



WINE News

2011 Holiday Buying Guide



12 DAYS OF HOLIDAY GIFTS

12) 2009 Domaine Ballot-Millot & Fils Volnay 1er Cru

“Santenots”*(\$53.99) This wine shows classic focused black fruit character with an amazing aromatic quality. A stunning wine with lots of cellar potential.

11) 2002 Moët & Chandon “Grand Vintage” Brut Champagne (\$59.99)

It says a lot about a vintage Champagne when it's released out of chronological order. This was released after the 2003. We like it better than the Dom Pérignon for drinking now, but it also has quite a future in front of it.

10) 2006 Ferrero Brunello di Montalcino* (\$29.99) The 2006 Ferrero has such balance and freshness to go along with its supple richness. There's lots of plummy fruit and chocolate character, too. 92 points *WS*.

9) 1999 Langoa-Barton, St-Julien (\$54.99) One of the top values of the 1999 vintage will surely be this Langoa-Barton with its meaty, toasty, bacon-y aromas. Very broad and sweet on the palate with great balance. A really smooth wine that has a nice, fleshy mouthfeel.

8) 2009 Domaine Grand Veneur Châteauneuf-du-Pape (\$39.99) This shows blackberries, black currants, sweet cherries and licorice on the nose and palate. It is a dense, full-bodied, rich, heady wine with silky tannins. Drink or hold. 91-93 RP.

7) 2008 Lewis Cellars “Reserve” Napa Valley Cabernet Sauvignon (\$114.99) This beauty shows plenty of extract and fleshy fruit. Very rich and powerful on the palate. Moderate, chocolaty tannins engage mid-palate, and the finish lingers for more than a minute. 94 points *WS*.

6) 2009 Château de la Charrière Bourgogne Rouge (Yves Girardin)* (\$15.99) This value has a very pretty nose with notes of red cherries and raspberries. On the palate it shows a bit more weight and structure, but remains open, charming and most attractive in character.

5) 2007 Poujeaux, Moulis (\$29.99) Good berry and fresh herb character. Medium body, fine tannins and a lingering finish. This wine is absolutely fabulous now and will be for the next 10 years. A perfect restaurant wine that should grace your cellar. 90 points *WE*.

4) 2007 Iron Horse “Wedding Cuvée” Green Valley Blanc de Noirs (\$24.99) A wonderfully delicious California sparkler. This is Iron Horse's Blanc de Noirs, made predominantly from Pinot Noir. It has a beautiful rosé color and is rich and creamy, like pure strawberries and cream.

3) 2008 Kalinda Sonoma Valley Cabernet Sauvignon* (\$17.99) The 2008 Kalinda “Laurel Glen Counterpoint” Cabernet Sauvignon is a full-bodied, structured, flat-out delicious Cabernet Sauvignon. Notes of spice, black fruits, roast coffee and hints of mineral and earth give way to a palate dominated by dark fruits, sweet oak and subtle spice notes. A steal.

2) 2006 Poggiarellino Brunello di Montalcino* (\$29.99) This is awesome. It makes a powerful, bold fruit statement that is fresher and a little less gamey than vintages past. This wine has loads of wild cherry fruit that is its hallmark, and its depth and structure are amazing. 91 points *JS*.

1) 2000 Billecart-Salmon “Cuvée Nicholas François Billecart-NFB” Brut Champagne (\$99.00) A great bottle of Champagne and our definition of affordable luxury. It's 20% barrel fermented, aged on the lees on a cork instead of a crown cap, hand-disgorged and just now released, ready to drink, though its still capable of aging. 93 points *WA*.

K&L Staff

DECEMBER 2011 FEATURES

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Another Year on the Books



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

This year went faster than the previous 35 at K&L. Years seem like months these days. It was a fine year, and we expect to see some great wines released for us to sell in 2012.

The 2009 Bordeaux will be arriving soon,

and these come with the highest recommendation I can give. They are simply the best Bordeaux wines I have ever tasted! Do not miss some of the bargains that still exist. (You will find many at the UGC tasting in January.)

The 2009 red Burgundies are also arriving daily and they are soooo good—2009 is the best red Burgundy vintage in many years. Italian Brunelli from the 2006 vintage are still arriving, and they are well-priced. The 2009 and 2010 Rhône wines will prove to be outstanding; do not miss them. And on the home front, there are still many of the fabulous 2008 Cabernets available and the equally good 2009 Pinot Noirs. If you're looking for older vintages or rare wines, our auction site is where it's at. You can find some great bargains there. I have even bought a couple of the lots.

Okay, here is what I am drinking for the holiday season. For bubbly I will splurge on a few bottles of the **2000 Billecart-Salmon**

“NFB” (\$99.00), but will mainly be drinking Franck Bonville's fabulous sparklers. In older Bordeaux, I will be drinking **1991 Pichon-Baron from Magnum (1.5L \$169.00)**. It is perfect now. For a newer vintage, the mind-blowing **2006 Poumey (\$39.99)** will be great (with a little decanting) to enjoy with my Prime Rib dinner on Christmas Eve. For whites I will stick with **2010 Domaine Cherrier & Fils Sancerre (\$16.99)** and the **2010 Kirkham Peak Marlborough Sauvignon Blanc (\$12.99)**. Both are crisp and refreshing. My Port of choice this year will be the lovely **1983 Gould Campbell (\$69.99)**.

New-arrival Bordeaux that you must try this holiday season include the **1998 Lalonde-Borie, St-Julien (\$29.99)** and the always good value **2007 Poujeaux, Moulis (\$29.99)**, which drinks perfectly now and will last 10 years. Last but not least, try the **2004 Clos de la Madeleine, St-Emilion (\$29.99)**. It's so incredibly easy to drink.

We've got two fabulous events to kickoff 2012: our exclusive Fête du Bordeaux with Lynch-Bages, Léoville-Barton and Montrose on January 15 and the UGC tasting of 2009 Bordeaux on January 21st, with some 80 châteaux being represented. Check KLWines.com for more information. Have a great holiday season.

Clyde Beffa Jr

Join me for a “Food and Wine Cruise” on Crystal Cruises’ “Serenity” from May 24–June 5, 2012.

We will start in London, and then we'll spend a couple of days in Bordeaux visiting châteaux and dining at two world famous ones. We'll take some other one-of-a-kind off-board excursions, including a visit to Frescobaldi's Villa Castiglioni near Florence. Other events planned. Departing from Dover, England and stopping in Bordeaux, Lisbon, Monte Carlo, Florence and other ports, ending in Rome. Please contact Kerri Conlon for more details at Kerri@KLWines.com or 650.556.2714.

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, 2011. 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
WARobert Parker's Wine Advocate

SATURDAY TASTINGS

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

December 3: California's "Big Reds" in Redwood City & Hollywood. December Buying Guide Wines in San Francisco. RWC and Hollywood will feature ultra-premium domestic wines. Buy your tickets to this space-limited tasting at KLWines.com/local_events.asp. In San Francisco, we will be featuring top picks from our Holiday Buying Guide.

December 10: Premium Champagne! Our best premium Champagnes from small, estate producers and Grand Marque houses. Space is limited so buy your tickets in advance at KLWines.com/local_events.asp.

December 17, 24, 31: Tasting Bars are Closed for the Holiday.

COMING UP:

Sunday, January 15, 2012: Hollywood Tasting Series at Campanile Restaurant featuring Domestic Wines. \$25.

Sunday, January 15, 2012: Fête du Bordeaux at 6 p.m. at One Market Restaurant in San Francisco. Anthony and Eva Barton of Langoa- and Léoville-Barton, Nicolas Glumineau of Montrose and Jean Charles Cazes of Lynch-Bages will join us as we introduce the fine 2009 Tronquoy Lalande, Ormes de Pez, Langoa-Barton, Lynch-Bages, Léoville-Barton and Montrose during a tasting that begins at 6 p.m. An elegant four-course meal will follow featuring old and rare Bordeaux, including the 2001 Lynch-Bages, Léoville-Barton and Montrose, as well as the 1996 Langoa-Barton, Lynch-Bages and Montrose. Cancellations must be made by January 12th in order to receive a full refund. No physical tickets will be mailed. K&L will send an email confirmation one week prior to the event and names will be at the entrance. \$225 per person.

Saturday, January 21, 2012: K&L Presents the 2009 Vintage UGC Tasting at San Francisco's Bently Reserve from 3-6 p.m. Members of the Union des Grands Crus de Bordeaux (UGC) will be debuting the 2009 Bordeaux, the "Vintage of the Decade," in San Francisco for one day only. Guests will have the opportunity to taste selections poured by more than 80 different châteaux owners/representatives at the Bently Reserve Building (301 Battery Street in San Francisco). This event will sell out! Purchase tickets now. \$85 per person.

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 1: TBA;

December 8: Wines of Australia and South Africa

December 15, 22 & 29: Tasting Bar Closed for the Holidays

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

December 2: Bodegas Riojanas with Luis Moya;

December 9: Ridge Vineyards

December 16, 23 & 30: Tasting Bar Closed for the Holidays

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

December 1: Holiday Stocking Stuffers; December 8: Holiday Ales;

December 15, 22 & 29: Tasting Bar Closed for the Holidays

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K&L Staff Holiday Gift Picks



2010 Phillippe Tessier Cheverny Rouge* (\$14.99) I loved the previous incarnation of this wine, and the 2010 vintage is also excellent: medium-bodied with bright red and black cherry fruit. It has wonderful bits of anise and nutmeg spice too, with just a little bit of white pepper and minerals on the finish. Extremely versatile with white meats, cheeses and fattier fish.

2009 Zind-Humbrecht "Clos Windsbuhl" Gewürztraminer (\$71.99) Worth every penny, this is *the* best Gewürztraminer I have ever tasted! It has a gorgeous nose of roses, lychee and peaches. Beautiful in the mouth, with the essences of nectarines, melons and even more floral notes. Weighty on the palate, with elegant texture and length. So very tempting to drink it now, but I think it's cellar-worthy too. Why not do both?

Scott Beckerley

Michel Lorient "Cuvée Reserve" Brut Champagne* (750ml \$29.99; 1.5L \$65.99) When I brought this whimsical bubbly to my high school reunion (I won't say which one) "before-party," my old classmates were absolutely amazed. (Okay, it was our 30th.) This medium-bodied, lush, 100% Meunier Champagne has tasty exotic fruit flavors, is fantastic on its own or paired with a number of appetizers and has the uncanny ability to bring people together and warm the soul. Your friends will thank you! Also recommended by Personal Sommelier director Chiara Shannon.



1994 Gruaud Larose, St-Julien (\$79.99) A gift for the host. I have tasted several great Left Bank wines from this underrated vintage and the Gruaud Larose is right up there with the best. This has a very pleasant, seductive nose, as well as cherry and cassis notes. It's medium-bodied and shows extremely well right now. If a wine could be easy on the eyes, this would be it. A great gift, especially for someone who enjoys the occasional tri-tip.

John Lewis

2002 Bruno Michel "Cuvée Millésime" Brut Champagne* (\$49.99) Bruno Michel makes delicious and interesting Champagnes, and the 2002 "Cuvée Millésime" has to be one of my favorite ones. It's dry with hints of minerals and nice clean fruit flavors that interact to form a complex Champagne. It is great alone and will go well with fish or chicken.

Arran 10 year old Single Island Malt Whisky (\$39.99) This is a single malt that is for people who want an un-peated whisky that does not have smoky flavors. The Arran 10 year old is nice and juicy with round, bright flavors. It is refreshing, easy to drink and enjoy, and it should please any whisky lover.

Jeff Jones

2008 Bisceglia Aglianico del Vulture Terra di Vulcano (\$11.99) Not just a great holiday party wine, this makes a great "house" wine. In fact, it has become my "steak night" wine. It has rich, dark fruit along with a background of spice on the nose and palate. Aglianico's typical tannins are there, but the rich fruit keeps them in check.



2002 Bruno Michel "Pauline" Blanc de Blancs Brut Champagne* (\$64.99) This should be everyone's New Year's Eve Champagne because it will make your night memorable. The elegant mouthfeel is layered with pear, floral and spice aromas and flavors, and it has a never-ending finish. I hope our supplies last until the New Year at least!

Steve Greer

2009 Descendientes de Jose Palacios "Petalos del Bierzo" Bierzo (\$19.99) Produced strictly from Mencía, this deeply-colored, inky Gem offers up rich, powerful, opulent aromas of cassis, currants, blackberries, plum and boysenberry with undertones of anise, toasted nuts and Asian spices. All of this carries over generously and wonderfully across a complex, deeply flavored, broad palate with incredible focus and character. The finish is long, layered and profound. This is an amazingly great wine that rivals many wines well over \$100, and it will be one of our house wines for however long it is around, according to Anderson. 14.5% ABV.

(🍷🍷🍷🍷🍷🍷🍷🍷)

2009 Bernard Baudry "Les Granges" Chinon (\$18.99) When made correctly Cabernet Franc can be amazingly complex, broad and deeply flavored. And that is what you get with this Gem from Bernard Baudry. Deeply colored, this puppy offers opulent aromas of plum, cherry and currants underscored by a slate-like minerality. Impeccable balance and viscosity greet your palate upon entry, with well-integrated, silky tannins, generous flavors, a rich mid-range and a long, warm, complex finish. Are you serving lamb at some point this holiday season? Then look no further for the perfect pairing than this Gem. Anderson has informed that this will be one of our house reds for the holiday season. 12.5% ABV.

