



WINE News



TOP 10 HOLIDAY GIFT PICKS

- 10) **2009 Kalinda Rheingau Riesling Qba* (\$10.99)** An everyday house Riesling that hits that sweet spot price-wise. A touch dryer than a halbtrocken, it still carries weight, texture and a juicy core of fruit, plus soft minerality. A delicious holiday sipper.
- 9) **2007 Frescobaldi Nipozzano Chianti Rufina Riserva (\$18.99)** 91 points *Wine Spectator*: "Shows sweet blueberry notes, with mineral and lilac. Full-bodied, with fine tannins and vanilla and bright fruit flavors. Clean and racy. Best after 2010."
- 8) **2008 Domine Delarche Pernand-Vergelesses Blanc* (\$23.99)** White flowers on the nose and minerality on the palate. Lovely fruit notes, with a hint of toasty oak. An affordable, baby Corton-Charlemagne that's quite a delight to drink.
- 7) **2005 D'Aiguilhe, Côtes de Castillon (\$35.99)** 92 points Robert Parker: "This huge, historic property owned by Stephane Von Neipperg, appears to have produced their finest wine to date." Ralph loves this remarkably affordable beauty.
- 6) **2007 Beaulieu Vineyard "Tapestry" Reserve Napa Valley Bordeaux Blend (\$44.99)** The 2007 Tapestry is one of the best we've had in a long while. This classic Napa Bordeaux Blend shows flavors of lead pencil, cassis, mocha and hints of cedar. It is well structured and full in the mid-palate. The tannins are sweet and fleshy. The perfect wine for short- to mid-term cellaring.
- 5) **2007 Tardieu-Laurent "Cuvée Speciale" Châteauneuf-du-Pape (\$64.99)** 94-96 points Robert Parker: "A 100% Grenache cuvée from the sandy soils of 106-year-old, biodynamically farmed La Crau vineyard, and aged in both foudre and tank, the 2007 Châteauneuf-du-Pape Cuvée Speciale is amazing."
- 4) **2008 Lewis Cellars Napa Valley Cabernet Sauvignon (\$76.99)** The 2008 Lewis Cabernet shows all the ingredients of a Lewis Cab: tons of crème de cassis flavors, hints of chocolate, black cherries and cola. This wine has lots of structure and power. Seriously good Cab!
- 3) **Krug "Grand Cuvée Brut" Champagne (\$119.99)** 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."
- 2) **1998 Krug Brut Champagne (\$219.00)** 96 points and a "Collectibles" designate, *Wine Spectator*: "Shows gorgeous lemon, peach, toast, leather and spices."
- 1) **2009 Malescot-St-Exupéry, Margaux (PA \$119.99)** I give this 100+ points and recommend you buy it for yourself. 97-100 points *Wine Spectator*: "This is absolutely fabulous. I love the complex aromas of ripe fruit and fresh flowers that turn to mineral and raspberry, along with tannins on the finish."

Thirty-Five and Counting...



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

K&L has experienced 35 December 31sts. How long can we go? Another 35 and Todd and I will be forced to retire. The mandatory retirement age at K&L is 100—a bit higher than it is in France!

So what will I drink during this holiday season? My main bubbly will be, as usual, the **Bonville “Brut Selection”* (\$29.99)** with **Billecart-Salmon Rosé (\$69.99)** on backup for those rosé kinds of days. On Christmas Eve I’ll be drinking **Krug “Grand Cuvée” (\$119.99)**, and then on New Year’s Eve I’ll break out a bottle or two of **2002 Louis Roederer “Cristal” (\$179.00)**. Life is too short to drink bad bubbly!

My white wines of choice for December will be **2009 Gerard Boulay Sancerre Chavignol* (\$21.99)** and **2009 Reynon “Old Vines” Bordeaux Blanc* (\$13.99)**. And for those party meals that require a balanced and affordable Chardonnay, the **2008 Mer Soleil “Silver” Santa Lucia Highlands Chardonnay (\$17.99)** from our friends at Caymus.

Everyone knows my red wine of choice is Bordeaux, but I occasionally drink some Pinot Noir. From Burgundy I am quite fond of Vosne-Romanée when I can afford it; so I will splurge a little on the lovely and affordable **2007 Domaine Eugenie Vosne-Romanée (Inquire)** from our friends at Château Latour. My party Pinot will be the **2008 Belle Glos “Clark and Telephone” (\$34.99)**.

I will definitely pull out some reds from the cellar, too, including an older Lewis “Cuvée L” and maybe a bottle or two of the stunning Caymus “Special Selection.” From Bordeaux I may grab a bottle of very underrated wine, such as the **1993 Cos d’Estournel (\$119.99)** or, for party time, the **1994 Ormes de Pez (\$29.99)**. After all, Ormes is my home away from home in Bordeaux. I’ll also be drinking the outstanding **1997 Clerc-Milon (\$49.99)**.

I am cooking cassoulet for Christmas Eve dinner, and since there will be 16 people at the table, I’m going to serve the **2007 Moulin de Gardette “Ventabren” Gigondas (\$29.99)**. For the cheese course I’m sure the **1981 Léoville-Las Cases (\$199.99)** will do just fine.

Dessert means Sauternes and the party Sauternes of choice is the absolutely delicious

2007 Haut Charmes (375ml \$14.99). This beauty comes from the young vines at Yquem. I’ll save the real Yquem for the Christmas pudding—this year I will be enjoying the lush **1996 d’Yquem (375ml \$129.99)**.

No winter holiday meal would be complete without a glass of vintage Port, and we just received about 100 cases of the best. I have not decided if I will drink **1985 Warre (\$89.99)** or **1985 Croft (\$79.99)** yet. Then again, I could go all out and serve **1977 Graham (\$129.99)**, it’s so sweet and lush, or my favorite, the **1970 Fonseca (\$229.99)**.

Well, there goes my Jenny Craig diet for December. I guess I will resume in January. But wait, we have the **Fête de Bordeaux** on January 16th and the **UGC tasting** on January 21st (see page three for more details on both). Jenny will have to wait until February.

Happy Holidays! Wishing you all a happy, healthy and prosperous 2011.

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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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, 2010. 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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REVIEW KEY

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

SATURDAY TASTINGS

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

December 4: Port! Ruby, Tawny and Vintage, Oh My! This spectacular tasting will include some special vintage Ports like the 1963 Dow and 1985 Fonseca, as well as 10, 20 and 30 year old Tawnies.

December 11: The Annual December "Top Champagne" tasting. \$50 per person. Pre-paid reservations required. Buy your tickets online at KLWines.com or call 877-KLWINES.

December 18, 25 and January 1, 2011: Our tasting bar will be closed through the holidays. Happy Hanukkah, Merry Christmas and a happy, healthy and safe New Year.

COMING UP:

January 16, 2011: K&L's annual Fête du Bordeaux will be held at One Market Restaurant in San Francisco, with proprietors from Lynch-Bages, Langoa- and Léoville-Barton and Montrose. Join us as we introduce the fine 2008s and taste 1998 Lynch-Bages, Montrose and Langoa-Barton, as well as 1988 Léoville-Barton, Montrose and Lynch-Bages and the 2006 Suduiraut. The event begins at 6 p.m. followed by dinner at 7. This event sells out every year and space is limited, so don't wait to buy your tickets (KLWines.com). \$195.

January 21, 2011: UGC Bordeaux tasting in San Francisco from 6-8 p.m. at the Palace Hotel featuring 100 Bordeaux from 2008, including Pichon-Lalande, Léoville-Barton, Angélus, Pichon-Baron, Pontet-Canet and Smith Haut Lafitte. \$65. Buy your tickets online now; they're selling fast.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 5-6:30 p.m.
December 2: J Vineyards; December 9: Henriot Champagne;
December 16-31: Closed Thursdays through the New Year

In Redwood City, Fridays from 5-6:30 p.m.
Closed Fridays through the New Year

In Hollywood, Thursdays from 5:30-7:00 p.m.
December 2: Holiday Wines;
December 9: Winter Ales and Christmas Beers;
December 16-31: Closed Thursdays through the New Year

Spend More Time Living, Less Time Shopping

It's all about YOU... Imagine having the world's best wines, tailored to your exact preferences, delivered to your door each month for one surprisingly low price. Whether you are a serious collector with a cellar to expand, a connoisseur seeking to learn more about specific regions or styles, an enthusiast with the need for everyday values, or anyone out there frustrated with a lack of choice or variety in traditional wine clubs, the K&L Personal Sommelier Service is the wine club for you.

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WINE  CLUBS
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K&L Staff Holiday Gift Picks



Ginza Shizuku "Divine Droplets" Junmai Daiginjo Sake (\$64.99) Whether it's a gift for a sake enthusiast or a gluten-free friend, this is as elegant and rare as it gets for imported sake. Made inside an igloo in Hokkaido, in Japan's extreme north, where below-freezing temperatures prevent unwanted bacteria from surviving, ensuring a very pure sake. The fermented sake is separated from the fermenting rice lees by putting it into canvas bags. Overnight the clearest, purest sake drips out, making this one of the most labor intensive sakes in existence.

2004 Dunn Howell Mountain Cabernet Sauvignon (\$84.99) Hands down my favorite Napa Valley Cab producer, I have given this as a gift on numerous occasions. The fruit is crushed blackberries and cassis. There are soft tannins and gentle acidity in the glass, plus baking spices with a touch of rosemary on the nose. The '04 is drinking well now after being decanted and allowed to unwind, but it also has enough structure to age for several more years.

Melissa Smith

Lemorton Reserve Calvados (\$49.99) LeMorton Calvados is from a very small producer who is in the Domfrontais region of France, where pears are mixed with apples to produce this tasty spirit. The Lemorton has delicate aromas of mostly pear with hints of apple. In the mouth, the fruits work together to produce a blend of perfect fall flavors that is a pure pleasure to drink.

De Meric "Grande Reserve Sous Bois" Brut Champagne* (\$34.99) The De Meric "Sous Bois" is a dry and full-bodied Champagne that is very easy to drink. Pleasant toasty aromas precede a Champagne that is full but balanced and graceful. It enjoyable on its own, but will also go great with fish or chicken.

Jeffrey Jones



2009 Domaine les Grands Bois "Cuvée les Trois Soeurs" Côtes du Rhône (\$12.99) Wow, the 2009s are already here! This is the perfect way to warm those cold holiday nights. Dense, with chocolate, dark red fruits, licorice, tobacco and earth. Quite big, with savory notes and texture like silk. Yum!

2009 Domaine Saint Nicolas "Gammes en May" Fiefs Vendéens* (\$14.99) This is a great contrast in style to the Grands Bois Côtes du Rhône. Where that wine is big, this wine is light, with bright, bright raspberry and Bing cherry fruit. Like the Grands Bois, it is silky and floral. This wine is bound to change the mind of those of you who tut-tut Gamay. Serve with a slight chill.

Scott Beckerley

1998 Señorío de P. Peciña Gran Reserva Rioja (\$42.99) The '98 Peciña Gran Reserva is one of the most captivating wines under \$50 that we carry. I recently threw it in as ringer in a blind tasting featuring Grand Cru Burgundies, Second Growth Bordeaux and a few wines from some of California's top producers. It confounded the discerning palates involved by being so uniquely magnificent and so unexpected. The nose reveals a complex bouquet of red fruit, earth, vanilla and exotic spice, but those descriptors seem flat compared to the real thing. The palate is medium-bodied and impeccably balanced, with smooth tannins and a core of developing red fruit that delivers flavor clear through the long finish. Classic Rioja earthiness and savory notes persist throughout. This wine begs for a feast of seasoned pork, game or fowl, but will also be just as content along with a simple nosh of good cheese and *jamon iberico*. I can't think of a better gift to give a wine aficionado than this bottle, and I would suggest you also set one aside for yourself.



2008 Clos Henri Sauvignon Blanc Marlborough New Zealand (\$18.99) This Sancerre-like Sauvignon Blanc from the cool climate of Marlborough, New Zealand, was a stunner when it debuted earlier this year at our staff tasting. Since then it has emerged as one of the more popular white wines among Personal Sommelier members. The nose is grassy, but it is a grassiness that is more subtle and mineral-laced—very appealing. The palate is clean, fresh and lifted. Notes of pineapple add some pizzazz to the long finish. This would be fabulous with a dish featuring herbed goat cheese, such as a goat cheese soufflé, and is a natural accompaniment to fresh shellfish. Made in an unoaked style, this wine is an under \$20 gift that is sure to please any lover of distinctive and refreshing white wine.

Chiara Shannon

2004 La Fortuna Brunello di Montalcino Riserva* (\$59.99) The '04 Brunello was the finest wine I had ever tasted from this estate. That was until I tried this! I am not normally a Brunello Riserva fan—too much time in oak can be hard on the wine—but not this one. This is powerful, with plenty of dark and bright fruit to buffer its big, ripe tannins. It is not a bruiser. It is balanced and shows a touch of restraint. Decant for at least an hour and pair with the richest, meatiest dishes.

NV Ruinart Brut Rosé Champagne (\$59.99) This is no ordinary rosé. Yes, it is beautifully colored, has a great mousse and is just too easy to drink, but there is something else going on here as well. In a word, it's complexity. This is like drinking beautiful sparkling Burgundy. Wonderful aromatics, multidimensional fruit, a round, generous mid-palate and great length. This is more than special occasion Champagne, this is indulgent, you-deserve-it, treat-yourself (family and friends optional) Champagne!

Kirk Walker

Ariston Aspasic Brut Rosé Champagne* (\$32.99) A richly impressive, full-bodied rosé made up of 50% Pinot Noir and 50% Pinot Meunier. Some of the Meunier is vinified still (12%) and added to give this rosé its beautiful salmon color. But what really makes this Champagne stand out in a crowd of trendy charlatans is the five years it is aged on its lees. The complexity, richness, layers of berry fruit balanced by vibrant acidity and lazy bubbles are matched by only a few lone standouts in a rosé world full of imposters.

2005 Franck Bonville “Millesime” Brut Blanc de Blancs Champagne* (\$44.99) I am one of Champagne Franck Bonville’s biggest cheerleaders. I love the elegance and sophistication the house’s blanc de blancs from Avize have. They are focused without being tight, angular without being jarring and acidic without being tart. The 2005 Millesime is the perfect example of this tremendous balancing act. More likely to be at its prime earlier than most vintage Champagnes, this 100% Chardonnay cuvée is full bodied and creamy, while still possessing a strong linear backbone and ample amounts of acidity. I had this Champagne with oysters. Talk about perfect!

Mari Keilman

2009 Gerard Boulay Sancerre Chavignol* (\$21.99) My favorite Sancerre for seven vintages running. Pure and clean aromatics, nicely textured, presence of place, minerality and a balanced finish with juicy acidity... You can’t ask for much more!

2008 Schloss Saarstein Pinot Blanc* (\$18.99) Translucently powerful and herbaceously rich—this is one of the purest expressions of Pinot Blanc you will find. Brilliant at a feast of the seven fishes, and even with roasted meats. World class Pinot Blanc here!

Eric Story

2007 Cadence “Camerata-Cara Mia Vineyard” Red Mountain Washington Red Blend (\$54.99) Here’s a great gift for any Cabernet lover on your list. This is only the second vintage of Cadence using the fruit from winemaker Ben Smith’s estate vineyard, Cara Mia. Predominately Cabernet Sauvignon, this wine shows classic aromas of red currant layered with dark spices and a whiff of toasty oak. On the palate, there’s great texture and weight, with the perfect acid balance that these

wines always have. The long finish shows lots of grippy tannins that promise a great future for this wine. You can drink it now with some time in a decanter, but it will really show its stuff if you can forget it for a few Christmases.

2007 Robert Karl Horse Heaven Hills Claret (\$21.99) Just the thing to open with a holiday roast, this delicious red from the Horse Heaven Hills AVA of Washington State is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec. Lots of rich aromas of winter spice, black fruit and mocha show great Washington character. The palate is nicely balanced, with lots of plum and black cherry fruit offset by refreshing acidity and a nice chewy texture. The mocha and spice flavors linger on the finish of silky tannins. Delicious to drink now, it will definitely improve over the next few years.

Doug Davidson

Russian River Brewing “Pliny the Elder” Double IPA (500ml \$4.30; 6 bottle limit)

Yeah, picking Russian River’s Pliny is kind of like saying that people like receiving gifts, or that the sky is blue, but seriously you can give this to just about anyone and put a smile on their face. Simply one of the best hoppy beers on the planet.

De Struise Brouwers “Black Albert” Imperial Stout, Belgium (11.2 oz \$8.99) If you’re not into the bitterness of hops then maybe stouts are your bag. There are few better than this, with its creamy, melted chocolate texture and flavors of café au lait, cardamom and carob. This is like ingesting dessert in liquid form. Yum!

Bryan Brick

Joe Manekin’s Holiday Picks



2009 Domaine de la Pépière “Clos des Briords” Vieilles Vignes Muscadet Sèvre et Maine Sur Lie* (750ml \$15.99; 1.5L \$34.99) Marc Olivier is rightfully respected as a master of Muscadet, making some of the tastiest examples, like this one grown in granitic soil, and selling them for laughably low prices. This is my go-to holiday wine: rich, citrus fruit with a core of minerality make it hard to beat for entertaining. If the magnums are still in stock, buy one, it’ll pretty much assure you’ll have the best holiday party on your block.

