some patience. At present, it is intense yet well proportioned, giving off heady aromatics and showing impressive concentration on the palate while never losing its sense of equilibrium. The tannins are fine but firm, and there is a plump, plummy depth to the palate that is set off nicely by judicious oak shadings.

Mahon McGrath

1996 Baron Fuente Grand Millésimé* (\$44.99) Of course you expect great things from the 1996 vintage, but this takes those expectations to new heights. Incredibly complex, the nose is transcendental. Gone are the aromas of green apple, lemon curd and fresh toast. In their place is a harmonious symphony of ripened pomaceous fruit, minerality, toast and leanness blended together in a beautiful bouquet that can only be achieved through vintage and bottle age.

Mari Keilman

2008 Benaza Mencía Monterrei (\$12.99) In your endless quest for the perfect red to open this holiday season, look no further! Made from the versatile Mencía grape native to northwest Spain, this is a vibrantly alive, festive red with a nose to outshine Rudolph. Bursting with bright cherry-cranberry flavors wreathed by suave tannins and precise acidity, it will complement a wide array of dishes from turkey to appetizers.

John Majeski



2007 Château de Montfaucon “Vin de Monsieur Le Baron de Montfaucon” Vin de Pays du Gard* (\$39.99) A steal at \$40. This wine’s depth and complexity stand up to Châteauneufs double the cost. The wine’s complexity shines through in the guise of nuanced spices and lovely, rich fruit, backed by precise acidity and firm tannins. This is one of those rare treasures in the wine world that is enjoyable now, but will be even better in 15 years.

Mike Barber



2006 Joseph Carr Napa Cabernet Sauvignon (\$19.99) This is my new favorite Cabernet in the store for \$20 or less. The 2006 Napa Cabernet is a Left Bank-style blend of 85% Cabernet Sauvignon 10% Merlot and 5% Cabernet Franc all from Napa Valley’s top vineyards, but reflecting the spirit of the Bordelais from start to finish. Lots of California ripe and fleshy fruit and a bit of smoke and leather with good structure and elegant tannins.

Steve Greer

“There has never been a better time to celebrate family and friends than in these hard times, and no better Champagnes to celebrate with than the reasonably priced, artisan producers that we bring in directly.”

Champagne For Parties and Gifts



With the dollar in a state of decline and the economy hurting, Champagne has been far from many of our good customer's minds. But there has never been a better time to celebrate family and friends than in these hard times, and no better Champagnes to celebrate with than the reasonably priced, artisan producers that we bring in directly. As many of you know, we have a robust direct import section at K&L, and we bypass the export brokers, import companies and distributors to bring carefully selected wines to you at great prices.

Bruno Michel Blanche Brut Champagne* (\$29.99) A must-try for every Champagne fan (at least once, but we're sure you'll get hooked) is the Bruno Michel Blanche Brut from the obsessed man of the same name. This wine is half and half Meunier and Chardonnay from a completely hand selected vineyard—there is not a single nursery-bought clone anywhere on his small estate. He doesn't stop there, though, he is completely organic and still works with barrels the old fashioned hard way. This Champagne is one of the most masterfully balanced in our stock, with subtle toasty aromas and a finish to compete with Champagne at three times the price.

2004 Philippe Gonet "Cuvée Belemnita" Blanc de Blancs Grand Cru Champagne* (\$129) This is another wine that would qualify for the distinction of being among the best of our stock. Less than 5,000 bottles of this ancient vine (80 years-plus), all estate, pure Mesnil masterpiece were made. I cannot decide whether I prefer this or the 2002, which we had last year, more. The older wine was richer, but the 2004 is more inimitably Mesnil, more scintillatingly chalky, chiseled and precise! A fine wine indeed to compare to the esteemed **1997 Salon Blanc de Blancs Champagne (Was \$375.00; Now \$249.00)** who are their next door neighbors.

2002 Bruno Michel "Cuvée Millésimée" Champagne* (\$59.99) Bruno also makes one of our most gift-worthy Champagnes, the Cuvée Millésimée, a blend of 80% old vine (45 years an older) Chardonnay and 20% ancient vine (75 years and older) Meunier from the best plots of his small estate. This wine is barrel fermented, then barrel aged for one year before being bottled. This wine is the ultimate in seamless power.

Krug "Grand Cuvée" Brut Champagne (\$124.99) This is a very special offer on the Krug Grand Cuvée, one of the monuments of the wine world. Aged for seven years on the lees, this massively complex Champagne is all barrel fermented and blended from a veritable solera of old vintages. The current batch reaches past the mid-1980s for reserve wines. The 2008 batch (scheduled for release in 2015) will have elements going all the way back to 1990! This is my top recommendation for business gifts—just don't forget a bottle for yourself. 95 points *Wine Spectator*: "A powerful, well-toned Champagne, featuring coconut, toast, grapefruit and coffee aromas and flavors. There are plenty of bass notes, punctuated by crisp acidity, and it all comes together on the fine texture with an aftertaste of roasted hazelnut and coffee. Drink now through 2014."

Ariston Aspasia "Cepages d'Antan" Champagne* (\$99.00) For those of you who would like to treat a true Champagne connoisseur this season (hopefully that connoisseur is you!) to something fantastic and exotic, I cannot recommend the Cepages d'Antan highly enough. Made from grape varieties that almost went extinct in Champagne, it is 40% Meslier, 40% Arbanne and 20% Pinot Blanc. Meslier and Arbanne were never common in Champagne, as they ripen late and give the grower no end of headaches, but they also make for an almost electric Champagne that needs Pinot Blanc to round it out. It is hard for me to know where to start describing this wine, and even after tasting and drinking it many times now I still don't feel like I have my head wrapped around it! Only 120 bottles were imported, so don't waste time if you are intrigued...I might drink it all!

Gary Westby



**Ariston Aspasia
Brut Rosé
Champagne***
(\$32.99) Our best deal in pink bubbles! Fans of Billecart-Salmon take note, this is an elegant, dry style made entirely of estate grown fruit from Brouillet. A blend of half and half Pinot Noir and Meunier, it is a 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. By the time you read this, it could be sold out—we can never get enough of this to satisfy demand.



**Launois "Cuvée
Réserve" Brut Blanc
de Blancs
Champagne***
(\$34.99) One of the biggest stars of our direct Champagne program is this 100% estate, 100% Grand Cru, 100% Chardonnay Champagne made from some of the best land in Champagne: Mesnil, Cramant and Oger. A "cult" Champagne in France, we feel quite fortunate to have this in our stable. It has wonderful breadth and texture without sacrificing its top notch minerality. It will almost certainly be sold out before New Years!



**2002 Louis Roederer
"Cristal" Brut
Champagne**
(\$179.00) An unbelievably great price on Cristal! 98 points *Wine Enthusiast*: "This is an exceptional wine, as is the vintage. The fruits—grapefruit, crisp red apple—balance with a fine yeasty character. There is a great depth of flavor, the fruits going in a pure line of freshness... Age this wine for at least four years."



**Ariston Aspasia
Carte Blanche
Brut*** (\$24.99) The Carte Blanche remains our best deal in Champagne. It is an all estate-grown combination of 40% Chardonnay, 30% Pinot Noir and 30% Meunier that is aged for an incredible five years on the yeast before release. This is rich toasty stuff that will be perfect for your next party, New Year's or holiday gifts.



The Wine Spectator calls the 1987 Pichon-Baron, "Complex and well proportioned..." and Robert Parker says it's "...An excellent wine for the vintage."

BORDEAUX HOLIDAY VALUES AND GIFTS

Everyday Values Under \$30

2005 DeLord, Côtes de Bordeaux (\$8.99) Outstanding value in today's Bordeaux market. Decant and enjoy now with a juicy hamburger or steak. Good red-black fruit flavors and plenty of earthy nuances. Hint of cocoa. Like most 2005 Bordeaux, this wine needs some air to soften its attack. You can't beat it for the price—it tastes like a \$20 wine and normally sells for more than \$15.

2004 Verdignan Rouge, Médoc (\$12.99) These vineyards are planted to 60% Cabernet Sauvignon, 35% Merlot and 5% Cab Franc. Verdignan, the estate, is discernable by the beautiful architecture of its castle. This 2004 is balanced with silky tannins that are complemented by great acidity and red berry fruit. Decant for one hour and you'll find this wine to be super elegant and forward, especially for a 2004. Old school flavors go perfect with a prime rib or rack of lamb.

2005 La Couronne, Montagne St-Emilion* (\$17.99) Scents of ripe cherries and blackberry jam seem to intensify as this sits in the glass. The fruity middle is quite clean and there is subtle limestone minerality and super fine tannins on the long finish. This wine needs one hour decanting and then it blossoms forth. I voted this one of the Top 100 Value Bordeaux in 2008 and still do in 2009.

2005 Puygueraud, Côtes de Francs (\$26.99) One of the new Thienpont group properties (Le Pin, Vieux Château Certan). It is on the flashy side, but has great balance and length. 92 points and #32 on *Wine Spectator's* Top 100 from 2008: "Shows lovely black currant, floral and black licorice notes. Full-bodied, with velvety tannins and a tight bead of fruit and mineral throughout. Long finish."

Special Values Under \$60

2005 Chasse-Spleen, Moulis (\$34.99) I think this is one of the best values in the Bordeaux market—it has plenty of ripe fruit, great acidity and a lingering finish. Age 5-10 years. 92 points *WE*: "Great, spicy new wood flavors are balanced by the intense, solid fruits and deep, almost brooding tannins. This is a big wine, but it still preserves a good sense of proportion."

2003 La Lagune, Haut-Médoc* (\$34.99) 90 points Robert Parker: "Thankfully, this wonderful estate, which provided me with many memorable drinking experiences in the 1970s and 1980s, has rebounded from a period of mediocrity. The 2003 and 2004 offerings from La Lagune are the finest back-to-back vintages they have produced in over fifteen years. Kudos to the Frey family..." Steely aromas and old school flavors. Has good sweetness on palate. 12,000 cases. Cassis and red fruit. More purity of fruit, depth and richness than we've ever seen from this fine property. This is a value.

2005 Reserve de Comtesse Lalande (\$39.99) Second wine of Pichon-Lalande. It's hard to believe that this is a second wine; it's so elegant and refined. Comprised of 27% Cabernet Sauvignon, 49% Merlot, 13% Cabernet Franc and 11% Petit Verdot packed with summer fruit on the bouquet: blackberries, plums and strawberries, punctuated by orange blossom and characteristic cedar oak notes. Fine tannins, hints of mineral and wisps of smokiness wrap around the fruit on the palate. A great value from an incredible vintage. Do not miss this. It is their best *ever* and great for the cellar.

Special Gifts for Those Who Love Bordeaux

A ticket to the Fête du Bordeaux, January 17, 2010 (\$199.00) K&L's annual Fête du Bordeaux on Sunday, January 17th is the place to be for Bordeaux lovers. Details on page 3.

1991 Pichon-Lalande, Pauillac (\$119.99) One of the most delicious wines you can enjoy today. According to Robert Parker: "Pichon-Lalande's 1991 is among only a handful of 1991s worthy of being the 'wine of the vintage.'" These bottles came from former owner May-Eliane de Lencquesaing's private cellar. Only a few cases available. A tremendous bargain.

Palmer Historical XIXth Century (\$249.00) In the olden days, Bordeaux estates routinely added Syrah (Hermitage) to their reds for additional depth, color and alcohol. Palmer has brought back the style, in an extremely limited release, and it is a very tasty wine. 15% Syrah, 42.5% Cab and 42.5% Merlot (Palmer). Full flavored with a sweet core and some leathery nuances. Rare and delicious.

1987 Pichon-Baron, Pauillac (1.5L \$149.00) According to *Wine Spectator*: "Elegant and well balanced, with ripe currant, bell pepper, spice and vanilla notes. Complex and well proportioned, with a touch of tobacco, this has more flavor than most from this vintage. It needs time for the tannins to mellow." And, according to Robert Parker: "...An excellent wine for the vintage."

Clyde Beffa

“Clyde’s good friend and the former owner of Pichon-Lalande, May-Eliane de Lencquesaing, has sold Clyde some older vintages from her private cellar that will surely dazzle your palate and make your holiday extra-special.”

Gift Ideas From **K&L’S BORDEAUX STAFF**

For drinking or gifting, our Bordeaux team has got you covered.

2006 Trotanoy, Pomerol* (\$74.99) It’s no secret that Pomerol was the star appellation of the 2006 vintage, and this outstanding wine from the Pétrus stable of properties clearly shows that. This has tremendously complex aromas of spice, chocolate, cherry liqueur and truffle. Very ripe and silky, this is concentrated and elegant with super sweet tannins on the long, lovely finish and an amazing sense of weightlessness and poignancy.

2005 Haut-Charmes, Sauternes (\$24.99) Here is a wine you can take to parties, serve at dinners or give as a hostess gift without breaking the bank. Festive and high quality, this has lush tropical aromas and creamy flavors of pineapple and apricot with hints of coconut.

Steve Bearden

2005 Ducluzau, Lustrac* (\$18.99) I must admit I have a soft spot for the wines from the Borie family (Ducru-Beaucaillou), which I think produces some of the most balanced wines from the Médoc—both rich and elegant. The nose is all bright red and black fruit. The texture of the wine shows tannic structure for aging, but it’s accessible now. Lots of black fruit, chocolate, and spice. The long, rich and heady finish is wonderful. A fabulous gift.

1997 Langoa-Barton, St-Julien (\$39.99) For the person begging Santa for some aged Bordeaux, this is the wine to grab. I can hardly believe it’s only \$40. A light reddish-purple color with a lovely nose of cranberry, dried fruit, subtle cassis, cedar and a bit of tobacco, this medium-bodied wine shows fully integrated tannins with a subtle astringency, dried red fruit, herbs and a meaty beef-stock flavor. The long finish is all cranberry, cassis and minerals.

Steve Greer

2006 Birot Rouge, Premiere Côtes de Bordeaux* (\$12.99) Many of the wines from the 2006 vintage are understandably still quite tannic, so I had resigned myself to waiting to enjoy them until they had a bit more time in bottle. That is, until last night, when I poured myself a glass of the 2006 of the Birot to enjoy with a nice rib-eye steak. Despite its youth, the wine was utterly charming. It has a smooth, silky texture with good structure, ripe plum notes, really lovely minerality and good length. And all this for just \$12.99. Add this to your list of wines to enjoy now.

2006 Gazin, Pomerol* (\$59.99) All of my favorite wines from the 2006 vintage so far have come from Pomerol. I have been fortunate enough to taste the 2006 Gazin several times since its initial release and it just keeps getting better and better. A neighbor of Château Pétrus, Gazin is home to some of the best terroir in the region. The wine is polished and elegant, its pedigree obvious. Ripe, plummy black fruits. Lovely weight in the mouth. Fine-grained tannins.

Jeff Garneau

2003 La Lagune, Haut-Médoc* (\$39.99) This was the last wine poured by yours truly at our Sopexa Bordeaux Tasting and lunch back in September, and it was a huge hit—drinking superbly even at this early age. This was no surprise to me, as I am a huge fan of the elegance and purity of the great wines made by this third growth. The vineyard is a bit low-lying and has trouble in the wet years while excelling in the dry ones, and 2003 was blistering hot! A lovely mix of warm, soft, red cherry fruit with black currant and a touch of oak; it goes down nice! We had little to sell and a hundred requests at the tasting, so Clyde has run it down. Great holiday Bordeaux and a deal!

2006 Cantemerle, Haut-Médoc (\$29.99) This is my #1 pick for the very best Bordeaux for the money in our entire selection of red Bordeaux, which includes more than 800 wines. Clyde and I both adore this fifth growth, originally planted in 1579, and now planted to 40% Merlot, 35% Cabernet Sauvignon, 20% Cabernet Franc and 5% Petit Verdot. The 2006 Cantemerle, made by Phillipe Dambrine, rocks my world with loads of sweet-ripe old vine berry fruit followed by an exotic touch of earth and wood. The lovely roundness in the mouth and the overall harmony are sure signs of greatness, and it has good structure on the finish. I bought the wine in three sizes— 750ml, 1.5L and 3L—for my cellar. 90 points Robert Parker: “The 2006 is a quintessentially elegant Bordeaux...Everything is beautifully pure as well as perfectly balanced in this outstanding effort. Drink 2010-2025.”