(🍷🍷🍷🍷🍷🍷🍷🍷)

2008 Domaine Faveroit "Mazet" Côtes du Luberon Rouge* (\$12.99) If you're looking for one of those perfect holiday party reds that tastes as if it's three times the price and will impress virtually everyone, you need look no further than this lovely Gem. Comprised of Syrah, Grenache and Carignan, this relatively full-bodied, immensely interesting, wonderfully drinkable red is deeply colored, provides lovely aromatics of currants, cherries, anise and dusty minerality that carries over perfectly to the round, well-integrated, fairly complex palate. This will be one of our house reds for the holidays, according to Anderson. And it's only 13% ABV. (🍷🍷🍷🍷🍷🍷🍷🍷)

2010 Domaine Faverot Côtes du Luberon Rosé* (\$12.99) What better wine for a holiday party than a rosé? This Gem has a bright reddish-pink color, and its nose is loaded with strawberry-like fruit with hints of dried roses and sage. In the mouth, this puppy is clean, crisp, mouthwatering and, most importantly, delicious. Anderson, Eb, the Bean and Rizzo have informed me that this will be our holiday rosé for all the parties we need to put on. Yeah, right! 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Domaine Regnier Saumur-Champigny* (\$12.99) Cabernet Franc from the Loire Valley can be amazingly wonderful, as is the case with this production from Regnier. Deeply colored, this un-oaked wine offers up tons of cassis and blackberry fruit with clove-like spiciness enveloped in almost floral, chocolate-type notes with integrated silky tannins, excellent focus, complexity and a long, warm finish. Anderson has informed me that this will be one of our house reds for the holidays. Enjoy! 13% ABV. (🍷🍷🍷🍷🍷🍷)

Jim Barr

2009 Domaine Didier Dagueneau “Silex” Pouilly-Fumé (\$109.99) This is what all other Sauvignon Blanc producers should be striving for: hidden richness with amazing power and fantastic grace. This will be a gift that gives even more down the road.

2004 Schloss Schönborn Erbacher Marcobrunn Riesling Spätlese (\$26.99) Such a vibrant wine! There is an energy to it that just makes me smile. Fresh and lively with pristine fruit and juicy acidity. Just plain good!

Eric Story

The Durand Corkscrew for Removal of Old Corks with Confidence (\$124.99) Ever felt anxious about breaking the cork? Then this is your answer. This is the corkscrew that we use to open very old bottles that have delicate corks, and it works magnificently. The prongs on the side squeeze the cork and prevent it from sticking. The center screw compacts the cork more and gives solid anchorage to your pull. Both parts together prevent you from wiggling the cork. All this means that it's practically impossible to split the cork and you should never have to fret about having a bobbing cork in your bottle again. Try it, you won't be disappointed.



2010 Quinta da Aveleda Vinho Verde (\$8.99)

Quinta da Aveleda Vinho Verde is a diplomat's wine. I say this because there's something about it for everyone to like. Served lightly chilled, this is a well balanced crowd pleaser with subtle flavors, light fruit and delicate finish that doesn't blast your palate.

Nick Carpenter

2009 Poggiarellino Rosso di Montalcino* (\$17.99)

This is the best value for the holidays. Every vintage we've carried of this wine has been very good; this year it's great.

2006 Sesta di Sopra Brunello di Montalcino* (\$59.99)

Like the great 2001 and 2004 vintages, the 2006 Sesta will join its siblings in my cellar. I am very patient with these wines, so patient that I re-discovered a couple of 2001 Rossos in my cellar from this producer. Yeah! Classic, the wine boasts excellent length, black cherry, leather and a spicy nose with a little Tuscan dust and minerals on the finish. Give it as a gift to someone who will share with you.

2006 La Fortuna Brunello di Montalcino* (\$39.99)

Gioberto Zannoni and his son Angelo have hit another one out of the ballpark with this vintage. Its gorgeous core of perfumed ripe fruit—plum, cassis and kirsch—leather and cola mid-palate, and earthiness meld into bitter cocoa powder, spices and minerals on the finish. Lush and flowing across the palate with a long finish. Wow! This is a classic 2006 Brunello that needs *hours* to open up or some years of aging.

Mike “Guido” Parres

NV Armand de Brignac “Ace of Spades” Brut Champagne (\$249.00) You win some, you lose some, it's still the same to me. The pleasure is to play...

Kirk Walker

David Driscoll's Spirited Picks



Kuchan Juglans Nigra Black Walnut Liqueur

(375ml \$29.99) This liqueur is more like a walnut-flavored brandy—and it is unlike anything you've ever tasted. The California black walnuts are crushed and then macerated in the Zinfandel-based brandy for more than nine months! At the end, a bit of cinnamon and vanilla is added, as well as organic tapioca. The spices added make it taste like Christmas, and indeed it is a traditional Croatian holiday elixer. If you mix it with Bourbon or Brandy to make an old-fashioned style drink, you'll never go back to sugar and bitters. It's perfect for cold-weather cocktail parties.

Camut 6 year old Calvados Pays d'Auge (\$66.99)

Camut's 6 year old is simply astounding. Camut has always been the benchmark for Calvados and this new batch of 6 year might now even outshine the immortal 12 year old. Crisp, juicy cider notes mix with a modest amount of barrel aging, all working in perfect unison. Imagine how nice it would be to sit by a warm fire during December and sip some delicious apple brandy, the hints of barrel spice dancing on your tongue as it warms your stomach on the way down.

David Driscoll

Ariston Aspasie “Cepages d’Antan” Brut Champagne* (\$99.99) The “Cepages d’Antan” from Aspasie, a rare blend of 40% Meslier, 40% Arbanne and 20% Pinot Blanc, is a truly special Champagne. Aromas of delicate citrus, wet hay and blossom lift above biscuity undertones. The palate is rich and creamy, with a full mousse, which builds toward a crystalline finish that is unrelenting in its chalky persistence. The power of this Champagne is understated and unexpected, its elegance refined. Though especially awesome with caviar, it has the profile to complement both light and rich foods and flavors ranging from delicate to intense. It will inspire and delight if saved for a special celebration, and it is sure to impress any connoisseur lucky enough to receive it as a gift.

2005 Miguel Merino Reserva Rioja Alta* (\$29.99) The wines of Rioja are among my favorites for the level of quality and complexity you get for the price. The 2005 Reserva Rioja from Miguel Merino, K&L’s first Direct Import Rioja producer, offers classic Rioja aromatic complexity in combination with a richness on the palate that is sure to resonate with folks more familiar with New World wines. It’s all there: red fruit and spice, the influence of American oak, savory aromas and flavors, fine tannins. This elegant, first class wine can be enjoyed now with hearty holiday meals, or cellared for up to a decade or more. It’s the perfect gift for the connoisseur who wants something different.

Chiara Shannon



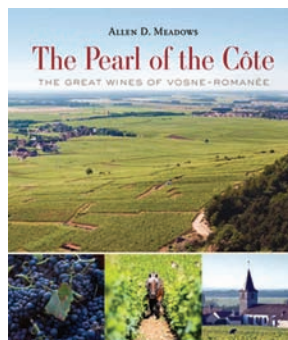
2010 Josef Leitz Rudesheimer Magdalenenkreuz Riesling Spätlese (375ml \$14.99; 750ml \$20.99, 1.5L \$52.99) I am in love with this beautiful single vineyard Riesling from fabulous Rheingau producer Johannes Leitz. Every year it is so juicy, luscious and exotically perfumed. This vintage, with its intense mineral acid, really paints a vivid picture of how balanced this style of sweet, elegant wine can be. If you know someone who loves German Riesling, this one is available in all sizes, from magnum-sized cellar trophy to happy stocking stuffer!

2010 Schäfer-Fröhlich Schlossbockelheimer Riesling Trocken (Dry) (\$27.99) Tim Schäfer-Fröhlich is one of the top winemakers in Germany, especially renowned for his intensely mineral and structured dry wines. This is a style that we in the US could get to know a little better, and a top bottle like this would make an awesome gift for any true connoisseur of white wines. Whether the wine lover in your life is usually into Burgundy, Bordeaux or the fine sweet wines of Germany, this Trocken will stand up to the very best of them.

Susan Thornett

Sherry is how I keep my winter mojo flowin’. Shake off the cold and the crowds with a few salty snacks and a dry, tangy Fino Sherry like **Valdespino “Inocente” Single Vineyard Fino Jerez (\$18.99)**. Or pop a squat by the fire with a semi-sweet, nutty and complex Oloroso Sherry such as **Lustau Almacenistas “Pata de Gallina” Oloroso (\$32.99)**.

Cindy Westby



The Pearl of the Côte: The Great Wines of Vosne-Romanée by Allen Meadows (\$59.99) Burghound’s exhaustively researched and brilliant book is both authoritative and entertaining. Lavishly illustrated, with terrific maps, a listing of growers and which parcels they exploit, this is a must-have for a Burgundy lover. We are fortunate to offer autographed copies, which Allen signed especially for us. If you are a Burgundy lover (or have one in your family), treat yourself (or your loved one) to this excellent tome. Full-color, beautifully printed and 346 pages.

2010 Domaine des Nembrets Denis Barraud Mâcon “Source de Plaisirs”* (\$12.99) This Mâcon comes from Denis Barraud’s estate vineyards on the slopes of the Roche de Vergisson, a giant basalt monolith surrounded by complex and folded rocky, well-drained soils with limestone outcroppings. This is bright and very rich on the palate, with lovely acidity that wakes your mouth. Perfect for those holiday gatherings—a terrific Chardonnay at a value price.

Keith Wollenberg



2009 Château de Segriés Lirac (\$15.99) Plum, spice and everything nice is how I would describe my top gift pick from the Rhône Valley. Château de Segriés’ 2009 Lirac is composed of 50% Grenache, 30% Syrah, 10% Cinsault, 5% Mourvèdre and 5% Carignan. With fine tannins, good acidity and no discernable oak influences, this fruit-driven Rhône red is reminiscent of damson plum and cherry with just a touch of spice thrown in the mix. It will drink great on its own, or with a heartier dish like rosemary roast chicken 14% ABV.

2009 Cécile Chassagne Gigondas* (\$19.99) Are you looking for more elegance and refinement in a holiday red wine? Enter the 2009 Gigondas from Cécile Chassagne. At a modest 13.5% ABV, Cecile’s Gigondas represents a more elegant style from the juicy 2009 vintage. Its aromatic bouquet reveals notes of red plum and raspberry on both the nose and palate. Higher and cooler vineyard sites where the grapes for this cuvée were grown make for a vibrant Rhône red with lively acidity and minerality. Try it with black olive and tomato baked chicken or grilled lamb sausage.

Mulan Chan-Randel

Original Sin Hard Cider (\$1.79) Instead of the usual glass of sparkling wine to begin a holiday party, how about American hard cider? This one will go perfectly with your holiday cheeses.

2010 Bodegas Corral Don Jacobo Rosado Rioja (\$11.99) It's time to start thinking about what you're going to pair with your holiday fare! I have a great suggestion: Corral Don Jacobo Rosado, a perfect blend of Grenache and Tempranillo. This will match perfectly with any ham or turkey at the table with its beautiful fruit and spice components.

Illya Haase

Henri Giraud "Esprit" Brut Champagne* (\$34.99) From the glorious heart of Champagne, in the village of Ay, legendary producer Henri Giraud has created a non-vintage beauty in the "Esprit" Brut Champagne. This is a lavish, high-toned, crisp sparkler well suited to holiday festivities where superb quality and reasonable price meet. Made from 70% Pinot Noir and 30% Chardonnay. Fresh aromas of crème brûlée, cut flowers, toasted almonds and apples embellish a generous palate of pear, lemon, vanilla, brioche and cream, all of which prove the that "beauty is in the 'Ay' of the beholder."

2009 Jean-Michel Stephan Côte-Rôtie (\$64.99) Cultivating hand-nurtured, organic Syrah and Viognier vines on a precipitous 40-degree slope in the northern Rhône may not be quite as steep as those slippery brick chimneys that a certain elf is forced to scale, but Jean-Michel Stephan of Côte-Rôtie dutifully accepts the rigors in exchange for the rewards. In coaxing beautiful, ripe fruit from his sun-scoured vineyards, he strongly disdains the use of sulphur, enzymes or cultured yeasts, preferring the wines to speak their own language. The 2009 Jean-Michel Stephan Côte-Rôtie is a tour-de-force in concentrated elegance and superbly-woven, harmonious fruit. Imbued with flavors of warm earth, black olive, wild brambles, perfumed violets and creamy licorice, this expressive red will continue to unravel its power over the next decade and beyond.

John Majeski

If you need festive beer for your holiday parties, look no further than the **Alesmith "Yulesmith" Holiday Ale, California (22oz \$7.99)**. This Imperial Red winter warmer is sure to be a crowd pleaser. Caramel- and brown sugar-like malts show well, but the hops are what dominate and make this beer so well loved. The piney aromatics explode out of the glass, and it gives some grapefruit notes on the palate.

Looking for that perfect gift for the beer/wine/fine adult beverage lover? Look no further than Italy's **LoverBeer** lineup. These wild ales are a great introduction to Italian sour fruit beers. The **BeerBera (330ml \$18.99)**, brewed with grapes and aged in oak barrels, shows a fine balance between Italian Barbera grapes, wood and sour notes. The **BeerBrunga (330ml \$21.99)**, a sour ale brewed with plums, shows tart fruit, caramel and wine notes. The **D'Uva Beer (330ml \$17.99)**, ale brewed with grape juice, is my favorite of the bunch. It shows strong sour notes on the nose and palate alongside oak, red currants, berries and citrus.