2009 Domaine du Vissoux Beaujolais “Pierre Chermette” (\$16.99) Is it clichéd to call a bottle of wine “pure deliciousness?” I hope not, because this wonderful Beaujolais from a very well respected grower is absolutely terrific, sappy, bright and purely-fruited stuff. A very good producer in a great vintage is a delicious combination, indeed.

2004 Bodegas Casa Juan Señor de Lesmos Crianza Rioja (\$15.99) Produced from 85% Tempranillo and 15% Mazuelo, this wine shows a rather Burgundian nose of cherries and plums, opening to reveal a hint of sandalwood. These scents lead to a wonderful palate, unlocking tangy cherry flavors that are persistent and presented on an elegantly textured frame, with terrific acidity and a lasting finish. One could not ask for much more in a classically styled, Rioja Crianza.

2008 Durigutti Malbec Mendoza (\$12.99) 90 points from the *Wine Spectator*. For less than \$15, this is undoubtedly the best Malbec in our inventory. There is a wonderful balance of black fruit, spice and acidity, with a plush texture that shows the quality of the fruit and a light touch in the winery where the wine is minimally treated and bottled unfiltered.

Joe Manekin

2008 Yalumba “The Scribbler” Cabernet-Shiraz Barossa Valley South Australia (\$13.99); 2006 Yalumba “The Cigar” Cabernet Sauvignon Coonawarra South Australia (\$19.99) Here are two of my favorite picks of the year. Hands down, these are wines that show one of the things Australia can do so well, and that’s offer wine full of character at a great price. The Scribbler is a blend of 65% Cabernet Sauvignon and 35% Shiraz and is the counterpart to the iconic “Signature.” The nose is lifted with cassis, blueberry, violets and a hint of pencil lead. On the palate, the wine is well balanced with plush tannins and fine length. 90 points from the *Wine Spectator*. The Cigar is a steal for Cabernet from this notable region that, along with Margaret River, represents the benchmark for this varietal. It is the little brother to the flagship “Menziess” Coonawarra Cabernet that Yalumba produces. The bouquet offers black currant, cedar, tobacco, bittersweet chocolate and a hint of eucalyptus. The palate reveals mouthcoating, fine-grained, dusty tannins that lead to a long, persistent finish. If you like Bordeaux, and Graves in particular, this would be a New World wine for you to try. It shows a breed that would be double the cost from a domestic producer in a heartbeat. 91 points from *Wine Enthusiast* and 90 points from *Stephen Tanzer’s International Wine Cellar*.

Jimmy C

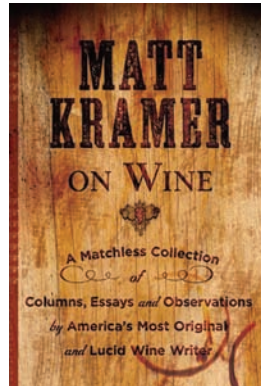
Michel Lorient “Cuvée Reserve” Brut Champagne* (375ml \$16.99; 750ml \$29.99; 1.5L \$65.99) I’m super excited about the newest addition to our grower-producer Champagne stable—Michel Lorient! From the Vallee de la Marne region, this 100% Pinot Meunier Champagne delivers a lovely golden hue, rich texture and a super-complex spicy flavor. We are carrying this wonderful Champagne in 375ml, 750ml and 1.5L sizes, so whether you are “flying solo,” enjoying a “dinner for two” or are “party central”—we have the perfect size!



Cindy Westby

Macallan 18 Year Old Single Malt Whisky (\$119.99) Macallan 18 year is a modern classic. Often held up as the standard-bearer for Sherry cask single malt, the Macallan has become ubiquitous with exceptionalism in whisky. Non-chillfiltered and bottled at 46% exclusively from the 1992 vintage and earlier, you’ll never find the flagship Macallan 18 year old Single Malt at a better price.

David Othenin-Girard



Matt Kramer on Wine: A Matchless Collection of Columns, Essays and Observations by America’s Most Original and Lucid Wine Writer (\$12.99) One of the most entertaining and perceptive books on the wine world I’ve ever read. Matt “say it like it is” Kramer gives insight into the world of wine, culled from years of wine writing (you might recognize his name from the *Wine Spectator*). This is easy to read, entertaining and enlightening—a must read—a fun gift for your favorite wine nerd and a delightful way to drown out the screaming baby on an airplane.

Shaun Green

Valdespino “Solera 1842” Oloroso Sherry (375ml \$39.99) I love Sherry. Dry Sherrys, in particular, be they Manzanilla, Fino, Amontillado, Oloroso, or some variation on or interstitial species of these. Of course, dry isn’t necessarily what most people think of when they think of Sherry—if they think of it at all. The Valdespino Oloroso strikes just the right balance for the holidays, achieving a delicious compromise between the sweeter dessert-leaning styles of Oloroso and the more austere yet complex and intense dry ones. With a discernable yet subtle sweetness to its deep, rich, savory, walnut-y flavors, this could be a fine end to a holiday meal. The guests you serve it to, on tasting it, might even imagine that you’re rather fond of them.

2008 François Chidaine “Clos Habert” Montlouis Sur Loire (demi-sec) (\$22.99) If rosés conjure up patios and summertime warmth, and full, hearty, tannic reds seem most satisfying when there’s a chill in the air, a Chenin Blanc like this one has always made me sense dry fallen leaves, their fragrance gently wafting through the air as they sit piled against the curb. Don’t misunderstand—this would be fabulous anytime of the year—but I emphatically recommend it for the holiday season. Robust yet fresh, distinctive and charming, I can’t see how this would fail to turn heads, especially at the dinner table. 94 points Robert Parker’s *Wine Advocate*: “Pineapple and tangerine as well as musky florality and pistachio extract mark the nose and lusciously refreshing palate of Chidaine’s 2008 Montlouis Clos Habert, in which residual sugar helps balance electric acidity, compliment its citricity, and reinforce flavors of white peach, quince, honey, malt, and toasted nuts. The aura of truffle oil that many of his 2008s have in common with his 1996s is totally alluring here...Expect this scintillatingly complex Montlouis to be worth following for at least 20 years...”

Mahon McGrath





2007 Olivet Lane Russian River Valley Chardonnay (\$19.99) The 2007 vintage of Olivet Lane possesses a citrus and mineral bouquet that reveals notes of pear, green apple, melon, honey and lightly toasted oak. On the palate, the wine is lively and complex, with flavors that include pear, fresh apple, limestone and butter-scotch, all balanced by toasty oak. It has a long, expansive finish that ends with just the right amount of acidity to make this the perfect complement to many types of cuisine, and a great gift for a co-worker or your favorite Aunt.

Barbolini “Lancillotto” Lambrusco (\$12.99)

The perfect wine for the holidays. This is my favorite red wine to reintroduce my friends and family to Lambrusco because it’s light in alcohol and works well with antipasti or by itself. The purple froth on this is really amazing to watch rise in your glass. A little more intense perfume on the nose and the palate, it has lots of spice, black cherries, red currants and a hint of dustiness to add to its complexity. Give this a good chill, pop the cork and pour yourself a big glass.

Mike “Guido” Parres

2009 Domaine de la Tournelle Ploussard “L’Uva Arboisiana” Arbois (\$18.99)

Confession: After tasting a litany of Cabernet Sauvignons, Pinot Noirs, Syrahs and Malbecs, I’m more than ready for something different for the holidays, and hallelujah did I find it! My knowledge of Ploussard (or Poulsard) being limited, I allowed it to speak from the glass: a sinuous arabesque of tantalizing fruit, almost more rosé than red in appearance, dropping its transparent veils layer by layer to reveal nuances of rose hips, dried cherry, wild strawberry and pomegranate, splashed with a healthy measure of clean, tensile acidity in every sip. Although our online notes mention this as a hot weather wine, I could drink this lyrical charmer on an ice floe while sharing a plate of charcuterie with a polar bear...Well, maybe scratch the bear. Top Value!

2009 Domaine Gramenon “Poignée de Raisins” Côtes du Rhône (\$19.99) “Each time you pass wine through a pump, you derange the yeasts.” Philippe Laurent is as outspoken and meticulous about the level of care given his grapes after they arrive in the cellar as he is in their immaculate cultivation under vine. Youthful exuberance and *joie de vivre* only begin to describe the personality of this ultra-natural 100% Grenache. Aromatically alive, with appealing red fruits and subtle notes of orange peel and pomegranate, this wine transcends the parameters for a single varietal. You simply have to uncork and share a bottle of this beautifully lustrous wine with your lucky holiday guests.

John Majeski



NV Antech “Brut Nature” Blanquette de Limoux* (\$12.99)

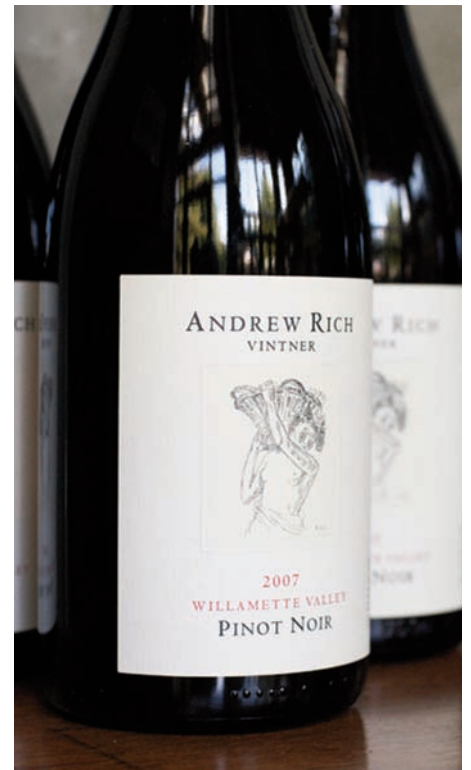
Antech’s Brut Nature is produced with no added dosage, which translates to a super clean and crisp glass of bubbles. It is composed of 90% Mauzac, 5% Chenin Blanc and 5% Chardonnay. The Brut Nature is the perfect way to start off the evening’s festivities. Its fresh and crisp apple-pear flavors will pair beautifully with a wide range of finger foods and pre-dinner snacks. 12% abv.

Mulan Chan-Randel

2008 Jean-Louis Denois “Les Oliviers” Syrah Vin de Pays D’Oc (\$9.99)

Does Jean-Louis Denois ever fail to impress us? So far, this talented winemaker has an exceptional track record with K&L customers and staff alike. Denois’ latest offering is this boisterous little red that (once again) over-delivers for the price. The 2008 “Les Oliviers” exhibits enticing and spicy aromas matched with juicy black berry fruits and a whiff of black pepper on the nose. An immensely enjoyable red wine.

There are only a few bottles of the **2009 Arnot-Roberts “Green Island Vineyard” Napa Valley Chardonnay (\$29.99)** left in stock, so I’m glad I already have the bottles I want to drink over the holidays. I wrote off California Chardonnay a long time ago as too over the top, but this lovely bottle of crisp, mineral and lemon-fresh wine is neither buttery nor oaky, making me gladly drink my words.



2007 Andrew Rich Willamette Valley Pinot Noir (\$19.99)

Right now I am loving the wine press for lambasting the 2007 vintage in Oregon. Why? Because I love Oregon Pinot Noir, and because of their presumptuous dismissal of this vintage, which is lean and elegant, I’m finding some really incredible deals like this wine from Andrew Rich. Floral, with blue and red fruit aromas, this Pinot is even more intriguing on the palate. It reminds me of my first hike through the Armstrong Redwoods with its sweet, damp earth and moss notes, interlaced with strawberries, Porcini mushrooms and spice. Food-friendly and easy on the wallet.

Leah Greenstein

Champagne to Celebrate Champagne

This past October K&L held another pair of sell-out Champagne Tent Events in San Francisco and Hollywood. While the intrepid San Franciscans battled wind and rain for their bubbly reward, the Hollywood event was blessed with enough sunshine for some great fun and photos.

If you made it to either event, you're probably well aware of all the fantastic values and special *grand marque* Champagnes that we currently have in stock—sparkles for the holidays, to ring in the New Year and, well, just for their own sake. Here are just a few...

Ariston Aspasia “Carte Blanche” Brut Champagne* (\$24.99) Now with the Aspasia label. Our best deal in bubbles? No doubt many on our staff would say, yes! Made of 40% Chardonnay, 30% Pinot Noir and 30% Meunier. A balanced cuvée in every way, this Champagne is clean and powerful at once. The length of this little bottle of bubbles proves the class of its origin, the small commune of Brouillet in Champagne. No bottle in our inventory can transport its drinker to Champagne like this one. It is as true to the terroir and as pure as anything a Champagne fan could wish for! Don't settle for an imitation, buy the real thing.

Philippe Gonet “Brut Reserve” Champagne* (\$29.99) This balanced, elegant Champagne is composed of 30% Chardonnay, 60% Pinot Noir and 10% Meunier. The grapes are all from the Gonet family's estate, spread from the southernmost Premier Cru of Vertus to the Valley of the Marne. It is made of 70% 2001 and 30% reserve wine from 2000. It is a gorgeous Champagne to toast with: toasty, vibrant and flavorful.

Marguet Pere et Fils “Cuvée Reserve” Brut Champagne* (\$32.99) Back in stock with a great new label! This fantastic Champagne is made out of entirely Grand Cru fruit—65% Pinot Noir and 35% Chardonnay—from the Crus Ambonnay, Bouzy and Mailly. The wine is 60% from the 2005 harvest, with the other 40% coming from reserves of 2004 and 2003. It is very rich and powerful Champagne with tons of Pinot Noir muscle and plenty of yeasty, toasty flavor.

Launois “Cuvée Reserve” Brut Blanc de Blancs Champagne* (\$34.99) This K&L favorite has a new package with an impressive old-fashioned bottle shape and new label. This spectacular Champagne is one of the most sought after in France, and its cult status made it very difficult for us to acquire any to sell. We lucked out, though, and now we buy it directly, passing massive savings on to you. This house is in Mesnil, the southernmost Grand Cru in Champagne and home to Salon and Krug's Clos de Mesnil. This Champagne is all Chardonnay and all Grand Cru fruit from the villages of Mesnil, Oger, Cramant and Avize

2005 Elisabeth Goutorbe Brut Champagne* (\$44.99) This Champagne comes almost exclusively from the Grand Cru of Ay, with just a touch of Mutigny from the highly regarded Les Charmieres parcel thrown in for spice. The village of Ay faces south and is right on the banks of the Marne. It does not suffer from any sort of heaviness, because of the almost pure chalk on which the vineyards are planted. If the vines of Verzenay bring to mind hazelnuts, the vines of Ay bring to mind chalk, and this wine's nine grams of dosage seem to disappear and marry perfectly with its minerality.

Franck Bonville “Belles Voyes” Brut Blanc de Blancs Champagne* (\$67.99) This is one of the best Champagnes we carry regardless of price. Made from the one-and-three-quarter-acre Belles Voyes vineyard in Oger, this is Bonville's top of the line Champagne. The vines were planted in the late '20s or early '30s and the vineyard is ideally located in the mid-slope of this Grand Cru village. The wine is made entirely from the 2004 harvest and is all Chardonnay. Olivier Bonville ferments and ages the juice in old oak casks before bottling.

Baron Fuente “Grande Reserve” Brut Champagne* (\$24.99) This delicious Champagne is composed of 10% Pinot Noir, 30% Chardonnay and 60% Meunier that has been aged three years on the lees. It is fermented at relatively cold temperatures in stainless steel with 100% malolactic fermentation. The wine has a very light, white gold color for the blend, which is predominantly black grapes and a very pretty, tight bead. On the nose it is flowery and exotic, with a doughy richness to anchor down the wildflower elements. On the palate the wine is well balanced, light and finishes very cleanly. This Champagne is a spectacular apéritif.

All photos by Leah Greenstein. This page (top to bottom): Paul Vincent Ariston of Ariston Aspasia, Chantal Gonet of Philippe Gonet and Isabelle Destouches of Franck Bonville. On adjacent page (clockwise): The crowd at K&L's Hollywood tent event, Eric de Brissis of Baron Fuente and bottles of Bonville on ice.





Nicholas Feuillatte “Blue Label” Brut Champagne (\$29.99) According to Robert Parker’s *Wine Advocate*: “The NV Brut is an easy-going, attractive wine with good definition in its aromas and flavors.”

1988 Veuve-Clicquot “Rare” Vintage Brut Champagne (\$114.99) 95 points *Wine Spectator*: “A mature Champagne from a great vintage. This is lean, yet mellows nicely to a toasty bubbly flavored with lemon and candied ginger. It still has its racy structure and is beginning to take on a smoky note. The long finish evokes roasted hazelnut, smoke and mineral. Drink now through 2023.”

Louis Roederer “Brut Premier” Champagne (\$36.99) 91 points *Wine Enthusiast*: “Although this tastes younger than some recent bottlings of this great nonvintage, it is still a fine wine. Its apple flavors meld effortlessly with citrus, grapefruit zest and just a touch of toast to show the depth of flavor that will emerge after a few more months in bottle.” 91 points and one of the *Wine Spectator*’s Top 100 Wines of 2009: “Light and lively, featuring apple, toast, ginger and light vanilla flavors. Balanced and on the dry side, with a creamy texture and a lingering butter pastry aftertaste.”

Charles Heidsieck “Brut Reserve” Champagne (\$34.99) 93 points and a Cellar Selection, *Wine Enthusiast*: “A great wine, much more than only a Champagne, this is impressively rich and ripe, with crisp yellow fruits, spices and layers of toast. It’s in an opulent style that is round but also very focused on tight layers of fruit, minerality and final vivid acidity.” 93 points *Wine Spectator*: “A rich and toasty Champagne, with vivacious

acidity backing the flavors of apple pastry and coffee, with just a touch of hard candy or treacle. The texture is delicate and refined, and the wine shows fine length...”