Pichon-Longueville Comtesse de Lalande (Multiple vintages; Inquire) We’ve also long been fans of this second growth estate, which makes wines of great elegance that age effortlessly and has similar proportions of grapes planted in their vineyard as Cantemerle. We love these wines so much, in fact, that when K&L co-owner Clyde Beffa tasted 1978 Ch. Pichon-Longueville Comtesse de Lalande (45% Cabernet, 35% Merlot, 12% Cabernet Franc and 8% Petit Verdot) in 1980 it rocked his world so heavily that he decided to change K&L into a merchant of wine. A special relationship with the châteaux was established over the years, through numerous visits and wine-maker dinners, that still thrives today. Clyde’s good friend and the former owner of Pichon-Lalande, May-Eliane de Lencquesaing, has sold Clyde some older vintages from her private cellar that will surely dazzle your palate and make your holiday extra-special, whether at the table or capped with a bow. Cheers!

Ralph Sands



GIFT IDEAS For the Red Wine Lover

Nothing says “’Tis the season” like a bottle of delicious Cab or a red blend from California! At least that’s the story I am sticking to for this article. Here are a few great picks that will put a smile on the face of the red wine lover in your life:



2005 Simi “Landslide Vineyard” Alexander Valley Cabernet Sauvignon (\$19.99) Delicious Cab! Soft, supple and sweet, this shows earthy undertones, along with a healthy dose of toasty oak. Usually this wine runs above the \$25 mark, so to get it under \$20 is quite a deal. 94 points *WE*: “This bottling has been a star for Simi since its inception, and the ’05 is among their best ever. It shows Alexander Valley’s softness and slight herbaceousness, along with decadently rich red currant, mocha and oak flavors. Classic and elegant now, it should develop bottle complexities for the next six years.”



2007 Rutherford Ranch Napa Cabernet Sauvignon (\$15.99) I had this the other day with a grilled tri-tip. Believe it or not it was the only bottle of red in my house. Boy was I surprised how delicious it was! It is loaded with ripe fruit, spicy oak and the finish is long and fleshy. A great pick for your holiday meals.

2007 Erna Schein St. Fumee “Goddess of Meat” Napa Red (\$39.99) If you are looking for an “undiscovered gem” to give as a gift, I would recommend this blend of 70% Syrah, 10% Merlot, 10% Petite Sirah and 10% Petit Verdot. The Erna Schein label is a project owned by Les Behrens and Lisa Drinkward of Behrens & Hitchcock. Located on the top of Spring Mountain in Napa, they are producing tiny lots of five or six different wines. The St. Fumee is a big, dense wine that shows loads of dark black cherries, blackberries and meaty undertones. Along with the intense fruit, the wine shows excellent complexity and minerality. This is the perfect gift for that meat lover in your family!


If you would like to stick to something a bit more recognizable you can never go wrong with names like Groth or Jordan. These are my “Go Big” picks:

2006 Groth “Reserve” Napa Cabernet Sauvignon (\$89.99) This wine was retailing for around \$140 several months ago. Now under \$100 I can wholeheartedly recommend it. Better than their 2005, the 2006 is more dense and structured, with ample amounts of fruit piled on top of its huge frame.



2005 Jordan Alexander Valley Cabernet Sauvignon (\$39.99) A really good value for less than \$40! Drinking very well right now, this wine is on the softer side, being from Alexander Valley. The *Wine Spectator* says, “...quite an elegant wine, and should age awhile.”

Trey Beffa



GIVE THE GIFT OF CAYMUS

- 2007 Caymus Napa Cabernet Sauvignon** **\$59.99**
- 2007 Caymus “Special Selection” Napa Cabernet Sauvignon** **\$109.00**
- 2006 Caymus “Special Selection” Napa Cabernet Sauvignon** **\$99.00**

The 2007 Caymus wines are some of the best I have tasted. They are 100% California Cabernet, one could even say “full throttle” California Cab! These wines have the key ingredients: tons of ripe fruit, toasty oak and ripe, fleshy tannins. They are sensational—real homeruns from a spectacular vintage. The regular bottling was rated 92 points by the *Wine Spectator*, which wrote: “Ripe and fleshy, with rich plum, wild berry, spice and savory herb notes that are complex, full-bodied and expansive on the palate, ending with firm tannins and a dash of espresso. Drink now through 2016.” The 2007 Special Selection hasn’t yet been rated. The 2006 Special Select (94 points *WS*) is already showing very well, though a bit more restrained than the two younger wines, it should start to gain more complexity as it sits in the bottle for the next couple of years.

GIFT IDEAS *Chardonnay*

2008 Rombauer Carneros Chardonnay (\$29.99) This perennial favorite has been released just in time for the holidays. This is the number one selling Chardonnay at K&L. Rich and oaky with just a hint of spice. Bright pear and apple flavors along with pineapple and melon. It is a real mouthfull. This is the Chardonnay that all other California Chardonnays measure themselves against, and it's the perfect gift for the Chardonnay lover.

2008 Alpen Cellars Trinity County Chardonnay (\$12.99) This is the complete opposite of the Rombauer, using no new wood and suppressing malolactic fermentation. Alpen Cellars was established on a family ranch in the spring of 1984 and is situated in a picturesque mountain valley at the foot of towering craggy peaks in the rugged Trinity Lake region of Trinity County, California. Clean and crisp, with great apple and pear fruit. You can't get better than this under \$14. Ideal for that big holiday party.

2006 Stony Hill Napa Valley Chardonnay (\$36.99) This wine is very complex for its age, with more weight on the palate than usual, already integrated fruit and mineral flavors and a finish that lingers dreamily. This wine is made from the winery's number one and number two vineyards, first planted in 1947 and 1948 (and replanted on their own budwood in 1987 and 1988), and the winemakers think it's the vines' maturity that makes the 2006 so complex so young. While these vineyards have always given intense yet delicate fruit, the 2006 marks the perfect transition from vine to glass.

2006 Sonoma-Cutrer Sonoma Coast Chardonnay (\$21.99) Fans of buttery, rich California-style Chardonnays will love the new vintage of Sonoma-Cutrer's Sonoma Coast Chardonnay. Complete malolactic fermentation done entirely in barrel gives this wine its texture and its oaky profile. Like a tropical breeze, the wine has spicy ginger, coconut, melon and white flower aromas on its nose. The aromas repeat again in the mouth, all pinned down by a zingy pineapple note.

2007 Ramey Sonoma Coast Chardonnay (\$29.99) 91 points *Stephen Tanzer's International Wine Cellar*: "Pale yellow. Pure, finely etched aromas of lemon, pink grapefruit, Anjou pear, tarragon and white pepper. Racy citrus and orchard fruit flavors are given depth by melon and candied licorice qualities, with dusty minerals adding grip. This wine's light touch and finishing precision are impressive, and it's balanced to age."

2007 MacRostie Carneros Chardonnay (\$17.99) Made using Chardonnay sourced from top vineyards on the Napa and Sonoma sides of Carneros, including Sangiacomo, Beckstoffer and Durell, among others. There's also a dose of fruit from MacRostie's Wildcat Mountain Estate Vineyard. Like key lime crème brûlée on the nose, the palate tends toward apple crisp and mango flavors. Creamy and broad, this is California Chardonnay to a tee. From the *Wine Spectator*: "Ripe, complex and full-bodied, with an earthy, loamy, leesy pineapple edge to the flavors. Ends with a hint of lemon-citrus meringue."

2008 Kali Hart Monterey Chardonnay (\$13.99) This Chardonnay is light straw in color with a youthful greenish hue and excellent clarity. The rich, inviting nose shows bright tropical fruit notes. This vibrant tropical fruit continues on the palate with flavors of pineapple and honeydew melon, complemented by refreshing acidity. A generous mid-palate gives way to a bright, focused finish with citrus lemon and tangerine elements and stony mineral notes.

2007 Miner Family Napa Valley Chardonnay (\$27.99) The 2007 Napa Chardonnay remains a tried-and-true classic and a testament to Gary Brookman's fine winemaking skills. Malolactic fermentation in moderation keeps this Chardonnay sleek on the palate with remarkably fresh apple fruit and keenly placed acidity on the long, crisp finish.

Michael Jordan



"Fans of buttery, rich California-style Chardonnays will love the new vintage of Sonoma-Cutrer's Sonoma Coast Chardonnay."

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LOIRE

2007 Domaine des Ballandors Quincy* **\$16.99**

If you love Sancerre, but not the cost, you need to discover the wines of Quincy. Like Sancerre, these wines are 100% Sauvignon Blanc. And this incredible value from Ballandors is just as minerally, high acid and grippy as any Sancerre that's twice the price. It features green apple and citrus fruit on the nose and palate and a bright, steely finish. And just like its fancy pants neighbor, this 2007 is fantastic to pair with oysters, clams, crab or anything featuring fresh herbs and chevre.

2008 Gerard Boulay Sancerre Chavignol* **\$21.99**

Never have we tasted such vivid clarity and expressiveness in Sancerre, much less Sauvignon Blanc. The wines transcend what you think of the grape; they are much more than simple quaffers with aromas of candied grapefruit, mandarin orange, lime and wildflowers. But what really sets them apart is their mineral-infused personality. These are wines of the soil, wines that echo the land with precision and delineation found in only the greatest of white wines.

2008 Delhommeau "Cuvée St-Vincent" Muscadet* **\$11.99**

Soft, wet minerals are coated with honeydew and citrus. Nicely textured from beginning to end with good weight and a fantastically long finish.

2008 Tessier Cheverny Rouge* **\$13.99**

The Tessier Cheverny Rouge is a luscious blend of Gamay, Pinot Noir and Côt (Malbec). This medium-bodied beauty is supple and elegant, a portrait of restraint and purity and just about one of the happiest wines we have in the store. Enjoy its cherry-scented nose, spicy licorice-tinged palate and ample sweet fruit just above cellar temperature and over the next 5-8 years.

2008 Frédéric Mabileau "Osez" Rosé* **\$12.99**

An expressive and exotic rosé that retains its signature terroir and balance between fruit and acidity. With bold flavors of peach and spiced strawberry, the wine would fit well at your holiday table.

2007 Frédéric Mabileau "Racines" Bourgueil* **\$19.99**

This wine is 100% organically-cultivated Cabernet Franc that was harvested from vines that were planted by Frédéric's grandfather, with an average age of 60 years. This wine sees eight months in French oak barrels and is a bigger, more intense style than his Rouilleres, having more depth and a mix of black fruit and red berries.

CHAMPAGNE

Ariston Aspasia Carte Blanche Brut Champagne* **\$24.99**

Our best deal in bubbles? No doubt many on our staff would say yes! It is made of 40% Chardonnay, 30% Pinot Noir and 30% Meunier. A balanced cuvée in every way.

Baron Fuente "Esprit" Brut Champagne* **\$39.99**

This super well balanced bottle of Champagne gets an astoundingly luxurious seven years of aging on the lees. It is very rare to find something so reasonably priced that is kept for so long. Composed of even parts Chardonnay, Pinot Noir and Meunier, it is fermented in stainless steel.

Tarlant Brut Reserve Champagne* **\$34.99**

This wine is creamy and rich, but still light and refreshing. The scores of dancing bubbles invite you to come back for more. It has primary fruit flavors and warm bread aromas to charm you and the length to convince the pickiest Champagne critics.

WHITE BURGUNDY

Chardonnay, Plaisir des Princes* **\$8.99**

This is actually 2008 Mâcon-Villages, but the crop was larger and the market softer, thanks to the weak dollar.

2007 Cave de Lugny Chardonnay de Chardonnay* **\$10.99**

In the heart of the Mâconnais lies the village of Chardonnay, birthplace of the Chardonnay grape. From this village we bring you a crisp, unoaked Chardonnay with a creamy texture and a refreshing finish. This delightful white pairs well with chicken, fish or lighter vegetable stir-fries.

2008 Domaine Renaud Mâcon-Charnay or Mâcon-Solutré,* **\$12.99**

Two lovely wines, one rich and concentrated, the other mineral-driven and elegant, both affordable and delicious.

2007 Domaine de Nembrets Denis Barraud Pouilly-Fuissé

"Les Chataigniers"* **\$19.99**

This is bright and fresh, generous and open, with a hint of toasty oak, a continuous thread of mineral and spice and an attractive, rich and lovely lemon cream note.

2008 Domaine S. Langoureau Chass-Montrachet "Les Perclos"* **\$39.99**

Rich and creamy Chassagne-Montrachet at a terrific price, from a dedicated and careful winegrower.

2008 Domaine Paul Pernot Puligny-Montrachet* **\$43.99**

Bright and concentrated, with lively minerality and a rich mid-palate. A terrific value from this wonderful village.

RED BURGUNDY

2006 Domaine Fèry Savigny-lès-Beaune "Connardize"* **\$29.99**

Bottled unfiltered and unfiltered, this is lovely, rich and very long on the palate. A terrific value from this wonderful village.

2007 Domaine Bart Marsannay "Echezots"* **\$21.99**

Structured and spicy, with a long finish and flavors that make your mouth water. Charming now, or age a few years.

RHÔNE/FRENCH REGIONAL

2008 Domaine de la Maurelle Côtes du Rhône* **\$9.99**

Always a favorite here at K&L, the 2008 Domaine de la Maurelle Côtes du Rhône exhibits juicy berry fruits along with very subtle hints of tapenade, grilled herb and mineral notes. A direct buy makes this an even better deal, but even at a significantly higher price, this delicious Rhône red (based on Grenache) would be a steal.

2007 Domaine de Mayran Côtes du Rhône-Villages* **\$10.99**

This 2007 Grenache-based Rhône possesses generous amounts of deep red fruits along with just a hint of spice and white pepper. The tannins are ripe and fine, making this elegant red the perfect accompaniment to a wide variety of Mediterranean-inspired dishes.

2007 Clermont-Tonnerre "Très Vieilles Vignes" CdR-Villages* **\$11.99**

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

2007 Mas du Bouquet Vacqueyras* **\$14.99**

90 points ST: "Deep ruby. Rich blackberry and kirsch aromas are complicated by candied flowers, anise and garrigue, with a sexy note of cola coming up with air. Sweet dark berry flavors coat the palate, firm by fine-grained tannins that are quickly absorbed by the fruit."

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2008 Dom. de l'Attilon Vin de Pays de Mediterranée Merlot* \$9.99

This organically-grown Merlot is chock full of blackberry fruits, plum and floral notes. Smooth and juicy, with supple, fine tannins and no oak whatsoever mean this is built for pure unadulterated drinking pleasure. Enjoy with about anything: pizza, meatloaf or even spaghetti.

2006 Château Viranel "Tradition" Saint-Chinian Rouge* \$12.99

This juicy and very food-friendly red offers up beaucoup du flavor with berries, spice, garrigue and minerals amid a soft though persistent finish. 80% of the cuvée is aged in traditional tanks, with the remaining 20% aged in oak barrels.

2006 Antech "Cuvée Eugenie" Cremant de Limoux* \$13.99

50% Chardonnay, 40% Chenin Blanc and 10% Mauzac. This is produced along the lines of *méthode champenoise* and spends 12 months on its lees before being disgorged. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits, toast and honey.

Antech "Emotion" Cremant de Limoux Rosé* \$14.99

The Emotion exhibits a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry along with white floral notes make for a crisp and elegant sparkler destined to become a favorite.

Jean-Louis Denois Brut Rosé Pinot Noir* \$14.99

A rosé sparkling wine for less than \$15? Yes, it's true! This 100% Pinot Noir Brut Rosé comes from Limoux. It was just written up by Jancis Robinson in *Decanter* as a fine value bubbly.

SPAIN/ARGENTINA

2005 Conde de San Cristobal Ribera del Duero* \$19.99

91+ points RP: "The 2005 Conde San Cristobal is the same blend as the 2004 and received the same oak treatment. It is a bit less fragrant and more marked by oak. On the palate it is more backward and structured, needing at least 3-5 years to show its best stuff. Aside from that, it has a similar flavor profile and a long, pure finish."

2006 Pazo de Senorans Albariño Rias Baixas* \$19.99

92 points RP: "...Always a candidate for Albariño of the vintage. The grapes are sourced from the lowest-yielding, oldest vines in Rias Baixas. The wine is tank-fermented in small vats, and aged on fine lees with batonnage. Light gold-colored, it offers up a fragrant aromatic array of spring flowers, peach, citrus, and lemon meringue. Crisp, focused, and intensely flavored, it should be consumed now and over the next 3 years."

2004 Monteviejo "Festivo" Malbec Mendoza* \$11.99

91 points RP: "...a 100% Malbec aged for 6 months in new French oak. The 2004 Festivo is dark crimson-colored with a fragrant nose of mineral, spice box, blueberry, and black cherry. Medium-bodied, it is plush on the palate with plenty of ripe, forward fruit, light tannin, and a sense of elegance. It can be enjoyed now and over the next 5 years."