Jim Boyce



Rare Wine Company "NewYork" Malmsey Madeira (\$49.99)

Sultry sweet candied orange peel, hazelnut, espresso and cherry cordial aromas all waft up from the glass and are all tied harmoniously together on the palate. Bergamot and toffee add depth to the already rich mélange of flavors, with a finish of toasted walnuts that lingers delightfully. Sweet but not at all cloying, the balance and satisfaction of this wine make me wish I were tucked away in the mountains by a roaring fire drinking this after dinner at least once a week.

2009 Miguel Merino Mazuelo de Quinta Cruz Rioja Alta* (\$24.99) I love Carignane. My grandfather, a wine geek, drank it. It's hard to make. It's finicky and it's underappreciated. But when it's done well, it's great. I particularly like *this* Carignane. I like that it smells like spicy red fruit, that it is an audacious violet color, that it has plucky acidity and that it is something I get excited to open over a well laden table studded with family. This wine has very pure and clean raspberry fruit, a hint of pepper and touch of earthiness that is more than intriguing.

Kyle Kurani



Springbank 14 Year Old Manzanilla Sherry Cask Single Malt Whisky (750ml \$89.99)

This really turned my head! Whereas your standard Sherry cask-finished Scotch utilizes Oloroso casks, this employs Manzanilla Sherry casks, and oh how striking the difference! In addition to the subtle sweetness and breadth of the malt, you get an intense salty, nutty dimension with this that is utterly unlike any Scotch I've previously encountered. At 14 years, this spirit has plenty of flesh and persistence, and the addition of a little water tamps down the cask strength fire without diminishing the experience in the least. Something to give the whisky drinker whose had it all.

Booker's Bourbon (750ml \$49.99) The market for Bourbon has certainly changed since this was first introduced back in the early 1990s. If anything, of late, it seems like those changes are accelerating: different cask finishes, new mash bills, more single-barrel cask-strength bottlings, etc. Despite it all, I've never found that Booker's fails to impress me anew each time I taste it; it's a real touchstone. Wild and full throttle, this spirit really grabs you by the collar. Then the multifaceted character teases out, and the finish going on and on. Somehow, despite its size and intensity, it maintains an enviable balance. While I find sipping this straight a bit too much like licking a flame, even after you've doused its ardent heat with a goodly amount of water it still sings out *fortissimo* with sweet toasted corn, maple syrup, old woody vanilla, smoky charcoal and a fairly fat, chewy texture. A special Bourbon for someone special!

Mahon McGrath

Champagne for Parties and Gifts

The most wonderful season is upon us, and it's time for the sound of corks popping to accompany the carols and bells of the holidays! I believe that real Champagne offers some of the best value for your money, and I am on a mission to get authentic Champagnes of character into your glasses this year. Non-vintage Champagne is a natural for parties, and we have a wide range of styles to choose from at very reasonable prices. We also have some very special bottles for you to offer your friends and business relations this year as gifts. Scott Beckerley from K&L San Francisco and Mari Keilman from K&L Hollywood follow with their favorites for the season.

I love a party, and I love Champagne that's less than \$40, so that is where I will start. Another guy who likes a party is Paul-Vincent Ariston, the owner and winemaker of Champagne Aspasia in Broulliet. I know many of you have stayed at the bed and breakfast run by the Ariston family and experienced Paul's love of life first hand. He shares that with us through his **Ariston Aspasia "Carte Blanche" Brut Champagne* (\$27.99)**, which keeps getting better every year. This open, friendly bottle of Champagne is composed of 40% Chardonnay, 30% Pinot Noir and 30% Meunier and has aromas of freshly toasted bread and baked apples. The toast in the wine is arrived at honestly as the wine is aged for five years on the lees before release. I am very proud to offer this all-estate grown bottle for less than \$30! Also from Paul is the **Ariston Aspasia Brut Rosé Champagne* (\$32.99)**, which combines delicate strawberry flavor with a dry, mineral finish. It is composed of 50% Pinot Noir and 50% Meunier and gets its color from a small amount of old vine Meunier that is vinified red. Either (or both!) of these Champagnes will do a lot to get your party started this December.

Michel and Martine Lorient, who many of you met at our recent October Champagne Tent Event, make one of our best Champagnes for parties, the **Michel Lorient "Cuvée Reserve" Brut Champagne* (\$29.99)**, which is why not one but two staff members recommended it for their staff gift picks. This 100% Meunier Champagne is rich and toasty, but still finishes cleanly with a sense of lift. It is medium-bodied and balanced and works great alone as an apéritif or with appetizers. It is best out of magnum, and we have those for just \$65.99. If you are hosting an intimate party, we also have it in half bottles for just \$16.99. This cuvée comes exclusively from estate vineyards in the small village of Festigny in the western part of Champagne and is made without malolactic fermentation.

Heading even further west, from the rarely-imported Aisne department of Champagne, the **Baron Fuente "Grande Reserve" Brut Champagne* (\$24.99)** is our best traditional, toasty, racy, fun Champagne for parties. It is composed of 60% Meunier, 30% Chardonnay and 10% Pinot Noir and just tastes great. It is fermented in stainless steel and goes through 100% malolactic fermentation. Comparable in style to many of the bigger brands, I feel the quality here is just a little bit better, and the price is considerably lower.

From the famous Champagne village of Ay, in the center of the region, we are very lucky to have the **Elisabeth Goutorbe "Cuvée Eclatante" Brut Champagne* (\$34.99)**. This wine is a blend of 70% Pinot Noir, 25% Chardonnay and 5% Meunier from Grand and Premier Cru estate vineyards. Elisabeth made her first-ever trip to the US this year to pour for our customers, and she was one of the sensations of our event. This part of Champagne, known as the Grand Valley of the Marne, connects the mountain of Reims to the Côtes de Blancs. With south-facing vineyards and a high percentage of Pinot, savory cherry fruit comes through in the wine. This is also the chalkiest area that Pinot is grown in Champagne, and this wine has the corresponding minerality in spades. This is very long finishing stuff; don't let the low price scare you away!

Speaking of Pinot Noir, Champagne's great champion of organics, Fleury, makes one of our best Blanc de Noirs, the **Fleury "Carte Rouge" Brut Champagne* (\$39.99)**. Composed entirely of Pinot Noir, mostly from the great 2008 harvest, this Champagne leaves me wanting for nothing. If balance and elegance are top priorities for you, I am sure that you will love this delicate wine. I find the red cherry Pinot character to match the subtle toast of this wine perfectly. It is both Demeter and Ecocert certified for organic grape growing, as it has been since 1992. Mr. Fleury spares no expense with this wine, recently investing in giant 3,000 liter barrels for the first fermentation. The complexity is there, but not at the expense of ease of drinking.

From top: Elisabeth Goutorbe; the Champenois at this year's Champagne Tent Event (left to right): Eric de Brissac of Baron Fuente, Chantal Gonet of Philippe Gonet, Bruno Lemoine of Fleury, Paul-Vincent and Caroline Ariston of Ariston Aspasia, Elisabeth Goutorbe of Elisabeth Goutorbe, Martine and Michel Lorient of Lorient. Back row: Jeremy Fluteau of Fluteau; Bruno Lemoine; Tasting the 2004 Roederer "Cristal" Brut Champagne.





Paul-Vincent and Caroline Ariston pouring for guests.



The Ruinart Rosé was a hit.



Taittinger glistening on ice.

For those of you looking for a creamier style of Champagne, the round and easy going **Philippe Gonet “Brut Reserve” Champagne* (\$34.99)** is the perfect choice. Made in Mesnil, in the southernmost Grand Cru, this wine has a bit of everything from the Marne in it, but only from estate vineyards. It is composed of 60% Pinot Noir, 30% Chardonnay and 10% Meunier all vinified in stainless steel. It's one of my favorite apéritifs.

We also have some very special Champagnes that will make memorable gifts for this holiday season. Almost all Champagne bottles that we ship have to go into Styrofoam containers in order to safely reach their destination, but the **2004 Louis Roederer “Cristal” Brut Champagne Gift Box (\$199.00)** is one that we can ship with the gift box. This is limited, and will run out, but the package matches the greatness of the wine, in this case a stylish gold box. Inside, the estate-grown Cristal is a statement, showing the bright, taught, long finishing style of the excellent 2004 vintage. Robert Parker and the *Wine Enthusiast* both liked it too.

Perhaps my very favorite gift bottle for this 2011 holiday season is the **2000 Billecart-Salmon “Cuvée Nicolas François Billecart-NFB” Brut Champagne (\$99.00)**. Even though I talked about it last month, I think it's worth mentioning again. This wine has Billecart's famous name for a guarantee of quality for your friends and business associates, but at the same time this particular cuvée is fairly rare and special for a gift. The wine is aged on its lees on a cork, a time consuming and expensive process that very few people still bother with in Champagne. It is composed of 60% Pinot Noir and 40% Chardonnay and has a richness that can only be arrived at with 11 years of patience. This is very complete Champagne, no matter if your friends are fans of toast or citrus.

Finally, for those who are looking for a truly unique gift, we have two wines that include varietals almost extinct in Champagne. The barrel fermented **2000 Fleury “Cuveé Robert Fleury” Brut Champagne* (\$59.99)** is composed of a third each Pinot Noir, Chardonnay and Pinot Blanc. The wine is very, very rich from the combination of the textural Pinot Blanc and the barrel fermentation, and it is an ideal gift for a connoisseur of Champagne who enjoys big scale wines like Krug or Bollinger. The even more exotic **Ariston Aspasié “Cepages d'Antan” Brut Champagne* (\$99.00)** is composed entirely of rarities: 40% Meslier, 40% Arbanne and 20% Pinot Blanc. This is focused, driven, high tension Champagne for friends who love food, especially crab or sushi. I believe that it is one of the best Champagnes in our stock!

Happy holidays, and a toast to you!

Gary Westby

Scott's Holiday Favorites:

NV Bruno Michel “Les Rose” Brut Rosé Champagne* (\$49.99) A highly unusual Brut Rosé that is characteristic of its varietal, Pinot Meunier. Rich, with elements of mushrooms, spices, ripe strawberries and maple. This is definitely a main-course wine that begs for steak (yes!) or game bird. We have many devoted followers of this wine, including a number of people from our staff, myself (obviously) included.

2006 Franck Bonville “Millésime” Brut Blanc de Blancs Champagne* (\$39.99) Bonville never fails to amaze me. This is classic Blanc de Blancs with green apple fruit, lime, minerals and a touch of brioche. Very clean with a light toast and hints of clay on the nose. I have several older vintages of this wine, and it ages extremely well.

NV Charles Ellner “Cuvée Reserve” Brut Champagne (\$39.99) We are pleased to have this bubbly back in stock after a long hiatus. This is a lush, “soft” style, with ripe, golden fruit, biscuit, toasted nuts and nutmeg spice. Fresh and lightly acidic on the long finish. A wonderful Champagne to drink now that will age for the next three to four years.

Mari's Holiday Favorites:

Franck Bonville “Prestige” Brut Blanc de Blancs Champagne* (\$44.99) Franck Bonville never fails to deliver ample amounts of elegance and sophistication in their Blanc de Blancs from Avize. The wines are focused without being tight, angular without being jarring, acidic without being tart. Their “Prestige” Blanc de Blancs is the perfect example of this tremendous balancing act. This 100% Chardonnay cuvée is full bodied and creamy due to its extended lees contact, while still possessing a strong linear backbone and ample amounts of acidity.

Michel Arnould Verzenay Brut Rosé Champagne* (\$39.99) The latest edition to the Michel Arnould lineup, this rosé is exactly what you would expect from this fabulous producer. With an intense yet deceptive watermelon pink color, the nose is rather delicate and subtle with more chalky and mineral notes emerging. This wine follows in the footsteps of its Verzenay Brut brother: clean, refreshing and tart, yet broad and full-bodied with feminine notes of wild strawberry and fresh raspberries.

Henri Giraud “François Hemart” Brut Champagne* (\$49.99) K&L lucked out securing an amazing price on this amazing cuvée! The blend of 70% Pinot Noir and 30% Chardonnay gives this homage cuvée an amazingly rich, layered and creamy texture filled with aromas of cream, ripe apple and pear, with high floral notes and a faint whiff of lychee. Act fast because this beautiful Champagne won't last!

Gift Ideas From K&L'S BORDEAUX STAFF

Deciding to buy the wine lover in your life a bottle (or two, or three) of Bordeaux for the holidays is easy. Choosing which Bordeaux to get? Not so much. So our Bordeaux team has put together a list of their favorite Bordeaux for aging and drinking now to suit almost any gift-giving budget. Want more recommendations? Call, visit one of our stores or check out staff reviews online at KLWines.com.

Best Value Bordeaux Gifts

Steve Greer: 2009 Barthez, Haut-Médoc (\$16.99) We were turned on to this wine by our friends at Angludet, and it is a sure sign of what is coming from the 2009 vintage. Spice and bright red fruit with really vivid acidity and chewy tannins. This wine really benefited from decanting, which made the fruit come alive.

Jeff Garneau: 2008 Plaisance "Cuvée Alix" Bordeaux Supérieur (\$14.99) From the Premières Côtes de Bordeaux comes this flashy, hedonistic offering from Bernard Magrez made from 70% Merlot, 25% Cabernet Sauvignon and 5% Cabernet Franc. We sold more than 2,000 bottles of the 2005 vintage at \$20 each. The 2008—now available at \$14.99—exhibits lovely floral and spice notes on the nose. On the palate it shows rich, ripe black cherry and cassis notes. Tannins are still a bit firm. Decant for an hour or two and enjoy. Or better yet, tuck a case under the bed and drink over the next three to five years.