Billecart-Salmon Brut Rosé Champagne (\$69.99) 92 points *Wine Enthusiast*: “A bone-dry but delicious wine, with red fruits and a beautiful onion-skin color that just hints at rosé. Lovely acidity completes the serious and highly enjoyable wine.” 91 points Tanzer. K&L’s notes: If you’ve liked previous cuvées, you’ll love this one. It is elegant and focused with a fine bead, light salmon color, creamy texture and lingering finish.

2002 Moët & Chandon “Dom Pérignon” Brut Champagne (\$139.99) 96 points Robert Parker’s *Wine Advocate*: “The 2002 Dom Pérignon is at first intensely floral, with perfumed jasmine that dominates the bouquet. With time in the glass the wine gains richness as the flavors turn decidedly riper and almost tropical. Ripe apricots, passion fruit and peaches emerge from this flashy, opulent Dom Pérignon. The wine’s volume makes it approachable today, but readers in search of more complexity will want to cellar this for at least a few years to allow for some of the baby fat to drop off.”

2002 Louis Roederer “Cristal” Brut Champagne (\$179.00) 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.”

Leah Greenstein & Clyde Beffa Jr

Gift Ideas From K&L'S BORDEAUX STAFF

Best Value Bordeaux Gifts

Steve Bearden: 2007 Seigneurs d'Aiguilhe, Côtes de Castillon (\$13.99) This is the second wine of the star of the region, Château d'Aiguilhe, and one of the great values of the vintage. Proprietor Stephan Von Neipperg is also responsible for the great wines of Canon-La-Gaffelière, Clos l'Oratoire and the luxury cuvée La Mondotte. Drinkable now, this elegant Merlot-based blend is supple, rich, inviting, and one of the best values in Bordeaux.

Ralph Sands: 2005 D'Aiguilhe, Côtes de Castillon (\$35.99) This wine just knocks me out! It is one of the tastiest young wines I've had in my career. Stephan Von Neipperg, who also owns Canon-La-Gaffelière and La Mondotte in St-Emilion is a perfectionist who demands excellence from his viticulture and winemaking team, and believe me they do a fantastic job in every vintage, not just the great ones! World famous consulting enologist Stephane Derenoncourt helps elevate this wine to the highest level. The 2005 is 80% luscious Merlot and 20% lively Cabernet Franc; it is loaded with dark, silky black-red fruits, with flavors of ripe raspberry and blackberry. This outstanding wine is not just a fruit bomb, it has some structure and round tannins, but is indeed very hard to stay away from young.

Steve Greer: 2006 La Gatte "Tradition" Bordeaux Rouge* (\$10.99) The La Gatte "Tradition" is my pick for a value wine that retains its origins and will over-deliver for the price. Every person I have given this to has come back into the store to purchase more. The nose is all cassis and raspberry, with earthiness and spice underneath. The fleshy mouthfeel has more cassis and spice, with good astringency and acidity. This wine is perfect for dinner parties because it can stand on its own or drink well with the meal.

Jeff Garneau: 2007 Pierrefitte, Lalande-de-Pomerol (\$14.99) The 2007 vintage was difficult in Bordeaux. Cooler and wetter overall than most recent vintages, there were fewer great wines made in the \$10 to \$20 range than in 2005, for example. The 2007 Pierrefitte, Lalande-de-Pomerol is a singular exception and a damn delicious wine. The wine represents about 10% of the production of Château Perron, one of the oldest properties in the commune of Néac, and is 80% Merlot, 10% Cabernet Sauvignon and 10% Cabernet Franc. I tasted the wine in April at Château d'Angludet with James Sichel and again recently at home. This is still a very youthful wine, though a bit closed. I tasted it over several days, however, and it just kept getting better and better. A hint of smoke and spice on the nose. Big and round. Ripe plum fruits. Silky texture. It's hard to believe the quality for this vintage at this price.

Best Mid-Priced Bordeaux

Steve Bearden: 1994 Langoa-Barton, St-Julien (\$49.99) This dark, firm wine was such a hit at my July tasting that I just had to mention it. It's not unusual to find people with low expectations of this difficult vintage, but the earth, tobacco, cherries and red licorice scents and flavors here has wowed anyone who has tasted this wine. This hearty, robust Langoa can stand up to the richest foods.

Ralph Sands: 1999 Ferriere, Margaux (\$59.99) One of the greatest aspects of being a wine lover is that the wine world is always full of surprises, and the 1999 Ferriere—from the smallest classified growth—certainly was one of the biggest for me this year. When I first smelled this wine while decanting it for a weekend tasting, I panicked. I thought the wrong vintage had been pulled. But when I spun the bottle around and saw it was the 1999, I said, "Wow, this is serious wine!" I wondered how I could have missed this in our 1999 vintage evaluation in April 2000, because we always love the wines made by the talented Clair Villars, and we have always loved the supple textured wines from 1999. Anyhow, at our weekend tasting this powerful wine was by far the best of the bunch, and it was tasted in very tough company. People ask me all the time for great deals from Margaux, and I tell them that, unfortunately, the reality is that Margaux wines are expensive. This wine is, no doubt, an exception. Its complex nose of regal, ripe fruit jumps out of the glass; on the palate, the wine is rich, with full, rounded tannins. This wine is very young and fresh, just now barely starting to evolve, and it will hold for at least 10-15 more years.



Steve Greer: 2007 Langoa-Barton, St-Julien (\$44.99) The 2007 vintage has taken its punches for both quality and price, but this wine keeps getting better and is now only \$44.99. The nose is all raspberry and spice, with a polished mouthfeel filled with raspberry, cassis, spice and herbs. Every time I have poured this at a tasting it has been one of the stand-outs.

Jeff Garneau: 2001 Camensac, Haut-Médoc (\$29.99) While in Bordeaux in April for the 2009 *En Primeur* tastings, we visited Château Camensac. The property is located just west of St-Julien in the commune of St-Laurent. It is a classified Fifth Growth, one of only five classified growths among the many labeled “Haut-Médoc.” In addition to the 2009 vintage, we were treated to a vertical tasting of the most recent vintages all the way back to 1999. The 2001 vintage was among the top two wines I tasted, ranking just behind the 2000. The wine was poured again at lunch that day, where it showed beautifully, full of sweet, dark fruit and spice notes. I often find it difficult to separate my impressions of a wine from the setting in which I tasted it, so once the wine arrived I took a bottle home to test my initial reaction, and I was not disappointed. Aromas of rich tobacco and crushed violets on the nose. On the palate, ripe red fruits—red currant and sweet red cherry. Smooth texture and soft tannins. This wine can be drunk now or over the next few years, and it will provide real pleasure to any lover of fine claret.

Best Splurge

Steve Bearden: 1996 Pichon-Lalande, Pauillac (\$199.00) I have had this special occasion bottle at least three times over the last couple years, and it floors me every time. Only 50% of the production was used in the final blend, which is 75% Cabernet Sauvignon, resulting in a deep, concentrated wine of both power and finesse. Smoke, toast, superripe blue and black fruits and a super long mineral- and graphite-laced finish make this one of the great wines of the vintage.

Ralph Sands: 2009 Ducru-Beaucaillou, St-Julien (PA \$259.99) I wish I could afford it. If you can, this wine will do battle for many decades with 2005 as the greatest wine ever produced at Beaucaillou.

Steve Greer: 1991 Léoville-Las Cases, St-Julien (750ml \$129.99; 1.5L \$269.99) We opened this wine after the incredible Hollywood Champagne Tent Event in October for our direct import Champagne producers that were able to make the trek to California. It took some time to open, but was fantastic with the steak dinner. Tobacco, cedar, herbs and spice dominated the nose. The palate was layered with spice, dried fruit, cedar, herbs and an underlying minerality. Some lingering acidity let it stand up to the steaks, but it was soft and supple on its own. This wine still has some aging potential, but is just beautiful right now.

Jeff Garneau: 2007 Léoville-Barton, St-Julien (\$59.99) This was the first wine of the 2007 vintage that I tasted, and it is still the best. Remarkable weight and texture for the vintage. Lovely, classic dark Léoville fruit. Masculine style and structure. Needs time but should be early maturing. Looking forward to drinking a lot of this affordable splurge in five to eight years.

Happy Holidays!

Steve Bearden, Ralph Sands, Steve Greer & Jeff Garneau

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

GERMANY, ALSACE, LOIRE VALLEY & AUSTRIA

2009 Kalinda Rheingau Riesling Qba* \$10.99

Eric searched for and found a Riesling that was just a touch dryer than a halbtrocken, but still carried weight, texture and a juicy core of fruit. Well, here it is. The rich Rheingau texture is mingled in with soft minerality that zips along your palate and leaves a subtle hint of juicy sweetness.

2008 Schloss Saarstein Pinot Blanc* \$18.99

This Pinot Blanc deserves center stage. It is very fresh, with stone fruit, minerality and layers of acidity and texture. This is fantastic with lighter foods or just on its own.

2009 Josef Leitz Rudesheimer Klosterlay Riesling Spätlese* \$19.99

This wine is intensely fragrant, full of sweet herbs, lavender and grapefruit peel. High-toned and vibrant on the palate, with refreshing raciness and minerality that beg you to drink more. A very precise and balanced expression of Riesling, with clean flavors and a long juicy finish.

Charles Baur Cremant d'Alsace Rosé* \$18.99

We are now thrilled to offer the rosé version of Baur's impeccable and ridiculously low-priced sparkler. This gets its hue from Pinot Noir, of course. Full of yeasty strawberry fruit and spice, it is a party wine and a terrific anytime tipple.

2007 Gerard Boulay Sancerre Chavignol Rouge* \$19.99

This gem is for those lovers of bright, racy Pinot Noir. The Boulays make a small amount from vines near their home. Eric really adores this style of Pinot; it is fresh, lively, never too heavy and without the signature of oak.

2008 Gerard Boulay Sancerre "Clos du Beaujeau" Chavignol* \$29.99

92 points *Stephen Tanzer's International Wine Cellar*: "Light gold. Sexy aromas of white flowers, mace, pear and Meyer lemon. Offers a suave blend of fleshy orchard fruits and nervier citrus elements, with strong mineral cut and building floral character."

2008 Franck Millet Sancerre Blanc* \$16.99

We love the Millet wines for their freshness, charm and affordability, and this is easily our best value Sancerre in the store. From soils of clay and chalk in the village of Bue near the Millet domaine, it's got plenty of snap.

2009 Weingut Allram Grüner Veltliner* (1L) \$10.99

Textbook Grüner with spice and pepper, snap pea and grapefruit. Sleek, focused and juicy owing to the wonderful bright acid structure.

CHAMPAGNE

Ariston Aspasia Brut Rosé* \$32.99

Our best deal in pink bubbles! Fans of Billecart take note, this is an elegant, dry style that is made entirely from estate-grown fruit from Brouillet. This Champagne is half and half Pinot Noir and Meunier. The color comes from 12% Meunier vinified red, from an old-vine plot.

Launois "Cuvée Reserve" Brut Blanc de Blancs* \$34.99

The aromatics of this Champagne are like polished white Burgundy with a touch of pine nut and mineral. The flavors are broad and rich. This is serious wine, with small bubbles and a refreshing finish.

Franck Bonville "Brut Selection" Blanc de Blancs* \$29.99

Exotic ripe fruit aromatics and traces of clean clay and earth, just like in great Chablis! On the palate, the Champagne has great fruit and a wonderful full texture. This is a perennial staff favorite.

RED & WHITE BURGUNDY

2006 Domaine Chapelle Santenay 1er Cru "Beaurepaire"* *Inquire*

Shows lovely material on the palate, with rich, dark fruit and a nice earthy character. This represents a real value from a terrific vintage.

2007 Pascal Marchand Pinot Noir de Bourgogne* \$23.99

Made by noted winemaker Pascal Marchand from organically and biodynamically grown grapes, this wine is rich and spicy, with black fruit notes. Supple and approachable with lots of mid-palate and a long finish.

2008 Domaine des Niales Rhedon-Marin Mâcon-Villages VV* \$12.99

On the palate, this is focused and bright, with a nice spicy note and lovely acidity, as well as some pretty pear nuances. This is not the superripe style that is suddenly popular, but is, instead, balanced, well-made and wonderfully crisp and mineral-driven.

2009 Domaine Renaud Mâcon-Charnay* \$12.99

Compared to the Solutré, the Charnay is richer and squarer on the palate, with good power and weight. It is softer in acidity than the Solutré, too, with some floral notes on the nose and an interesting earthiness on the back palate.

2009 Domaine Renaud St-Veran* \$14.99

Richer and bigger than either of their Mâcons, with fresh apple and pear notes and lovely Chardonnay fruit character. Still, this is an unoaked Chardonnay, owing its richness to soil rather than to wood.

2008 Domaine Paul Pillot Chassagne-Montrachet* \$36.99

This wine's medium-bodied flavors are quite fresh and vibrant, with a generous and sappy mouthfeel and fine length on the linear, punchy and delicious finish that offers good complexity.

RHÔNE & FRENCH REGIONAL

2008 Antech "Emotion" Cremant de Limoux Rosé \$14.99

Composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir, 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.

2008 Jean Louis Denois "Les Oliviers" Rouge* \$9.99

Extremely spicy aromas are matched with juicy black berry fruits and a whiff of black pepper on the nose, making for an intriguing and immensely enjoyable red wine.

2008 Vignerons de Fontes "Prieure Saint-Hippolyte" Rosé* \$9.99

If you love deeply colored rosés that are nearly red, this will blow you away. Syrah and Grenache make for a chewy, medium-bodied wine with strawberry and cassis notes and a fresh, intense, slightly herbal palate.

2008 Stephane Vedeau "Étoile du Rhône" Côtes du Rhône \$10.99

This Étoile du Rhône is outstanding and as good as their 2007, just a bit more classic. Don't miss this beauty—it's a super value.

2008 Vincent Paris "Granit 30" Cornas* \$29.99

According to *ST*: "Ruby-red. Expressive aromas of dark berries, lavender, violet, tobacco and cracked pepper. Offers spicy blackberry and floral flavors, with brisk acidity adding energy and lift."

2007 Chante Cigale Châteauneuf-du Pape* \$24.99

It's rare to find a great 2007 Châteauneuf at this price. This wine is approachable, with dark plum, warm black cherry fruit, nice spice and a firm finish that lasts. Drink this tonight after decanting an hour.

SPAIN & ARGENTINA

2008 Bodegas Sierra Salinas "Mo" Monastrell* \$9.99

This little brother to the ever-popular critic's (and customer's) darling, Casa Mira, shows lots of the rich, mouthcoating dark fruit and spiciness

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that its more expensive sibling shows. A very good mouthful of Monastrell for those who are looking for a dense, dark fruited wine that overdelivers.

2008 Bodegas Sierra Salinas Casa Mira* \$19.99

91 points Robert Parker: "The 2006 Mira is a blend of 45% Cabernet Sauvignon, 45% Garnacha Tintorera, and 10% Monastrell aged for 20 months in new French oak. A glass-coating opaque purple color, it displays a reticent nose of toasty oak, blackberry and black currant. On the palate layers of succulent fruit emerge."

2006 Quinta Sardonía Ribera del Duero* \$29.99

93 points Robert Parker: "The deep crimson-colored 2006 Quinta Sardonía gives up an aromatic array of cedar, Asian spices, incense and blackberry. Savory and supple on the palate, it has enough underlying structure to evolve for 2-3 years..."

2009 Noble Torrontes Mendoza* \$13.99

The 2009 Noble Torrontes is quite spicy, exotic and floral on the nose, with aromas that suggest rosewater, perhaps even Turkish delight.

2009 Monteviejo "Festivo" Malbec Mendoza* \$10.99

According to the *Wine Spectator*: "Light, showing cherry and plum hints, followed by a dash of blueberry on the open-knit finish. Drink now."

ITALY

2009 I Stefanini "Selese" Soave* \$8.99

This is a clean, refreshing white wine that goes well with many lighter dishes. Makes an excellent apéritif. Delicately perfumed, with notes of violets, hawthorn and elderberry. Dry, medium-bodied and smooth, with almond notes on the finish.

2009 Blason Pinot Grigio* \$9.99

Giovanni Blason and his wife Valentina are nascent producers who shocked us with the price-to-quality ratio of their wines. Their Pinot Grigio is really sensational, full in the mouth, rich on the palate and extraordinarily drinkable at this price.

2008 Ermacora Friulano* \$14.99

Very nicely balanced acidity heightens the flavors and gives this Friulano a long, clean finish. This wine has definite structure that will work with a *secondi*, or main course, of meat or poultry.

2005 La Fortuna Brunello di Montalcino* \$36.99

90 points *ST*: "Full, bright red. Racy aromas of blueberry, almond flower and lemon zest, plus a whiff of alcohol. At once plump and juicy, showing impressive delicacy to its red fruit, mineral and tobacco flavors."

2008 Rocca di Montegrossi Chianti Classico* \$19.99

Flavors of spicy red cherry, charred oak, tobacco and smoked beef. The long finish features palate-coating tannins. Be sure to give this a couple hours in the decanter if you plan to open a bottle anytime soon.

2005 Ferrero Brunello di Montalcino* \$34.99

This might be Ferrero's best effort yet. It has all of the hallmarks of years past, but with more focus, brighter fruit character and a freshness that is enlivening on the palate. A superb effort at an extraordinary price!