NEW ZEALAND

2008 Kalinda Pinot Gris Marlborough* \$11.99

2008 Kirkham Peak Sauvignon Blanc Marlborough* \$11.99

These two excellent wines have finally arrived. The Pinot Gris is quite rich on the palate, while still crisp and dry on the finish. It is very Alsatian in style. The Sauvignon Blanc is limy, snappy, grapefruit-y and totally delicious. The best Kirkham we have had from New Zealand.

ITALY

2008 Blason Pinot Grigio* \$8.99

Bright, focused and not at all wispy, this ripe white offers melon notes along with Granny Smith apple. If you love fish and seafood this should be in your repertoire for certain, as its mineral and citrus characters offer a great foil for things from the sea, especially calamari and shrimp.

2008 Tenuta di Sesta "Camponovo"* \$9.99

This is a blend of Sangiovese, Colorino and Canaiolo with nice sweet fruit, a little dustiness, a lovely tobacco note and really nice, long finish.

2007 Ermacora Pinot Bianco* \$12.99

2 Glasses *Gambero Rosso*. This is Ermacora's flagship wine; it has tremendous focus and exhibits the classic, elegant balance that is the hallmark of the 2007 vintage. The wine lacks nothing in concentration, with creamy custard-like flavors, spice, hints of apples and bergamot.

2007 Tenuta di Sesta Rosso di Montalcino* \$16.99

91 points *ST*: "Bright, medium deep red. Pomegranate, redcurrant, cherry pit, sandalwood and a delicate smokiness on the nose; not unlike a high-quality Savigny-lès-Beaune. Enters light and easygoing, but the building flavors of raspberry, pomegranate, minerals and underbrush show sneaky concentration and impressive length."

2007 La Fortuna Rosso di Montalcino* \$19.99

Intense fruit, but showing admirable acidity, this is spicy, full-bodied, dry and rich, with a softness hiding amid all that tannic structure. A wine to drink while your Brunello ages, yes, but a quality wine nonetheless.

2004 La Fortuna Brunello de Montalcino* \$39.99

92 points RP: "...especially beautiful in this vintage. The wine is remarkable for its density, richness and concentration, all of which have been achieved while maintaining clarity and freshness."

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 heshe is at least 21 years old.

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

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

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

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



1959-2004 In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30

- 1996 Lanessan, Médoc** \$24.99
Back in again and a perfect example of old school, mature Bordeaux.
- 1999 Coufran, Haut-Médoc** \$10.99
- 2001 Verdignan, Médoc*** \$14.99
Delicious wine—what a bargain!
- 2001 Coufran, Haut-Médoc** \$10.99
- 2003 Coufran (375ml)** \$8.99
- 2003 Coufran (1.5L)** \$29.99
- 2003 Verdignan, Médoc** Inquire
Ralph loves this beauty.
- 2003 d'Aiguilhe, Castillon** \$29.99
- 2004 Cantelys Rouge, Pessac*** \$19.99
Outstanding value wine; classic style.
- 2004 Clarke-Rothschild, Listrac*** \$19.99
One of the best values in the store! Elegant.
- 2004 Fugue de Nenin, Pomerol** \$19.99
- 2004 Lalande-Borie, St-Julien** \$21.99
91 points from Clyde. Delicious wine. Classic.
- 2004 les Allees de Cantemerle** \$16.99
- 2004 Verdignan, Haut-Médoc** \$12.99
Fabulous bargain. Super classic and delicious.

CLASSIC WINES

- 1959 Pichon-Lalande (1.5L)** Inquire
- 1961 Pichon-Lalande (1.5L)** Inquire
- 1966 Pichon-Lalande, Pauillac** \$299.99
- 1967 Pichon-Lalande, Pauillac** \$149.99
- 1970 Pichon-Lalande, Pauillac** \$249.99
Fabulous wine direct from May-Eliane de Lencquesaing's private cellar. Very limited supply. The 1966 and 1970 are sublime.
- 1975 Pichon-Lalande, Pauillac** \$149.99
This wine is outstanding—rich and spicy!
- 1982 Ducru-Beaucaillou, St-Julien** \$399.95
- 1982 La Lagune, Médoc** \$199.00
- 1987 Pichon-Baron, Pauillac (1.5L)** \$149.00
The first year in the transformation of Pichon-Baron from so-so to great property. Clyde picks this as superb value and scores it 91 points!
- 1989 Verdignan, Médoc (1.5L)** \$99.99
- 1990 Pichon-Lalande, Pauillac** \$179.00
- 1990 Verdignan, Médoc (1.5L)** \$99.99

- 1991 Latour, Pauillac** \$349.00
- 1991 Pichon-Lalande, Pauillac** \$119.00
96 points from Clyde. A fabulous wine; better than their '90. No frost problems. Direct from May-Eliane de Lencquesaing's private cellar.
- 1994 Pichon-Lalande, Pauillac** \$119.00
- 1995 Pichon-Lalande, Pauillac** \$229.99
Two direct from former owner's private cellar.
- 1995 Pichon-Baron, Pauillac** \$119.99
91 points Robert Parker.
- 1996 Angélu, St-Emilion (1.5L)** \$399.00
- 1996 Pichon-Lalande, Pauillac** \$219.99
- 1997 Langoa-Barton, St-Julien** \$39.99
Our last shipment has arrived. 92 points from Clyde for taste; 100 points for value!
- 1997 Labegorce, Margaux (3L)** \$189.00
Sweet and lovely right now—old school style.
- 1997 Malartic-Lagravière, Pessac** \$34.99
Fantastic for right now—lots of mineral flavors!
- 1998 Latour, Pauillac** \$299.00
- 1998 Malescot-St Exupéry** \$59.99
- 1999 Cos d'Estournel, St-Estèphe** \$99.00
Super delicious value!
- 1999 Labegorce, Margaux** \$36.99
- 1999 Labegorce, Margaux (1.5L)** \$74.99
Elegant. Old school Bordeaux. This classic Margaux is sweet and forward with no hard edges. Tasted out of magnum in early June.
- 1999 Latour, Pauillac** \$299.00
- 1999 Pavie-Macquin, St-Emilion** \$79.99
91-92 points ST: "Vibrant aromas of crushed boysenberry, blueberry and mineral scents. Thick, fresh, youthful and sweet; a real fruit bomb on the nose and palate."
- 2000 Ausone, St-Emilion** \$699.00
- 2000 Calon-Ségur, St-Estèphe** \$99.99
94 points Robert Parker: "A dense, traditionally crafted wine for those with patience."
- 2000 Haut-Brion, Pessac** \$599.00
- 2001 du Tertre, Margaux** \$49.99
90 points RP: "Broad and sexy, with supple tannin...toast, black currant liqueur, violets..."
- 2001 Pichon-Lalande, Pauillac** \$99.99
- 2001 Smith Haut Lafitte, Pessac** \$99.99
Absolutely delicious wine.
- 2002 Lafite-Rothschild, Pauillac** \$499.00
- 2003 Canon-La Gaffelière** Inquire
- 2003 Haut-Bailly, Pessac** \$49.99

- 2003 La Lagune, Ludon** \$34.99
90 points RP. 95 points Ralph and Clyde.
- 2003 Latour, Pauillac** \$999.00
96-98 points RP. 94-96 points WS.
- 2003 Lynch-Bages, Pauillac** \$89.99

SAUTERNES

- 1978 Gilette, Crème de Tête** \$129.00
- 1979 Gilette, Crème de Tête** \$125.00
- 1989 Guiraud, Sauternes** \$69.99
- 2005 Climens (375ml)** \$54.99
- 2005 d'Yquem-95-100 points WS** \$599.00
- 2005 Haut-Charmes** \$24.99
Young vines from the most famous Sauternes chateau. 95 points Clyde.
- 2005 Lafaurie-Peyraguey** \$44.99
93 points *Wine Enthusiast*: "Classic Sauternes."
- 2005 la Tour Blanche** \$49.99
93 points Robert Parker.
- 2005 Rieussec (375ml)** \$38.99
- 2006 Suduiraut (375ml)** \$34.99
- 2006 Rieussec** \$69.99

WHITE BORDEAUX

- 2006 Ducla Experience XIV*** \$14.99
Rich, round, with a great finish.
- 2006 L'Avocat Blanc*** \$16.99
Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.
- 2006 Haut-Brion Blanc, Pessac** \$399.00
- 2007 Lynch-Bages Blanc*** \$44.99
One of their best ever. Great balance. I love the 2007 whites.
- 2007 Grand Village Blanc** \$17.99
This brand new release of 60% Sémillon and 40% Sauvignon Blanc is quite rich on the nose with some pear and touch of peach. Fine citrus flavors and crisp finish. Very clean and zippy.
- 2007 Cantelys Blanc, Pessac*** \$19.99
Toasty aromas and quite rich on the palate.
- 2008 La Gatte Blanc, Bordeaux*** \$10.99
Superb balance and quite rich. 70% Sauvignon Gris, 30% Sauvignon Blanc.
- 2008 La Gatte Rosé*** \$9.99
A saignée of very fine Merlot, this makes a wonderful year-round accompaniment to shellfish, white meats, smoked meat and fish.



We still have a few 2005 Bordeaux in stock—this is the vintage everyone wants—but they're slipping away. Fortunately, the excellent 2006s are steadily arriving and the prices are better than ever. This is just a partial list of our inventory. Visit KLWines.com for more Bordeaux.

2005 & 2006 BORDEAUX IN STOCK

K&L still has a great selection of wines from the now-legendary '05 vintage and some exceptional, recently arrived '06s.

2005 VALUES UNDER \$30

Arnauton, Fronsac*	\$14.99
Spicy, lively value!	
Bad Boy Bordeaux from Thunevin*	\$19.99
Collector's label banned in the USA. Good too.	
Bailly de Camensac, Médoc*	\$19.99
Second wine of Camensac. Sweet and elegant!	
Benjamin de Sansonnet*	\$26.99
Bourbon La Chapelle, Médoc*	\$12.99
Camensac, Médoc-91-93 points WE	\$24.99
Carignan Prima, Premières Côtes	\$19.99
90 points Robert Parker. A lovely wine. Value!	
Chantegrive, Graves-Lovely, elegant	\$19.99
Clarendelle-From Haut-Brion people	\$19.99
Clos Kalinda, St-Emilion*	\$26.99
A spicy, lively, full-flavored Right Bank!	
Coufran, Médoc	\$16.99
One of the top 100 Bordeaux values for 2009!	
d'Arche, Haut-Médoc*	\$24.99
Stunning wine. Tons of flavor	
Dom. de Montalon, Bordeaux Sup*	\$14.99
Ducluzeau, Lustrac*	\$19.99
de l'Estang "Clos Kalinda Cuvée"*	\$16.99
Delord, Côtes de Bordeaux	\$8.99
Gigault "Cuvée Viva" Blaye	\$19.99
La Couronne, Mont St-Emilion*	\$17.99
Extremely rich and quite delicious. Exceptional Right Bank value. 91 points from Clyde.	
La Fleur Bibian, Lustrac-Great value!	\$13.99
Laubarit "VV" Bordeaux*	\$11.99
Coming around now. Very nice. Elegant.	
L'Avocat, Bordeaux*	\$17.99
Les Alleees de Cantemerle (375ml)	\$9.99
Le Castelet, Pomerol*	\$29.99
Marquis de Calon, St-Estèphe	\$29.99
Marjosse Rouge	\$14.99
Plain Point, Fronsac*	\$19.99
St-Jacques de Siran, Bord Sup*	\$14.99
St-Hilaire, Médoc*-Back for third time	\$16.99
Valentons Canteloup, Bord Sup*	\$10.99
Villegeorge, Haut-Médoc*	\$22.99
Vieux Château Palon, Montagne*	\$19.99

2006 VALUES UNDER \$30

Bernadotte, Haut-Médoc	\$14.99
Birot, Bordeaux-K&L Favorite	\$12.99
Tasting great after open one hour.	
Bourgneuf, Pomerol-Great value!	\$29.99
Cantemerle, Haut-Médoc	\$29.99
Corbin, St-Emilion-Superb!	\$24.99
d'Aiguilhe, Côte de Castillon	\$24.99
Fonreaud, Lustrac-Old school ager	\$9.99
Grand Bateau, Bordeaux	\$9.99
Joanin Becot, Côtes de Castillon	\$23.99
Haut Nadeau, Bordeaux Superior	\$11.99
Kirwan, Margaux-90 points WS	\$29.99
Larmande, St-Emilion	\$24.99
Highly scored and very fine value!	
La Chapelle aux Moines, St-Emilion	\$19.99
La Grave à Pomerol, Pomerol	\$29.99
Le Fer, St-Emilion-A fabulous value!	\$24.99
Les Tours de Peyrat "VV" Blaye*	\$14.99
Lugagnac, Bordeaux Superiore*	\$12.99
These two are as good as their 2005s!	
Lucia, St-Emilion	\$29.99
Lucia in the sky with diamonds!	
Malartic-Lagravière, Pessac	\$29.99
Malmaison, Moulis-90 points WS	\$19.99
Picard, St-Estèphe-A gutsy value!	\$14.99
Puygueraud, Côtes de Castillon	\$16.99
As good as their fabulous 2005.	
Rouget, Pomerol-90 points RP	\$29.99
Seigneurs d'Aiguilhe, Castillon	\$14.99

2005 CLASSIC WINES

Calon-Ségur, St-Estèphe	\$99.99
Chasse-Spleen, Moulis-92 points WE	\$34.99
Clos des Jacobins, St-Emilion	\$49.99
d'Armailhac, Pauillac	\$46.99
Fleur de Bouïard, Lalande Pomerol	\$34.99
Giscours, Margaux	\$49.99
Lagrange, St-Julien	\$59.99
Larmande, St-Emilion (1.5L)	\$69.99
Lascombes, Margaux	<i>Inquire</i>
Léoville-Barton, St-Julien (1.5L)	\$229.99
Pedesclaux, Pauillac-Fabulous value!	\$39.99
Pichon-Lalande, Pauillac (1.5L)	\$199.00
Quinault d'Enclos, St-Emilion	\$49.99
Rauzan-Ségla, Margaux	\$129.99

Rauzan-Ségla, Margaux (1.5L)	\$299.99
97 points WS; the #2 wine of the year!	
Rouget, Pomerol	\$39.99
Reserve de Léoville-Barton	\$36.99
Reserve de Comtesse Lalande	\$39.99
Smith Haut Lafitte, Pessac	\$84.99
Talbot, St-Julien	\$59.99

2006 BORDEAUX CLASSICS

Angélus, St-Emilion	<i>Inquire</i>
Canon-La-Gaffelière, St-Emilion	\$59.99
Clinet, Pomerol	\$49.99
Clos Fourtet, St-Emilion-91 points RP	\$49.99
Cos d'Estournel, St-Estèphe	\$89.99
d'Armailhac, Pauillac	\$39.99
Domaine de Chevalier, Pessac	\$44.99
Ducru-Beaucaillou, St-Julien	<i>Inquire</i>
Duhart Milon, Pauillac	\$38.99
d'Issan, Margaux-Big points	<i>Inquire</i>
Gazin, Pomerol*-93 points WS	\$59.99
Giscours, Margaux-91 points WS	\$39.99
Giscours, Margaux (1.5L)	\$69.99
Grand Puy Lacoste, Pauillac	<i>Inquire</i>
Haut-Bailly, Pessac	\$64.99
Kirwan, Margaux (1.5L)	\$79.99
Lagrange, St-Julien-91 points RP	\$34.99
Larcis Ducasse, St-Emilion	\$39.99
Langoa-Barton, St-Julien	\$49.99
Langoa-Barton, St-Julien (1.5L)	\$89.99
Latour, Pauillac	\$399.99
Léoville-Barton, St-Julien-Huge score	\$69.99
Léoville-Las Cases, St-Julien	<i>Inquire</i>
Le Gay, Pomerol-93 points RP	\$79.99
Léoville-Poyferré, St-Julien	\$49.99
Montrose, St-Estèphe	<i>Inquire</i>
Nenin, Pomerol-91 points RP	\$49.99
Palmer XIXth Century Historical	\$249.99
Pierre de Lune, St-Emilion	\$39.99
Pichon-Baron, Pauillac	\$99.99
Pichon-Lalande, Pauillac (3L)	\$399.00
Pontet-Canet, Pauillac (1.5L)	<i>Inquire</i>
Pontet-Canet, Pauillac (3L)	\$299.00
Smith Haut Lafitte, Pessac	\$44.99
St-Pierre, St-Julien-93 points RP	\$49.99
Talbot, St-Julien	\$39.99
Trotanoy, Pomerol-95 points	\$74.99