Ralph Sands: 2008 L'Avocat Rouge, Bordeaux (Inquire) My Bordeaux go-to or "house wine" year-round is this red from the husband-and-wife team at L'Avocat in Cerons, the smallest appellation in Bordeaux. The 2008 L'Avocat Rouge (50% Merlot, 40% Cabernet Sauvignon and 10% Cab Franc) is deep garnet with lovely aromatics of fresh berries that, with a little decanting, will drink well young. I'll be having it with Prime Rib on Christmas!

Steve Bearden: 1998 Lalande-Borie, St-Julien (\$29.99) This is an amazing wine for less than 30 bucks. The winemaking team at Ducru-Beaucaillou is very serious about quality at this property, and it shows. When first opened this displays the power of the vintage along with blackberry fruit, mineral, leather and soft earth. With some decanting the 11-plus years of bottle age really shine through as the wine softens and becomes more aromatically complex and silky.

Clyde Beffa: 1997 Destieux, St-Emilion (\$24.99) Superb. Sweet entry on the palate. No decanting necessary, this is a great, ready-to-drink value.

Best Mid-Priced Bordeaux

Steve Greer: 2008 Reserve de la Comtesse Lalande, Pauillac (\$39.99) This wine is gorgeous, with sweet plum and raspberry and chocolate flavors in the background. Great structure, with very fine tannins. This is a perfect holiday wine!

Jeff Garneau: 2005 Carbonnieux, Pessac-Léognan (\$34.99) Carbonnieux, one of the oldest properties in the Graves region, is better known for its white wine than its red. As a result, the Carbonnieux Rouge is often one of the best deals from Pessac-Léognan. From one of the best vintages of the decade, it displays all the big, dark fruit characteristic of '05. Ripe blackberry and cassis notes follow hints of smoke and licorice on the nose. The wine shows genuine persistence and length and fine tannins that are still very firm. If you missed out on the 2005 vintage and are a fan of the Graves region, this is a must buy. Add a half case or case to your cellar and drink over the next 10 to 15 years.

Ralph Sands: 2008 Gruaud Larose, St-Julien (\$54.99) The great wine of Gruaud Larose, the Second Growth from St-Julien, is the wine that hooked me on Bordeaux. The 1976 vintage was not great, but Gruaud's distinctive aromas were effusive and left a lifelong impression on me. In fact, with the insane prices of many famous Bordeaux estates, I love Gruaud more than ever today. It is a regal wine of great class, elegance and taste. The 2008 needs a decade of aging, but it is an absolute steal and already in my cellar.

Steve Bearden: 2000 Labegorce, Margaux (\$39.99) Well-aged Margaux from an outstanding vintage for less than \$60 a bottle is very difficult to find, but here's one for less than \$40! This traditionally made wine shows freshness and elegance in its aromas of crushed flowers, red fruits and minerals. The body is silky smooth and seamless with a lingering finish. The picture of finesse.



Clyde Beffa: 2006 Poumey, Pessac-Léognan (\$39.99) This gets 92 points from me. Wow, what a beautiful nose of minerals and blackberries. There's some Asian spice, also, and a sweet palate entry with some toasty oak flavors. International in style, with a persistent mineral finish, this is an intriguing wine. Elegance personified. So good. Serve with a rack of lamb, for sure.

Best Splurge

Steve Greer: 2006 Rauzan-Ségla, Margaux (\$79.99) This is almost half Cabernet and half Merlot, plus a small portion of Petit Verdot in this densely packed wine with ripe black fruit, spice and cedar on the nose. The rich mouthfeel is layered with black fruit, oak spice and chocolate, while the tannins are surprisingly supple, providing the backbone for a lush finish. This is a fantastic wine that you can lay down and cellar for a good deal of time. "Off" vintages like this are fantastic and are the only time you'll likely ever see this Second Growth for less than \$100 a bottle.

Jeff Garneau: 1988 Léoville-Barton, St-Julien (\$149.99) Léoville-Barton is one of the few remaining Second Growths whose prices haven't climbed into the stratosphere. Instead, Anthony Barton has chosen to price his wines in a way that does not put them out of the reach of the average Bordeaux lover. The 1988 Léoville-Barton, at 20-plus years old, is still astonishingly youthful. A hint of garnet at the rim and an emerging cedar note on the nose are the only signs that this wine has seen two decades come and go. On the palate the wine shows fresh, tart blackberry fruit and still very firm tannins. It might be another five to 10 years before this wine is at its peak. One to tuck away and enjoy over time.

Ralph Sands: 2008 Cos d'Estournel, St-Estèphe (\$149.99) This great Second Growth owns a special place in my heart and is indeed very special wine: always dark, exotic and great tasting. The 2008 is the first wine made in the ultra-new state-of-the-art winemaking facility, and it is an outstanding wine that will age effortlessly for many decades. Perhaps the wine of the vintage, it's less than half the price of the 2009!

Steve Bearden: 1994 Gruaud Larose, St-Julien (\$79.99) With more than 16 years aging, this grand wine from a powerful vintage has reached its perfect window of drinkability. It is still deep and firm, with flavors and aromas of red plum, herb, cedar and tobacco. The middle is quite sweet and offers a good core of fruit and mineral. In today's Bordeaux market, this offers amazing value.

Clyde Beffa: 1996 Langoa-Barton, St-Julien (\$79.99). This property is owned by the legendary Anthony Barton, who also owns Léoville-Barton. It is made by the same staff that makes the Léoville, a winemaking team that has few rivals anywhere in the world. This great value 1996 is rich and balanced. The red Cabernet fruit shines here. Decant and enjoy. I also love the **1992 Gruaud Larose, St-Julien (3L \$249.00)**; it's the perfect party-sized bottle and the wine is delicious. Great richness and power. Old school Bordeaux at its best. Imagine it with a cassoulet dinner for 10—heavenly. The **1991 Pichon-Baron, Pauillac (1.5L \$169.00)** was also incredible when I opened a bottle last month, soft and elegant. It displayed some toasty aromas and sweet fruit flavors. Perfect for an intimate dinner for two with a nice rack of lamb.

Happy Holidays!

Clyde Beffa Jr, 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.

ALSACE, LOIRE VALLEY & AUSTRIA

2008 Charles Baur Cremant d'Alsace Rosé* \$19.99
This gets its hue from Pinot Noir, of course. Full of yeasty strawberry fruit and spice, it is a party wine and a terrific holiday tippie.

Deligeroy Crémant de Loire Brut* \$11.99
A pale yellow wine with tiny bubbles, this Crémant is round 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.

2010 Domaine Cherrier & Fils Sancerre Blanc* \$16.99
A great vintage in the Loire Valley, especially for Sancerre. This is very aromatic, with lovely citrus notes to entice the nose. The attack in the mouth is full, rich and round. Fresh lime, kiwi and honeydew.

2009 Franck Millet "Insolite" Sancerre Blanc* \$25.99
Charged with mineral and stony flavors, this is very intense and full of bright citrus notes. But it's quite soft, with layers of rich fruit because of the warm vintage. Ready to drink now.

2009 Tabordet "Les Champs des Vignes" Pouilly-Fumé* \$17.99
The Tabordet vineyard is planted in the commune of St-Laurent l'Abbaye, which is known for its Kimmeridgian calcareous marl soil. Excellent alone, as an apéritif or with seafood.

2010 Allram Grüner Veltliner (1L)* \$10.99
Fermented and aged in stainless steel and bottled with a twist-off cap, this is the perfect liter—fresh, light and snappy—delivering all the thirst-quenching you look for in a wine like this.

2009 Allram Gaisberg Grüner Veltiner Kamptal Reserve* \$16.99
Fermented and aged in stainless, this Grüner is flawless and lovely, with a fresh, green, juicy spice note (white pepper) and transparent vibrancy. Finely structured, with a delicate fruit-acid balance that make this a go-to food wine for pretty much any occasion.

2007 Hétszölő Tokaji Late Harvest* \$19.99
This blend of 95% Hárslevelű and 5% Furmint has a decidedly fruity bouquet (apricots, figs) with a vibrant, smooth, distinguished style.

BURGUNDY & BEAUJOLAIS

2009 Château de Saint-Lager Brouilly* \$14.99
This has the bright fruit and spice you expect from Beaujolais, but in a spectacular vintage like 2009 it also has layers of flavor and complexity.

2009 Dom. A&A Goisot Bourgogne Côtes d'Auxerre Pinot Noir* \$12.99
100% Pinot Noir, and unoaked, this is the epitome of a refreshing red from this northerly region near Chablis. It is charming, bright and open.

2010 Domaine des Nembrets Mâcon "Source de Plaisir"* \$12.99
This wine from Denis Barraud's Domaine des Nembrets is bright and very rich on the palate, with lovely acidity. There is more minerality than many Mâcons; the cool evenings in the hills result in a fresh, bright wine.

2009 Domaine des Nembrets St-Véran* \$14.99
Denis Barraud uses little new wood in the production of his St-Véran but does barrel ferment it to give it a rich, creamy quality.

2009 Maison Champy Viré-Clessé \$15.99
Another home run from Champy. This one is fermented with wild yeast, with great length and old-vine concentration as well as lovely flavors.

2009 Château de la Charrière Chassagne-Montrachet "Les Champs Morjot" (Yves Girardin)* \$34.99
A delicious, thoroughly attractive wine, for an equally delicious price! White flower notes on the nose draw you in. Elegant in structure.

RHÔNE & FRENCH REGIONAL

2010 Hugues Beaulieu Picpoul de Pinet* \$10.99
Fresh and fine aromas of grapefruit and exotic fruit. Its lime flavors and focused acidity are hallmarks of Picpoul.

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. All harvesting is done by hand.

2010 Domaine Begude Sauvignon Blanc Vin de Pays d'Oc* \$12.99
More in the style of a Loire Valley Sancerre, with its rapier sharp, mineral-laden nose and fresh citrus fruits on the palate, this is the perfect accompaniment to grilled fish, oysters or just by itself!

2009 Hauts de Lalande Pays de la Cité de Carcassonne* \$17.99
This wine is so good and delicious right now. Soft and elegant. Some toastiness. Not to be missed.

2009 Château de Montfaucon Côtes du Rhône* \$10.99
Another smashing success for this great value property has just arrived and will sell quickly!

2009 Domaine Cécile Chassagne "VV" Côtes du Rhône* \$14.99
On the nose there's an explosion of rich berry aromas with notes of violets and spice. The palate is well rounded with mouth-filling fruit, a bit of spice and a good balance of acidity and fruit.

2009 Domaine Cecile Chassagne Gigondas* \$19.99
89-91 points Stephen Tanzer: "(a blend of 80% Grenache and 10% each Mourvèdre and Syrah) Dark ruby. Complex scents of cherry-cola, black-currant and tobacco, with a hint of star anise..."

2008 Domaine de Fontbonau Côtes du Rhône* \$19.99
Frédéric Engerer, the president of Château Latour, and Roussillon vigneron Jérôme Malet worked together to create this benchmark wine from the Rhône Valley. The 2008 is rich, full and delicious.

2008 Chante Cigale Châteauneuf-du-Pape* \$29.99
According to Robert Parker, this is "one of Châteauneuf-du-Pape's most traditional estates." In 2008 Chante Cigale made a dark and lusty Châteauneuf-du-Pape with black cherry and black pepper, a rich, full bodied palate and a dense, teeth-coating finish. Enjoy now or cellar.

SPAIN & ARGENTINA

2006 Bodegas Sierra Salinas "Mira"* \$17.99
91 points WA: "A glass-coating opaque purple color, it displays a reticent nose of toasty oak, blackberry and black currant."

2008 Bodegas El Chantre Ramos Paul Ronda* \$24.99
If you like your wines bold and broad-shouldered, this red from Andalusia in southern Spain will pretty much knock your socks off.

2009 Monteveijo "Festivo" Malbec Mendoza* \$9.99
According to the *Wine Spectator*: "Light, showing cherry and plum hints, followed by a dash of blueberry on the open-knit finish. Drink now."

2008 Bodegas Poesia "Pasodoble" Malbec Mendoza* Inquire
Just arrived: One of the great value reds in the store. This will sell quickly.

2007 Monteveijo "Bicentenario" Mendoza* \$16.99
90 points *Stephen Tanzer's International Wine Cellar*: "Deep, bright ruby. Crushed dark berries, roast coffee, smoked meat and flinty minerals on the nose; conveys a strong impression of soil."

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.

2006 Bodegas Poesia "Clos des Andes" Malbec Mendoza* \$19.99
92 points Robert Parker's *Wine Advocate*.

2007 Monteviejo "Petite Fleur" Mendoza* \$19.99
According to *Wine Spectator*: "A fleshy, polished style, with medium-weight blackberry and crushed plum fruit laced with a coffee note. Malbec, Cabernet Sauvignon, Syrah and Merlot. Drink now."

NEW ZEALAND

2009 Kalinda Pinot Gris Marlborough* \$11.99
This wine is plump with evident minerality, floral aromas, focused fruit and plenty of depth of flavor on the lingering finish. A crowd pleaser.

2010 Kirkham Peak Sauvignon Blanc Marlborough* \$12.99
Overflowing with floral notes, perfumed aromas of gooseberries and lime zest, this is a crisp, clean and mouthwatering white with layers of grapefruit, lychee and minerals. It has nice roundness mid-palate, with zingy acidity, limy flavors and a delicious, steely finish.

2009 Kalinda Pinot Noir Marlborough* \$14.99
Smoked meat aromas and some toasty nuances. Quite dense on the palate with an intriguing strawberry/black cherry flavor. Lingering on the finish.

ITALY

2010 Blason Pinot Grigio (1L)* \$10.99
Giovanni Blason and his wife Valentina's Pinot Grigio is really sensational, full in the mouth, rich on the palate and extraordinarily drinkable at this price!