2009 Silvano Follador "Cartizze" Valdobbiadene Prosecco Brut* \$24.99

Silvano Follador's "Cartizze" is a single vineyard offering, kept bright and lean thanks to a low dosage, and it takes the place of Champagne at the table just beautifully. Creamy and crisp, seemingly disparate notes come together seamlessly on this peach-scented bubbly.

PORT

1963 Dow \$199.99

92 points Robert Parker: "This is an extraordinary house that seems to have been particularly successful with its vintage Port since 1977. The 1963 is a classic, a monumental, rich, still tannic wine that will last at least another 30 years."

1983 Graham \$99.99

93 points *Wine Spectator*: "A superb achievement from a very underrated year. Deep dark ruby-purple, with rich floral and violet aromas, full-bodied, with masses of strawberry flavors, full tannins and a long finish."

1985 Fonseca \$99.99

93 points *Wine Spectator*: "Very dark and youthful ruby-purple. Very intense aromas of blackberry and black licorice. Full-bodied and lightly sweet, with chewy tannins and a rich licorice, blackberry undertone."

1992 Taylor \$149.99

100 points Robert Parker: "Taylor's 1992 Vintage Port is unquestionably the greatest young Port I have ever tasted. It represents the essence of what vintage Port can achieve."

Ramos Pinto White Port \$13.99

White Port is one of the world's most civilized apéritifs, and we here at K&L think that the Ramos Pinto is one of the best. Made from Malvasia Fina and Codega grapes (mostly grown on the Ramos Pinto estate) that are picked quite ripe, this wine is then aged for three years in traditional Port barrels called "pipes." Full bodied and exotic, it is incomparable on the rocks with an orange twist.

SHIPPING INFO

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

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

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

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

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

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

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

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. Plus we've got some incredible impeccably cellared older vintages you should not miss.

1961-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30 (1994-2006)

1994 Ormes de Pez, St-Estèphe	\$29.99
1997 Destieux, St-Emilion	\$19.99
Can't go wrong here.	
1997 Grand Pontet, St-Emilion	\$29.99
1999 Dalem, Fronsac	\$29.99
Clyde loves this old school, mature drinker.	
2001 Camensac, Haut-Médoc	\$29.99
Sweet and lovely. Decant one hour and enjoy.	
2001 Domaine de Larrivet, Pessac	\$16.99
Second wine of Larrivet Haut-Brion. Delicious.	
2001 Lanessan, Médoc	\$19.99
2001 Latour de By, Médoc	\$19.99
2002 Coufran, Médoc	\$12.99
2004 Connetable de Talbot	\$14.99
2004 Montviel, Pomerol	\$27.99
From the <i>Wine Spectator</i> : "Lots of blackberry and dark chocolate on the nose. Medium-bodied, with fine tannins and a fruity, silky aftertaste. Refined and delicate."	
2005 Beaumont, Haut-Médoc	\$23.99
Back in stock for the last time. Buy it.	
2005 Bois-Malot, Bord Supérieur	\$10.99
2005 Castera, Médoc	\$14.99
2005 Chantegrive, Graves	\$19.99
Lovely wine. Soft and elegant. Lots of mineral.	
2005 D'Escurac, Médoc	\$19.99
2005 Fourcas-Dupre, Lustrac*	\$19.99
2005 L'Avocat Rouge, Graves	\$17.99
2005 Larrivieux, Haut-Médoc	\$16.99
2005 Le Bonnat, Graves	\$12.99
2005 Le Bord'Eaux "Bag-in-a-Box"	\$19.99
2005 Mylord, Bordeaux-Great buy	\$10.99
2005 Plaisance "Alix"-90 points WS	\$19.99
2005 Plain Point, Fronsac*-Clyde pick	\$14.99
2005 St-Genes, Côtes de Blaye	\$12.99
89 points Robert Parker: "Owner Bernard Magrez has fashioned a noteworthy sleeper of the vintage."	
2006 Bellegrave, Pauillac	\$24.99
2006 Bonnet Rouge	\$9.99
2006 Bourgneuf, Pomerol	\$19.99
2006 Clarke Rothschild, Lustrac	\$19.99
2006 Divon, St-Georges St-Emilion	\$14.99
2006 La Chapelle aux Moines*	\$19.99
2006 La Grave à Pomerol, Pomerol	\$29.99
2006 Les Tours de Peyrat "VV"*	\$14.99

2006 Lugagnac, Bord Supérieur*	\$11.99
2006 Mauvai Garçon (Bad Boy)	\$17.99
2006 Malmaison-90 points WS	\$16.99
2006 Poitevin, Médoc-Silky, spicy	\$12.99
This new wave and super fruity value offers flashy and sexy aromas and flavors. Lush and lovely like a California-style Cab.	
2006 Reserve de Léoville-Barton*	\$29.99

CLASSIC WINES (1961-2005)

1961 Cos d'Estournel	\$599.00
1961 Pichon-Lalande, Pauillac	\$399.99
1975 Palmer, Margaux	\$199.00
1979 Palmer-From Mahler-Besse	\$199.00
1981 D'Issan, Margaux (1.5L)	\$149.99
1981 Léoville-Las Cases, St-Julien	\$199.99
1982 D'Issan, Margaux (1.5L)	\$299.00
1982 La Dauphine, Fronsac (1.5L)	\$149.99
1982 Pontet-Canet, Pauillac (1.5L)	\$399.99
1985 Chasse Spleen, Moulis	\$129.99
1986 La Lagune, Haut-Médoc	\$99.99
1986 D'Issan, Margaux (1.5L)	\$199.00
1986 Siran, Margaux (1.5L)	\$129.00
1988 Chasse Spleen, Moulis	\$79.99
1988 Chasse Spleen (1.5L)	\$199.99
1988 Pichon-Lalande, Pauillac	\$139.00
1989 Chasse Spleen, Moulis	\$119.99
1990 Chasse Spleen, Moulis	\$119.99
1989 Clos du Marquis, St-Julien	\$79.99
1989 Margaux, Margaux	\$399.00
1991 Léoville-Barton (1.5L)	\$179.00
1991 Léoville-Las Cases (1.5L)	\$269.00
Fabulous wine. Rich and full and delicious.	
1991 Pichon-Baron, Pauillac	\$69.99
1991 Pichon-Baron (1.5L)	\$149.99
1993 Léoville-Las Cases, St-Julien	\$129.99
1993 Cos d'Estournel	\$119.99
1993 Cos d'Estournel (1.5L)	\$249.99
1993 Pichon-Lalande (1.5L)	\$149.99
1994 Calon-Ségur (1.5L)	\$139.99
1994 Clos du Marquis, St-Julien	\$49.99

Direct from the Properties

1994 Langoa-Barton, St-Julien	\$49.99
Plum, raspberry, licorice and vanilla notes. Fine tannins and a lovely, sweet fruit finish.	
1994 Léoville-Barton, St-Julien	\$79.99
An outstanding wine. One of 1994's best.	
1994 Pontet-Canet (1.5L)	\$199.99
1995 Haut-Bages-Libéral	\$59.99
1995 Larmande, St-Emilion	\$39.95
1995 Lascombes, Margaux	\$69.99

1995 Pichon-Lalande, Pauillac	\$209.99
1995 Soutard, Pomerol	\$59.99
1996 Grand Puy Ducasse, Pauillac	\$59.99
1996 Pichon-Lalande, Pauillac	\$199.00
1996 Pontet-Canet, Pauillac	\$89.99
Wonderful wine. Decant two hours.	
1996 Rausan-Ségla, Margaux	\$119.99
1997 Ausone, St-Emilion	\$299.00
1997 Clerc Milon, Pauillac	\$49.99
1997 Pavie Decesse, St-Emilion	\$49.99
1997 Troplong Mondot, St-Emilion	\$49.99
1998 Clerc Milon, Pauillac	\$69.99
1998 Cos d'Estournel, St-Estèphe	\$119.99
1998 La Lagune, Haut-Médoc	\$79.99
1999 Corbin, St-Emilion	\$34.99
1999 Ferriere, Margaux	\$59.99
1999 Malescot-St-Exupéry	\$59.99
Robert Parker: "This 1999 is one of the finest efforts of the vintage. It offers up complex aromatics consisting of herbs, red and black fruits, minerals, acacia flowers and licorice... this is pure seduction."	
1999 Haut-Bailly, Pessac	\$89.99
1999 Pavie-Macquin, St-Emilion	\$79.99
2000 Chasse Spleen (1.5L)	\$139.99
2000 Chasse Spleen (3L)	\$299.99
2001 Chasse Spleen, Haut-Médoc	\$44.99
2000 Dalem, Fronsac	\$39.99
2001 Dalem, Fronsac	\$34.99
2001 Langoa-Barton, St-Julien	\$49.99
2001 Larmande, St-Emilion	\$39.99
2001 L'Evangile, Pomerol	\$109.00
2001 Cos d'Estournel, St-Estèphe	\$129.99
Fabulous wine. Better than their 2000.	
2002 Cos d'Estournel, St-Estèphe	\$119.99
2003 D'Angludet, Margaux	\$49.99
2004 Cos d'Estournel, St-Estèphe	\$119.99
2004 Haut-Brion, Pessac (1.5L)	\$499.00
2004 Margaux, Margaux (1.5L)	\$589.00
2004 Poujeaux, Médoc	\$34.99
2004 Pichon-Lalande, Pauillac	\$89.99
2005 Belair, St-Emilion	\$49.99
2005 Cordeillan Bages, Pauillac	\$31.99
2005 D'Aiguilhe, Castillon	\$35.99
2005 D'Angludet, Margaux	\$49.99
2005 De Pez, St-Estèphe	\$34.99
2005 L'Enclos, Pomerol	\$39.99
2005 Lanessan, Haut-Médoc (1.5L)	\$69.99
2005 Lafleur-Gazin, Pomerol	\$39.99
2005 Pedesclaux, Pauillac	\$39.99

We've got classic 2006 and early-drinking 2007 Bordeaux in stock now for holiday dinners and gifts. And don't forget white Bordeaux, Sauternes and rosés to make your holiday celebrations extra-special.

2006 CLASSIC BORDEAUX IN STOCK

Hosanna, Pomerol	\$119.00
L'Évangile, Pomerol	\$109.99
Langoa-Barton, St-Julien (1.5L)	\$49.99
Palmer, Margaux	\$199.99
93 points <i>WS</i> : "Coffee, plum and spices on the nose follow through to a full body, with lovely fruit and a soft, silky-textured finish."	
Pichon-Baron, Pauillac (3L)	\$339.99
93 points <i>WE</i> and 92 <i>RP</i> .	
Reserve de Comtesse Lalande	\$39.99
From <i>RP</i> : "This beautiful, velvety, seductive effort offers sweet black cherry and black currant fruit intermixed with notions of forest floor and roasted herbs. Luscious, fruity, savory and long."	

2007 BORDEAUX IN STOCK

Brancaire-Ducru, St-Julien	\$35.99
Brancaire-Ducru, St-Julien (1.5L)	\$69.99
91 points <i>Wine Enthusiast</i> .	
Canon-La Gaffelière, St-Emilion	\$59.99
Cantemerle, Haut-Médoc	\$26.99
Cantemerle, Haut-Médoc (1.5L)	\$49.99
As good as their 2006 but ready sooner.	
Cheval Blanc, St-Emilion	\$559.00
Clos Fourtet, St-Emilion	\$49.99
Clos la Madeleine, St-Emilion	\$28.99
Croix de Labrie, St-Emilion	\$39.99
Ducru Beaucaillou, St-Julien	\$89.99
D'Aiguilhe Querre, Castillon	\$18.99
Domaine du Bouscat "La Gargone"	\$14.99
Fleur Morange, St-Emilion	\$39.99
Haut-Bailly (1.5L)	\$89.99
90-92 points <i>RP</i> : "A dense wine, very much in the line of powerful wines from Haut-Bailly..."	
Haut-Brion, Pessac	\$429.99
Kirwan, Margaux-91 points <i>WE</i>	\$39.99
La Conseillante, Pomerol	\$79.99
Langoa-Barton, St-Julien	\$44.99
Langoa-Barton (1.5L)	\$79.99
94 points and a Cellar Selection, <i>Wine Enthusiast</i> : "This is a great success for the year...For aging."	
Margaux, Margaux	\$399.99
Mouton-Rothschild, Pauillac	\$399.99
Pavie-Macquin, St-Emilion	\$39.99
Pétrus-Gaia, Bordeaux Supérieur	\$19.99
Stunning value. Famous names.	
Pichon-Baron, Pauillac	\$79.99
Pierrefitte, Lalande-de-Pomerol	\$16.99

So good. Buy cases!

Pontet-Canet, Pauillac	\$69.99
Pontet-Canet, Pauillac (1.5L)	\$119.99
94 points and an Editors' Choice, <i>WE</i> : "Slowly the potential of this impressive wine is coming out. It is rich, the new wood flavors blending with the ripe blackberry sweetness and tight tannins. Chocolate flavors power through this concentrated wine."	
Poujeaux, Moulis	\$27.99
Rol Valentin, St-Emilion	\$26.99
Seigneurs d'Aiguilhe, Castillon	\$13.99
Delicious wine; a great value. Toasty.	
Vieux-Château-Certan, Pomerol	\$79.99

WHITE BORDEAUX

2006 Cos d'Estournel Blanc	\$99.99
2007 L'Avocat Blanc*	\$15.99
Fresh citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.	
2007 Grand Village Blanc	\$12.99
2008 Bonnet Blanc, Entre-Deux-Mers	\$9.99
2008 Roquefort Bordeaux Blanc*	\$11.99
2008 St-Jean des Graves Blanc	\$13.99
2009 Reynon Vieilles Vignes*	\$13.99
From the famous 2009 vintage! Fabulous.	
2009 Clos Floridene Blanc	\$24.99
2009 La Graside Blanc, Bordeaux	\$9.99
Delicious wine. Figgly nose and lime flavors.	

SAUTERNES

1969 Doisy-Védrines, Sauternes	\$99.99
1975 Suduiraut, Sauternes	\$119.99
1996 D'Yquem (375ml)	\$129.00
1989 Guiraud, Sauternes	\$59.99
1997 D'Yquem (375ml)	\$129.00
1997 Suduiraut, Sauternes	\$69.99
1997 Suduiraut, Sauternes (375ml)	\$34.99
2001 Petit-Védrines, Sauternes	\$19.99
2001 Doisy-Védrines, Sauternes	\$49.99
93 points <i>WS</i> : "Lots of lemon curd and vanilla character, with hints of spices. Full-bodied, sweet and very fresh, with a spicy, honey aftertaste. A beautifully balanced Sauternes..."	
2005 De Malle, Sauternes	\$19.99
2005 Rayne-Vigneau, Sauternes	\$29.99
2005 Suduiraut, Sauternes (375ml)	\$29.99
2006 Climens, Sauternes	\$69.99
2006 Climens, Sauternes (375ml)	\$39.99
96 points and one of <i>Wine Enthusiast's</i> Top 100 Cellar Selections of 2009: "Beautiful aromas of orange zest are followed by gingerbread,	

caramel and crème brûlée flavors. This is a beautiful, rich, smoothly dense wine with a core of botrytis, spice and vivid fresh citrus acidity. Cellar Selection."

2006 Rieussec, Sauternes (375ml)	\$29.99
2007 Carmes de Rieussec	\$29.99
2007 Climens, Sauternes	\$149.99
2007 Clos Haut-Peyraguey	\$49.99
2007 Clos Haut-Peyraguey (375ml)	\$24.99
2007 De Myrat (375ml)	\$19.99
2007 Coutet (375ml)	\$29.99
2007 Guiraud, Sauternes (375ml)	\$24.99
2007 Haut Charmes (375ml)	\$14.99
Baby d'Yquem. Fabulous wine.	

2007 L'Avocat, Cerons (500ml) \$16.99
L'Avocat has been quietly making this original style of late harvest Sémillon for more than 150 years. The 2007 offers an arresting bouquet of citrus, apricot and candied citrus with good lively acidity and clean lemony fruit.

2007 Lafaurie-Peyraguey (375ml)	\$24.99
2007 Lafaurie-Peyraguey	\$49.99
94 points and an Editors' Choice, <i>Wine Enthusiast</i> : "A beautifully ripe wine, layered with the richest fruit, the acidity offering a bright moment within the richness. Botrytis is there, like a hard core for the pillow of ripe apricots, lychees, spice and fine freshness."	
2007 Petit-Védrines (375ml)	\$21.99
2007 Sigalas-Rabaud, Sauternes	\$39.99
2007 Suduiraut, Sauternes	\$79.99
2007 Suduiraut, Sauternes (375ml)	\$39.99
97 points and a Cellar Selection, <i>Wine Enthusiast</i> : "Powered by dry botrytis, this is a wine with immense potential. It has weight, complexity and richness, all under the cloak of botrytis. To leaven the power, there is acidity, but this is certainly for aging."	