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

2004 Amici, Napa	\$34.99
2004 Roy J Maier "St. Helena Rd"	\$38.99
2004 Schweiger, Spring Mountain	\$34.99
2005 Anderson's Conn Vly "Eloge"	\$74.99
2005 Beaulieu "Tapestry"	\$39.99
2005 Beringer "Private Reserve"	\$79.99
2005 Cavus, Stags Leap District	\$79.99
2005 Ch Montelena "Estate"	\$104.99
2005 Ch St Jean, Sonoma	\$19.98
2005 Chimney Rock "Stag's Leap"	\$44.99
2005 Freemark Abbey, Napa	\$26.99
2005 Groth Reserve, Napa	\$89.99
2005 Hall, Napa	\$34.99
2005 Hidden Ridge, Sonoma	\$39.99
2005 Jordan, Alexander Valley	\$39.99
2005 Joseph Phelps, Napa	\$49.95
2005 Lancaster "Sophia's"	\$34.99
2005 Olema, Napa	\$15.99
2005 Pahlmeyer "Jayson"	\$44.99
2005 Robert Mondavi, Oakville	\$29.99
2005 Rombauer, Napa	\$34.99
2005 Roth, Alexander Valley	\$24.99
2005 Rubicon Estate "Cask"	\$49.99
2005 Rubicon Estate "Rubicon"	\$119.00
2005 Sbragia "Wall"	\$69.99
2005 Sequoia Grove, Napa	\$29.99
2005 Silverado, Napa	\$29.99
2005 Sojourn, Sonoma Valley	\$46.99
2006 Anderson's Conn Valley	\$49.99
2006 Anderson's Conn Vly Rt Bank	\$54.99
2006 Audelssa, Sonoma Valley	\$29.99
2006 BR Cohn "Silver Label"	\$14.99
2006 Buehler, Napa	\$21.99
2006 Cannonball, California	\$12.99
2006 Caymus "Special Selection"	\$99.00
2006 Estancia, Paso Robles	\$21.99
2006 Far Niente, Oakville	\$109.00
2006 Groth "Reserve"	\$89.99
2006 Hess Select "Tri-County"	\$14.99
2006 Joseph Carr, Napa	\$19.99
2006 Kalinda "Reserve"	\$29.99
2006 Ladera, Napa	\$28.99
2006 Larkmead, Napa	\$54.99
2006 Lewis Cellars "Reserve"	\$112.99
2006 Napanook, Napa	\$39.99
2006 Novelty Hill, Columbia Valley	\$19.99
2006 Opus One, Napa	\$165.00

2006 Raymond "Reserve"	\$26.99
2006 Red Lion, California	\$12.99
2006 Robert Mondavi, Napa	\$17.99
2006 Sbragia "Andolsen"	\$29.99
2006 Seventy Five "Amber Knolls"	\$16.99
2006 Stag's Leap "Artemis"	\$48.99
2006 Stephen Vincent, California	\$9.99
2006 The Show, California	\$11.99
2006 Viña Robles "Huerhuero"	\$14.99
2006 Whitehall Lane, Napa	\$34.99
2007 Amavi, Walla Walla	\$27.99
2007 Caymus, Napa	\$59.99
2007 Columbia Crest "H3"	\$10.99
2007 DeLille Cellars "D2"	\$39.99
2007 J Lohr "Seven Oaks"	\$12.99
2007 Justin, Paso Robles	\$21.99
2007 Kalinda, Napa	\$16.99
2007 Kirkham Peak, Napa	\$17.99
2007 La Fenêtre "À Côté"	\$18.99
2007 Lander-Jenkins, California	\$9.99
2007 Layer Cake, Napa	\$24.99
2007 L'École "Recess Red"	\$19.99
2007 Lewis Cellars, Napa	\$76.99
2007 McManis, California	\$9.99
2007 Owen Roe "Sharecropper's"	\$19.99
2007 Philip Togni "Tanbark Hill"	\$38.99
2007 Philip Togni, Spring Mtn	\$87.99
2007 Seventy Five "The Sum"	\$19.99
2007 The Show, California	\$11.99

MERLOT

2004 Silverado, Napa	\$24.99
2005 Cloverdale Ranch, Alex Vly	\$21.99
2005 Etude, Sonoma	\$28.99
2005 Matanzas Creek, Sonoma	\$29.99
2006 Columbia Crest Grand Estates	\$7.99
2006 Ferrari-Carano, Sonoma	\$19.99
2006 Kirkham Peak, Napa	\$17.99
2006 Paloma, Napa	\$49.99
2006 Stephen Vincent, California	\$9.99
2008 McManis, California	\$7.99

PINOT NOIR

2005 Ambullneo "Bulldog"	\$34.99
2005 Joseph Swan "Saralee's"	\$29.99
2006 Ambullneo "Bulldog"	\$49.99
2006 BearBoat, Russian River	\$17.99
2006 Brandborg "Bench Lands"	\$17.99
2006 Calera "Reed"	\$49.99

2006 Goldeneye, Anderson Valley	\$49.99
2006 McHenry "Swan Clones"	\$24.99
2006 McHenry Estate, Santa Cruz	\$23.99
2006 Pahlmeyer "Jayson"	\$44.99
2006 Pessagno "Four Boys"	\$49.99
2006 Robert Stemmler, Carneros	\$19.99
2007 Au Bon Climat, Sta Barbara	\$19.99
2007 Belle Glos "Clark & Tele"	\$34.99
2007 Belle Glos "Las Alturas"	\$34.99
2007 Belle Glos "Meiomi"	\$24.99
2007 Belle Pente, Willamette Vly	\$19.99
2007 Benton Lane, Oregon	\$19.99
2007 Brooks, Willamette Valley	\$18.99
2007 Carmel Road, Monterey	\$14.99
2007 Edna Valley "Paragon"	\$16.99
2007 Flowers, Sonoma Coast	\$44.99
2007 Foley, Sta Rita Hills	\$28.99
2007 Foris, Rogue Valley	\$18.99
2007 Hangtime, California	\$12.99
2007 J Swan "Cuvée de Trois"	\$26.99
2007 Laetitia, Arroyo Grande	\$24.99
2007 Le Cadeau "Cote Est"	\$46.99
2007 Lemelson "Six Vineyards"	\$22.99
2007 Loring "Keefer Ranch"	\$39.99
2007 MacMurray, Central Coast	\$14.99
2007 O'Reilly's, Oregon	\$16.99
2007 Praxis, Monterey	\$15.99
2007 Redemption "Mission Ranch"	\$29.99
2007 Robert Sinskey, Carneros	\$31.98
2007 Samsara "Melville"	\$44.99
2007 Samsara "Turner"	\$44.99
2007 Sanford, Sta Rita Hills	\$32.99
2007 Sequana "Sarmiento"	\$29.99
2007 Sequana "Sundawg"	\$49.99
2007 Taz, Santa Barbara	\$17.99
2007 Testarossa "Sleepy Hollow"	\$39.99
2007 Walter Hansel "Estate"	\$31.99
2008 Broadley, Willamette Valley	\$19.99
2008 Castle Rock, Willamette Vly	\$10.99
2008 Evesham Wood, Willamette	\$17.99
2008 Kalinda, Sonoma Coast	\$16.99
2008 Melville "Estate-Verna's"	\$19.99
2008 Redtree, California	\$6.99
2008 Saintsbury "Garnet"	\$15.99

SYRAH/PETITE SIRAH

2004 Ojai "Thompson Vineyard"	\$42.99
2005 Chesebro "Cedar Lane"	\$14.99
2005 Zaca Mesa, Santa Ynez	\$16.99



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 to KLWines.com for our complete selection.

2006 Carica "Kick Ranch"	\$29.99
2006 Castle Rock, Columbia Valley	\$6.99
2006 Copain "L'Hiver"	\$12.99
2006 Eaglepoint Ranch, Mendocino	\$14.99
2006 Hogue "Genesis"	\$12.99
2006 Ramey "Shanel"	\$34.99
2006 Stolpman, Santa Ynez	\$16.99
2007 Amavi, Walla Walla	\$27.99
2007 Charles Smith "Boom Boom"	\$14.99
2007 Lewis Cellars "Hudson"	\$54.99
2007 McManis Petite Sirah	\$9.99
2007 Samsara "Verna's"	\$29.99

ZINFANDEL

2005 Heitz Cellar, Napa	\$19.99
2005 Oak Ridge "OZV"	\$12.99
2005 Rosenblum "Harris Kratka"	\$19.99
2006 Bluenose, Dry Creek	\$19.99
2006 Ravenswood "Belloni"	\$24.99
2006 Ravenswood "Teldeschi"	\$24.99
2006 Seghesio "Cortina"	\$29.99
2006 St Francis "Old Vines"	\$12.99
2006 Storybook "East. Exposures"	\$39.99
2006 Wall Cellars, Napa	\$13.99
2007 Ancient Peaks, Paso Robles	\$14.99
2007 Four Vines "Biker"	\$24.99
2007 Four Vines "Dusi Vineyard"	\$29.99
2007 Four Vines "Old Vine Cuvée"	\$10.99
2007 Four Vines "Sophisticate"	\$21.99
2007 Foxglove, Paso Robles	\$11.99
2007 J Runquist "Z"	\$19.99
2007 Joel Gott, California	\$12.99
2007 Klinker Brick "Old Vine"	\$14.99
2007 Mauritsen, Dry Creek	\$22.99
2007 Ridge "Pagani Ranch"	\$31.99
2007 Ridge "Three Valleys"	\$18.99
2007 Ridge "York Creek"	\$27.99
2007 Rombauer, California	\$26.99
2007 Sextant, Central Coast	\$14.99
2008 Seghesio, Sonoma	\$19.99

MISC REDS

2005 Purisima Canyon	\$9.99
2006 Bogle "The Phantom"	\$14.99
2006 Fort Ross Pinotage	\$29.99
2006 Unti "Petit Frere"	\$18.99
2007 Beckmen "Cuvée Le Bec"	\$18.99
2007 Lewis Cellars "Alec's "	\$54.99
2007 Tablas Creek	

"Esprit de Beaucastel"	\$42.99
2008 Owen Roe "Abbot's Table"	\$21.99

CHARDONNAY

2005 Sonoma-Cutrer "The Cutrer"	\$32.99
2006 Beringer "Sbragia"	\$32.99
2006 Clos du Val, Carneros	\$18.99
2006 De Loach, Russian River	\$12.99
2006 Handley, Anderson Valley	\$16.99
2006 J Vineyards, Russian River	\$19.99
2006 Jordan, Russian River	\$21.99
2006 Logan "Sleepy Hollow"	\$15.98
2006 MacRostie, Carneros	\$17.99
2006 Murphy-Goode, Sonoma	\$12.99
2006 Robert Mondavi, Napa	\$14.99
2006 Robert Stemmler, Carneros	\$18.99
2006 Smith-Madrone, Spring Mtn	\$24.99
2006 Sonoma-Cutrer, Sonoma	\$21.99
2006 St Clement, Napa	\$12.99
2006 Stonestreet, Alexander	\$22.99
2006 Trefethen "Oak Knoll"	\$24.99
2006 Walter Hansel "North Slope"	\$35.99
2007 Acacia, Carneros	\$14.99
2007 Bouchaine "Estate"	\$19.99
2007 Carmel Road, Monterey	\$13.99
2007 Chalk Hill "Estate"	\$31.99
2007 Chalone "Estate"	\$19.99
2007 Cuvaision, Carneros	\$15.99
2007 Eric Kent, Russian River	\$37.99
2007 Far Niente, Napa	\$44.99
2007 Ferrari-Carano, Alexander	\$23.99
2007 Flowers, Sonoma Coast	\$42.99
2007 Foley, Sta Rita Hills	\$24.99
2007 Gainey, Sta Rita Hills	\$17.99
2007 Groth, Napa	\$21.99
2007 J Lohr "Riverstone"	\$11.99
2007 Kendall-Jackson "Vintner's"	\$12.99
2007 Lucia, Santa Lucia Highlands	\$37.99
2007 MacRostie, Carneros	\$17.99
2007 Melville "Estate-Verna's"	\$18.99
2007 Mer Soleil "Silver"	\$24.99
2007 Mount Eden "Wolff"	\$17.99
2007 Neyers, Carneros	\$24.99
2007 Pahlmeyer "Jayson"	\$35.99
2007 Pahlmeyer, Napa	\$69.99
2007 Patz & Hall, Napa	\$31.99
2007 Paul Hobbs, Russian River	\$45.99
2007 Ramey, Sonoma Coast	\$29.99
2007 Ridge "Estate"	\$35.99

2007 Sbragia "Home Ranch"	\$24.99
2007 Shafer "Red Shoulder"	\$44.99
2007 Talley, Arroyo Grande	\$24.99
2007 Taz, Santa Barbara	\$15.99
2007 Walter Hansel "Cahill Lane"	\$35.99
2007 ZD, California	\$24.98
2008 Au Bon Climat, Sta Barbara	\$16.99
2008 Buehler, Russian River	\$11.99
2008 Cakebread, Napa	\$36.99
2008 Calera, Central Coast	\$13.99
2008 Columbia Crest Grand Estates	\$9.99
2008 Four Vines "Naked"	\$10.99
2008 Foxglove, Central Coast	\$10.99
2008 Kali Hart, Monterey	\$13.99
2008 Kalinda, Napa	\$17.99
2008 Lander-Jenkins, California	\$9.99
2008 Lewis Cellars, Napa	\$42.99
2008 Lioco, Sonoma	\$19.99
2008 Luli, Santa Lucia Highlands	\$17.99
2008 Napa Cellars, Napa	\$14.99
2008 Rombauer, Carneros	\$29.99

SAUVIGNON BLANC

2006 Chalk Hill "Estate"	\$24.99
2007 Castle Rock "Reserve"	\$9.99
2007 Frei Brothers "Reserve"	\$13.99
2007 Matanzas Creek, Sonoma	\$15.99
2007 Provenance, Rutherford	\$15.99
2008 Brander, Santa Ynez	\$10.99
2008 Cakebread, Napa	\$24.99
2008 Ch St Jean Fumé Blanc	\$10.99
2008 Cliff Lede, Napa	\$21.99
2008 Duckhorn, Napa	\$26.99
2008 Ferrari-Carano Fumé Blanc	\$12.99
2008 Groth, Napa	\$15.99
2008 Heitz Cellar, Napa	\$17.99
2008 Kalinda, Mendocino	\$11.99
2008 Kathryn Kennedy, Sta Cruz	\$17.99
2008 St Supéry, Napa	\$16.99
2008 Viña Robles "Jardine"	\$9.99
2008 Walter Hansel, Russian River	\$14.99
2008 Wildhurst "Reserve"	\$8.99

MISC WHITES

2007 Curran Grenache Blanc	\$23.99
2007 Eyrie Pinot Gris	\$14.99
2007 Pine Ridge Chenin/Viognier	\$9.99
2007 Stag's Leap Winery Viognier	\$19.99
2008 Amavi Sémillon	\$21.99

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 or call 877.559.4637 x1413.