NV Blason Isonzo Bianco (3L Bag-in-a-Box)* \$14.99
Three liters of Pinot Bianco with a hint of Pinot Grigio. There's no tastier, more versatile white wine in our store right now.

2009 Baccinetti "La Saporioia" Rosso di Montalcino (Catzilla)* \$16.99
Lush, richly textured and balanced by spice, complexity and a long finish.

2006 Solaria Brunello di Montalcino* \$34.99
92 points JS: "Lots of dried fruits on the nose and palate here. Some exotic fruits as well as dark ones. Turns to toffee. Full body, with firm tannins and a toffee, berry and cherry aftertaste. Best after 2014."

2006 Baricci Brunello di Montalcino* \$39.99
At its essence are aromas of red fruit, forest berry, cola, mesquite and cedar. This is one of Montosoli's best! What a bargain.

VINTAGE PORT FOR THE HOLIDAYS

1963 Dow \$299.00
92 points Robert Parker: "This is an extraordinary house that seems to have been particularly successful with its vintage Port since 1977."

1963 Graham \$349.00
97 points *Wine Spectator*: "This is a monumental wine with a great balance of fruit and tannin. Medium ruby with a garnet edge, enticing nose of bitter chocolate and plums, full-bodied, with chocolate and raspberry flavors, medium tannins and a very long finish."

1977 Gould Campbell (1.5L) \$219.99
97 points *Wine Spectator*: "Amazing color. Dark ruby center, with just a hint of garnet. This is very impressive on the nose. Crushed raspberry, coffee, licorice and chocolate. Complex. What a palate."

1977 Graham \$149.99
93 points RP: "...With Taylor and Fonseca, Graham has probably been the most consistent producer of great Port in the post- World War II era."

1977 Warre \$119.99
92 points WS: "Rich and highly flavored, starting to open into a superb wine. Deep ruby, with a very perfumed cassis nose, full-bodied, with tons of sweet berry flavors, full, round tannins and a ripe fruit finish..."

1983 Graham \$109.99
93 points WS: "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."

1983 Gould Campbell \$69.99
90 points WS. "This is right up with the major-league 1983s. It is extremely full and concentrated, with a massive fruit structure. Inky color, very concentrated black currant nose."

1992 Fonseca \$99.99
97 points RP: "This colossal vintage Port reveals a nearly opaque black/purple color, and an explosive nose of jammy black fruits, licorice, chocolate and spices. Extremely full-bodied."



Don't Miss This Champagne!

2004 Louis Roederer "Cristal" (Gift Box) \$199.00
97 points RP, *W&S* and *WE*: "Exceptionally rich and dense, an exceptional wine that reveals itself in layers, from the first fruit attack to the mineral texture and the way it gradually fills the mouth. Selected from old vines, there is a great flavor in this wine, with the promise of many years' aging." Even better and more focused than the elegant 2002.

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.

1966-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30 (1997-2006)

1997 Destieux, St-Emilion	\$24.99
This wine is smoking good; lush and lively.	
1998 Lalande-Borie, St-Julien	\$29.99
1999 Dalem, Fronsac	\$19.99
2000 Coufran, Haut-Médoc	\$27.99
2000 Dalem, Fronsac- <i>More power!</i>	\$24.99
2000 Peyrabon, Haut-Médoc	\$19.99
2000 Verdignan, Haut-Médoc	\$24.99
2001 La Dauphine, Fronsac	\$24.99
Just in. Sold out quickly last time. Lovely!	
2001 La Tour de By, Médoc	\$19.99
2004 Clos de la Madeleine	\$29.99
Do not miss this beauty. Decant and enjoy!	
2004 Pauillac de Pichon-Lalande	\$29.99
2005 Chantegrive, Graves	\$19.99
2005 Coufran, Haut-Médoc	\$27.99
2005 Verdignan, Haut-Médoc	\$24.99
2005 Chantegrive, Graves	\$19.99
2005 La Garde, Pessac-Léognan	\$19.99
2005 La Dauphine, Fronsac	\$26.99
2005 La Fleur de Bouïard	\$24.99
2005 Lamothe-Bergeron	\$19.99
2005 Larteau, Bordeaux Supérieur	\$15.99
2005 Valentons Canteloup	\$11.99
2006 Clarke Rothschild, Lustrac	\$19.99
2006 Clos Marsalette, Pessac	\$24.99
Elegant, delicious and mineral-driven.	
2006 D'Aiguilhe, Castillon	\$29.99
2006 Ducluzeau, Lustrac	\$19.99
2006 Malmaison, Médoc	\$14.99
2006 Puygueraud, Côtes de Francs	\$14.99
2006 St. Georges, St-Emilion	\$19.99
A super-duper deal for the cellar. Buy it.	

CLASSIC WINES (1966-2006)

1966 Pétrus, Pomerol (1.5L)	<i>Inquire</i>
1966 Pichon-Lalande, Pauillac	\$299.99
1978 Lafite Rothschild (1.5L)	\$2,199.00
1979 Lafite Rothschild (1.5L)	\$2,499.00
Direct from Lafite and in perfect condition!	
1981 Léoville-Las Cases, St-Julien	\$169.99
1982 Talbot, St-Julien	\$299.00
1983 Domaine de Chevalier	\$179.99
1983 Grand-Puy-Lacoste (1.5L)	\$249.00
1983 Léoville-Las Cases, St-Julien	\$219.99
1985 Soutard, St-Emilion	\$89.99

1987 Pichon-Baron (1.5L)	\$229.99
1987 Pichon-Baron (6L)	\$899.99
1988 Tourelles de Pichon (6L)	\$499.00
1990 Domaine de Chevalier	\$169.99
1991 Léoville-Las Cases (1.5L)	\$269.00
1991 Pichon-Baron (1.5L)	\$169.00
1992 Pétrus, Pomerol	<i>Inquire</i>
1992 Gruaud Larose, St-Julien (3L)	\$249.99
1993 Léoville-Barton, St-Julien	\$79.99
1994 Corbin Michotte, St-Emilion	\$39.99
Stunning wine. Super satisfying! Try it.	
1994 Gruaud Larose, St-Julien	\$79.99
1994 Langoa-Barton, St-Julien	\$49.99
1994 Léoville-Barton, St-Julien	\$94.99
1995 Grand Mayne, St-Emilion	\$79.00
1996 Calon-Ségur, St-Estèphe	\$139.99
1996 Corbin Michotte, St-Emilion	\$44.99
Tons of Cabernet Franc fruit. Full-bodied.	
1996 Tourelles de Pichon (6L)	\$449.00

Siran Direct from the Property

1994 Siran, Margaux (1.5L)	\$89.99
2000 Siran, Margaux (1.5L)	\$139.99
2004 Siran, Margaux (1.5L)	\$79.99
These bottles are in perfect condition.	

1996 Léoville-Barton, St-Julien	\$139.99
1996 Langoa-Barton, St-Julien	\$79.99
1997 Haut-Bailly, Pessac-Léognan	\$59.99
1998 Clos du Marquis, St-Julien	\$69.99
90 points Robert Parker. 92 from Clyde Beffa.	
1998 Langoa-Barton, St-Julien	\$59.99
1999 Domaine de Chevalier (1.5L)	\$139.99
1999 Kirwan, Margaux- <i>Dazzling!</i>	\$69.99
1999 Haut-Bailly, Pessac-Léognan	\$89.99
1999 Langoa-Barton, St-Julien	\$54.99
This wine is lush, ripe and ready.	
1999 Léoville-Poyferré (1.5L)	\$199.99
1999 Léoville-Poyferré, St-Julien	\$89.99
2000 Domaine de Chevalier	\$89.99
2000 Ormes de Pez, St-Estèphe	\$59.99
2000 Labégorce, Margaux	\$39.99
Great old school Bordeaux from a great year. Direct from the property. Magnums available.	
2000 Saint-Pierre, St-Julien	\$69.99
2001 Beauséjour-Duffau	<i>Inquire</i>
Less than a third of the price of their 2010.	
2001 Haut-Batailley, Pauillac	\$59.99
2001 Léoville-Barton, St-Julien	\$119.99
2001 Léoville-Poyferré, St-Julien	\$99.99
2001 Léoville-Poyferré (1.5L)	\$199.99
2001 Malescot-St-Exupéry	\$59.99

2001 Pontet-Canet, Pauillac	\$89.99
2002 Lynch-Bages (1.5L)	\$269.99
2003 Canon-La-Gaffelière	\$49.99
2003 Hosanna, Pomerol	\$79.99
2004 Hosanna, Pomerol	\$69.99
2004 Lafon-Rochet, St-Estèphe	\$39.99
Exceedingly sweet and fruity with decanting.	
2004 Malescot-St-Exupéry	\$59.99
2005 Baron de Brane, Margaux	\$34.99
2005 Carbonnieux, Pessac	\$34.99
2005 Coufran, Médoc	\$27.99
2005 D'Aiguilhe, Castillon	\$35.99
2005 Enclos, Pomerol- <i>Great value!</i>	\$39.99
2005 Fleur Cardinale, St-Emilion	\$69.99
2005 Larrivet Haut-Brion, Pessac	\$49.99
A smashing success, sweet and round.	
2005 Langoa-Barton, St-Julien	\$89.99
2005 Langoa-Barton (1.5L)	\$189.99
2005 Reserve de Comtesse	\$49.99
2006 Cantemerle, Haut-Médoc	\$44.99
2006 Cantemerle (1.5L)	\$89.99
Probably the greatest Cantemerle since 1949!	
2006 D'Angludet, Margaux	\$34.99
2006 Haut-Bergey, Pessac	\$34.99
2006 Latour Carnet, Margaux	\$44.99
2006 Léoville-Poyferré, St-Julien	\$59.99
2006 Malescot-St-Exupéry	\$49.99
2006 Pedesclaux, Pauillac	\$34.99
2006 Poumey, Pessac	\$39.99
One of Clyde's favorites. Buy it.	
2006 Reserve de Comtesse	\$42.99
2006 Rauzan-Ségla, Margaux	\$79.99

2007 BORDEAUX IN STOCK

Hauts de Poujeaux, Moulis	\$16.99
Superb value.	
La Gatte "Tradition"	\$10.99
Latour à Pomerol, Pomerol	\$39.99
La Croix de Beaucaillou, St-Julien	\$39.99
Toasty oak and Asian spice aromas and flavors.	
Léoville-Barton, St-Julien	\$59.99
94 points <i>Wine Enthusiast</i> .	
Moulin d'Angludet, Margaux	\$19.99
This is super elegant, toasty and delicious.	
Pétrus-Gaia, Bordeaux Supérieur	\$14.99
Palmer, Margaux	\$199.99
Poujeaux, Moulis	\$29.99
St. Georges, St-Emilion	\$19.99
Delicious after decanting. Rich and sweet.	
Tourelles de Pichon, Pauillac	\$34.99
Pichon-Baron's second wine. Super delicious.	

We've got some fantastic 2008 Bordeaux at unbelievably good prices, as well as some early-arriving, easy-drinking 2009s. And don't forget white Bordeaux, Sauternes and rosés to make your holiday celebrations extra-special.

2008 BORDEAUX IN STOCK

Barde-Haut, St-Emilion	\$29.99
92 points <i>WS</i> : "This is a step up. Ripe and polished, with lots of blackberry, plum sauce and melted black licorice notes."	
Beaumont, Haut-Médoc	\$15.99
Bernadotte, Haut-Médoc	\$19.99
Bon Pasteur, St-Emilion	\$69.99
Boutisse, St-Emilion-91 points RP	\$21.99
Branon, Pessac-Léognan	\$49.99
Cantemerle, Haut-Médoc	\$27.99
Cantemerle, Haut-Médoc (1.5L)	\$49.99
90-92 points <i>WE</i> . This is as good as their awesome 2006!	
Certan de May, Pomerol	\$89.99
Clos Fourtet, St-Emilion	\$39.99
Clos la Madeleine, St-Emilion	\$29.99
A super delicious, toasty wine. Lovely.	
Clarke Rothschild, Listrac	\$19.99
Cos d'Estournel, St-Estèphe	\$149.99
Domaine de Chevalier Rouge	\$54.99
Esprit de Pavie, Bordeaux	\$19.99
Fabulous wine. Rich and vibrant. From Pavie.	
Grand Pontet, St-Emilion	\$29.99
Gruaud Larose, St-Julien	\$54.99
Haut-Bailly, Pessac-Stunning!	\$99.99
Joanin Bécot (1.5L)	\$39.99
Joanin Bécot, Côtes de Castillon	\$21.99
Fresh and vibrant, full of spicy fruit. Delightful.	
Larcis-Ducasse, St-Emilion	\$59.99
La Chapelle de Calon, St-Estèphe	\$19.99
Awesome wine and a fabulous buy. Sweet!	
La Croix St-Georges, Pomerol	\$59.99
La Confession, St-Emilion	<i>Inquire</i>
Larrivet Haut-Brion, Pessac	\$34.99
Léoville-Las Cases, St-Julien	<i>Inquire</i>
Léoville-Barton, St-Julien (1.5L)	\$159.99
Léoville-Poyferré, St-Julien	\$79.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
Les Trois Croix, Fronsac	\$28.99
Stunning wine packed with fruit. Sweet core.	
Le Thil Comte Clary, Pessac	\$17.99
Le Thil Comte Clary, Pessac (1.5L)	\$34.99
Excellent wine for the price. 91 points <i>WS</i> .	
Lilian Ladouys, St-Estèphe	\$19.99
Lugagnac, Bordeaux Supérieur	\$12.99
Lynch-Bages, Pauillac	\$129.99
Malartic-Lagravière, Pessac	\$36.99
Malartic-Lagravière, Pessac (1.5L)	\$79.99
Malmaison, Médoc-Delicious!	\$14.99

Palmer, Margaux	\$249.99
Pavie Decesse, St-Emilion	\$129.99
Pichon-Baron, Pauillac (1.5L)	\$239.99
Plaisance "Cuvée Alix"*	\$14.99
Plince, Pomerol	\$24.99
Pontet-Canet, Pauillac (1.5L)	\$199.99
Potensac, Médoc	\$22.99
Puy Blanquet, St-Emilion	\$19.99
Reignac, Bordeaux Supérieur	\$19.99
Reserve de Comtesse, Pauillac	\$39.99
A seductive, lush style.	
Rollan de By, Médoc	\$22.99
90 points and <i>Wine Spectator's</i> top-ranking '08 Bordeaux on their Top 100 Wines of 2010.	
Trebiac, Graves	<i>Inquire</i>
Seigneurs d'Aigulhe, Castillon	\$14.99
A stunning value from Stephan Von Neipperg.	