2009 PRE-ARRIVALS

Lynch-Bages, Pauillac	\$159.99
96-99 points <i>Wine Spectator</i> : "The nose shows amazing aromas of mint, spices and currant, with underlying licorice and tar. Full-bodied, with amazing fruit and a long, long finish. Powerful. Blockbuster, but balanced. So structured. Lynch has not made a wine like this since perhaps 1989 or 1982. Better than Wine of the Year 1985 Lynch."	
Pontet-Canet, Pauillac	\$149.99
97-100 points Robert Parker.	
Cantemerle, Haut-Médoc	\$34.99
Belle-Vue, Haut-Médoc	\$22.99
Haut-Bergey, Pessac	\$34.99

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

CABERNET SAUVIGNON

2004 Amici, Napa	\$34.99
2004 Dunn, Howell Mountain	\$84.99
2004 Hestan "Meyer"	\$39.99
2004 Lewis Cellars "Reserve"	\$119.00
2005 Beringer "Private Reserve"	\$79.99
2005 Schweiger, Spring Mountain	\$32.99
2005 Silver Oak, Napa	\$89.99
2006 Anderson's CV "Reserve"	\$49.99
2006 Antinori "Antica"	\$49.99
2006 Ch Montelena "Estate"	\$104.99
2006 Ch Montelena, Napa	\$44.99
2006 Conn Creek "Ltd Release"	\$16.99
2006 Ehret "Bella's Blend"	\$32.99
2006 Hawk Crest, California	\$9.99
2006 Jordan, Alexander Valley	\$46.99
2006 Joseph Phelps "Insignia"	\$299.00
2006 Lancaster "Estate"	\$54.99
2006 Lief "Auberge Road"	\$39.99
2006 O'Shaughnessy, Howell Mtn	\$74.99
2006 Robert Mondavi "Reserve"	\$79.99
2006 Souverain, Alexander Valley	\$15.99
2006 Sterling "SVR"	\$27.99
2006 Turnbull, Napa	\$34.99
2006 Von Strasser, Diamond Mtn	\$27.99
2007 Banshee, Napa	\$29.99
2007 BV "Georges de Latour"	\$89.99
Trey can't get over how good this wine is. In the short- to mid-term, this wine is stellar, sure to impress anyone, with good aging potential.	
2007 Beringer "Private Reserve"	\$99.99
2007 Buehler, Napa	\$19.99
2007 Carpe Diem, Napa	\$21.99
2007 Caymus "Special Selection"	\$279.00
2007 Columbia Crest "Reserve"	\$34.99
2007 Cuvaison, Napa	\$29.99
2007 Groth, Napa	\$34.99
94 points <i>WS</i> : "Tight and concentrated, with a dense, rich, chewy beam of dried currant, mineral, graphite, black cherry and blackberry fruit that's intense and full-blown, both flexing its muscle while displaying deft balance..."	
2007 Guarachi, Napa	\$59.99
2007 Hall Vineyards, Napa	\$36.99
Tasted at the property this spring and it showed very well. It was the richest and darkest of the three vintages we tasted ('05, '06, '07). This wine is going to be fantastic.	
2007 Joseph Phelps "Insignia"	\$159.99
2007 Justin "Isosceles"	\$49.99
2007 Khroma, Alexander Valley	\$15.99

2007 Kirkham Peak, Napa	\$17.99
2007 Lail "J Daniel Cuvee"	\$119.99
2007 Long Meadow Ranch, Napa	\$21.99
2007 Martin Ray, Sonoma Mtn	\$24.99
2007 Merryvale "Profile"	\$99.00
Robert Parker says this "may be the finest wine I have ever tasted from Merryvale."	
2007 Moffett "Reserve"	\$49.99
2007 Oberon, Napa	\$16.99
2007 Olema, Napa	\$18.99
2007 Philip Togni "Tanbark Hill"	\$38.99
2007 Philip Togni, Spring Mtn	\$87.99
2007 Provenance, Rutherford	\$29.99
92 points <i>WE</i> : "This beautiful Bordeaux blend is based mostly on Cabernet Sauvignon. Its likeable now for the soft, refined texture and luscious flavors of tart cherry candy, accented with nearly half new oak. Shows real balance and flair, from a winery known for objective pricing. Now 2013."	
2007 Robert Craig, Mount Veeder	\$69.99
2007 Robert Mondavi, Napa	\$19.99
A delicious, drinkable Cabernet from an excellent vintage, with lots of depth of fruit, mid-palate texture, toasty, sweet oak and ripe tannins. 90 points <i>RP</i> and <i>ST</i> .	
2007 Rodney Strong "Symmetry"	\$39.99
2007 Round Pond, Rutherford	\$44.99
2007 Stag's Leap "Artemis"	\$39.99
2007 Tor Kenward "Cimarossa"	\$74.99
2007 Tor Kenward "Mast"	\$74.99
2007 Twenty Bench, Napa	\$15.99
2007 Vineyard 29 "CRU"	\$51.99
2007 Watkins Family "Nuns Cliff"	\$24.99
2007 Wild Horse, Paso Robles	\$16.99
2008 Bonterra, Mendocino-Lake	\$11.99
2008 Caymus, Napa	\$59.99
2008 Caymus, Napa (1.5L)	\$149.00
A wine made to be enjoyed young. It is big, full and intense, with loads of cassis, blackberries and spicy vanilla oak. A BIG wine!	
2008 Chappellet "Signature"	\$44.99
2008 Hobo Wine, Alexander Vly	\$17.99
2008 J Lohr "Seven Oaks"	\$12.99
2008 Kalinda, Napa	\$17.99
2008 L'Ecole "Recess Red"	\$19.99
2008 Louis M Martini, Sonoma	\$11.99
2008 Snowden "Reserve"	\$74.99
2008 Snowden "The Ranch"	\$39.99

MERLOT

2004 Sterling "Three Palms"	\$29.99
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2005 Sterling "Three Palms"	\$29.99
2006 Kirkham Peak, Napa	\$14.99
2006 Swanson, Napa	\$21.99
2006 Trefethen, Napa	\$24.99
2007 Cakebread, Napa	\$54.99
2007 Keenan, Carneros	\$22.99
2007 L'Ecole, Columbia Valley	\$22.99
2007 Parcel 41, Napa	\$16.99
2008 Paloma, Napa	\$54.99
2009 Avalon, Napa	\$10.99

PINOT NOIR

2006 Ambullneo "Bulldog"	\$49.99
2006 Ambullneo "Canis Major"	\$39.99
2007 Archery Summit "Premier"	\$34.99
2007 C&T Cellars "Patio"	\$19.99
2007 Cakebread, Anderson Valley	\$49.99
2007 Chalone "Estate Grown"	\$29.99
2007 Clos La Chance, Santa Cruz	\$22.99
2007 Dehlinger, Russian River	\$47.99
2007 Dom Drouhin, Willamette	\$39.99
2007 Dom Serene "Yamhill Cuvee"	\$34.99
2007 Elke "Donnelly Creek"	\$25.99
2007 Etude, Carneros	\$29.99
2007 Foley, Sta Rita Hills	\$26.99
2007 Freestone "FogDog"	\$29.99
2007 MacCrostie "Wildcat Mtn"	\$29.99
2007 MacPhail "Ferrington"	\$42.99
2007 Macphail, Sonoma Coast	\$34.99
2007 MacRostie, Carneros	\$19.99
2008 A to Z, Oregon	\$15.99
2008 Alta Maria, Santa Maria	\$22.99
French in style, with a core of bright red cherry fruit and minerals. Compared to other California Pinot Noirs it is on the leaner side, with a complex fruit character and a long spicy finish. An excellent wine that Trey plans to serve with Christmas dinner.	
2008 AP Vin "Rosella's"	\$44.99
2008 August West "Rosella's"	\$39.99
2008 Bishop's Peak, Central Coast	\$12.99
2008 Brewer-Clifton "Mt Carmel"	\$49.99
2008 Castle Rock, Willamette Valley	\$9.99
2008 Cherry Pie "Stanley Ranch"	\$44.99
2008 Evening Land, California	\$22.99
2008 J Swan "Cuvée de Trois"	\$28.99
2008 Kent Rasmussen "Esoterica"	\$16.99
2008 La Crema, Sonoma Coast	\$19.99
2008 Melville, Sta Rita Hills	\$27.99
2008 Mount Eden "Estate"	\$45.99
2008 Patz & Hall, Sonoma Coast	\$33.99

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

2008 Ponzi "Tavola"	\$19.99
2008 Poppy, Monterey	\$11.99
2008 Purisima Canyon, Sonoma	\$13.99
2008 Sojourn "Gap's Crown"	\$46.99
2008 Sonoma Coast "Freestone"	\$29.99
2008 Walter Hansel "Estate"	\$31.99
2008 Wild Horse, Central Coast	\$17.99
2009 Banshee, SLH	\$19.99
2009 Cazar, Sonoma Coast	\$18.99
2009 Mark West, SLH	\$13.99
2009 O'Reilly's, Oregon	\$16.99
2009 Redtree, California	\$6.99
2009 Saintsbury "Garnet"	\$15.98
2009 Talbott "Logan"	\$21.99

SYRAH & PETITE SIRAH

2004 Meyer Family, Mendocino	\$19.99
2005 Ambullneo "Howling"	\$49.99
2005 Chalone "Estate"	\$14.99
2007 DuMol, Russian River	\$57.99
2007 Eric Kent "Dry Stack"	\$39.99
2007 JC Cellars "Fess Parker"	\$27.99
2007 Prospect 772 "The Brawler"	\$29.99
2008 Copain "L'Hiver"	\$11.99
2008 Lewis Cellars, Napa	\$62.99
2008 Lucia "Garys' Vineyard"	\$39.99
2008 Lucia "Susan's Hill"	\$39.99
2008 McManis Petite Sirah	\$9.99
2008 Neyers "Old Lakeville Rd"	\$32.99

ZINFANDEL

2005 Joseph Swan "Zeigler"	\$24.99
2006 Renwood "Old Vines"	\$12.99
2006 Sbragia "Gino's"	\$19.99
2007 Alexander VV "Sin Zin"	\$14.99
2007 Kalinda, El Dorado	\$12.99
2007 Neyers "Tofanelli"	\$32.99
2007 Ridge "Benito Dusi Ranch"	\$27.99
2007 Sausal "Family"	\$16.99
2007 Storybook "Mayacamas"	\$29.99
2008 Novy, Russian River	\$27.99
2008 Ridge "York Creek"	\$27.99
2008 Sextant, Central Coast	\$14.99
2008 Shenandoah "Special"	\$9.99
2009 Foxglove, Paso Robles	\$12.99

MISC REDS

2006 Brassfield "Eruption"	\$11.99
2006 Philo Ridge "CORO"	\$25.99
2007 Erna Schein "Ste Fumée"	\$39.99
2007 Turnbull "Old Bull"	\$17.99

2007 Vino Noceto Sangiovese	\$15.99
2008 Folie à Deux "Menage à Trois"	\$8.99
2008 Infinity Syrah-Grenache	\$10.99
2008 Lewis Cellars "Alec's Blend"	\$59.99
2008 Orin Swift "The Prisoner"	\$34.99
2009 Happy Canyon "Chukker"	\$12.99
Marietta "Old Vine Red Lot #53"	\$9.99
Sean Thackrey "Pleiades XIX"	\$23.99
Urbanite Cellars "Redart"	\$9.99

CHARDONNAY

2006 Ambullneo "Fang Blanc"	\$39.99
2006 J Vineyards, Russian River	\$19.99
2006 Sonoma-Cutrer, Sonoma	\$21.99
2007 Arrowood "Reserve"	\$34.99
2007 Cakebread "Reserve"	\$39.99
2007 Cambria "Katherine's"	\$16.99
2007 Ch St Jean "Belle Terre"	\$24.99
2007 Clos du Val, Carneros	\$18.99
2007 DuMol "Chloe"	\$64.99
2007 DuMol "Isobel"	\$64.99
2007 DuMol, Russian River	\$54.99
2007 Gary Farrell "Russian River"	\$25.99
2007 Grgich Hills, Napa	\$34.99
2007 Hartford Court "Four Hearts"	\$39.99
2007 Lincourt, Santa Barbara	\$12.99
2007 Olivet Lane, Russian River	\$19.99
2007 Taz, Santa Barbara	\$15.99
2008 Alta Maria, Santa Barbara	\$22.99

James Ontiveros and Paul Wilkins have created a delicious Chardonnay that shows rich, deep tropical fruit, with great balance and acidity. The finish is clean and crisp.

2008 Beringer "Private Reserve"	\$27.99
2008 Brewer-Clifton "Mt Carmel"	\$49.99
2008 Byron, Santa Maria	\$18.99
2008 Carmel Road, Monterey	\$11.99
2008 Cazar, Sonoma Coast	\$17.99
2008 Ch Ste Michelle, Columbia Vly	\$8.99
2008 Domaine Alfred "Stainless"	\$12.99
2008 Edna Valley "Paragon"	\$9.99
2008 Far Niente, Napa	\$44.99
2008 Ferrari-Carano, Sonoma	\$21.99
2008 Hess Select, Monterey	\$8.99
2008 Iron Horse, Green Valley	\$19.99
2008 Jordan, Russian River	\$27.99
2008 Joseph Carr "Reserve"	\$24.99
2008 Kendall Jackson "Vintner's"	\$12.99
2008 La Crema, Sonoma Coast	\$16.99
2008 Landmark "Overlook"	\$21.99
2008 MacRostie, Carneros	\$19.99

2008 Melville "Estate"	\$19.99
2008 Melville "Estate-Verna's"	\$18.99
2008 Miner Family, Napa	\$25.99
2008 Mount Eden, Arroyo Seco	\$18.99
2008 Newton "Red Label"	\$16.99
2008 Patz & Hall, Sonoma Coast	\$26.99
2008 Ramey, Sonoma Coast	\$36.99
2008 Stags' Leap Winery, Napa	\$23.99
2008 Talbott "Logan"	\$15.99
2008 Tor Kenward "Durell"	\$51.99
2008 Walter Hansel "Diamond"	\$21.99
2009 Cakebread, Napa	\$34.99
2009 Foxglove, Central Coast	\$11.99
2009 Freemark Abbey, Napa	\$16.99
2009 Grayson "Lot 11"	\$8.99
2009 Kalinda, Santa Barbara	\$18.99
2009 Lewis Cellars, Russian River	\$42.99
2009 Melville "Inox-Clone 76"	\$34.99
2009 MSH Cellars, Rutherford	\$10.99
2009 Neyers, Carneros	\$25.99
2009 Sarapo "Tessa"	\$19.99

SAUVIGNON BLANC

2007 Amici, Napa	\$12.99
2007 Ch St Jean "La Petite Etoile"	\$13.98
2009 Benziger, Sonoma/Mendo	\$11.99
2009 Cakebread, Napa	\$24.99
2009 Cep (Peay) "Hopkins Ranch"	\$19.99
2009 Decoy, Napa	\$17.99
2009 Duckhorn, Napa	\$26.99
2009 Frog's Leap, Napa	\$15.99
2009 Hall Vineyards, Napa	\$19.99
2009 Hatcher, Amador	\$14.99
2009 Honig, Napa	\$13.99
2009 Joel Gott, California	\$8.99
2009 Kirkham Peak, Redwood Vly	\$11.99
2009 Lewis Cellars, Napa	\$34.99
2009 MSH Cellars, Yountville	\$10.99
2009 Pomelo, California	\$8.99
2009 Teira, Sonoma	\$10.99

MISC WHITES

2008 Clayhouse "Adobe White"	\$11.99
2008 DeLille "Chaleur Estate"	\$29.99
2008 Dry Creek Clarksburg Chenin	\$9.99
2008 L'Uvaggio Vermentino	\$10.99
2009 Chemistry White Blend	\$12.99
2009 Copain "Tous Ensemble"	\$17.99
2009 K Vintners Viognier	\$19.99
2009 King Estate Pinot Gris	\$14.99
2009 Palmina Pinot Grigio	\$14.99

To get email updates on wines that aren't in the newsletter, or to be the first with an opportunity to buy, get on Greg's "Italian Wine Update" email list by emailing greg@KLWines.com or calling Greg at 877.559.4637 x1413.

MISC TUSCANY

2009 Maritima "4 Old Guys" Sangiovese- <i>Outstanding Value!</i>	\$7.99
2007 Roccapia Chianti	\$8.99
2008 Poggiarellino Rosso di Montalcino*	\$14.99
2007 Ferrero Rosso di Montalcino*	\$17.99
2008 Rocca di Montegrossi Chianti Classico*	\$19.99
2007 Tenuta dell'Ornellaia "Le Volte"-90 points RP	\$22.99
2008 Sesta di Sopra Rosso di Montalcino*	\$21.99
2005 Castello di Ama Chianti Classico	\$29.99
2005 Rocca di Montegrossi "Geremia"*-93 points RP	\$34.99
2004 La Velona Brunello di Montalcino-92 points WS	\$34.99
2006 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker's <i>Wine Advocate</i> : "The 2006 Chianti Classico Vigneto San Marcellino is a dark, brooding wine imbued with tons of dark fruit, smoke, tar and scented French oak, all of which come together in a powerful style. The wine needs a few years for the oak to come together and for the tannins to soften, but it should drink beautifully once it has had time to come together."	\$39.99
2007 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2005 Lisini Brunello di Montalcino	\$49.99
2004 Banfi Brunello di Montalcino	\$49.99
2005 Costanti Brunello di Montalcino	\$59.99
2007 Sette Ponti "Oreno"	\$59.99
2004 Banfi "Poggio alle Mura" Brunello di Montalcino	\$62.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino-5* St. Clair	\$71.99
2005 Siro Pacenti Brunello di Montalcino	\$74.99
2006 Fattoria Le Pupille "Saffredi"-96 points RP	\$84.99
2004 Lisini "Ugolaia" Brunello di Montalcino	\$84.99
2004 Costanti Brunello di Montalcino Riserva	\$89.99
2004 Castelgiocondo Brunello di Montalcino Riserva	\$99.99

MISC PIEDMONT

2008 Fontanafredda "Briccotondo" Barbera	\$8.99
2009 La Corte "Preludio" Moscato d'Asti*	\$11.99
2009 La Corte "Lunae" Brachetto*	\$12.99
2007 Icardi "L'Aurora" Cortese	\$13.99
2006 Bricco del Cucù "San Bernardo" Dogliani*	\$19.99
2004 Travaglini "Gattinara"	\$29.99
2005 Ruggeri Corsini "Corsini" Barolo*	\$42.99
2001 Travaglini "Gattinara" Riserva	\$54.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2008 Contesa Vino Sfuoso Rosso	\$6.99
2008 Blason Pinot Grigio*	\$7.99

We need to move this vintage out before the new one arrives! This is best

value Pinot Grigio in our store.