MISC TUSCANY

2008 Maritima "4 Old Guys" Sangiovese - <i>Outstanding Value!</i>	\$7.99
2008 Tenuta di Sesta "Camponovo" Sangiovese*	\$9.99
2007 Villa Pillo Borgoforte	\$11.99
2007 Castello di Querceto Chianti Classico	\$11.99
2007 La Fortuna "Fortunello"*	\$14.99
2007 La Mozza I Perazzi Morellino di Scansano	\$15.99
2007 Tenuta di Sesta Rosso di Montalcino*	\$16.99
2006 Castello di Monsanto Chianti Classico Riserva	\$17.99
2006 Ferrero Rosso di Montalcino*	\$19.99
2007 Baricci Rosso di Montalcino*	\$19.99
2007 La Fortuna Rosso di Montalcino*	\$19.99
2007 Rocca di Montegrossi Chianti Classico*-91 points RP	\$19.99
2004 Poggiarellino Brunello di Montalcino*-91 points WS	\$29.99
2004 Tenuta di Sesta Brunello di Montalcino*-90 points WE	\$34.99
2004 Ferrero Brunello di Montalcino*-91 points WS	\$34.99
2004 La Fortuna Brunello di Montalcino*-92 points WE	\$39.99
2004 Caparzo Brunello di Montalcino-91 points RP	\$39.99
2004 Rocca di Montegrossi "Geremia"*-93 points RP	\$39.99
2007 Tenuta San Guido "Guidalberto"	\$44.95
2004 Poggio il Castellare Brunello-96 points WS	\$44.95
2004 Solaria Brunello di Montalcino-94 points WS	\$44.99
2004 Argiano Brunello di Montalcino-94 points WS	\$44.99
2004 La Poderina Brunello di Montalcino-93 points WS	\$49.99
2004 Banfi Brunello di Montalcino-93 points WS	\$49.99
2004 Fanti Brunello di Montalcino-94 points WS	\$53.99
2004 La Gerla "Vigna gli Angeli" Brunello-92 points WS	\$71.99
2004 Fattoria Le Pupille Saffredi-97 points WS	\$94.99
2004 Valdicava Brunello di Montalcino-95 points WS	\$118.99
2006 Tenuta dell'Ornellaia-97 points RP	\$169.99
2003 Valdicava "Madonna del Piano" Brunello Riserva 93 points Robert Parker's <i>Wine Advocate</i> .	\$129.99

PRE-ARRIVAL BRUNELLO DI MONTALCINO

2004 Altesino Brunello di Montalcino-92 points WS	\$44.99
2004 Collemattoni Brunello di Montalcino-95 points WS	\$46.99
2004 Castegiocondo Brunello di Montalcino-95 points WS	\$54.99
2004 Poggio Antico Brunello di Montalcino-91 points WS	\$58.99
2004 Poggio Antico "Altero" Brunello-92 points WS	\$74.99
2004 Altesino "Montosoli" Brunello-95 points WS	\$74.99

MISC PIEDMONT

2008 Fontanafredda "Briccotondo" Barbera	\$10.99
2004 Ruggieri Corsini Dolcetto d'Alba*	\$12.99
2007 Icardi "L'Aurora" Cortese	\$13.99
2007 Mutti Barbera "Bosco Barona"	\$15.99
2007 Angelo Germano "La Soleggiata" Barbera	\$19.99

2006 Ruggieri Corsini "Armujan" Barbera* \$22.99
Ripe, extracted and full of warmth, this Barbera offers layers of red and black fruit notes such as currant, plum and raisins with spice and chocolate rounding out the mid palate. The finish is long and rich. Serve with lamb or pasta in a rich meat sauce. Aged in oak for one year.

BAROLO/BARBAresco

2004 Angelo Germano Barolo	\$34.99
2004 Mauro Veglio "Gattera" Barolo	\$42.99
2004 Mauro Veglio "Arborina" Barolo	\$43.99
2004 Mauro Veglio "Castelloto" Barolo	\$44.99
2004 Produttori del Barbaresco "Montestefano" Riserva	\$54.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2008 Contesa Vino Sfuso Rosso	\$6.99
2008 Blason Pinot Grigio*	\$8.99
It's Back! The best value in Pinot Grigio.	
2007 Falesco Vitiano	\$8.99
2007 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2008 Blason Cabernet Franc*	\$9.99
2008 Blason Rosato*	\$7.99
2007 Ermacora Pinot Bianco*-2 glasses GR	\$12.99
2008 Convento Muri-Gries Pinot Grigio	\$14.99
NV Ruggieri "Gold Label" Prosecco	\$14.99
2007 Bastianich Friulano	\$15.95
2007 Blason Rosso* (3L Bag-in-a-Box)	\$19.99
2007 Santa Margherita Pinot Grigio	\$19.99
2008 Pacherhof Grüner Veltliner-91 points RP	\$22.99
2007 Cantina Valle Isarco "Aristos" Kerner-2 Glasses GR	\$25.99
2007 Jermann Pinot Grigio	\$19.99

PUGLIA, SICILY, SARDINIA & CAMPANIA

2008 Tormaresca Neprica	\$8.95
2008 Il Trullo Primitivo del Salento	\$8.99
2007 Vinosia Primitivo di Salento IGT	\$9.99
2007 Gulfi "Rossojbleo" Nero d'Avola	\$11.99
2007 San Francesco Cirò	\$12.99
2007 Vigneti Reale "Norie" Negroamaro	\$12.99
2008 Valle dell'Acate "Case Ibidini" Nero d'Avola	\$12.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2007 Benanti "Rosso di Verzella" Etna Rosso	\$16.99
According to Robert Parker's <i>Wine Advocate</i> : "The 2005 Etna Rosso di Verzella (Nerello Mascalese, Nerello Cappuccino) is a mid-weight, ethereal red with pretty aromatics and a soft, delicate core of small red fruits, flowers and spices. The wine offers lovely balance and freshness in a feminine, weightless style. Anticipated maturity: 2009-2011."	
2005 Pasetti "Testarossa" Montepulciano d'Abruzzo	\$25.99
2004 Benanti "Serra della Contessa" Etna Rosso-93 points WA	\$39.99



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

CHABLIS

1999 Dom. Vocoret Chablis Grand Cru "Blanchot"	\$29.99
2006 Dom. Nathalie & Giles Fèvre Chablis 1er "Fourchaume"	\$23.99
2006 Dom. l'Églantière Chablis 1er Cru "L'Homme Morte"*	\$29.99
2006 Dom. Louis Moreau Chablis Grand Cru "Les Clos"*	\$44.99
2007 Maison William Fèvre Chablis "Champs Royaux"	\$18.99
2007 Dom. des Malandes Chablis 1er Cru "Vau de Vey"	\$29.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2002 Nicolas Potel Bonnes-Mares Grand Cru	\$128.99
2005 Dom. Stephane Magnien Bourgogne Passetoutgrains	\$12.99
2005 Emile Chandesais Mercurey 1er Cru "Clos du Roy" *	\$23.99
2005 Emile Chandesais Mercurey 1er Cru "Clos Paradis"*	\$23.99
2006 Dom. Louis Jadot Beaune 1er Cru "Clos des Ursules"	\$45.99
2006 Nicolas Potel Bonnes-Mares Grand Cru	\$169.95
2006 Moillard Bourgogne Hautes Côte de Nuits Rouge	\$16.99
2006 Maison Faiveley Bourgogne Rouge "Joseph Faiveley"	\$17.99
2006 Dom. Rebourseau Chambertin Grand Cru	\$109.95
2006 Dom. Stephane Magnien Chambolle-Musigny*	\$29.99
2006 DEux Montille Chambolle-Musigny "Les Babillères"	\$39.99
2006 Dom. Groffier Chambolle 1er Cru "Sentiers"	\$99.95
2006 Dom. Lignier-Michelot Chambolle-Musigny V.V.	\$59.99
2006 N. Potel Chambolle-Musigny 1er Cru "Aux Echanges"*	\$79.99
2006 Dom. Stephane Magnien Chambolle 1er Cru "Sentiers"	\$54.99
2006 Dom. Stephane Magnien Chambolle 1er Cru "Hauts Doix"	\$54.99
2006 N. Potel Chambolle-Musigny 1er Cru "Les Hauts Doix"	\$59.99
2006 Dom. Mongeard-Mugneret Clos Vougeot Grand Cru	\$119.95
2006 Dom. de Montille Clos Vougeot Grand Cru	\$136.99
2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"*	\$134.95
2006 Louis Jadot Côte-de-Nuits-Villages "Le Vaucrain"	\$19.99
2006 Dom. Stephane Magnien Morey 1er "Monts Luisants"*	\$49.99
2006 Dom. Jean Tardy Nuits-St-Georges 1er "Les Boudots"*	\$69.99
2006 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$46.99
2006 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucraains"*	\$54.99
2006 Dom. Gabriel Billard Pommard "Les Vaumuriens"*	\$34.99
2006 Dom. J-M Boillot Pommard 1er Cru "Les Rugiens"	\$109.99
2006 Dom. Bacheay-Legros Santenay 1er "Clos Rousseau" V.V.	\$28.99
2006 Nicolas Potel Santenay 1er Cru "Les Gravières"	\$27.99
2006 Dom. Fery Savigny-lès-Beaune "Ez Connardizes"*	\$29.99
2006 N. Potel Savigny-lès-Beaune 1er Cru "Les Marconnets"*	\$29.99
2006 Dom. Camus-Bruchon Savigny "Grands Liards"	\$22.99
2006 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets"	\$74.99
2006 Joseph Drouhin Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Nicolas Potel Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Dom. Eugenie Vosne-Romanée	\$39.99
2006 Dom. Hudelot Noellat Vosne-Romanée	\$36.99
2006 Dom. Mongeard-Mugneret Vosne-Romanée	\$49.99
2006 Dom. Jean Tardy Vosne-Romanée "Vigneux"*	\$47.99
2006 Dom. Tardy Vosne-Romanée 1er Cru "Les Chaumes"*	\$69.99
2007 Dom. Desertaux-Ferrand Bourgogne Rouge	\$17.99
2007 Maison Moillard Bourgogne Rouge "Tradition"	\$14.99

2007 Maison Joseph Drouhin Côte de Nuits-Villages	\$19.99
2007 Maison Joseph Drouhin Chambolle-Musigny 1er Cru	\$79.99
2007 Dom. Anne Gros Chambolle "Combe d'Orveau"	\$61.99
2007 Dom. Anne Gros Clos Vougeot Grand Cru "Maupertuis"	\$139.99
2007 Dom. Chezeaux Gevrey 1er Cru "Lavaux St-Jacques"*	\$39.95
2007 Dom. Martin Bart Marsannay "Echezots"*	\$21.99
2007 Dom. Martin Bart Marsannay "Champs Salomon"*	\$21.99
2007 Dom. Anne Gros Richebourg Grand Cru	\$299.95

WHITE BURGUNDY

NV Dom. Voarick Cremant de Bourgogne Brut	\$9.99
NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
1999 Bonneau du Martray Corton-Charlemagne Grand Cru	\$61.99
2004 Dom. J.A. Ferret Pouilly-Fuissé "Les Vernays"	\$23.99
2005 Emile Chandesais Givry*	\$14.99
2005 Dom. Benoit Ente Puligny-Montrachet	\$51.99
2005 Dom. B. Ente Puligny-Montrachet 1er "Champ Gain"	\$64.99
2006 Dom. Bernard Millot Bourgogne Blanc (Meursault)	\$17.99
2006 Dom. Ramonet Bourgogne Aligoté	\$28.99
2006 Dom. Ramonet Chass-Montrachet 1er Cru "Morgeot"	\$75.99
2006 Dom. Anne Gros Hautes Côtes de Nuits "Marine"	\$29.99
2006 Dom. Pierre Matrot Meursault	\$29.99
2006 Dom. Paul Chapelle Meursault	\$25.99
2006 DEux Montilles Pernand-Verg. 1er Cru "Sous Fretilles"	\$29.99
2006 DEux Montilles St-Aubin 1er Cru "Sur Gamay"	\$29.99
2007 Dom. Roulot Meursault "Vireuils"*	\$59.99
2007 Dom. Roulot Meursault "Les Luchets"*	\$61.99
2007 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers" *	\$19.99
2007 Dom. de Nembrets Pouilly-Fuissé "La Roche"*	\$28.99
2007 Dom. Sylvain Languoreau St-Aubin 1er Cru	
Au Bas de Vermarain a l'Est*	\$29.99
2008 Dom. Paul Pernot Bourgogne Blanc	\$19.99
2008 Dom. Sylvain Languoreau Chassagne Montrachet "Perclos"	\$39.99
2008 Dom. Heritiers du Comte Lafon Mâcon	\$19.99
2008 Dom. de Nembrets Mâcon "Source de Plaisir"*	\$28.99
Barraud can no longer label this as Mâcon-Vergisson, but it comes from exactly the same vineyards as it always has. Excellent!	
2008 Dom. Paul Pernot Meursault Blagny 1er Cru*	\$57.99
2008 Dom. Nembrets Pouilly-Fuissé "Clos Combe Poncét"*	\$24.99
2008 Dom. Paul Pernot Puligny Montrachet	\$44.99
2008 Dom. Paul Pernot Puligny Montrachet 1er "Folatières"*	\$79.99
2008 Dom. Paul Pernot Puligny Montrachet 1er "Pucelles"*	\$99.95
2008 Dom. Sylvain Languoreau St-Aubin*	\$23.99
2008 Dom. Sylvain Languoreau St-Aubin 1er "En Remilly"*	\$32.99
2008 Dom. Sylvain Languoreau St-Aubin 1er "Chez Edouard"*	\$32.99

HALF BOTTLES (375ML)

2003 Dom. Vocoret Chablis 1er Cru "La Forêt"	\$7.49
2007 Dom. Matrot Meursault "Chevalières"	\$21.99
2005 Dom. Olivier Guyot Bourgogne Pinot Noir	\$11.99
2007 E. Sauzet Puligny-Montrachet 1er "Hameau de Blagny"	\$49.95



BRICK'S BACKYARD PICKS *Pinot for Presents*

I've already had a few people ask me to do their holiday shopping for them; my reaction in these cases has generally been something between a scoff and a guffaw. I can't really think of something I'd actually like to do less. Stand in lines that are way too long and filled with grumpy consumers while some high school senior flails away at trying to figure out what they are doing behind a cash register. No thanks. But I have taken some time to put together a solid line up of Pinot Noir to make your lives a tad bit easier in this hectic time. Hope this helps shave some time off all of your mall excursions.

Bill Hunter, who I've said before and I'll say again, is one of my favorite winemakers in California, made the **2008 Cazar Russian River Valley Pinot Noir (\$19.99)** as a sister bottling to his amazing Chasseur label. Fans of the ever-popular bottling called Lily, which we carried the last few years, take note: this is the same wine. Impatient and with poor manners, spiced orange peel, cranberry and raspberry fruit jump out of the glass, fully on their own agenda. Mulling spices and rock candy flavors creep into the fold, all the while remaining understated, keeping this far from a fruit bomb. It is rare that we see a Russian River Pinot Noir at this price, especially one this good. This would be a perfect place to start for an office present, since it will please just about anyone, even that guy in accounting that likes his stapler way too much.

You may get a leg up on your Pinot friend that knows every small producer by giving him a bottle or two of the **2007 Dept. C "Paraiso Vineyard" Old Vines Santa Lucia Highlands Pinot Noir (\$27.99)**. I'll bet you a doughnut that he hasn't heard of this 172-case production Pinot gem from an original plot of 36-year-old Martini clone vines. This is a great inaugural release, full of class, allowing the trademark Santa Lucia Highland fruits to be on display without all the unnecessary extraction or heavy-handed oak. Ruddy red fruits combine with whole nutmeg, sassafras and fennel on the mid-weight palate here. Only 25% new oak was used, which lets the fantastic old vine material be the centerpiece of this wine, as it should be.

If you need to impress someone, I think you need to look no further than the **2007 Roco "Private Stash No. 5" Willamette Valley Pinot Noir (\$74.99)**. This project is the newest venture from Rollin Soles, longtime winemaker and original owner of Argyle Winery, and his wife Corby. I used the word "tremendous" in my notes about this wine and I'll stand by it, in fact I'll go so far as to say that this may be the best Pinot I've had from the Willamette Valley from the 2007 vintage. An incredible nose sucks you in, with well meshed aromas of Asian plum, mocha, cassis, chalk and dragon fruit. The texture is pure silk with boisterous flavors of framboise, beef carpaccio, anise seed, flowering mustard and loganberry. The wine comes off as sexy and alluring, on the bigger side of the 2007 vintage without sacrificing charm or varietal/regional correctness. This will stop anyone in their tracks.

Most importantly, don't forget to reward the person who deserves to be noticed the most, you. And I have the perfect gift: the **2006 Eyrie "Reserve" Dundee Hills Pinot Noir (\$54.99)**. This was, for all intents and purposes, the final wine David Lett was involved in before his passing in October of 2008. From the original Pinot Noir vines David planted in 1966, this wine is made from 100% destemmed mostly whole berry fruit that spends nearly two years in oak. The results are outstanding, and it may be the definitive statement about the 2006 vintage Pinot Noirs from Oregon. In fact one of our K&L staff compared this wine to "great Premier Cru Volnay" and another said, "classic David Lett, classic Oregon." The nose is all earth and raw beef in the presence of an excess of musky berry fruits. This is at once deep and rich yet light on its feet. The wine takes on a brilliance coming from the intense combination of savory flavors, fruity richness and feminine, acidity-driven (rather than masculine, tannin-driven) structure. With a long, resonating finish, this is something that tastes great now but will greatly reward patience.

Remember to breathe over the next month. Remember to tell people that you love them. And most of all, remember to be nice to all the people that are doing their best to try and help you at supermarkets, retail shops and other businesses over the holidays.

Bryan Brick

A SOUTHERN FRENCH HOLIDAY

A little more than a year ago I opened a bottle of 1998 Domaine André Brunel “Les Cailloux” Châteauneuf-du-Pape with friends over dinner. It was outstanding, full of richness, nuance and freshness 10 years out. As I enjoyed this special bottle with friends, I realized how fortunate I am to be able to recommend, sell and drink wines of such high quality and character. Domaine André Brunel is a case in point. What characteristics makes for a classic Brunel? Lots of pure Grenache fruit for one thing. Also, a judicious use of wood, and no fining or filtering of the reds, which lends complexity and finesse to his wines. The 2007 vintage was very, very good to the Rhône Valley. If you are already familiar with the wines of this great vigneron then you have probably already tried and squirreled away a few bottles. If you have just begun your foray, then there is no better place to start than with one of Châteauneuf-du-Pape’s finest, André Brunel.