2009 BORDEAUX IN STOCK

Bord'Eaux Merlot	\$9.99
Bord'Eaux Merlot (3L Box)	\$29.99
So sweet and lovely. Enjoy a bottle or the box.	
Bellevue Lugagnac, Bord Supérieur	\$13.99
Belian-Giraud, Entre-Deux-Mers	\$9.99
Forward and fresh, with red berries, black currant fruit and a foresty/mineral quality.	
Montjouan, Côtes de Bordeaux	\$9.99
Du Colombier, Entre-Deux-Mers	\$9.99
Busquet VV, Lussac St-Emilion	\$14.99
Delicious fruit-forward wine.	
Lamothe Vincent, Bordeaux	\$14.99
Brimming with black fruit flavors (blackberry, black cherry), red fruits (cassis, crushed strawberry) and licorice. Spicy and toasty.	
Lamartine, Côtes de Castillon	\$12.99
Moulin de la Roque, Médoc-Just in	\$15.99
Another super sweet 2009. Drink or cellar.	
Barthez, Haut-Médoc	\$16.99

2010 BORDEAUX PRE-ARRIVAL

Payment due when you order. Wines will arrive in 2013. Clyde highly recommends these selections; they're perfect for long-term cellaring. Ideal birth year wines!	
Lanessan, Médoc	\$19.99
91-92 points James Suckling: "Soft and silky, with lovely fruit..."	
La Crock, St-Estèphe	\$26.99
93 points <i>Wine Enthusiast</i> : "Big and tannic, very firm and tough. Yet all the fruit is there, offering great potential..."	
Labegorce, Margaux	\$28.99

Barde Haut, St-Emilion	\$36.99
Pedesclaux, Pauillac	\$39.99
90-93 points <i>Wine Spectator</i> : "Vibrant, racy and long, this super vivid red has great cut..."	
Angludet, Margaux	\$39.99
Fonplégade, St-Emilion	\$39.99
92-94 points RP: "Now American-owned, Fonplégade has been pushing the envelop of high quality over recent vintages..."	
La Lagune, Moulis	\$69.99
93-96 points RP: "...Another superb effort as well as one of the better values in Bordeaux."	
Domaine de Chevalier Rouge	\$79.99
Langoa-Barton, St-Julien	\$79.99
Léoville-Barton, St-Julien	\$99.99
Malescot-St-Exupéry, Margaux	\$99.99
Grand Puy Lacoste, Pauillac	\$99.99
Calon-Ségur, St-Estèphe	\$109.99
Léoville-Poyferré, St-Julien	\$139.99
Pavie-Macquin, St-Emilion	\$139.99
Pontet-Canet, Pauillac	\$174.99

WHITE BORDEAUX IN STOCK

2006 Reignac Blanc, Bordeaux	\$14.99
91 points RP: "...Exhibits surprising texture, honeyed grapefruit and lemon zest notes."	
2008 Haut-Bergey Blanc-Big score	\$39.99
2009 Chantegrive Blanc, Graves	\$15.99
2009 Chasse Spleen Blanc	\$24.99
2009 Clos Floridene Blanc*	\$24.99
Full-bodied, yet balanced and fresh.	
2009 Ducasse Blanc, Pessac*	\$14.99
2010 L'Avocat Blanc*	<i>Inquire</i>
2010 La Graside Blanc, Bordeaux*	\$12.99
Delicious wine. Figgy nose and lime flavors.	
2010 Reynon, Bordeaux*	\$14.99
The best we have ever tasted from them.	
2010 Clos Floridene Blanc*	<i>Inquire</i>

SAUTERNES IN STOCK

1988 Suduiraut, Sauternes	\$69.99
1989 Suduiraut "Crème de Tête"	\$399.99
So rich and lush; a mindboggling sweetie.	
1997 Guiraud, Sauternes	\$59.99
2005 Haut Bergeron (500ml)	\$24.99
2005 Guiraud, Sauternes	\$59.99
97 points and #4 on <i>Wine Spectator's</i> Top 100.	
2007 De Fargues (375ml)	\$69.99
2007 Doisy-Daëne, Sauternes	\$49.99
2007 Doisy-Daëne (375ml)	\$29.99
2007 Rieussec, Sauternes	\$89.99
2007 Suduiraut, Sauternes	\$79.99

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

2002 Juslyn "Perry's Blend"	\$49.95
2002 Raymond "Reserve"	\$23.99
2004 Corison, Napa	\$74.99
2004 Dunn, Howell Mountain	\$84.99
2005 Laurel Glen, Sonoma	\$49.99
2005 Saddleback, Napa	\$34.99
2005 Schweiger, Spring Mountain	\$29.99
2006 Ch Chevalier, Spring Mtn	\$19.99
2006 Emblem, Rutherford	\$29.99
2006 Lancaster "Estate"	\$54.99
2006 Silver Oak, Napa	\$89.99
2006 Thomas Fogarty, Santa Cruz	\$19.99
2007 Amici, Napa	\$34.99
2007 Arrowood, Sonoma County	\$29.99
2007 BR Cohn "Tetz"	\$29.99
2007 Conn Creek, Napa	\$17.99
2007 Corison, Napa	\$64.99
2007 Donati Family "Paicines"	\$16.99
2007 Eponymous "MacAllister"	\$39.99
2007 Flora Springs "Trilogy"	\$44.99
2007 Groth "Reserve"	\$89.99
2007 Hess Collection, Mt Veeder	\$39.99
2007 Hill Family "Estate"	\$41.99
2007 Joseph Phelps, Napa	\$49.99
2007 Keenan, Spring Mtn	\$39.99
2007 Pahlmeyer, Napa	\$99.99
2007 Ramey, Napa	\$37.99
2007 Ridge Vineyards, Santa Cruz	\$36.99
2007 Robert Mondavi, Napa	\$19.99
2007 Sciandri, Napa-Clyde loves it!	\$44.99
2007 Spring Mountain "Estate"	\$59.99
2007 The Show, California	\$11.99
2007 Trefethen, Napa	\$38.99
2008 Buehler, Napa	\$19.99
2008 Ch Montelena, Napa	\$44.99
2008 Ch Ste Michelle, Columbia Vly	\$9.99
2008 Columbia Crest "H3"	\$9.99
2008 Dominus, Napa	\$169.99
2008 Forefront "by Pine Ridge"	\$19.99
2008 Franciscan, Napa	\$20.00
2008 Ghost Block "Estate"	\$54.99
2008 Girard, Napa	\$24.99
2008 Hall "Kathryn Hall"	\$79.99
2008 Honig, Napa	\$32.99
2008 Joseph Phelps "Insignia"	\$159.99
2008 Kalinda, Sonoma Valley	\$17.99
2008 Karl Lawrence, Napa	\$59.99
2008 Kathryn Kennedy "Lateral"	\$32.99
2008 Lander-Jenkins, California	\$9.99

2008 Lewis Cellars "Reserve"	\$114.99
2008 Long Meadow "Ranch House"	\$26.99
2008 Obsidian Ridge, Red Hills	\$27.99
2008 Olema, Sonoma	\$18.99
2008 Opus One, Napa	\$199.00
2008 Philip Togni, Spring Mtn	\$84.99
2008 Ramey "Annum"	\$89.99
2008 Raymond "Reserve"	\$26.99
2008 Robert Craig "Affinity"	\$39.99
2008 Robert Craig, Howell Mtn	\$79.99
2008 Robert Craig, Mount Veeder	\$79.99
2008 Roth, Alexander Valley	\$24.99
2008 Route Stock, Napa	\$19.99
2008 RUDY (Von Strasser), Napa	\$19.99
2008 Spring Valley "Uria"	\$44.99
2008 Stag's Leap "Fay"	\$69.99
2009 Bogle, California	\$9.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Decoy, Napa	\$21.99
2009 Foxglove, Paso Robles	\$11.99
2009 J Lohr "Seven Oaks"	\$12.99
2009 Joseph Carr, Napa	\$17.99
2009 McManis, California	\$9.99
2009 Olema, Sonoma	\$18.99
2009 Rutherford Ranch, Napa	\$14.99
2009 Tor Kenward, Napa	\$74.99
2010 Paripaso, Paso Robles	\$11.99
Cain "NV7"	\$29.99
Common Dog, Napa	\$19.99

MERLOT

2005 Beringer "Bancroft Ranch"	\$29.99
2006 Paradigm, Oakville	\$39.99
2007 Burgess, Napa	\$17.99
2007 Cakebread, Napa	\$54.99
2007 Ch Ste Michelle, Columbia	\$10.99
2007 Cloverdale Ranch, Alex Vly	\$19.99
2007 Provenance, Napa	\$24.99
2007 Rombauer, Napa	\$27.99
2007 Twomey (Silver Oak), Napa	\$44.99
2007 Whitehall Lane, Napa	\$24.99
2008 Shafer, Napa	\$43.99
2009 Columbia Crest "H3"	\$10.99
2009 Leonetti, Walla Walla	\$94.99
2009 Paloma, Napa	\$53.99

PINOT NOIR

2006 Fort Ross "Sea Slopes"	\$19.99
2006 Joseph Swan "Saralee's"	\$24.99
2007 Alysian "Starr Ridge"	\$34.99
2007 Amici, Mendocino	\$28.99

2007 BearBoat, Russian River	\$17.99
2007 Fort Ross "Symposium"	\$24.99
2007 Hartford Court "Land's Edge"	\$39.99
2007 Pahlmeyer "Jayson"	\$47.99
2008 Holdredge, Russian River	\$32.99
2008 Napa Cellars, Napa	\$14.99
2008 Russian River Reds, RR	\$17.99
2008 Vine Hill "Scintilla Vineyard"	\$14.99
2009 A to Z, Oregon	\$16.99
2009 Acacia, Carneros	\$19.99
2009 Alta Maria, Santa Maria	\$23.99
2009 Argyle, Willamette Valley	\$19.99
2009 Au Bon Climat, Sta Barbara	\$19.99
2009 Banshee, Sonoma County	\$19.99
2009 Bogle, California	\$9.99
2009 Chasseur "Umino"	\$59.99
2009 Dom Drouhin, Willamette	\$39.99
2009 Eric Kent "Small Town"	\$44.99
2009 Evesham Wood	
"Le Puits Sec"	\$32.99
2009 Flowers, Sonoma Coast	\$44.99
2009 Foley "Rancho Santa Rosa"	\$24.99
2009 Garnet, Carneros	\$14.99
2009 Hamacher "H Wines"	\$19.99
2009 Hirsch "San Andreas Fault"	\$59.99
2009 Husch "Nash Mill Vineyard"	\$39.99
2009 La Crema, Sonoma Coast	\$19.99
2009 McKinlay, Willamette Valley	\$16.99
2009 Orogeny, Green Valley	\$29.99
2009 Paraiso, SLH	\$19.99
2009 Patz & Hall, Sonoma Coast	\$33.99
2009 Penner-Ash, Willamette	\$39.99
2009 Peter Paul, Russian River	\$29.99
2009 Poppy, Monterey	\$11.99
2009 Roessler Cellars "Red Label"	\$29.99
2009 Sea Smoke "Southing"	\$59.99
2009 Sea Smoke "Ten"	\$99.00
2009 Sequana, SLH	\$29.99
2009 St Innocent "Shea"	\$39.99
2009 Talbott "Logan"	\$21.99
2009 Tangle Oaks "Lot #11"	\$14.99
2009 Twomey "Bien Nacido"	\$49.99
2010 Cazar, Sonoma Coast	\$18.99
2010 Evesham Wood, Willamette	\$18.99
2010 Luli, Santa Lucia Highlands	\$18.99
2010 The Pinot Project, California	\$9.99

SYRAH & PETITE SIRAH

2007 Barrel 27 "Right Hand Man"	\$16.99
2007 Maranet, Russian River	\$29.99
2007 Quady North "Steelhead"	\$21.99

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.