2009 I Stefanini "Selese" Soave*	\$8.99
Stuning value for a superb Soave that has excellent richness and balance.	
2008 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2008 Blason Cabernet Franc*	\$9.99
2008 Ermacora Pinot Bianco*-1 glass GR	\$9.99
Perfectly balanced, the Pinot Bianco has incredible depth, concentration and focus, with a hint of green apples and good acidity. Rich and creamy, with custard-like flavors, it is full-bodied on the palate and has balance, complexity and character.	
2005 Ermacora "Riùl" Super Friulian Red*	\$14.99
We need to move into the next vintage of this too, which means you save. Greg loves this wine. It's like a Super Tuscan that's just not from Tuscany.	
2007 Bisci "Fogliano" Verdicchio di Matelica*-91 points RP	\$14.99
What a wine! Full of mineral brightness and sparkling facets, yet rich, round and layered on the palate. Vibrant and lifted on the finish.	
2008 I Stefanini "Monti de Toni" Soave Classico*	\$14.99
2008 Ermacora Pinot Grigio*-2 glasses GR	\$14.99
2008 Convento Muri-Gries Pinot Grigio	\$14.99
2009 Collestefano Verdicchio di Matelica	\$15.99
2005 Fattoria il Gambero Tinterosse Pinot Nero	\$16.99
2008 Santa Margherita Pinot Grigio	\$19.99
2007 La Monacesca Verdicchio di Matelica	\$20.99
2005 Brigaldara Amarone	\$48.99
2004 Brigaldara "Case Vecie" Amarone-94 points RP	\$69.99
2001 Bertani Amarone	\$99.99
2008 Jermann Pinot Grigio	\$21.99

PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

2007 San Francesco Cirò	\$12.99
2008 Fujanera "Arrocco" Nero di Troia*	\$14.99
The Arrocco is loaded with blackberry fruit, but it isn't like a bunch of blackberry jam, there is something more exotic, lilted, inviting and lingering, with a higher tone to it rather than just simple fruit. It smells of wildness subtly layered in. No wood aging, only stainless steel, yet on the palate the wine is luxuriant and supple, with power, depth and significant weight at only 13.5% alcohol.	
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2008 Murgo Etna Bianco	\$15.99
2008 Gulfi Cerasuolo di Vittoria	\$16.95
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99
2005 Cantina Santadi "Shardana"-94 points RP	\$29.99
2007 Passopisciaro "Guardiola" Chardonnay	\$29.99
2007 Passopisciaro Etna Rosso-92 points RP	\$29.99
2004 Benanti "Serra della Contessa" Etna Rosso-93 points WA	\$39.99
2004 Antonelli "Chiusa di Pannone" Sagrantino-3 Glasses GR	\$49.99

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

CHABLIS

2008 Dom. Seguinot-Bordet Chablis	\$15.99
2008 Château de Maligny Chablis Vieilles Vignes*	\$17.99
2008 Dom. J-M Brocard Chablis Vieilles Vignes	\$24.99
2008 Dom. Vocoret Chablis	\$21.99
2008 Drouhin-Vaudon Chablis	\$20.99
2009 Château de Maligny Chablis 1er "Montée de Tonnerre"*	\$26.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2005 Antonin Rodet Côte de Beaune Village	\$18.99
2005 Antonin Rodet Savigny-lès-Beaune 1er Cru "Marconnets"	\$23.99
2005 Vincent Girardin Bourgogne Rouge "Emotion de Terroirs"	\$19.99
2005 Dom. Chapelle Santenay 1er Cru "Beaurepaire"*	\$29.99
2005 Dom. T. Liger-Belair Haute Cote de Nuits "Corvée de Villy"	\$24.99
2006 Dom. Desertaux-Ferrand Bourgogne Rouge	\$16.99
2006 N. Potel Savigny-lès-Beaune 1er Cru "Les Marconnets"*	\$29.99
2006 Dom. Fèry Savigny-lès-Beaune "Ez Connardizes"*	\$27.99
2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"*	\$119.95
2006 Dom. Mongeard-Mugneret Clos Vougeot Grand Cru	\$119.95
2006 Dom. Lignier-Michelot Morey-St-Denis 1er "Charmes"	\$56.99
2006 Dom. Olivier Guyot Marsannay "La Montagne"	\$29.99
2007 Alex Gambal Bourgogne Rouge "Deux Papis"	\$22.99
2007 Antonin Rodet Bourgogne Rouge	\$13.99
2007 Dom. Nicolas Potel Bourgogne Rouge "Maison Dieu"	\$21.99
2007 Dom. Olivier Guyot Bourgogne Rouge	\$19.99
2007 Faiveley Bourgogne Rouge "Cuvée Joseph Faiveley"	\$16.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Fremiets"	\$56.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets"	\$74.99
2007 Dom. de Courcel Pommard 1er Cru "Fremiers"	\$72.99
2007 Dom. de Courcel Pommard 1er Cru "Épenots"	\$79.99
2007 Dom. de Courcel Pommard 1er Cru "Rugiens"	\$86.99
2007 Dom. Fèry Côte de Nuits-Villages "Clos de Magny"*	\$23.99
2007 Dom. Anne Gros Richebourg Grand Cru	\$279.95
2007 Dom. Fèry Vougeot 1er Cru "Les Cràs"*	\$59.99
2007 Dom. Fèry Morey-St-Denis*	\$39.99
2007 Dom. B. Clair Gevrey-Chambertin 1er "Clos St-Jacques"	\$149.95
2008 Dom. Lequin-Colin Bourgogne Rouge*	\$13.99
2008 Dom. Paul Pillot Santenay Vieilles Vignes*	\$19.99
2008 Dom. Paul Pillot Chassagne-Montrachet 1er "Clos St-Jean"	\$29.95
2008 Dom. Marius Delarche Pernand-Vergelesses Rouge*	\$21.99
2008 Dom. M. Delarche Pernand-Ver. 1er "Illes des Vergelesses"*	\$32.99
2008 Dom. Marius Delarche Corton-Renardes Grand Cru*	\$54.99
2008 Dom. Chicotot Bourgogne Pinot Noir*	\$17.99
2008 Dom. Chicotot Nuits-St-Georges*	\$32.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$46.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Vaucrains"*	\$54.99
2008 Dom. Varoilles Gevrey-Chambertin "Clos Meix Ouches"	\$49.95
2008 Dom. Varoilles Vosne-Romanée 1er Cru "Clos Varoilles"	\$64.99

WHITE BURGUNDY

NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2006 Dom. Alain Gras St-Romain	\$19.99
2006 Dom. Philippe Colin St-Aubin 1er Cru "Les Combes"	\$29.99
2006 Henri Boillot Chassagne-Montrachet 1er "Chenevottes"	\$69.99
2007 Dom. Ramonet Bourgogne Aligoté	\$23.99
2007 Dom. Fèry Bourgogne Aligoté*	\$18.99
2007 Dom. Lequin-Colin Chassagne-Montrachet "Clos Devant"	\$29.99
2007 Dom. Niellon Chassagne-Montrachet	\$42.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Maltroie"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Chaumées"	\$69.99
2007 Dom. Ramonet Chassagne-Montrachet Blanc	\$47.99
2007 Dom. Ramonet Chassagne-Montrachet 1er "Chaumées"	\$64.99
2007 Dom. Ramonet Chassagne-Montrachet 1er Cru "Morgeot"	\$64.99
2007 Dom. Ramonet Chassagne-Montrachet 1er "Boudriotte"	\$76.99
2007 Dom. Ramonet Puligny-Montrachet "Enseignères"	\$47.99
2008 Dom. Nialles Mâcon-Villages	\$12.99
2008 Dom. Nembrets Pouilly-Fuissé "Clos de la Combe Poncet"*	\$21.99
2008 Dom. Marius Delarche Pernand-Vergelesses Blanc *	\$24.99
2008 Dom. Marius Delarche Corton-Charlemagne*	\$69.95
2008 Dom. Paul Pillot St-Aubin 1er Cru "Charmois"	\$29.99
2008 Dom. Paul Pillot Chassagne-Montrachet*	
2008 Dom. Paul Pillot Chassagne-Montrachet 1er Cru "Grande Ruchottes"*	\$49.95
2008 Dom. Paul Pillot Chassagne-Montrachet 1er Cru "Caillerets"*	\$49.95
2008 Dom. Paul Pillot Chassagne-Montrachet 1er Cru "Grande Montagne"*	\$46.99
2008 Dom. Paul Pernot Meursault 1er "Piecce Sous les Bois"*	\$57.99
2008 Dom. Paul Pernot Puligny-Montrachet*	\$44.99
2009 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers"*	\$19.99
2009 Dom. Renaud Mâcon-Charnay*	\$12.99
2009 Dom. Renaud Mâcon-Solutré*	\$12.99
2009 Dom. Renaud St-Veran*	\$14.99

BEAUJOLAIS

2009 Georges Duboeuf Beaujolais Villages	\$7.99
2009 Maison Louis Tête Beaujolais-Villages "Le Pot"	\$10.99
2009 Château de Pizay Morgon*	\$13.99
2009 Dom. Dupeuble Beaujolais	\$14.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Georges Duboeuf Julienas "La Trinquée"	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Georges Duboeuf Saint-Amour "Cuvée Saint-Valentin"	\$15.99
2009 Chateau La Tour du Bief (Georges Duboeuf) Moulin-à-Vent	\$16.99



CALIFORNIA SUNSHINE *For Christmas*

The holiday season presents us with so many opportunities to enjoy wine, from the casual cocktail party with colleagues to the formal Christmas or Hanukkah dinner with family. And then there's gift giving, finding that bottle of something special that says, "I know you." For every occasion, for every gift, there's the wine bottle—here are some favorites from our domestic wine buyers.

Michael Jordan's Holiday Picks

For the Dinner

2008 Joseph Swan "Cuvée de Trois" Russian River Valley Pinot Noir (\$28.99) The 2008 Cuvée de Trois is the best I have tried, even better than the 2007, which received 93 points from *Wine Spectator*. It's darker and heavier than the previous couple of vintages, with a little more blue fruit blended in nicely with cherry and raspberry fruit, cola, spice, anise, rhubarb and earth. Lovingly balanced, this wine's got a finish that lasts forever. The complexity and layers of flavor in this wine are incredible. This is a Pinot that everyone will love, and a perfect wine to pair with Christmas dinner, whether you serve turkey, ham or a roast.

For the Party

2009 Red Shed Sonoma County Syrah-Grenache (\$13.99) The Red Shed is a beautiful Syrah-Grenache blend from a Napa winery famous for Syrah and Sauvignon Blanc. An amazing floral, jammy nose gives way to a beautiful, bright wine with red fruit that gushes with acidity and a finish that goes on forever. This is a classic Côte du Rhône style of wine, priced perfectly to have a few bottles on hand for your holiday parties. Food-friendly, this is a wine that will please the entire table.

For the Gift

2007 Cloverdale Ranch Alexander Valley Cabernet Sauvignon (\$19.99) Everyone is talking about the 2007 Cabernet vintage in Napa and Sonoma. The wines are finally hitting the market, but the prices aren't low. This wine on the other hand, from the same excellent vintage, is classic Alexander Valley Cabernet at a great price. Bright currant and violets on the nose, with a lovely mid-palate of black cherry, cassis and hints of tobacco, cedar and vanilla. This is a Cabernet lover's wine at a price affordable enough to give one bottle as a gift and another as a "gift" to yourself.





Photos (left to right): Elk Cove Vineyards, 2008 Elk Cove "Reserve" Pinot Noir and Adam Godlee Campbell, winemaker at Elk Cove.

Bryan Brick's Holiday Picks

For the Party

If I'm playing the percentages, then Cab is still king when it comes to holiday parties. One of the best affordable Cabs I've seen recently is the **2008 Route Stock Napa Valley Cabernet Sauvignon (\$19.99)**, and it is sure to please with its pretty meshing in the nose of dried sage and thyme, ripe blueberries and sweet oak. Add the lush, coating texture and plenty of warm berry cobbler fruit and you have a hit on your hands.

For the Table

The **2007 Londer Anderson Valley Pinot Noir (\$26.99)** may be one of the most versatile Pinots on the market right now, making it a perfect wine to go with just about anything that your inner chef can imagine. Shiny, polished red fruits come bursting out of the bottle framed by earthy spice. Soft and inviting, this has plenty of acidity to act as a foil to most dishes, but plenty of black fruit and cola spice to keep you wanting more.

For the Gift

If you absolutely, positively have to give someone the best, I can think of few wines better than the **2008 Elk Cove "Reserve" Willamette Valley Pinot Noir (\$89.99)**. This was my favorite Pinot of 2010, and it will only get better with time. This has it all: expressive aromas, intense deeply set fruit, structure to keep it going for at least a decade and label recognition to boot!

Trey Beffa's Holiday Picks

For the Party

2007 Olema Napa Valley Cabernet Sauvignon (\$18.99) If you are looking for a gift that is reasonably priced that packs a big punch then the Olema is your wine. Olema is the second label of Amici Cellars. This wine is a user-friendly Cabernet with plenty of ripe berry fruit, spice, hints of mocha and a long, lingering finish. A great value in Cabernet from Napa!

For the Table

2008 Belle Glos "Meiomi" Sonoma Coast Pinot Noir (\$17.99) From the Caymus family of wines, this deliciously fruity, silky and ripe Pinot Noir is an excellent buy for an under \$20 Pinot. The fruit is pulled from sources throughout the Sonoma Coast, Mendocino and Marin Counties.

For the Gift

2007 Quintessa Rutherford Red (\$109.00) For those who need a gift for someone where only the best will do, I would recommend the 2007 Quintessa Red. We tasted this wine at the property in September, and for a young Cabernet from a big vintage, this wine is drinking pretty well. It was one of the most drinkable Cabernets we tasted on the trip.



Merry Christmas, Happy Hanukkah and a happy New Year!

Trey Beffa, Michael Jordan & Bryan Brick

“Central Otago is one of the most beautiful wine regions I’ve been to in the world..”

JIMMY C’S *View Down Under*

Okay, here we are, and the year is coming to an end. And, what a year it’s been! After years of rumors that K&L Redwood City would be remodeled, it has come to fruition.

We’ve had some of the strangest weather I’ve seen in a long time here in the Bay Area, like a summer that never came. And, as I write, the San Francisco Giants are in the World Series! So, this December Mother Nature will probably send snow or 90-plus degree heat to us here in Northern California. Whatever happens, now is the season of sharing and time to bring together friends and family and indulge in fine food and wine and the spirit of generosity.

2004 Yalumba “FDR 1A” Cabernet-Shiraz Barossa Valley South Australia (\$34.99) This wine has been made only six times since 1974 (the 2004 is the fourth vintage). The FDR 1A from the cool ’04 vintage is a blend of 68% Cabernet Sauvignon and 32% Shiraz that spent 23 months in 46% new and 33% two-year-old American hogsheads created in Yalumba’s own cooperage. The remainder is finished in four-year-old French hogsheads. The wine has a bouquet of berry, dark plum, violets, olive and eucalyptus. On the palate, the wine is beautifully focused, with fine-grained tannins, good structure and a long complex finish. If this was from Napa Valley, it would easily be twice the price.

2008 Mohua (Peregrine) Pinot Noir Central Otago New Zealand (\$18.99) Central Otago, which is one of the most beautiful wine regions I’ve been to in the world, has become the new darling of Kiwi Pinot Noir regions. This wine is made by the Peregrine winery as another value-conscious tier in their portfolio. It blends fruit from the cooler Gibbston Valley (45%) and the Cromwell Basin (55%) to produce a lovely Pinot that reminds me of, perhaps, a fleshy version of a Savigny-lès-Beaune. The wine is matured in 25% new French oak and sees light filtration and no fining prior to bottling. The aromas offer bright notes of strawberry, cherry, plum, clove, new leather and a touch of dried tangerine peel. There is a full mouthfeel with good supporting acidity and fine persistence.

2008 D’Arenberg “Footbolt” Shiraz McLaren Vale South Australia (\$13.99) With the exception of the “Stump Jump” Shiraz, Chester Osborn manages to make the wines in this tier in the tradition of his iconic wines in that they have the hallmark “fine-grained, powdery tannins.” I guess it should not come as such a surprise given his strict selection of juice for his flagship “Dead Arm” Shiraz, that some of the juice from that vineyard would trickle down to this wine. Scents of cedar, violets, mixed berry fruit and spice all marry and emerge from the glass. The palate brings notes of blueberry, plum, mocha, a light ferrous quality, meat and a hint of pencil lead. All of this is framed by, you guessed it, fine, powdery tannins, with good acidity and a long balanced finish.