2007 Domaine André Brunel “Cuvee Sabine” Côtes du Rhône-Villages (\$14.99) 90 points Robert Parker: “The outstanding 2007 Côtes du Rhône-Villages Sabine exhibits just what heights this vintage can reach, even in humble appellations. Its deep ruby hue is followed by sumptuous aromas of black raspberries, truffles, and spring flowers. Dense, long, full-bodied, and super-serious, with no hard edges, it should drink beautifully for 3-4 years.”

2007 Domaine André Brunel “Les Cailloux” Châteauneuf-du-Pape (375ml \$22.99; 750ml \$39.99 and 1.5L \$89.99) 93 points Robert Parker: “The 2007 Les Cailloux Tradition...comes from 60-year-old vines and is aged completely in tank except for the Mourvèdre and Syrah components, which are kept in small barrels. Explosively fruity, this dense plum/purple-colored wine displays grilled meat notes intermixed with Provençal herbs, spice box, black cherry and black currant, in addition to having a lush, opulent texture. The finish goes on and on, and the wine is beautifully pure. It can be drunk now or cellared for 12 or more years.”

2007 Domaine André Brunel “Cuvée Sommelongue” Côtes du Rhône (\$13.99)

The Cuvée Sommelongue comes from a nine-hectare parcel of vines located just outside of Châteauneuf-du-Pape near the village of Orange. This contiguous vineyard site is planted mostly to Grenache, with the resulting blend composed of 90% Grenache, 5% Syrah and 5% Mourvèdre. It is vinified entirely in stainless steel in order to preserve the freshness and purity of the fruit from that harvest. The 2007 is a glorious example of a seriously high-quality Côtes du Rhône, with richness and intensity often reserved for wines of a higher classification.

2007 André Brunel Châteauneuf-du-Pape (\$29.99) Brunel vinifies this Châteauneuf-du-Pape from fruit that he sources from neighboring vineyards owned by three well-known vignerons in the appellation. It is a blend of 75% Grenache, 15% Mourvèdre and 10% Syrah, and 75% of the fruit is de-stemmed. The Grenache is then aged in large cask and tank, while the Mourvèdre and Syrah are aged in small 228-liter barrels (once and twice used). This lush and forward 2007 is a wonderful Châteauneuf-du-Pape candidate to enjoy while you wait for the more monolithic ones to come into their own. A veritable fruit basket of black cherries and raspberries abounds, along with just a hint of spice, earth and roasted herb notes to place this red squarely from the Rhône Valley. Good acidity and fine tannins keep this wine vibrant and immensely pleasurable to consume now and for the next four or five years, conservatively.

In addition to his own domaine, André Brunel has teamed up with Laurence Féraud of Domaine de Pégau to produce a range of wines under the label Féraud-Brunel. The objective here is to produce a range of wines with fruit sourced from multiple growers. The following two selections are wonderful examples from the monumental 2007 vintage.

2007 Féraud-Brunel Côtes du Rhône-Villages (\$15.99) 91 points *Wine Spectator*. “Really shows the ripeness of the vintage, with a wide, almost exotic range of crushed blueberry, boysenberry and blackberry fruit, liberally layered with graphite, woodspice and tobacco notes. The long, racy finish is filled with graphite and licorice. Delicious. Drink now through 2011.”

2007 Féraud-Brunel Côtes du Rhône-Villages Rasteau (\$19.99) The 2007 Féraud-Brunel Rasteau is a bit denser and more intense than its Côtes du Rhône-Villages sibling. Ripe raspberries, accompanied by a fine underlying mineral streak give way to substantial tannins that make this 2007 a great candidate for the cellar to enjoy between 2011-2017. 92 points in the *Wine Spectator*: “This carries the weighty plum, blueberry and boysenberry fruit of the vintage, but has superfresh acidity to boot, stretching out the finish to allow floral and anise hints to emerge for added effect. Drink now through 2011.”



“In addition to his own domaine, André Brunel has teamed up with Laurence Féraud of Domaine de Pégau to produce a range of wines under the label Féraud-Brunel. The objective here is to produce a range of wines with fruit sourced from multiple growers.”

Get Into the Holiday Spirit



The holidays are the perfect time to enjoy the adaptability and versatility of distilled spirits, and K&L has its most diverse selection of world-class spirits to date. From Single Malt Scotch to Armagnac, straight Rye Whiskey to Calvados, and even Cranberry Liqueur, we've got plenty of choices and lots of bang for your buck. So whether you're looking for a gift for a burgeoning home mixologist or just want to make a good cocktail to help all the family members get along, we've got your back...and your booze.

Germain-Robin XO Brandy (750ml \$99.99) The undisputed king of domestic brandy, Germain-Robin XO remains one of the world's greatest spirits. Distilled by hand in Ukiah, California, Germain-Robin uses 18th century hand-distilling techniques, high quality wine and antique Cognac stills to convert some of the world's finest grapes into one of the world's greatest liquids. So this year, find out why the *Robb Report* calls it the "World's Best Liquor" ahead of the \$2,500 Hennessy Richard. We're practically giving this product away.

Woodford Reserve (750ml \$24.99) One of our tried and true favorites from the "Bluegrass Region," Labrot & Graham's historic bourbon is made in small batches. Luscious and forgiving, this is a great gift for a whiskey drinker.

Highland Park 8 year old Gordon & Macphail Isle of Orkney Single Malt (750ml \$34.99) Very little rivals a glass of Single Malt Scotch on a cool evening by the fire, or before the family comes over, or while the family is over, or when the family leaves. (You get my drift.) In any case, I love Scotch! The problem with Single Malt is finding one that loves you back. That's why this Highland Park is so special. This little malt has everything going for it. It's elegant and easily enjoyed without being underwhelming or bland. It has depth of flavor, exhibiting some of the Highland succulence along with a hint of maritime smoke. This is a great introduction to Scotch or a perfect bottle to have on standby. At this price, you can't afford to let this malt pass you by.

High West Rendezvous Rye Whiskey (750ml \$47.99) High West Distillery is Utah's only working (legal?) distillation operation. While the Rendezvous did not come out of those Park City stills, it does show us what wonderful taste the fine folk of Utah have when it comes to Rye. High West is currently aging its first batches of Mountain Rye, so they've released a line of "imported" whiskey from back east to enjoy while we wait patiently. An intoxicating blend of young and old Straight Rye Whiskies, the Rendezvous has everything you could want in a Rye: deep spice and herbal tones ranging from cinnamon and coriander to mint and thyme, coupled with a honeyed hint of vanilla that is never too sweet. And it's never chill-filtered to boot. As we wait for true Utah Whiskey, we thank the High West distillery for their good taste and grace.

North Shore Gin No. 11 (750ml \$31.99) This is one of the finest gins ever created. Billed as a classic dry gin—it's definitely a classic, but there's nothing familiar about it. Balanced by almost any scale, this will make anybody a gin lover, instantly.

Clear Creek Cranberry Liqueur (750ml \$26.99) The undisputed hit of 2009 is Steve McCarthy's unreal Cranberry liqueur. Perfect as an aperitif (think cranberry kir royal), a dessert pairing, or for spicing up your cocktail. Try it once and you'll be hooked for life.

Ransom Old Tom Gin (750ml \$36.99) Another American triumph, this handcrafted gin from Oregon mixes two styles of gin into one excellent package, and yes the package is beautiful, but the juice is even prettier. This is an Old Tom style gin that's aged in oak. It's unique, but easy to use. Please don't treat this like your classic London Dry, instead try researching 19th century cocktails that call for "Old Tom" and go from there.

Buffalo Trace Bourbon (750ml \$19.99) The Buffalo Trace Distillery is quickly becoming one of the most treasured operations in the great Kentucky Bourbon corridor. Responsible for such sought after whiskies as Pappy Van Winkle, George T Stagg, and The Experimental Collection, their entry level whiskey is produced with the same high standards for a fraction of the cost. Doesn't everyone's bar deserve a bottle of the Buffalo Trace?

2002 Benromach 6 year "Peat Smoke" Speyside Single Malt (750ml \$76.99) Single Malt drinkers often associate peaty whisky with historical "peat smoking" regions such as Islay. In fact, not long ago nearly 100% of the Single Malt whisky made was heavily smoked. This bottle is a blast from the past from one of Scotland's smallest high quality distilleries—a heavily peated Speyside from Benromach. A beguiling mixture of "classic" Speyside sea salty smoke, this bottle is a must for any adventurous Scotch lover.

1998 Clynelish 11 year old Unchillfiltered Signatory Single Malt (750ml \$49.99) One of the Scottish Highland's finest—Clynelish is easily one of my favorite distilleries. Perfectly balanced, deeply complex, but overtly pleasurable, this fine malt won't burn a hole in your throat or your wallet.

Luxardo Amaretto Saschira (750ml \$14.99) One of Italy's finest spirits producers, truly in a class of its own, Luxardo's Amaretto puts the other products in the category to shame. It's an incredibly versatile liqueur that you must taste to believe, and now's your chance because this product is half of its normal retail price (and we have the lowest price in the country).

David Othenin-Girard

ONE FOR YOU, ONE FOR ME *Or, the Season of Giving*

For your holiday shopping pleasure, I've carefully selected a few wines that, I think, represent the region that they are from and happen to be really cool to have and drink. Fantastic for either you or your wine drinking friend(s).

2006 Mönchhof Erdener Prälät Riesling Auslese (\$26.99); 2007 Mönchhof Erdener Prälät Riesling Auslese (\$29.99) If you know someone interested in learning how vintage effects wine, this is the perfect pair of Rieslings to show them. Both are from the same producer, the same vineyard site and are the same prädikat level, but they were harvested a year apart. The 2006 is the bigger and richer of the two wines, with quite a bit more weight and prevalent botrytis. Deeper aromatics of ripe stone fruit and subtle mineral notes lead into a juicy, round finish. The 2007 is lighter in body with a bit more of a citrus snap. The minerality really gets to shine in this one, while it still retains a silky texture with a vibrant and mouthwatering backbone.

2007 Dönnhoff Grosses Gewächs Mixed 6-pack (\$430.00) There are only three of these gift packs available, and I would buy them all myself if I could. Mr. Helmut Dönnhoff is one of my favorite producers in Germany and a mentor to some of the top up-and-coming winemakers there. Well worth the money for any German wine fan or collector, this gift pack contains two bottles each of Felsenberg, Dellchen and Hermannshohle. The Felsenberg is the bigger, more masculine style of Riesling with juicy notes of earth and flowers. The Dellchen leads you down a spicy path surrounded by stones draped with prosciutto. And the Hermannshohle is the iron fist cloaked in a silk glove. It seems as though it wants to slice you up with spiced berries and sharp minerals, but then it caresses you with soft textures and a juicy finish. In order to be classified as a Grosses Gewächs wine it must come from a first growth vineyard site, be harvested at a minimum of spätlese quality and then be fermented dry. And, when you have one of the premier winemakers, arguably the best in Germany, making these wines, you have something very, very special! These are, without question, three very different and brilliant examples of how good Mr. Helmut Dönnhoff really is.

2008 Gritsch "Axpoint" Grüner Veltliner Federspiel (\$17.99) If you are looking for a perfect example of Federspiel then go no further. The Gritsch wines are some of my favorites from the Wachau region of Austria. This is showing exotic aromatics, rich with texture but restrained and layered. Salty minerals and a well balanced core run through an elegant and well-defined wine.

2007 Frédéric Mabileau "Racines" Bourgueil* (\$19.99) Frédéric Mabileau is known for his nonsense approach in the vineyards, eschewing the chemicals and machines that dominate much of the Loire, instead focusing his energy on growing the best possible fruit naturally. He says, "the action of respecting the integrity of the grape all the way to the tank allows us to maintain the fruits' clarity, showing its suppleness and delicacy." Racines is a single vineyard site made up of clay and limestone within the Bourgueil appellation. This wine is 100% organically cultivated Cabernet Franc that was harvested from vines that were planted by Frédéric's grandfather with an average age of 60 years. This wine sees eight months in French oak barrels and is a bigger, more intense style than his Rouilleres, having more depth and a mix of black fruit and red berries.

Gerard Boulay

Gerard Boulay's wines transcend what you think of the Sauvignon Blanc grape, with aromas of candied grapefruit, mandarin orange, lime and wildflowers and stand-out mineral-infused personality. These are wines of the soil, wines that echo the land with precision and delineation found in only the greatest of terroirs. Each wine ferments naturally. Boulay adds no yeast, minimal amounts of SO₂ and describes his role as one of surveillance, "to make sure nothing goes wrong." In general he works by instinct—*au feeling*—because he wants to "let the wine live," and he tries not to interfere with the natural process. "*C'est la nature qui fait le vin,*" he says, nature makes the wine.

2007 Gerard Boulay "Clos du Beaujeu" Sancerre Chavignol* (\$29.99) The Clos de Beaujeu (from a vineyard of 0.75 hectares) is fermented in barrel and bottled without filtration. It represents all that is great about Sancerre—freshness, minerality and acidity—with fascinating richness and complexity and a long, vibrant finish that calls for fresh goat cheese and herb salad.

2007 Gerard Boulay "Monts Damnés" Sancerre Chavignol* (\$29.99) Made from vines that are grown on the Mont Damnés plot, a steep, south-facing slope that provides some of the region's most powerful and long-lived wines. Not a simple quaffer, it also displays Boulay's signature aromas and flavors of candied grapefruit, mandarin orange, lime and wildflower.

Eric Story



"If you know someone interested in learning how vintage effects wine, the 2006 and 2007 Mönchhofs are the perfect pair of Rieslings to show them."

A Christmas Poem

'Twas the night before ribbons and green and red wrapping

The elders were working, the children were napping

The stockings were larger (we're getting obese)
And filled with cds by Sting, Brit (and John Cleese).

The Elders tipped port as they readied treats
To bring that old Santa Claus down by his feets
Fonseca, for starters they took as their sips
The great '94 vintage was heaven on lips
And the Elders dreamt too, but not like the tykes
They dreamt of the feast—old Bordeaux and the likes

'79 Mouton held fast in their heads

A delectable sugarplum, king of the reds

At 30 years of age it still shows like the sun

And guarantees goblets of holiday fun.

Then out on the Astro turf rose such a clatter

A fat guy in red who was mad as a hatter

With Jackalopes tethered to a Volkswagen bus

He was stumbling around and

telling them "Shush!"

We stared out in horror as he climbed the roof

He was clearly not Santa. Who was this doof?

An unfortunate break down the

chimney he caught

Though the fire had gone out, the coals

were still hot

"On Leder! On Hosen! On Prancer and Vixen!

On fire! (He was, and was clearly quite Blitzen)

And now that he wasn't quite so very far

I saw that this drunk was clearly Jim Barr!

But just as I noticed he ran out the door

and called to the Jackalopes:

"Now we must soar!"

And off in the Volkswagen Jimmy Barr flew

With a butt burned bright red and

a face turning blue

He drank from a bottle of port that he stole

(Saint "Nick" took on meaning it hadn't before)

And called from the heavenly star studded light

"Merry Christmas to all and to all a good night!"

Although I have fun with these goofy old rhymes

The truth is, this year was not halcyon times.

The end of this year is welcome sort of

It's been a hard road.

We've lost those that we loved.

Bryan Bricks' father took wings in '09

So next year for Bricks will come just in time

And our own Chip Hammack, no longer in pain

Is discussing the merits of jazz with Coltrane

So bitter and sweet, like the wines that we drink

They go hand in hand. They have to I think

For us to be human, and foolish and wise.

Peace to you all. And remember: time flies.

Joe Zugelder

JIM'S HOLIDAY GEMS

We did our final pressings today,

November 1st: eight tanks of our Dry

Creek Valley Zinfandel and Alexander

Valley Cabernet Franc. We pressed out the

Alexander Valley Syrah two weeks ago, and the

wines have great color and the fruit smells

wonderful. We were really lucky this year in

that the final grapes we received (the DCV

Zin) were picked on October 12th, the day

before that typhoon hit us and dropped four to

six inches of rain in less than a day in some

areas. One aspect about this year's harvest that

I have noticed, and I've heard from some of the

"professional" winemakers, is that the pHs are

low (as was the case with the three varietals we

crushed this year), meaning higher acid

strength (due to the cold spring and summer)

and the potential for much more vibrant wines

with lots of structure, almost French but with

the higher alcohols so noted with our wines. I

think the verdict on this vintage, though, is still

out, and it is contingent on whether the grapes

were picked before the couple of storms that hit

us in mid-October or after. More later!