2007 Unti Vineyards, Dry Creek	\$22.99	2009 Cline Mourvèdre	\$13.99	2009 Talley "Rosemary's"	\$45.99
2008 Stolpman "Originals"	\$29.99	2009 Lewis Cellars "Alec's Blend"	\$59.99	2009 Varner "Amphitheater Block"	\$43.99
2008 T-Vine Cellars Petite Sirah	\$29.99	2009 Owen Roe "Abbot's Table"	\$21.99	2009 Varner "Bee Block"	\$43.99
2009 Anthill Farms, Sonoma Coast	\$19.99	2009 Tablas Creek		2009 Varner "Home Block"	\$43.99
2009 Bogle Petite Sirah	\$9.99	"Côtes de Tablas"	\$29.99	2009 Walter Hansel "Cahill Lane"	\$38.99
2009 Cep (Peay Vineyards) Syrah	\$22.99	2009 Turnbull "Old Bull"	\$18.99	2010 Kalinda, Carneros	\$19.99
2009 Lewis Cellars, Napa	\$65.99	2009 Unti Vineyards "Petit Frere"	\$18.99	2010 Luli, Santa Lucia Highlands	\$18.99
2009 Lucia "Susan's Hill"	\$39.99	2010 Orin Swift "Abstract"		2010 McManis, California	\$8.99
2009 McManis Petite Sirah	\$9.99	2010 Tablas Creek		2010 Napa Cellars, Napa	\$14.99
2009 Neyers "Old Lakeville Road"	\$32.99	"Patelin de Tablas"	\$18.99	2010 NoCo, North Coast	\$14.99
2009 Owen Roe "Ex-Umbris"	\$22.99			2010 Poppy, Santa Lucia Highlands	\$9.99
2009 Qupé, Central Coast	\$14.99			2010 Rombauer, Carneros	\$29.99
ZINFANDEL					
2006 Joseph Swan "Stellwagen"	\$24.99	2008 Carmel Road, Arroyo Seco	\$29.99	SAUVIGNON BLANC	
2006 Rosenblum "Planchon"	\$12.99	2008 Dehlinger "Estate"	\$34.99	2009 Barber Cellars "Lazarie"	\$14.99
2007 Dry Creek "Beeson Ranch"	\$29.99	2008 Foley "Rancho Santa Rosa"	\$21.99	2009 Benziger "Paradiso de Maria"	\$29.99
2007 Rosenblum "Carla's"	\$16.99	2008 Heitz Cellar, Napa	\$17.99	2009 Easton "Monarch Mine"	\$14.99
2008 Ch Montelena "Estate"	\$27.99	2008 Iron Horse "UnOakEd"	\$19.99	2009 Farella-Park "La Luce"	\$14.99
2008 JC Cellars "The Imposter"	\$29.99	2008 Martinelli "Martinelli Road"	\$49.99	2009 Long Meadow, Rutherford	\$15.99
2008 Joel Gott, California	\$13.99	2008 Sanford, Santa Barbara	\$17.99	2009 Rarecat "Lionheart"	\$29.99
2008 M&D "7 Deadly Zins"	\$13.99	2008 Santa Barbara "Reserve"	\$19.99	2009 Voss, Rutherford	\$15.99
2008 Peterson, Dry Creek	\$17.99	2009 Alta Maria, Santa Maria	\$22.99	2010 Amici, Napa	\$16.99
2008 Quivira, Dry Creek	\$17.99	2009 Bandwagon, Monterey	\$12.99	2010 Benziger, Sonoma County	\$12.99
2008 Robert Craig, Howell Mtn	\$39.99	2009 Brewer-Clifton, Sta Rita Hills	\$34.99	2010 Brander, Santa Ynez	\$12.99
2008 Storybook Mountain		2009 Carmel Road, Monterey	\$12.99	2010 Decoy, Napa	\$17.99
"Mayacamas Range"	\$29.99	2009 Ch Montelena, Napa	\$44.99	2010 Frog's Leap, Napa	\$15.99
2008 T-Vine Cellars, Napa	\$28.99	2009 Ch St Jean, Sonoma	\$11.99	2010 Groth, Napa	\$15.99
2008 Unti Vineyards, Dry Creek	\$24.99	2009 Ch Ste Michelle, Columbia Vly	\$8.99	2010 Hall Vineyards, Napa	\$19.99
2009 Buehler, Napa	\$16.99	2009 Common Dog, Napa	\$17.99	2010 Honig, Napa	\$13.99
2009 Cline "Ancient Vines"	\$14.99	2009 Cuvaision, Carneros	\$16.99	2010 Joel Gott, California	\$8.99
2009 Decoy, Sonoma County	\$19.99	2009 Domaine Alfred "Stainless"	\$14.99	2010 Kalinda, Sonoma	\$12.99
2009 DeLoach "Estate"	\$14.99	2009 Fort Ross "Fort Ross"	\$24.99	2010 Ladera, Howell Mountain	\$22.99
2009 Four Vines "Old Vine"	\$10.99	2009 Four Vines "Naked"	\$10.99	2010 Matanzas Creek, Sonoma	\$16.99
2009 Foxglove, Paso Robles	\$12.99	2009 Foxglove, Central Coast	\$11.99	2010 Neal Family, Napa	\$17.99
2009 Orin Swift "Saldo"	\$27.99	2009 Frog's Leap, Napa	\$21.99		
2009 Robert Biale "RW Moore"	\$47.99	2009 Hartford Court "Four Hearts"	\$32.99	MISC WHITES	
2009 Rombauer, California	\$24.99	2009 Hess Collection, Napa	\$17.99	2008 Uvaggio di Giacomo	
2009 Shenandoah "Special Reserve"	\$9.99	2009 J Lohr "Riverstone"	\$12.99	Vermentino	\$10.99
2010 Bedrock Wine "Old Vine"	\$27.99	2009 Keenan, Spring Mountain	\$28.99	2009 Benton-Lane Pinot Gris	\$14.99
MISC REDS					
2006 Brassfield "Eruption"	\$11.99	2009 MacMurray, Sonoma	\$13.99	2009 Quady North Viognier	\$18.49
2008 Clayhouse "Adobe Red"	\$11.99	2009 Miner Family, Napa	\$26.99	2009 Saddleback Viognier	\$17.99
2008 Hey Mambo "Sultry Red"	\$8.99	2009 Napa Cellars, Napa	\$14.99	2010 Alban Viognier	\$24.99
2008 Leonetti Sangiovese	\$72.99	2009 Neyers, Carneros	\$25.99	2010 Blue Plate Chenin Blanc	\$10.99
2008 Prospect 772 "The Brat"	\$29.99	2009 Olema, Sonoma County	\$15.99	2010 Ste Michelle-Dr. Loosen	
2008 Seventy Five "The Sum"	\$19.99	2009 Patz & Hall, Sonoma Coast	\$27.99	"Eroica"	\$16.99
2008 Stolpman Grenache	\$29.99	2009 Purisima Canyon, RR	\$9.99	2010 Clesi "San Bernabe" Malvasia	\$17.99
2009 Banshee "Mordecai"	\$19.99	2009 Ridge Vineyards "Estate"	\$34.99	2010 King Estate "Signature"	
2009 Broc Cellars, Central Coast	\$17.99	2009 Sequoia Grove, Carneros	\$18.99	Pinot Gris	\$14.99
		2009 Shafer "Red Shoulder Ranch"	\$44.99	2010 Pacific Rim Riesling	\$7.99
		2009 Spellbound, California	\$12.99	2010 Urbanite Cellars "Caliberico"	\$14.99
		2009 Stags' Leap Winery, Napa	\$23.99		
		2009 Talbott "Kali Hart"	\$13.99		

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

2010 Sesta di Sopra Sangiovese IGT*	\$15.99
2009 Ferrero Rosso di Montalcino*	\$15.99
2007 Monsanto Chianti Classico Riserva	\$16.99
2009 Tenuta di Sesta Rosso di Montalcino*	\$16.99
2009 Poggiarellino Rosso di Montalcino*	\$17.99
2007 Tenuta Vitanza Rosso di Montalcino	\$17.99
2007 Nipozzano Chianti Rufina Riserva-91 points & Top 100 WS	\$18.99
2010 Rocca di Montegrossi Rosato*	\$18.99
2009 La Fortuna Rosso di Montalcino*	\$19.99
2009 Rocca di Montegrossi Chianti Classico*-91 points RP	\$19.99
2007 Colognole Chianti Rufina	\$19.99
2008 Felsina Chianti Classico	\$19.99
2007 Antinori Tenuta Guado al Tasso "Il Bruciato"	\$29.99
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2006 Rocca di Montegrossi "Geremia"*-95+ points RP	\$37.99
2006 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker.	\$39.99
2007 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino Riserva	\$74.99
2007 Fontodi "Flaccianello"-96 points RP	\$109.99

2006 BRUNELLO IN STOCK

2006 Ferrero Brunello di Montalcino*-94 points JS	\$29.99
2006 Poggiarellino Brunello di Montalcino*	\$29.99
2006 Antonio Sasa "Martina" Brunello di Montalcino* 94 points James Suckling.	\$29.99
2006 Tenuta Vitanza Tradizione Brunello Montalcino 93 points <i>Wine Spectator</i> .	\$31.99
2006 Tenuta di Sesta Brunello di Montalcino*-93 points RP	\$34.99
2006 Baccinetti "La Saporioia" Brunello di Montalcino* 92 points James Suckling.	\$34.99
2006 Mocali Brunello di Montalcino-93 points WE & WS	\$34.99
2006 Solaria Brunello di Montalcino-92 points JS	\$34.99
2006 Baricci Brunello di Montalcino*	\$39.99
2006 Piancornello Brunello di Montalcino-93 points RP	\$37.99
2006 La Fortuna Brunello di Montalcino*-94 points WS	\$39.99
2006 Podere la Vigna Brunello di Montalcino-90 points JS	\$39.99
2006 Poggio San Polo Brunello di Montalcino-94 points WE	\$39.99
2006 Mocali "Raunate" Brunello di Montalcino-93 points RP	\$39.99
2006 Tenuta Vitanza Brunello di Montalcino	\$41.99
2006 San Filippo Brunello di Montalcino-93 points JS	\$42.95
2006 Collemattoni Brunello di Montalcino-93 points JS	\$43.95
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2006 Talenti Brunello di Montalcino*-95 points JS	\$44.99
2006 La Gerla Brunello di Montalcino-94 points RP & WE	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2006 Argiano Brunello di Montalcino-92 points WE	\$46.99

2006 Podere Brizio Brunello di Montalcino-95 points WE	\$47.99
2006 Castelgiocondo Brunello di Montalcino-95 points JS	\$53.95
2006 San Filippo "Le Lucère" Brunello di Montalcino-95 points JS	\$53.99
2006 Fuligni Brunello di Montalcino-95 points JS	\$59.99
2006 Sesta di Sopra Brunello di Montalcino*-95 points RP & WE	\$59.99
2006 Altesino "Montosoli" Brunello di Montalcino-96 points JS	\$77.99

MISC PIEDMONT

2010 Terre da Vino Gavi di Gavi Masseria Carmelitani	\$10.99
2008 Villa Giada "Suri Rosso" Barbera d'Asti	\$11.99
2010 Ruggeri Corsini Nebbiolo Rosato*	\$12.99
2009 Ruggeri Corsini Barbera d'Alba*	\$14.99
2009 Vietti "Tre Vigne" Dolcetto d'Alba	\$19.99
2007 Angelo Germano Nebbiolo d'Alba	\$19.99
2007 Angelo Germano Barolo	\$29.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2010 Marcato "Scaligeri" Soave	\$9.99
Stunning value for a superb Soave that has excellent richness and balance!	
2010 Blason Pinot Grigio* (1L)-New size=25% more wine!	\$10.99
2010 Blason Isonzo Bianco* (3L Bag-in-Box)*	\$14.99
This is like buying four bottles for just \$3.75 each! It lasts for months in your fridge, too, if you can hold off. From the excellent 2010 vintage.	
2010 Collestefano Verdicchio di Matelica	\$16.99
2007 Cavalchina Bardolino Superiore Santa Lucia	\$16.99
2006 Belisario San Leopardo Rosso	\$24.99
2008 Belisario "Cambrugiano" Verdicchio di Matelica Riserva	\$28.99
This has got it all: the hills of Italy's Marche region, the Mediterranean sun, white flowers, a hint of vanilla and a persuasive, savory character on the palate, with absolute harmony between acidity and fruit.	
2007 Drei Dona "Magnificat" Cabernet Sauvignon	\$31.99
2006 Venturini Amarone Classico	\$58.99

ABBRUZZO, SICILY, SARDINIA, CAMPANIA & UMBRIA

2009 Roccafiore Rosso Melograno	\$9.99
2008 Bisceglia Aglianico del Vulture Terra di Vulcano	\$11.99
90 points Robert Parker's <i>Wine Advocate</i> .	
Antano Milziade Umbria Rosso IGT	\$14.99
Balanced, rich, complex and drinkable, all at an unbelievable price!	
2006 Contesa Montepulciano d'Abruzzo	\$14.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2010 Mancini Vermentino di Gallura	\$14.99
2009 Cantine di Marzo Iripinia Aglianico	\$14.99
2010 Roccafiore Fiorefiore	\$15.99
2010 Antichi Vinai Petra Lava Etna Rosato	\$19.99
2008 Antonelli "Contrario" Sagrantino	\$19.99
2010 Casa d'Ambra d'Ishcia Frassitelli	\$23.99
This wine has great depth, mineral character and acidic focus but with a very rich body. Absolutely gorgeous! For fans of minerally wines.	
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99