2008 Cooralook Shiraz Heathcote Victoria (\$13.99) It’s not typical to find Heathcote Shiraz in this price range, so this wine really stood out for me. The ancient Cambrian soils of Heathcote often show more red fruit character with earthy iron notes. This wine is no exception. Its bright, crunchy profile, while not having the flavor, reminds me a bit of a Loire Valley red in the mouthfeel. The aromatics show dark plum, red berry, earth, mineral, white pepper and clove. On the palate, the flavors are fresh and juicy, with good acidity, layered with a dusty cocoa-powder texture and very fine length.

2009 Rustenberg Chardonnay Stellenbosch South Africa (\$17.99) Consistently one of my favorite Chardonnays from South Africa, the Rustenberg does this perfect dance between Old and New World wines. The fruit comes from 25-year-old vines and soils grown on decomposed granite. While the 2009 vintage brought a heat wave in February, judicious use of irrigation resulted in a wine with good ripeness and fine balance. The grapes were hand-harvested with whole bunch pressing, and after settling in cold tanks for 24 hours this went into 60% new and 40% one-year-old French barriques for natural fermentation. The bouquet shows elements of pineapple, apricot, almond, integrated toasty oak, minerals and flint. On the palate, there is fine balance, with juicy acidity and a superb, long-lasting finish.

Happy Holidays,
Jimmy C



HOLIDAYS *in Provence*

December, winter and the holidays are squarely upon us. If the cooler weather and shorter days make you long for a sunny and warm place far, far away, then look no further than the South of France and Château Miraval.

Situated deep in the heart of Provence, and not far from the town of Brignoles in the department of the Var, Château Miraval's history spans centuries. The domaine is situated close to the Via Aurelia, one of the five main "highways" radiating outward from Rome. Miraval first appears on a map in the 13th century, when it functioned as a monastery complete with vines. Over the next seven centuries, Miraval became home to Italian nobility, famous inventors, a jazz musician and an American businessman turned vigneron. Presently, a high profile American couple and their young family have set about making this grand Provençal estate their new home. The common thread shared by all of Miraval's owners has been the cultivation of the vine.

Today, Château Miraval has certified organic vineyards in the adjoining communes of Correns and Châteauevert and produces wines under two appellations, AOC Côtes de Provence and AOC Côteaux Varois. The estate is situated at an altitude of approximately 350 meters (1,150 feet) and includes approximately 400 hectares (1,000 acres) of land, of which 30 hectares (75 acres) are devoted to organically-farmed vines.

K&L is proud to direct import the following selection of wines from this illustrious Provençal domaine. A sip of any of these wines from Château Miraval will take you to the heart of Provence.

2009 Château Miraval "Clara Lua" Côteaux Varois en Provence Blanc* (\$16.99) The domaine's "Clara Lua" is composed of 95% Rolle and 5% Grenache Blanc. Rolle, which is also known as Vermentino in Italy, imparts vibrant citric and slightly leesy nuances, while a touch of Grenache Blanc provides hints of white peach and fresh herb notes. Pairing: Fennel-stuffed grilled branzino, brandade on crostini or rosemary roasted chicken.

2009 Château Miraval "Pink Floyd" Côtes de Provence Rosé* (\$16.99) Château Miraval's 2009 "Pink Floyd" is, for me, the most quintessential rosé from the South of France. Composed of organically grown Cinsault and Grenache grapes grown on the clay/limestone soils of the domaine. Think light, bright, delicate, dry and crisp, with just enough subtle nuances of wild strawberries, pink lady apple and fresh mint leaves. Pairing: Roast beef sandwiches with aioli, olives and cheese, salade niçoise or ratatouille with couscous.

2005 Château Miraval Côtes de Provence Rouge* (\$16.99) Château Miraval's Rouge is composed of Syrah and Cabernet Sauvignon. Intense and displaying a bright ruby red color, its nuanced palate flavors are of spices and red berried fruits, with hints of wild herbs and earthy undertones. This hearty and rustic red channels the outback of Provence like nothing else. Try it with garlic roasted leg of lamb or savory beef daube.

Mulan Chan-Randel

"Over the next seven centuries, Miraval became home to Italian nobility, famous inventors, a jazz musician and an American businessman turned vigneron..."

LO AUTÉNTICO *Celebration of Light*

Hanukkah, the celebration of light, consists of eight nights.

Shortly after the commercialization of Christmas, Hanukkah was similarly promoted as a gift giving holiday. Jewish kids around the world could rejoice: Eight nights meant eight gifts—one a night! At least in theory, anyway. In my family, there was typically one primary gift, the biggie. Perhaps a Nintendo game console, a new guitar, something along those lines. Then there were for or five other small gifts like CDs, t-shirts and gadgets. In a similar fashion here, I am suggesting an array of wines for the holidays, some big, some small, that would make terrific gifts to yourself or to others. Merry Christmas, Happy Hanukkah, Happy Festivus, and to all I wish you a wonderful holiday season full of good cheer, tasty food and, yes, delicious wine.



Castillo Perelada Cava Brut Penedes (\$9.99) This is the best Cava available anywhere for \$10. Crisp, mineral, full of citrus and tangy apple flavors. Estate fruit and long-term contracts with quality conscious growers make all the difference for this wonderful value Cava. I would have no hesitation enjoying this one with some freshly fried potato latkes!

Bodegas Argueso “San Leon” Manzanilla (375ml \$12.99) The drinking world is divided into two classes of people: those who love dry Sherry and those who don't. If you are in the latter group or, perhaps, are not sure where you fall, I suggest you drink more dry Sherry. Eventually, you'll get it. Argueso makes classic Manzanilla: salty, appley, nutty on the finish. As with other great Manzanillas, such as Hidalgo Pastrana and Equipo Navazos, there is an added richness and depth here that make this one delicious drink.

2004 Mont Ferrant “Blancs Nature” Brut Extra (\$14.99) Wow! This is another fantastic value Cava. An incredibly mineral, focused, citric nose leads to a similarly styled palate. A bit toasty, but primarily this Cava is about the well-delineated fruit, mineral and acid. Very impressive stuff, especially for the price.

2009 Bodegas Las Orcas “Solar de Randez” Joven Rioja (\$11.99) 2009 was a banner year in Rioja, just as it was in most of Spain (and Europe, for that matter). In 2009, one of our favorite family bodegas, Bodegas Las Orcas, produced a spectacular unoaked *joven* (young) wine. While it is easy to make good Crianza and Reserve level wine in merely pretty good Rioja vintages, the best Joven wines only tend to come from the best fruit, picked in the best vintages. It is a transparent style: no other grapes are blended, there is no extended, meticulous élevage in oak, just pure flavors from (ideally) the best Tempranillo grapes available. The 2009 vintage provided the right conditions for Tempranillo to thrive, and in the well-

situated clay/calcareous Rioja Alavesa vineyards of Bodegas Las Orcas, it did spectacularly well. The wine shows a delicious freshness, with stunningly pure, dark cherry and blue fruits, a texture that suggests excellent raw material and a finish that lasts. While this wine will certainly keep for several years, it will be at its most vibrant in the next couple. For a wonderful introduction to the 2009 vintage in Rioja, it does not get much better than this.



2000 Señorío de P. Peciña Reserva Rioja (1.5L \$39.99) According to *Stephen Tanzer's International Wine Cellar*: “Cherry pit, cured tobacco and leather on the nose. Dry and a bit stern, with sweet flavors of cherry and chewing tobacco. Tangy acidity adds lift and cut to the finish, which is impressively persistent if a touch tart. With air this wine gained some sweetness, but this style is better suited to those with traditional tastes.”

1999 Señorío de P. Peciña Reserva Rioja (1.5L \$59.99) This terrific magnum from the very good 1999 vintage comes from one of our favorite Rioja producers. It shows beautiful bright cherry fruit flavors. As enjoyable a drink as this is now (don't be discouraged to try a few out for entertaining), this wine will continue to develop wonderfully over the next decade. This could be one of the best magnum deals in our inventory right now.

2007 Durigutti Malbec Reserva Mendoza (\$19.99) When I recently met Hector Durigutti, he walked me through our Argentine wine section and pointed out all of the wines that he had a hand in making as a consultant. It must have been 10% of the section! And if the line-up I tasted was any indication, I can see why he is in such demand as a winemaker. The family domaine wines he poured for me were all terrific, full of fruit but with balanced acid and supple, satisfying textures. The key is access to old vines, farmed organically, and then fermenting and processing the grapes in as hands off a way as possible. Native yeast fermentations, no fining nor filtration and careful barrel selection all help to make this wine so delicious. The 2007 Reserva tastes like a mouthful of ripe plum and cherry fruit, with a hint of baking spices and enough refreshing acidity to prevent the wine from feeling overly extracted or heavy. This is tempting to drink now, and should continue to improve in bottle for another several years.

*Please note that last month's edition of *Lo Auténtico* was mistakenly my article from November 2009. To see my November 2010 picks, please visit our blog at Blog.KLWines.com.

Joe Manekin

HO, HO, HUM *Wine to Lift Your Spirits*

December is upon us like an angry meteor shot from Santa's workshop and now everyone's got that oh so "festive" feeling. Really though, I am actually somewhat excited about the holidays this year, believe it or not. There is nothing more fun, at least for me, than sitting back and watching the madness that is the Christmas spirit unfold right in front of my eyes. The masses of people who seem to spontaneously converge onto the streets in search for the latest and hippest electronic toy or some mutant looking stuffed animal that just happens to be a cell phone cover as well... I mean c'mon, you have to love it! Just the pure chaos that surrounds the entire month is all worth it for me. And here is why: After all of the running around for days, even weeks on end looking for that "perfect gift," dealing with the thousands upon thousands of people doing the exact same thing as you, what does it all come down to? Spending just a few hours with family and close friends while unwrapping a paperweight.

And yet, more times than not, it *is* somehow all worth it. Sure you get to spend that time with friends and family, which during the year you never get to do, but you also now have the excuse to drink really good wine! Below are just a few bottles to make your shopping season easier.

P.S. Maybe I'm just getting old, but if I open up a package and find a nice pair of socks in there, I'm pumped!

2004 Jean-Francois Merieau "Alliance des Generations" Touraine Rouge* (\$19.99) This is the current release of Alliance, from 30- to 50-year-old vines on clay and limestone soils with an average yield of 35 hectoliters per hectare. It is made the old-fashioned way: de-stemmed, crushed by foot (*foulage*), with manual punching of the cap (*pigeage*). It goes in tank for eight months before being aged in neutral barrels for 18 to 24 months and finally left to rest in bottle for at least a year. This cuvée represents the style of wine Jean-Francois drank during "hunting season" growing up. Rich and powerful aromatics bound out of the glass. Bigger tannins envelope an elegant fruit structure that could still use a little air to open up since there's a lot buried beneath the fruit. A darker and meatier style of Loire red than you might expect, this is a perfect match for lamb or beef dishes or, of course, game birds and rabbit.

2007 Jean-Francois Merieau "Cent Visage" Touraine Côt* (\$17.99) This is 100% Côt (the local name for Malbec) from a single vineyard site in St-Julien de Chedon. The juice is fermented in tank and then aged for one year in old French Barrels. "Cent Visage" means 100 faces, and this demonstrates just one of Malbec's. This is a very high-toned and aromatic version of Côt, highly perfumed with a meaty mid-palate, supple tannins and nice acidity levels that leave a really long-lasting finish.

2008 Ökonomierat Rebholz Ganz Horn Riesling Grosses Gewächs (\$72.99) If you think that Germany can't produce a world class, powerhouse of a dry wine, then you are flat out wrong. Hansjörg Rebholz has a "make no compromises" philosophy, which allows him to produce wines that are ridiculously focused and precise and of the highest possible quality. This has such intensity that another five years in bottle are a must. The tight floral component is wrapped around dusty minerality and sharp, vibrant acidity. This isn't a light-hearted wine—it requires some thought and reflection.

Inexpensive bubbles for your party needs...

Deligeroy Cremant de Loire Brut Rosé* (\$12.99) A wine with tiny, long-lasting bubbles, Cremant de Loire Rosé is a lovely gleaming pink, enticing with a delicate, nervy nose and aromas of fresh red fruit. It's lively on the attack and has lovely aromatic intensity and brightness. Well-balanced in the mouth, this sparkler is enhanced by a fresh but subtle finish. The wine is stored for at least 12 months on racks in freestone cellars before disgorging to make incomparably fine bubbles. The fruit comes from 20- to 30-year-old vines.

Deligeroy Cremant de Loire Brut* (\$11.99) A pale yellow wine with tiny bubbles, this Cremant de Loire Brut is rounded and delicate with a fine, nervy, complex nose and the freshness of Chenin Blanc, floral Chardonnay and fruity Cabernet Franc from 20- to 30-year-old vines. Lively on its attack, it evolves gracefully across the palate with nice aromatic persistence in the mouth and lingering notes of fresh peaches and pear.

Eric Story

"Sure you get to spend that time with friends and family, which during the year you never get to do, but you also now have the excuse to drink really good wine!"



“In the winter months I crave braised foods—root vegetables or meats—because the long, slow cooked results are bone warming. If you’re into wintry cuisine, then you need something to go with it and the 2006 Bisceglia ‘Gudarrà’ Aglianico del Vulture is it.”

PENSIERI DA MONTECHIARA

Sometimes I know by reputation that a wine is going to be good, but it didn’t prepare me for the knee-buckling combination of texture, flavor and aromatics I experienced tasting the wines from Kuenhof. You should have seen the K&L staff’s reactions, too, near apoplectic! Kuenhof is located in the Eisack/Isarco River Valley deep in the Alps, less than 30 miles from the Italian border with Austria. (No need to practice your Italian to visit here; it’s better to bring a German phrasebook!) This region was part of Austria until the end of World War I and has never assimilated into mainstream Italy, and man can they make wine! Peter Pliger, Kuenhof’s owner/winemaker releases some of the most exciting wines you’ll ever have, truly stunning. He ferments the wines and then ages them in two-thirds stainless steel and one-third 15 hectoliter acacia barrels. Yes, acacia.

The **2009 Kuenhof Sylvaner (\$32.99)** is a powerful wine; it has the weight of California Chardonnay, and it is dry, bold, rich and viscous yet extraordinarily well balanced without losing its richness. The flavors show lots of stone fruits, subtle alpine flowers and hints of honeysuckle. I think you’ll be blown away!

I love Grüner Veltliner; I think it is *the* great white wine grape. Up in the Eisacktaler they have lots of different types of Veltliners, but the **Kuenhof Veltliner (\$32.99)** is 100% Grüner, and it shows classic aromatics of white pepper and fresh peas coupled with intense minerality and body. And it’s only 13.5% alcohol. This wine is inherently elegant, but really intense. The tension comes through with layers of spice, mineral and flowers and a daring palate with a long-lasting finish. I love this wine with roasted pork, grilled calamari or lobster risotto.

I also think dry Riesling is one of life’s great pleasures. But as much as I enjoy it, I find that it has less food pairing options than either of the previous two wines. Having said that...just get a straw! The **2009 Kuenhof “Kaiton” Riesling (\$32.99)** is amazing. It has classic Riesling floralness, a hint of fusel and loads of mineral seemingly interwoven with a spicy, appley thing, kinda’ like a savory strudel. This wine is great for fresh trout, roasted chicken and spicy Asian cuisine; I might even chase down a taco with this stuff. A must for all wine lovers. These wines are truly great.

Last month I waxed poetically about wines from Mt. Etna, which I love, but I recently had a bottle of another Sicilian wine: the **2008 Planeta Cerasuolo di Vittoria (\$20.99)**. This is just delicious, and it is the perfect “take a bottle to your neighbors during the holidays” wine. A blend of Nero d’Avola, which gives it that smooth Pinot-like richness, coupled with 40% Frappato, which adds brilliant cherry-like aromas and enlivens the Nero d’Avola while bringing the wine into perfect balance. If you want to a red wine you can just sit around and drink, this is it!

In the winter months I crave braised foods—root vegetables or meats—because the long, slow cooked results are bone warming. If you’re into wintry cuisine, then you need something to go with it, and the **2006 Bisceglia “Gudarrà” Aglianico del Vulture (\$19.99)** is it. Bisceglia (say Bee-shay-lee-uh) hails from Basilicata, the instep of the Italian peninsula’s boot, in this case from the volcanic soils of Mount Vulture, which give this wine its unique character. It is made with Aglianico, a grape that has naturally powerful tannins. This wine has all the complexity, structure and character of big time Aglianico, while remaining balanced. For such a *mas macho* varietal, this wine has real suavity; it’s been Clooneyed. It cleans up well, is just delicious and is quite powerful.

Finally, if you’re looking for a holiday treat, Moscato d’Asti is your wine. After all of the heavy holiday dinners I really enjoy something lighter and fresher to finish, and at only 5.5% alcohol this fits the bill. Try the **2009 Ca’ del Baio Moscato d’Asti (\$18.99)** for a slightly peachier expression of this not-too-sweet and oh-so-sophisticated holiday favorite!

Greg St. Clair

POUR VOTRE PLAISIR

A Cornucopia of Holiday Burgundies

Some of the containers we have been awaiting are finally rolling in, just in time for the holidays. Nothing like a series of French dock strikes to make planning difficult...

Nonetheless, it is great to have so many exciting things to offer at this time of year.