I cannot think of any better way to start the

holiday season off than with a glass of

Champagne, and one of my favorites that Gary

Westby, our notorious Champagne wine buyer,

discovered several years ago and has directly

been importing since, is the **Tarlant Brut**

Reserve* (\$34.99). This multi-vintage (2003,

2004 and 2005) sparkler is equal proportions of

Pinot Noir, Meunier and Chardonnay. It pro-

vides a very fine mousse that leads to a lovely

nose of bread dough, almonds and toast, which

carries over to its bright, refreshing set of fla-

vors with a lovely, mouthwatering length.

According to the guys, this will be our house

sparkler until it is gone. 12% ABV (🍷🍷🍷)

🍷🍷🍷🍷🍷)

You have to try our new **2008 Kalinda Pinot**

Gris Marlborough (\$11.99), not because it is

our first with this varietal under our private

label, but because it is really good stuff. From

New Zealand's South Island, this wine offers

pretty perfumed smells, and a bright, yet vis-

cous mouthfeel that makes it the perfect white

wine for your holiday parties. Eby says that this

will be our holiday party white for the month.

13% ABV (🍷🍷🍷🍷🍷)

Our Spanish wine buyer, Joe Manekin, recently

discovered the **2001 Abadal Pla de Bages,**

Reserva (\$19.99) and I have to say it's one of

the more inconceivable reds with some bottle

age on it that I have ever tasted. The great wine

god of the world gave this Gem 90 points with

a remarkable review, which I think is a case of

temporary insanity on his part because this

wine is near perfect. A blend of Merlot (60%),

Cabernet (30%), Syrah (10%) and incredibil-

ness (100%), this is deep ruby in color, and it

explodes from the glass with lush, developed

notes of currants and blackberries, with cedary

undertones that lead to a fleshy, broad palate

and a round, silky finish. Amazing stuff, and

Anderson wants it all under our Christmas

tree. 13.5% ABV. (🍷🍷🍷🍷🍷)

🍷🍷🍷)

I have told Mulan, our Rhône Valley/Regional

French wine buyer, that virtually every 2007

Rhône Valley wine, whether it's a Côte du

Rhône, a village wine, or a single vineyard vil-

lage wine, that I have tasted, reminds me of the

wines that first came from the Rhône Valley

from the great 1978 vintage. And she keeps

telling me that she has no frame of reference

since she wasn't born yet. Trust me, they are.

There are some amazing values to be had, and

the **2007 Domaine de Mayran Côtes du**

Rhône-Villages* (\$10.99) is one of them. This

is Grenache-driven and provides tons of bright

cherry-like to spicy licorice-like fruit both in

the nose and in its lively, flashy palate impres-

sion. Anderson has informed that this will be

one of our house reds for the holidays. Enjoy it

now and do not age it—it's ready, drink it. 14%

ABV. (🍷🍷🍷🍷🍷)

I am also astounded by the 2007 Tuscan wines,

and when you try the **2007 Frescobaldi**

"Castiglioni" Chianti (\$10.99) you will

understand. Deep ruby in color, the nose is

opulent and forward, with black cherry, cran-

berry to plummy aromas that carry over to a

complex, intense core of sweet fruit in the

mouth, with integrated tannins and an amaz-

ingly long finish. How much is this again?

Anderson says this will be our other house red,

bringing holiday cheer for December. 13%

ABV. (🍷🍷🍷🍷🍷)

If you have any questions about these Gems,

you can contact us at jimbarr@klwines.com,

Jim, Anderson, Eby, and The Beaner

UNDER THE RADAR *Gifts Under \$20*

People often walk into our store in search of the perfect gift without any definite idea of what they're looking for.

"I know he likes to drink, and I'd like to keep it around 20 bucks," is an ubiquitous phrase on our sales floor and, surprisingly enough, we're well equipped to handle such a vague task. Does he like reds? I'm not sure. Maybe something more New World? I'm not sure what that means. If you find yourself in a scenario where a drink-happy loved one is in need of something to sip on, but are yourself perplexed as to what he or she would enjoy, look no further than this column. Some products are simply so delicious and generally admired that it's difficult to imagine anyone not enjoying them as much as we do. Red wine, whiskey and beer are three things that a broad spectrum of people seem to really enjoy, so if I were backed into a corner, these are a few bottles that I would suggest to please just about anyone.



2005 Gundlach Bundschu "Rheinfarm Vineyard"

Mountain Cuvée (\$19.99) In all seriousness, this is as universal as it gets. Don't worry about the quirky name, just hear me out on the important facts concerning this Merlot/Cabernet blend: the Rheinfarm Cuvée is the perfect combination of Old World structure, earth and herbal elements, with the fruit, body and drinkability of a California wine. It is neither too ripe, nor too tannic. The palate shows both a supple texture and a hint of structural backbone.

You can drink it immediately or let it sit a few years. It is literally both yin and yang. Gundlach Bundschu has made a perfect Claret-style wine that is made for anyone who likes wine—experts and casual drinkers included, which makes it a no-brainer in the "great gifts" department.

Russian River Brewing "Pliny the Elder"

Double IPA (500ml \$4.30 a bottle) As Bryan Brick revolutionizes and revamps our once-miniscule beer department, he has opened the eyes of many a K&L employee to the wide and expansive world of craft brewing. No other beer has been more sought after or repeatedly bought as Pliny the Elder—the ultra-hoppy, tastebud-popping India Pale Ale that has completely stolen our hearts. We get people driving up from Monterrey and Carmel just to get their hands on a bottle and, as a rabid fan myself, I can understand their passion and enthusiasm.

Imagine your average, delicious pale ale, but with smaller bubbles and loads more flavor and you've got the Pliny in a nutshell. A four-pack of this special brew is what any beer aficionado would like to wake up to under their tree.

Four Roses Yellow Label Bourbon 80 Proof

(\$21.99) I don't know what Four Roses has to do to get people's attention around here. They are my favorite US whiskey distillery, they won the 2008 "Distillery of the Year" honor from *Malt Advocate* magazine, their master distiller, Jim Rutledge, is in the Bourbon Hall of Fame, and they are the only Bourbon producer in existence that uses 10 different yeast strains to make 10 different whiskeys, which are then blended together to create different expressions. For 20 bucks, their entry level Yellow Label Bourbon is light years (I repeat, LIGHT YEARS) ahead of any other comparably priced option. It is silky soft, graceful, slightly creamy and richly delicious with the complexity of a much older blend without the off-putting heat of its \$20 range contemporaries. It makes great Manhattans, yet it's wonderful for straight sipping. Bourbon is my thing, people. I drink more Bourbon than any other alcoholic beverage and I love this Four Roses. My fiancée detests Bourbon more than any other alcoholic beverage and she likes the Four Roses. That's about as accessible as you can ask for.



2006 Copain "L'Hiver" Mendocino County Syrah

(\$12.99) I don't know where we keep finding the backstock of this Syrah from Copain, but I'm not complaining. The "L'Hiver" has been my go-to red for almost all of 2009, and I've been warning customers to stock up because Copain is no longer making it. "This is it," I told them. Or, at least I thought that was. Lo and behold, we unearthed another supply from the forgotten corner of some unknown warehouse. This is Syrah for people that like Rhône-styled Syrah: plenty of

weight, hints of crushed black pepper, dense and dark fruit, without the new oak or vanilla that tends to push domestic versions over the top. It is always the first wine that pops into my mind when a customer asks for a good red at a decent price. It drinks well without food, but if you add a grilled steak and some potatoes, you've got a serious wine pairing on the cheap.

David Driscoll



“This wine is superb, with depth and concentration that has a fresh fruit character highlighted with hints of earth, spice and mineral.”

SUL TAPPETO ROSSO

Holiday gift giving is often a minefield—picky siblings, crotchety Uncle Joe, bosses to impress without over-spending and friends who need to be succored. What strategy works? Well, in Italy one strategy that works more often than not 100% Sangiovese Brunello di Montalcino. Tuscany’s most famous wine and fan favorite is a sure bet. For those who are concerned with points, this is a vintage full of them. I’ll give you a selection of the critics’ choices and then what I think are the jewels of the vintage.

The 2004 vintage has been described by the *Wine Spectator* as, “classic, wonderfully perfumed and majestically refined.” Robert Parker’s *Wine Advocate* named “2004 as the highest rated Tuscan vintage in the last 25 years.” And there’s a lot to choose from! Here are a few polished, pointed and drinkable Brunello di Montalcino: The **2004 Solaria Brunello (\$44.99)** is a forward, lush and structured wine full of promise and power. It garnered 94 points from the *Wine Spectator*, which wrote that the 2004 Solaria, “is the best ever from this estate.” This is a wine you can drink now, although I’d decant it first, or age easily for another decade. The **2004 Poggio il Castellare Brunello (\$46.95)** got 96 points from *Wine Spectator*, who called it, “One of the undiscovered treasures of the vintage.” I feel this is a wine of brooding power and ripeness, more structure and density. The 94-point **2004 Argiano Brunello (\$44.99)** gets written up as: “...the best Brunello ever from here.” I wrote: Plum, cherry, hints of vanilla bean, with an ocean of warm smoothness across your palate, this wine is very solid and will age well for another decade plus.

And here are my top Brunelli. I use a five-star scale for rating wines, and in this vintage there were six wines that I gave five stars. One of those was the **2004 La Gerla Vigna gli Angeli (\$71.99)**, about which I wrote: Dynamic wild cherry notes meld with mineral-laden aromas, boiling to the top and mixing with wild herbs, fresh leather and sunshine, all wound tightly together at the core of this enormous wine. On the palate, this has such a tremendous range it is like opening the Oxford English Dictionary (unabridged). There is everything in this wine from A-Z. This has been the top wine in every tasting I have poured it at; it is tremendous. Another wine I really love is the **2004 Talenti (\$44.99)**, which I gave 4.5 stars and wrote: Wow! The nose is sweet like fresh leather, delicate and enveloping; it evolves into a complex cauldron of plums and wild cherries spiced with cinnamon, cardamom, touches of sweet leather and laced with a shock of wild herbs. In the mouth, the wine is ethereal; it just floats across the palate activating all of your tastebuds, carrying through more of the wild cherry, plum, spice and herbs from the nose, synthesizing them into a refined texture. Obviously I like this wine. The **2004 La Fortuna Brunello* (750ml \$39.99; 1.5L \$74.99)** got 4 stars from me. Layered with sweet, ripe, dense fruit, this is full of intense plum and dark cherry aromatics and spicy, but not wild, plum and chocolate flavors that coat the palate. This wine is superb, with depth and concentration, and a fresh fruit character highlighted with hints of earth, spice and mineral. Lush and smooth on the palate, this is a surefire winner for most anyone!

Enough about gifts. How about getting something you can drink without spending a fortune, but is just damn tasty? I have not been a huge believer in the wines from Montefalco in Umbria, but a local importer has taken it upon himself to make me a fan! He recently poured for me the **2007 Romanelli Rosso di Montefalco (\$17.99)**, a blend of Sangiovese (65%), Sagrantino (15%), Merlot (10%) and Cabernet Sauvignon (10%) that was incredible. The 2007 vintage has enough lush, ripe fruit to please everyone, yet it has great balance and character, more than simple fruit pleasures. It is a complex weave of sweet fruit, earth and hints of toast, with a wonderful long and elegant finish. Buy a case for all of your holiday needs. Finally, everyone needs to have some bubbly in the fridge during the holidays, and I suggest some **Drusian Prosecco (\$14.99)**. It has great balance, a wonderful bouquet, and it will put a smile on the face of anyone you give a glass to! To finish any holiday meal there isn’t anything better than Moscato d’Asti and the **2008 Tintero “Sori Gramela” Moscato d’Asti (\$10.99)** is a sure bet—low in alcohol, with delicate mousse and clean, fresh sweetness that is balanced with perfect acidity. Happy Holidays.

Greg St. Clair

POUR VOTRE PLAISIR *Holiday Picks and Pleasures*

The Holidays have rolled around again, and we have an exciting line-up of events and wines for you. If you are looking for terrific values for a party, try the **2005 Domaine Stephane Magnien Bourgogne Passetoutgrains*** (\$12.99), a delightful combination of Gamay and Pinot Noir. It is serious enough to match most foods, and charming enough just to enjoy drinking. For a party white, you cannot go wrong with the **2008 Domaine Renaud Mâcon-Charnay*** (\$12.99), which is a rich, un-oaked Chardonnay from southern Burgundy with terrific fruit and lots of weight, but refreshing crispness at the same time. And, if you want to really enjoy a delightful dry rosé, your way is clear with the aromatic and lovely **2008 Domaine Martin Bart Rosé*** (\$12.99). It is made from 100% Pinot Noir, grown in Marsannay, in an appellation specifically for rosé! Fresh and bright on the nose and the palate, it has a bit of spice on the finish to leave you wanting another sip.

If you are looking for affordable luxury, and there is a bit more room in the budget, we have some great choices there as well. The **2007 Domaine Martin Bart Marsannay “Les Echezots”*** (\$21.99) shows spice and black fruit, finesse and elegance. This is one of those that makes your mouth water and is what the British call “more-ish,” as in “May I have some more, please?” The **2008 Paul Pernet Bourgogne Blanc*** (\$19.99) comes

from Puligny-Montrachet, is estate-grown, hand-harvested and a terrific value. Light, bright and a bit lemony on entry, it shows power and weight in the mid-palate, along with a bright minerality and energy.

Finally, if you are looking for a terrific present for a special friend (or yourself?), think about the **2008 Domaine Paul Pernet Puligny-Montrachet 1er Cru “Folatieres”** (\$74.95). Paul Pernet is the largest owner in Folatieres, and his 2008 shows bright white flower notes on the nose, with interesting apricot and peach notes. Minerality and a firmer structure show through on the finish. The **2007 Domaine Martin Bart Bonnes Mares Grand Cru*** (\$109.95) is made from vines, planted in 1935. This is serious and very Chambolle Bonnes Mares, grown just up the hill from the Comte de Vogüe’s parcel. It is elegant, red-fruited, rich, complete wine, with notes of raspberry and coffee and a finish that simply will not quit.

À Santé!

Keith Wollenberg



*Help us Raise Money to
Keep People Safe and Warm.*

K&L Wine Merchants and Frederick Wildman are pleased to sponsor two events benefiting Rebuilding Together Peninsula. RTP provides free repairs for low-income homeowners and cherished community facilities so that neighbors in need can live independently in warmth and safety. RTP does more major repair work than any other local organization and is a leader in the preservation of affordable housing and neighborhood revitalization. In their 20 years, RTP volunteers have rehabilitated over 900 homes and 250 community buildings! RTP leverages the value of contributions with volunteer labor along with discounted and donated materials. These in-kind donations of material and labor allow RTP to multiply each dollar contributed into \$7 worth of renovations.

Our first fund-raising event is a **Wine Dinner with Nicolas Potel at 231 Ellsworth Restaurant in San Mateo, on Saturday January 30th at 7 p.m.** Join us for a glass of Cremant de Bourgogne and an appetizer, then sit down to a fabulous four-course dinner at this Michelin Guide-recommended restaurant, and taste the Domaine wines from Nicolas’ own vineyards, as well as a lovely 2002 Grand Cru Bonnes Mares from his négociant business. Learn about Nicolas’ new projects, Domaine de Bellene and Roche de Bellene. And, as you enjoy your evening, you will be helping a very worthy cause! Cost is \$150 (\$50 is a donation to RTP) Attendance is limited to 24 guests!

Our second event is a very special **Frederick Wildman Burgundy Barrel Tasting on Monday, February 1st, from 5-8 p.m. at the St. Francis Hotel in San Francisco.** You will have a chance to meet the principals from several of the top Burgundy Estates in person, and to taste barrel samples of the new and exciting 2008 vintage while enjoying views of the city. We can’t be certain this far in advance exactly who will be in attendance, but likely guests include Christian Moreau, Nicolas Potel, Martin Prieur, Eric Rousseau, Pierre Damoy, Olivier Leflaive, J.J. Vincent, Darvot-Perrin, among others. Be among the first to have a sense of the vintage, and to taste for yourself instead of relying on other’s notes. Cost of this very special tasting, including light appetizers, is \$60/person. Limited to 60 guests!

For more information, please contact Keith Wollenberg at keithwollenberg@klwines.com or 650.556.2724.



Jim C's View Down Under LIBATIONS, MERRIMENT AND CHEER

Ho Ho...holy cow, what a year! Recession, depression, the "bailout," 401K blues, and Obama didn't lose. In any event, this is the time of year for taking stock of the things that we do have and ring true, like family, friends and our health. So take the time to gather with those you cherish, to break bread, share a toast, take a deep breath and wait for things to get better. In the mean time, here are some offerings from the Commonwealth category that range from inexpensive values to a few things to treat yourself, or that special someone on your gift list, to this season.

Australia

2007 Slipstream Sauvignon Blanc Western Australia (\$5.99) For value, you can't beat this wine, which is sold elsewhere for \$10-\$12. The bouquet has notes of citrus, herbs and honeysuckle that follow on the palate with a creamy texture and good acidity and length.

2000 Trevor Jones Cabernet Sauvignon-Merlot Barossa Valley (\$9.99) This wine initially sold for \$30-\$40, and we bought the last 200 cases to bring you this mind-boggling deal. There is a complex nose with cherry, plum, tobacco cedar and sandalwood. On the palate, there are soft tannins with good acidity and aged wine character.

2007 Hewitson "Miss Harry" GSM Barossa Valley (\$19.99); 2007 Hewitson "Ned and Henry" Shiraz Barossa Valley (\$19.99); 2006 Hewitson "Mad Hatter" Shiraz McLaren Vale (\$39.99) I just tasted these new releases with Dean Hewitson and they're superb. Miss Harry is consistently one of the best GSMs to come out of Australia and a great value considering some of the fruit comes from vineyards dating back to the late 1800s. The Ned and Henry offers beautiful blueberry and blackberry fruit that's very long on the finish, and the Mad Hatter is flat out gorgeous, with a kiss of toasty French oak, smoky blueberry, violets, a mineral note and impeccable balance. This is one to treat your self to. 92 points from Parker's *Wine Advocate*.

2006 Colonial Estate "Evangeliste" Chardonnay Adelaide Hills (\$14.99) This wine sells elsewhere for \$25 a bottle. It spends six to seven months in one-third new French oak, but goes through *no* malolactic fermentation. There is a light toasty-nutty note with hints of white peach, nectarine and pineapple. Good acidity and length.

2006 Leeuwin Estate "Prelude" Chardonnay Margaret River Western Australia (\$24.99) The bouquet has notes of pear, pineapple, peach, hazelnut and a hint of vanilla from the judicious use of French oak. On the palate, the wine is juicy with fine acidity due to the lack of malolactic fermentation and has elements of lemon zest and grapefruit with a creamy texture. There is exceptional focus, balance and length here, don't miss it.

2008 R Wines "Permutations" Pinot Noir Victoria (\$13.99) Just a great deal in inexpensive Pinot Noir. The wine is bright with spicy raspberry-cherry flavors enhanced by floral notes. On the palate there is the finesse of Pinot Noir with good texture and juicy persistence throughout. 90 points from *Stephen Tanzer's International Wine Cellar*.

2007 Groom Shiraz Barossa Valley (\$31.99) This wine shows remarkable focus and concentration. Fresh notes of blackberry, spice, espresso bean and minerals are offered on the nose and echoed on the palate with fine purity. While structured, the wine shows immense elegance, with silky, refined tannins and great persistence and length. 93 points from the *Wine Spectator*.

New Zealand

2009 Dashwood Sauvignon Blanc Marlborough (\$8.99) A more than worthy follow up to the 2008, which got 90 points from the *Wine Spectator*. This is clean, racy juice, full of passion fruit, lime and grapefruit notes that refresh the palate. Very easy on the palate and the pocketbook.

2007 Pyramid Valley Vineyards "Eaton" Pinot Noir Marlborough (\$35.99); 2007 Rippon Pinot Noir Central Otago (\$49.99) Both of these wines come in under the "treat" category and represent benchmark Pinot Noirs from New Zealand. Both winemakers studied in Burgundy and follow biodynamic practices. The Pyramid is a brighter style with more red-fruited Chambolle-Musigny character, and the Rippon has a bit more dense, darker cherry and earth notes.

2008 Kirkham Peak Sauvignon Blanc Marlborough* (\$11.99); 2008 Kalinda Pinot Gris Marlborough* (\$11.99) Here are two new Kiwi wines that we've brought in directly, and they're great bargains. We've been producing a Kirkham Peak Sauvignon Blanc since the 2002 vintage, and this may be the best. The bouquet offers lively notes of passion fruit, pink grapefruit, lime and a hint of tomato leaf. On the palate, there is crisp, lip-smacking acidity at the core, with a rich creamy texture and good mid-palate weight. The wine is finely tuned with good balance and a finish that goes on and on. The Pinot Gris is more Alsace-like, with elements of citrus, pear and a lovely, distinct floral note. Very well-balanced with a nice finish.

South Africa

2008 Sincerely (Neil Ellis) South Africa (\$7.99); 2007 Rustenberg Chardonnay Stellenbosch (\$15.99); 2008 Porcupine Ridge Syrah South Africa (\$9.99); 2006 Tulbagh Mountain Syrah Swartland (\$18.99); 2006 Rustenberg "John X Merriman" Stellenbosch (\$28.99); 2005 Meerlust "Rubicon" Stellenbosch (\$24.99) These are all incredible for their price points. The Sincerely is clean and snappy with good texture and the Rustenberg is one of the best Chardonnays you can find for the price. The two Syrahs sing with Northern Rhône smoke, earth, dark berry fruit and some meaty notes. The "John X," always has a strong red fruit character with great complexity, and the "Rubicon" is Graves-like, with an earthy tobacco, cigar box note.

Jimmy C

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Not sure what to get your favorite wine lover this season? Try an elegant decanter—the perfect complement to almost any red wine. K&L has a wide variety including the **Schott Zwiesel “Diva” (\$39.99)**, **Reidel Syrah (\$27.99)** or **Schott Zwiesel “Rouge” (\$57.99)**.

Hanukkah Harry Approves:



Ravi Wine Chiller (\$29.99) An instant wine cooler that is chilled in your freezer. When ready to use, place the Ravi into the bottle neck and pour using your thumb on the air hole to control the flow. Slower for colder, faster for less cold. Very fast and very cool, pour up to two bottles at two hours per chill.

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

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“K&L’s Wine Clubs offer something for everyone on your holiday list, whether they love Champagne, Italian wines, big bold reds or great values, we have a club to fit their unique personality and tastes.”

K&L Wine Clubs: Holiday Gift Simplified

I’m not sure about you, but I will always take a bottle of wine as a gift over a pair of socks, a sweater or a tie. K&L’s Wine Clubs offer something for everyone on your holiday list, whether they love Champagne, Italian wines, big bold reds or great values, we have a club to fit their unique personality and tastes. Our experienced buyers coupled with our purchasing power allows us to give you the best possible wines for your money. If you want to stand out this holiday season, give one of the five K&L wine clubs as a gift. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call 800-247-5987 x2766, email us at:

theclubs@klwines.com

or, visit our award-winning website:

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

Best Buy Wine Club: If you are always searching for the next great wine value then the Best Buy Wine Club is for you. We scour the globe to find the best possible wines for your dollar and make sure each offering is of the highest possible quality. These wines are ready to drink now and are perfect for by-the-case orders. Each month you’ll receive two bottles for just \$19.95 + shipping. Reorders average \$9.49/bottle, but may vary depending on wines.

Premium Wine Club: The wines in our Premium Club tend to be more complex, elegant and structured than the Best Buy wines. This club offers wines produced from unique grape varietals sourced from vineyards around the globe. The cost per month is \$29.95 + shipping. Reorders average \$13.95/bottle but may vary depending on wines.

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

Champagne Club: Our Champagne Club will guarantee you’re the life of the party! Our Champagne buyer, Gary Westby, travels to

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

Club Italiano: With Italy’s legendary wine-making and its modern ingenuity, our Italiano Club promises to deliver both classic and new interpretations of great Italian wines. Each month you’ll be delighted to receive the best wines that Italy has to offer. The Italiano Club costs \$39.95 + shipping and ships monthly.

Alex Pross, Wine Club Director

DECEMBER WINE CLUB PICKS

signature red collection

2005 Blue Rock Cabernet Sauvignon

The perfect example of a wine that over-delivers for the price, and a good indication of the Alexander Valley’s growing reputation. The 2005 Blue Rock is a gorgeous wine with rich aromas of black fruits and mocha along with black and red fruit flavors on the palate. The wine is full-bodied, with a long, smooth finish that is both subtle yet balanced. This wine is the quintessential California Cabernet Sauvignon, with all the power and fruit you could want.

Regular K&L Retail \$29.99 Wine Club price: Too low to print

best buy wine club

2007 Paul Jaboulet “Les Traverses” Côtes du Ventoux Blanc

The name of this Côtes du Ventoux wine, “Les Traverses,” derives from the walls that support the earth and protect it from the significant erosion in this region, where a strong wind, the Mistral, blows throughout the year. The wine is delicious right now with floral and fruity aromas. Perfect with filet of sole.

Regular K&L Retail \$10.99 Wine Club price \$7.99

premium wine club

2006 Jordan Russian River Chardonnay

According to *Stephen Tanzer’s International Wine Cellar*: “Light, bright yellow. Fresh apple, fig and tangerine on the nose, with a kiss of vanillin oak adding depth. Pliant orchard and pit fruit flavors are given tangy lift by citrus peel and dusty minerals. The fruit is a touch sweet but the wine’s minerality helps it maintain focus and energy.”

Regular K&L Retail \$21.99 Wine Club Price Too low to print

italian club

2008 Mutti Bosco Barona Colli Tortonesi Barbera

I love this wine! So many sweet fruit flavors, with soft and supple textures, length, balance; it has everything. This wine comes from the Colli Tortonesi all the way at the eastern border of Piedmont. This isn’t a zone that is well known outside of Italy (or inside of Italy for that matter), but Andrea Mutti is a devoted and talented winemaker, and his wines transmit his passion. Try a bottle with your favorite pasta or just with some cheese and bread. It’s just delicious.

Regular K&L Retail \$17.99 Wine Club Price: \$13.99

champagne club

2004 Franck Bonville Brut Millésime Blanc de Blanc*

This is 100% Grand Cru Chardonnay from Avize, Oger and Cramant and one hell of a wine. It is nervy, complex and has a clean, elusive toastiness that is hard to put a finger on, but easy to drink!.

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

Lo Auténtico REGALITOS FOR YOU AND YOURS

There are so many incredible vintages, rare finds, and delicious wines all over this store, that admittedly it is not getting any easier for me to choose gifts. Granted, any of us who work here could analyze (see: Jeff Garneau) and ponder the perfect gift all day. In fact, we do! Not only with you all, but among ourselves (see: Doug Davidson). So we know that selecting a bottle that is something truly special and memorable is everyone's ultimate goal. The wines below are among my current favorites in the Spanish and South American sections. For your convenience I have categorized them by the anticipated target recipient or purpose of each gift. Best wishes for a wonderful, energetic, but not overly hectic holiday season and a happy New Year.

The Inexpensive House Gift; Or, The Party Starter

2008 El Hada Viura-Verdejo (\$9.99) 50% Verdejo and 50% Viura, this crisp, Sauvignon Blanc stand-in is softer and more subtle, yet every bit as refreshing as the ubiquitous Sauvignon Blanc. A customer favorite last year, you can afford to buy this in some quantity to have a quick and easy go-to bottle for all of those holiday parties.

For Those Who Love the Color Pink

2009 Viña Maquis "Calcu" Rosé (\$10.99)

This is a delicious, fresh, crisp, lighter style rosé. In fact, tasted blind one might almost confuse this for white wine. Ripe nectarines and hints of strawberries combine for a terrific, refreshing, easy to like rosé. It's another wine that would make a solid addition to get the party started right and to get the party started quickly. Produced from 50% Malbec, 40% Syrah and 10% Carmenere.

Sophisticated Sparkler

2006 Raventos i Blanc "L'Hereu de Nit" Reserva Brut Rosé (\$21.99) Produced from organically-farmed, all estate fruit, this is hands-down my favorite rosé sparkler of the year. Composed of 55% Macabeo, 15% Parellada, 15% Xarel-lo and 15% Monastrell, it is a sparkling wine with such amazing freshness, delicacy and focus that sets it apart from all but our best rosé Champagnes.

Juicy Red Wine for Anytime

2007 La Posta "Cocina Blend" Mendoza (\$13.99) This Malbec-based blend is supplemented by Bonarda and Syrah, and is juicy, dark fruited and very gulpable. It's a great wine to give to the burgeoning wine lover or someone who loves to have rich, fruit forward wine on hand at all times.

The Iconoclast

1998 Lopez de Heredia Viña Tondonia Rosado Gran Reserva Rioja (\$24.99) Make sure that this goes to any one of the following: the true wine geek, the Iberophile completist, or that someone who is always looking for what's stimulating and different. This is the last Gran Reserva style rosé in production in Rioja. We love it. At 11 years old, it shows beautiful red fruit, blood oranges, Rioja spice notes and terrific purity. And that silken texture! A cherished classic in the wine world that, despite its renown, is still remarkably affordable.

For Just About Anyone

2007 Acoustic "Acoustic" Montsant (\$19.99) Produced from 50% Garnatxa (the Catalan spelling for Garnacha) blended with 50% Samsó (Cariñena), this delicious wine, as usual, shows its pure "acoustic" sensibilities, displaying the fruity vibrancy of both of these grape varieties. This fresh, mid-weight wine should appeal to just about any Spanish wine lover.

The Malbec Fan;

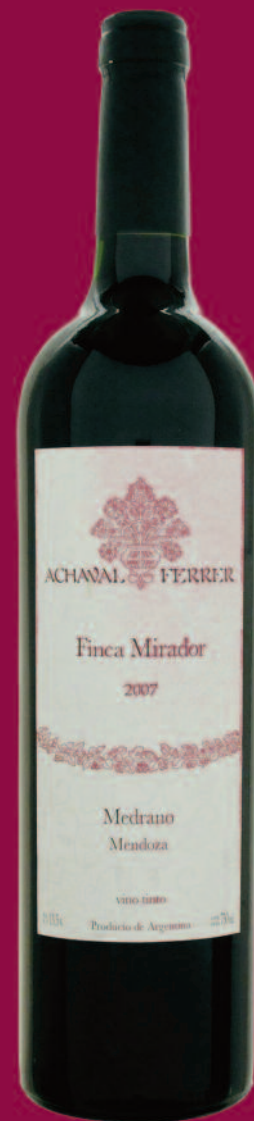
Or, The Malbec Non-Believer

2007 Achával Ferrer "Finca Mirador" Malbec Mendoza (\$79.99) Of the three single-vineyard bottlings that Achával Ferrer produces, it is the Finca Mirador, with its voluptuous, soft fruit profile and slightly higher acidity that I find myself preferring year after year. A measly .9 tons per acre production makes this one rare piece of lumber, and a welcome addition to the collection of the most discerning Malbec drinkers.

2004 Bodega Weinert Malbec Mendoza

(\$21.99) Sometimes I refer to Bodega Weinert as the "Lopez de Heredia of Argentina." The winemaking there has changed very little in the past 35 years, providing a dramatic contrast in flavors and characteristics with all of Mendoza's other wineries. Based in the Lujan de Cuyo sub-zone of Mendoza, Weinert still uses barrels that, at minimum, are 600 liters and are filled several times prior to being used in wine production. I would describe this wine as loaded with Malbec's trademark dark plum and cherry fruit, but also with more acidity, savor and structure than any of the other Argentinean Malbecs we offer.

Joe Manekin



"Of the three single-vineyard Achával Ferrer bottlings, the Finca Mirador, with its voluptuous, soft fruit profile and slightly higher acidity, is the one that I find myself preferring year after year."



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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.

To Be Sure of Delivery By Christmas

Please note: UPS ground shipping transit time not guaranteed between December 9-24; UPS air transit time not guaranteed between December 21-24; FedEx shipping transit time not guaranteed after December 18, 2009. No deliveries December 25, 2009. Please note that orders placed after these dates may arrive on time, but are not guaranteed.

West Coast

Ground: December 13, 2009
Overnight: December 15, 2009

Continental US

Ground: December 8, 2009
3-day Air: December 10, 2009
2-day Air: December 13, 2009
Next Day Air: December 14, 2009

By New Years

Please note: No deliveries on January 1, 2010. Ground transit times are not guaranteed after December 1, 2009.

West Coast

Ground: December 19, 2009
Overnight: December 26, 2009

Continental US

Ground: December 19, 2009
2-day Air: December 26, 2009
Overnight: December 26, 2009

Alaska/Hawaii

Air: December 26, 2009