Last month we profiled Maison Champy, the oldest négociant in Burgundy, but the wines did not get here until mid-November thanks to the unrest in France. We are excited to finally have their wines in stock again, so I thought I should revisit them. If you are looking for rich white Burgundy and do not want to break the bank for holiday parties, try the **2008 Maison Champy Bourgogne Chardonnay “Signature”*** (\$17.99). If you want something a bit brighter, try the **2008 Pernand-Vergelesses “Clos de Bully”*** (\$19.99), which comes from a hillside vineyard that has been planted to grapes since the 12th century! It has more nervous energy and minerality, with lovely rich fruit, a bit of French oak and a sweet palate impression on its long finish. It comes predominantly from Meursault and Puligny-Montrachet, but has a bit of Rully fruit as well. This is guaranteed to please the crowd. If your budget stretches a bit further, or if you are looking for a holiday treat, try the **2008 Saint-Aubin 1er Cru “Murgers Dent de Chien”*** (\$32.99), which is from the vineyard next Puligny-Montrachet Premier Cru. It is both rich and concentrated, with lots of drive and a relatively open style. This hits the YUM spot.

We also have three different, but extremely affordable reds. The **2008 Maison Champy Chorey-lès-Beaune*** (\$19.99) has lovely mid-palate flesh, with the cherry fruit that is the hallmark of this village. I was most impressed with how much wine there was for your dollar here. The **2008 Maison Champy Côtes de Nuits-Villages*** (\$19.99) comes from a single vineyard called “Belle Vue.” It is extremely well-situated, just outside the wall of the famous Clos de Maréchale, a Nuits-St-Georges Premier Cru. But because it is on the wrong side of the line, it sells for a song by comparison. It is brambly and concentrated, with lovely fruit. Finally, the **2008 Maison Champy Pernand-Vergelesses 1er Cru “Fichots”*** (\$23.99) is organically and biodynamically grown. It comes from deep clay soil and is supple, rich, has an extremely fine tannin structure and truly lovely fruit. A terrific success here.

“Last month we profiled Maison Champy, the oldest négociant in Burgundy, but the wines did not get here thanks to the unrest in France. We are excited to finally have their wines in stock again.”

One area I was most impressed with in 2008 was the Beaune Premier Cru vineyards. The best of these, like the **2008 Maison Champy Beaune 1er Cru “Aux Cras”*** (\$34.99), comes entirely from organically and biodynamically grown estate fruit and shows lovely, charming character, with that bright acidity that speaks of Beaune. One of my favorites, either for the cellar or for drinking, is the **2008 Maison Champy Chambolle-Musigny*** (\$46.99). This really wowed me in March. Supple texture, rich fruit, lovely poise and lots of Chambolle charm. My notes end, “Terrific Wine!” The **2008 Pommard 1er Cru “Les Grands Epenots”*** (\$54.99) has rich fruit, a supple texture, lovely character and a hint of that meaty/iron note Pommard is famous for. My notes show an asterisk next to the wine and the note, “TERRIFIC WINE!” Can you tell I was impressed? We have too many wines to put them all here, but check the website for a complete list.

In addition to all of the wines above, we are now working with an outstanding young winemaker named **Jacques Bavard**. His family has been winegrowers in Puligny for generations, but he went off to Paris and became a successful restaurateur before returning to his grandfather’s house. He makes a rich and concentrated **2008 Rully Blanc*** (\$19.99), a spectacular **2008 St-Romain*** (\$23.99) with bright minerality and a lovely floral nose and a surprisingly affordable **2008 Meursault*** (\$34.99), which Jacques sorted berry by berry to use only the most perfect fruit. The result is extremely concentrated, rich wine. He also has a delicious **2008 Monthelie*** (\$23.99), from 30 year old vines, with lovely cherry fruit, a wonderful note of wild strawberries and terrific aromatics.

À Santé!

Keith Wollenberg



“One of my favorites, either for the cellar or for drinking, is the 2008 Maison Champy Chambolle-Musigny. This really wowed me in March. Supple texture, rich fruit, lovely poise, lots of Chambolle charm.”



Jacques Bavard's winery in winter.

TALES OF THE SPORTING LIFE

David Driscoll and I have worked tirelessly over the past year to build upon the spirits program that the wonderful Susan Purnell left for us, and we both feel like we've brought something new to the table. We are not a big box store and certainly cannot carry every product that comes our way. We embrace the idea that sometimes less is more, because why should we waste your time with products that we don't feel confident selling?

That said, we do everything in our power to get you the best spirits on the market at the best price, so that you can make K&L a one-stop-shop for all your adult beverage needs. And, although the general financial turmoil seems to be over, we still want to make sure you get the most out of every dollar you spend. Being frugal is not the only reason to shop spirits at K&L, but it's a really good one. Our incredibly discerning selection includes everyday favorites and totally unique, ultra-rare bottles that are sure to wow even the most jaded collector. All of these are offered at the best possible price every day of the year. Here's a small sampling of the deals and jewels you'll see in our stores:

Ardbeg 10 Year Single Malt (750ml)	\$43.99
Ardbeg Uigeadail Traditional Strength Single Malt (750ml)	\$58.99
1990 Ardbeg Airigh Nam Beist Islay Single Malt (750ml)	\$68.99
Tesseron "Selection" Lot No. 90 XO Cognac (750ml)	\$54.99
Tesseron "Exception" Lot No. 29 XO Cognac (750ml)	\$349.99
1966 Balvenie 31 Year (one available—elsewhere \$1,400)	\$999.99
1987 Glenmorangie Margaux Cask (two available—elsewhere \$500)	\$399.99

Holiday events are a perfect time to test your mixology chops on unsuspecting friends and family. Honestly, you can't force them to drink it, but I'm pretty sure you can force them to at least taste what you've slaved over. Obviously, you want to impress so I recommend trying one of these two excellent drinks at your family event or office party—remember don't skimp on the ingredients, your cocktail is only as good its parts.

David Othenin-Girard



MORNING GLORY COCKTAIL

*from David Wondrich's Imbibe
(adapted from Jerry Thomas' Bon Vivant's Companion)*

The Morning Glory Cocktail is a modification of a fizz and should be prepared carefully to enhance showmanship. Start by chilling small Collins glasses so that they are ready when you need them.

Using a large bar glass mix:

- 1 tsp **Small Hand Foods Gum Syrup** (8.5 oz \$9.99)
- ½ tsp **Prunier Liqueur d'Orange** (\$24.99) or **Grand Marnier** (\$32.99)
- 2 dashes **Dr Elmegirab's Boker's Bitters** (100ml \$23.99) or **Angostura Bitters** (10oz \$9.99)
- 1 dash **Nouvelle Orleans Absinthe** (\$124.99) or **La Sorcière Absinthe Supérieure Verte** (375ml \$42.99)
- 1 oz Rye Whiskey, such as **Redemption** (\$26.99), **Sazerac 90** (\$26.99) or **Rittenhouse 100** (\$19.99), or you can bump it up to something fancier!
- 1 oz VSOP Cognac or better, such as **Tesseron Lot 90** (\$54.99) or **Dudognon Reserve** (\$43.99)
- 1 piece of lemon peel, twisted to express oils
- 1 piece of **Neve Shaking Ice** (10 lb mixed bag \$14.99)
- Soda water
- Superfine bar sugar

Build the drink in the mixing glass, adding the ice last. Stir thoroughly, longer than you think you would ever need to. It makes a difference. Strain into your chilled Collins glass. Top with cold fizzy water and stir a small spoonful of superfine bar sugar into the drink. This final step will excite those watching with an invigorating fizz.

TRILLIONAIRE COCKTAIL

This is something I perfected alone one night after multiple attempts at making something interesting with my newly-acquired bottle of peach brandy. Good luck!



1 tsp of **Small Hand Foods Raspberry Gum Syrup (20oz \$19.99)**
 ½ oz lemon juice
 ½ oz **Cocchi Aperitivo Americano (\$18.99)**
 2 oz **Kuchan Barrel-Aged Peach Brandy (375ml \$42.99)**
 2 dashes **Bittermens Boston Bittahs (200ml \$16.99)**
 1 piece of **Neve Shaking Ice (10 lb mixed bag \$14.99)**

Shake vigorously and strain into a cocktail glass.

Remember you can always make more than one cocktail at a time by multiplying these quantities, but never reuse your ice. If made properly these cocktails should improve your company and that of your guests as well. Enjoy the holidays!

HOLIDAY SPIRIT SELECTIONS

If you've been following the current trends in our spirits department, then you've likely noticed the increased number of drams exclusive to K&L. After tinkering around with our cask purchasing program all summer, we've decided to load up on a few exemplary products this holiday season to give our loyal shoppers the opportunity to buy something special that can be found nowhere else. Whether it's a single malt you need, a rye whiskey or even a gin, we've had some of the world's finest distilleries craft the finest spirits for us to meet all your gift-giving needs.

St. George 12 Year "K&L Single Barrel" Cask Strength Single Malt Whiskey (\$105.99) The Bay Area's beloved Alameda distillery and K&L have teamed up to bring you one of the most delicious and unique whiskeys ever created. Made from 100% barley, this malt was aged eight years in bourbon casks and finished for an additional four years in apple brandy barrels. Bottled at cask strength, the result is a brain-tickling combination of rich, malty goodness and spicy barrel flavors intertwined with tart apple notes on the finish. Sound crazy? It is, and that's why it had the attention of the entire room at this year's WhiskyFest in San Francisco.

Rusty Blade "K&L Exclusive" Single Barrel, Cask Strength Barrel-Aged Gin (\$59.99) Already well known throughout the Bay Area for his fantastic Blade Gin, Davorin Kuchan decided to experiment with adding some richness to his spirit, much like many of the Old Tom gins do. After 13 months in barrel (more than most craft whiskeys spend in wood these days) the juniper and citrus notes already present in the gin evolved into aromas of baking spice and cloves, with hints of vanilla and a rounded mouthfeel. It's got all the flavors of the holiday season, and just in time! The result is so good we're not sure if we want to sip it or mix it or do both simultaneously. The whisky-lover in us decided to bottle it at cask strength so as not to adulterate any of the concentrated goodness. So, in the end it's more like a bottle and a half of gin. (You should add some water to proof it down.) I am convinced that this is the best barrel-aged gin available and am going to go on record here that it might be the best gin ever made.

Corsair "K&L Single Barrel" Kentucky Rye Whiskey (Inquire) This rye was brought to us last summer by Corsair, a little distillery in Kentucky that no one has heard of. But as soon as this whiskey hits the shelf, Corsair will be the little Kentucky distillery that everyone *should* know about. How they managed to make a rye so young taste so rich, spicy and delicious is beyond me. The nose is a beautiful bouquet of vanilla, wood and pepper, but it's the precocious richness that will wow you. All I know is that I took one sip and said, "I want every drop of this available." Despite its youth, the Corsair is still a hand-crafted sipping whiskey. This is the first time they have released an aged rye, but definitely not the last. Supplies are very limited.

David Driscoll

"Remember you can always make more than one cocktail at a time by multiplying these quantities, but never reuse your ice."

"The result is so good, we're not sure if we want to sip it or mix it or do both simultaneously...I am convinced that this is the best barrel-aged gin available and am going to go on record here that it might be the best gin ever made."

“There’s no reason to even stand in line when you can sign your favorite wine lover up for the perfect gift online: a subscription to one of K&L’s five wine clubs or a Personal Sommelier subscription.”

K&L Wine Clubs: Gift-Giving Made Easy

No need to elbow your way to the front of the line this holiday season. In fact, there’s no reason to even stand in line when you can sign your favorite wine lover up for the perfect gift online: a subscription to one of K&L’s five wine clubs or a Personal Sommelier subscription. Our clubs offer a simplified way to shop, with options guaranteed to fit almost anyone’s taste or budget. Whether you’re buying for someone who enjoys French Champagne, big bold reds, Italian wines, interesting varietals or stupendous values, we have the perfect club. Our experienced buyers and purchasing power, built over more than 30 years, allow us to negotiate to give you the best possible wines for your money. The clubs are not only a great gift for a friend, colleague or loved one, they make a great splurge for yourself. 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** or email us at: **theclubs@KLWines.com**.

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

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

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

Champagne Club: Make every party a real celebration! Our Champagne buyer 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 miniscule 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 winemaking 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 ships each month at a cost of \$39.95 + shipping.

Alex Pross, Wine Club Director

DECEMBER WINE CLUB PICKS

signature red collection

2004 Montviel, Pomerol

A great Pomerol for under \$25? This is a steal. According to the *Wine Spectator*: “Lots of blackberry and dark chocolate on the nose. Medium-bodied, with fine tannins and a fruity, silky aftertaste. Refined and delicate. Best after 2009.”

Regular K&L Retail \$27.99 Wine Club price: \$23.99

best buy wine club

2009 Hétszölő Tokaji Furmint Dry

We have carried the sweet wines from this fine property for many years, but this is our first dry white wine from them. In fact, this is the first Hungarian wine ever in our clubs! Tasted in April at Cos d’Estournel. (They’re owned by the same people.) Crisp, clean and so flavorful.

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

premium wine club

2007 Petit Manou, Médoc

This is the second wine of Clos Manou, and like its sibling it is made in a new wave, decidedly *garagiste* style, with tons of ripe raspberry fruit and smooth, silky tannins. Owners Francoise and Stephane Dief are passionate newcomers to the wine world, and their enthusiasm shows in this value-priced crowd-pleaser. 70% Merlot. Sweet toasty oak aromas and palate-pleasing black fruit.

Regular K&L Retail \$18.99 Wine Club Price: \$14.99

italian club

2005 Angelo Negro Barbaresco

It’s not often we get a chance to put a Barbaresco in the Italian Club, so take advantage of it! This is a really superior wine with great body, classic Nebbiolo aromatics and mouthfeel, coupled with drinkability. Perfect for a cold winter evening, and it will age easily for another decade.

Regular K&L Retail \$34.99 Wine Club Price: \$29.99

champagne club

2002 Ariston Aspasia Brut Champagne*

Fans of toasty Champagne take note! The nose is very leesy and doughy, showing off the six years it has aged on its yeast. It is round and caramel-like, with an excellent black cherry core.

Regular K&L Retail \$39.99 Wine Club Price: \$34.99

SHAUN'S HOLIDAY GIFTS FOR THE OENOPHILE



Architec Wine Glass Drying Rack (\$14.99) Trouble keeping your glassware spot free? Here's your solution. This simple but clever design collapses for ease of storage when not in use, then when you're ready to dry your nicely cleaned glassware, simply rinse with hot water and hang the glasses from the stem by the soft hooks. The glasses dry nicely right down to the rim.

Label Off Wine Bottle Label Remover (\$7.99) Does your favorite wine fanatic love to keep a memento of their favorite bottle? Place

one of these clever clear adhesive sheets over the label, then rip it off like a band-aid, taking the label with it. Stick your favorite labels in a notebook with tasting notes. It's a wonderful way to keep your favorite labels without damaging them by trying to soak them off.



Fantastic Wine Map of Italy by DeLong (\$25.99) This map is extremely helpful to anyone trying to get a grasp on the wonderful world of Italian wine regions. Complete with an included booklet to help you locate any region in Italy. High quality and suitable for framing, this map is one of the best I've seen.

My favorite decanter: Riedel's "Syrah" Decanter (\$27.99) Riedel's "Syrah" Decanter is my favorite go-to everyday decanter, and I think every wine fanatic should own one of these. Why? This simple, easy design is lead free, easy to

wash and perfectly functional. Proportioned to breathe a 750ml bottle of wine just right, it's beautifully balanced and with a wonderful pinch on the rim that makes pouring a dream. Best of all, this is one of the least expensive decanters we carry. I've had more compliments on this decanter than any of our more expensive and flashy ones.



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



Shaun Green



STOCKING STUFFER

The Durand Corkscrew (\$124.99) Remove old corks with confidence. Our Burgundy buyer Keith found this amazing corkscrew recently—it is truly a lifesaver for anyone opening older wines. It's a cross between the fantastic two-prong style openers and the classic spiral worm opener. Older corks have always been a problem, but we have been truly amazed at the ease with which these difficult corks can be removed. It's hard to imagine there would be any new development in wine opener technology, but this exceptionally high quality corkscrew is a real breakthrough. This would be a fantastic gift for any wine collector.

Shaun Green

Wine Storage Lockers

24-case lockers available in San Carlos, only \$35/month. Open Mon-Sat from 10 a.m. to 5 p.m.

920 Bing Street
San Carlos, CA 94070

Secure, temperature-controlled lockers also at our Redwood City store. To get on the wait list or for billing, call Shaun 650.364.8544 x2739 or email onsite-lockers@klwines.com

Tritan Titanium Crystal Lead Free!

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

Le Cache Wine Cellars

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



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New Delivery Service

Interested in having great wines delivered to your front door? K&L is now offering \$7 flat fee delivery on orders over \$250 to many zip codes near our stores!

Ordering wine for local delivery on KLWines.com is easy. On the shopping basket page, there's a box below your items where you can set your "Shipping Preference." In that box, select "Shipment - K&L Local Delivery." Alternatively, during checkout, you can choose to ship to an address and then select "Local Delivery" from the list of shipping options.

Please note that if your account is set to default to "Will Call" you'll need to change your default "Shipping Preference" on the shopping basket page...otherwise the site will move you straight to the payment page during checkout.

After we receive your order and pull the products together, one of our drivers will contact you by email or phone to schedule the delivery. Please note: We need to have an adult over 21 years of age present to accept the delivery. In addition, while we make every effort to get your delivery out as soon as possible, if you have a very time-sensitive order, we'd recommend selecting either will-call or a third-party carrier like FedEx or UPS for the fastest service.