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

2009 Dom. A&A Goisot Bourgogne Aligoté*	\$11.99
2009 Dom. A&A Goisot Saint-Bris (Sauvignon)*	\$10.99
2009 Dom. A&A Goisot Bourg. Côte d'Auxerre Chardonnay*	\$10.99
2009 Simonnet-Febvre Chablis	\$13.99
2009 Dom. des Malandes Chablis	\$19.99
2010 Collection Alain Corcia Chablis 1er Cru "Montmains"	\$19.99
2009 Dom. Drouhin-Vaudon Chablis 1er Cru "Sechers"	\$36.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2008 Maison Jacques Bavard Montheleie Rouge*	\$23.99
2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. de Montille Pommard 1er Cru "Pézerolles"	\$78.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"**	\$36.99
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Dom. Michel Gros Chambolle-Musigny	\$41.99
2008 Dom. Michel Gros Vosne-Romanée	\$46.99
2008 Dom. Bruno Clair Gevrey-Chamb. 1er "Clos de Fontenys"	\$79.95
2009 Château de la Charrière Bourgogne (Yves Girardin)*	\$15.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"	\$27.99
2009 Dom. Paul Pillot Chassagne-Mont. 1er "Clos St. Jean"**	\$46.99
2009 Maison Champy Volnay*	\$39.95
2009 Dom. Henri Delagrangue Volnay	\$44.99
2009 Dom. Ballot-Millot & Fils Volnay 1er Cru "Santenots"**	\$53.99
2009 Dom. Ballot-Millot & Fils Volnay 1er Cru "Taillepieds"**	\$59.95
2009 Dom. Ballot-Millot & Fils Pommard 1er Cru "Pézerolles"**	\$64.99
2009 Dom. Ballot-Millot & Fils Pommard 1er Cru "Rugiens"**	\$69.95
2009 Dom. Christophe Buisson Bourgogne Rouge	\$21.99
2009 Château de la Charrière Beaune "Vieilles Vignes"*	\$21.99
2009 Maison Champy Beaune "Vieilles Vignes"*	\$24.99
2009 Maison Champy Beaune 1er Cru "Champs-Pimont"**	\$41.99
2009 Dom. Ballot-Millot & Fils Beaune 1er Cru "Epenottes"**	\$47.99
2009 Dom. Dubreuil-Fontaine Savigny-lès-Beaune 1er Cru "Vergelesses"**	\$34.99
2009 Maison Champy Savigny-lès-Beaune "Bas Liards"*	\$24.99
2009 Dom. Louis Latour Corton Grand Cru	\$47.99
2009 Dom. Laleure-Piot Corton Grand Cru "Rognet"	\$64.99
2009 Château de la Charrière Hautes Côtes de Beaune*	\$16.99
2009 Dom. H. Delagrangue Bourgogne Hautes Côtes de Beaune	\$19.99
2009 Dom. Dubreuil-Fontaine Bourgogne Rouge "Notre Dame"*	\$16.99
2009 Joseph Drouhin Côte de Beaune-Villages	\$23.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Joseph Drouhin Côte de Nuits-Villages	\$18.99
2009 Dom. Laleure-Piot Côte de Nuits-Villages "Bellevues"	\$23.99
2009 Dom. Chicotot Bourgogne Rouge*	\$19.99
2009 Dom. Chicotot Nuits-St-Georges*	\$39.99
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"**	\$69.95

2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucrains"	\$69.95
2009 Maison Champy Chambolle-Musigny	\$49.99
2009 Dom. S. Magnien Bourg. Passetout "Cuvée Densité"**	\$14.99
2009 Dom. A&A Goisot Bourgogne Côtes d'Auxerre Pinot Noir*	\$12.99

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Dom. Maroslavac-Leger Pul.-Mont. "Corvees des Vignes"*	\$41.99
2008 Dom. Maroslavac-Leger Pul.-Mont. 1er "Champs Gains"**	\$49.99
2008 Dom. Maroslavac-Leger Puligny-Mont. 1er "Combettes"**	\$49.99
2009 Maison Champy Mâcon-Villages*	\$12.99
2009 Dom. des Niales Rhedon-Marin Mâcon-Villages "VV"*	\$12.99
2009 Dom. Nembrets Denis Barraud St-Véran*	\$14.99
2009 Maison Champy Viré-Clessé*	\$15.99
2009 Dom. Nembrets Pouilly-Fuissé "Combe Poncet"**	\$23.99
2009 Dom. Renaud Pouilly-Fuissé "Vieilles Vignes"*	\$19.99
2009 Joseph Drouhin Rully	\$18.99
2009 Dom. Francois Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2009 Dom. Paul Pillot Bourgogne Aligoté*	\$15.99
2009 Dom. Paul Pillot Bourgogne Chardonnay*	\$21.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chassagne-Montrachet 1er "Caillerets"**	\$69.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Maison Champy St-Aubin 1er Cru "Dents De Chien"	\$34.99
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffière"	\$79.99
2009 Etienne Sauzet Bourgogne Blanc	\$29.99
2009 Etienne Sauzet Puligny-Montrachet 1er "Champ Gains"	\$82.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2009 Etienne Sauzet Bâtard-Montrachet Grand Cru	\$269.95
2009 Dom. Ballot-Millot & Fils Meursault "Narvaux or Criots"**	\$44.99
2009 Dom. Ballot-Millot & Fils Meursault 1er Cru "Perrieres"**	\$79.99
2009 Dom. Ballot-Millot & Fils Meursault 1er Cru "Genevrières"**	\$79.99
2009 Dom. Dubreuil-Fontaine Bourgogne Chardonnay*	\$14.99
2009 Dom. Dubreuil-Fontaine Pern-Verg. 1er "Clos Berthet"*	\$36.99
2009 Dom. Laleure-Piot Pernand-Vergelesses 1er Cru*	\$29.99
2009 Dom. Delarche Pernand-Vergelesses*	\$27.99
2009 Dom. Delarche Corton-Charlemagne Grand Cru*	\$76.99
2010 Dom. Renaud Mâcon-Charnay or Mâcon-Solutré*	\$12.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source Plaisirs"*	\$12.99

BEAUJOLAIS

2009 Georges Duboeuf Beaujolais-Villages	\$7.99
2009 Charly Thevenet Regnie "Grain & Granit"	\$26.99
2009 Potel-Aviron Côte de Brouilly Cru Beaujolais	\$12.99
2009 Potel-Aviron Beaujolais "Chénas"	\$18.99
2009 Château de Saint-Lager Brouilly*	\$14.99



“In my opinion Mount Eden is one of the best Pinot Noir producers in California, and they have been on top for many years. The 2009 is amazingly accessible for a Mount Eden wine, but will age...”

CLOSE TO HOME *Domestic Holiday Gifts*

Holiday shopping can be a drag. But with so many fantastic domestic wines on the market these days, in every imaginable style, it's easy to find a special bottle for the wine lover in your life, whether they usually prefer the bolder styles the US is known for or leaner European wines, or whether you've got a big budget or a little one. Our domestic wine buyers make a few suggestions here. For our full selection of domestic wines visit KLWines.com or come into one of our stores where our knowledgeable sales staff can help you choose the perfect bottle (and maybe save you some cash to buy one for yourself).

Michael Jordan's Gift Picks

2007 Donati Family Vineyard "Paicines" Claret (\$16.99) This has been a great seller for us all year, but our supplies will likely only last until the end of December. A beautiful balanced Bordeaux blend with just a hint of Syrah to add a bit of spice, it shows lots of plum and cherry, with hints of vanilla, cinnamon, chocolate and spice. This is a great party or gift wine that over-delivers on its modest \$16.99 price.

2010 Brooks Willamette Valley Pinot Noir (\$21.99) Brooks has been on a roll since its first vintage, and the 2010 could be the best. Beautifully balanced, with lovely cherry fruit surrounded by hints of saffras, cinnamon and mushroom. This is a light, sublime Pinot Noir that will give great pleasure for the next couple of years.

2009 Mount Eden "Estate" Santa Cruz Mountains Pinot Noir (\$49.99) In my opinion Mount Eden is one of the best Pinot Noir producers in California, and they have been on top for many years. The 2009 is amazingly accessible for a Mount Eden wine but will age for three to six years. Red fruit, tobacco, spice and earthiness are beautifully balanced with a very forward nose. This is a wine for serious Pinotphiles.

2004 Corison Napa Valley Cabernet Sauvignon (\$74.99) Not many winemakers in Napa Valley can make a wine like Cathy Corison. Several of us from K&L were in Napa and tasted a vertical of the her wines a few months back, and while all the wines were great, the 2004 was definitely head and shoulders above the rest. Ripe blue and black fruit is perfectly seasoned with touches of dust, cedar and vanilla. The tannins are soft and the minerality is perfectly interwoven. A classic Napa Valley Cabernet from an underappreciated vintage.

Bryan Brick's Gift Picks

2006 Joseph Swan "Saralee's Vineyard" Russian River Valley Pinot Noir (\$29.99) Anyone that knows the staff at K&L is fully aware of our love affair with the wines of Joseph Swan. The classically styled wines are full of honest flavors, vibrant acid and have proven time and time again that they develop wonderfully in the cellar. Not to mention that Rod and Lynn Berglund are two of the sweetest people you'll ever meet. (If you haven't been to their incredibly modest tasting room, where the wines are the centerpiece, it is a must the next time you are in the Russian River Valley.) This Pinot Noir is truly for fans of the varietal. There is no bombast here, no searing alcohol, no obtuse oak, just pretty feminine fruit, white floral notes and tangy, lip-smacking acidity. Full of flavors of strawberry, rhubarb, wet clay, hyacinth and sandalwood, this is a perfect wine for a myriad of foods and really is best suited to the dinner table. Plus, I'll go on record as saying that it may have the best price/quality ratio in the store.

2008 Vine Hill Winery "Scintilla Vineyard" Carneros Pinot Noir (\$14.99) At first smell this wine is wildly confectionary with bursting aromas of chocolate-covered cherries and raspberry hard candy. But if you're willing to dig a little deeper, the sandy, sedimentary soils of Carneros play a big role here in giving the wine an underlying herbaceous quality of sage and tarragon. My first impression of this wine is one of a savory character with plenty of heirloom tomato and tobacco, and in that aspect this is a bit more Burgundian than most California Pinots these days. But again this is a wine that unravels with time, and as it opens further there are plenty of wild strawberry, raspberry jam and saffras qualities that give it further dimension and complexity. This is certainly a wine better suited to the dinner table than the porch/pool, and it will pay a nice reward with mid-weight dishes like roasted chicken, pork loin or a nice seared duck breast.

Your Holiday Gifts...Delivered.

If you live near one of K&L's three retail locations, holiday shopping may have just gotten even easier. K&L offers \$7 flat fee delivery on orders over \$250 to many zip codes near our stores, which means you can order online or by phone and have your wine shipped directly to your home or office!

Ordering wine for local delivery on KLWines.com is easy, just select "Shipment - K&L Local Delivery" in the "Shipping Preferences" box on your shopping basket page or simply type in your address during checkout and select "Local Delivery." (Note: If your account currently defaults to "Will Call" you'll need to change it under Shipping Preferences.)

Once we've received your order and pulled your products together, one of our drivers will contact you to schedule delivery. An adult over the age of 21 needs to be present to accept the delivery.

Don't procrastinate! The holiday season can be busy, and K&L Local Delivery may not always be the fastest way to get your wine, so check with your K&L Customer Service rep if your order is particularly time sensitive to find the quickest service.



2006 Livingston-Moffett "Gemstone Vineyard" Napa Valley Bordeaux Blend (\$59.99) This blend of 67% Cabernet Sauvignon, 20% Merlot and 13% Cabernet Franc is not a big bombastic Napa Cab done up with gobs of new oak and pushed to extremes, rather it is subtle, nuanced and pretty, with very reasonable alcohol at 14.2%. It harkens back to the combination of what so many great Napa Cabs used to be built on: a good fruit source, minimal winemaking and little fanfare by the press. The deep set red currant, licorice rope, tapenade and sandalwood flavors are generous now and the grainy tannins will continue to mellow for the next five to seven years.

2009 Hirsch "San Andreas Fault" Sonoma Coast Pinot Noir (\$59.99) While this was just released and is a touch edgy now, nothing a good four to five hours of decanting wouldn't take care of, this is going to be fantastic with some bottle age on it. The aromatics—wild berry, wet clay, sage, pomegranate and violet— are a perfect example of how wildly complex this wine will become. Dense and a little shy right now, this will slowly unravel with time to show long, intense flavors of Asian plum, sandy earth, *sous bois* and boysenberry wrapped in firm, lengthy tannins.

"Trey" Beffa's Gift Picks

2009 Rutherford Ranch Napa Valley Cabernet Sauvignon (\$14.99) Rutherford Ranch Winery sits on the original site of the Round Hill Winery, started in the 1970s by Ernie and Virginia Van Asperen. Current ownership purchased the property in 2000, focusing on making value priced wines that over-deliver, and the 2009 Napa Cabernet is a real bargain! Nearly 40% of the grapes for this wine come from their Rutherford vineyards. This wine is loaded with fruit, shows hints of oak and finishes long and smooth. It is a great pick for an everyday Cabernet.

2010 NoCo North Coast Chardonnay (\$10.99) A great buy for those of you who are tired of heavy, overly oaky Chardonnay. This lively, food-friendly wine is loaded with hints of citrus, melon and pear flavors. Made by the folks at Lioco, enjoy this wine with shellfish or any lighter fare.

2009 Lewis Cellars Napa Valley Cabernet Sauvignon (\$79.99) Yet another full throttle Cabernet from Randy and Debbie Lewis! Juicy, rich and intensely concentrated, with ripe yet silky tannins and a firm structure that holds everything together. Makes a great gift for yourself!

2008 Beaulieu Vineyards "Georges de Latour" Private Reserve Napa Valley Cabernet Sauvignon (\$79.99) We had a chance to visit BV this past summer. Lots of changes have occurred since the winery was purchased by Diageo in 1997, and one of the biggest was the completion of a separate facility on their property entirely dedicated to the "Georges de Latour" Private Reserve program. The wine also has gone through a complete change over the past few years. Current winemaker Jeffrey Stomor and consulting winemaker Michel Rolland have combined forces to create a wine that is much more user-friendly, especially when young. The 2008 is big and intense yet still very polished and focused. While this wine is made to be put in a cellar for many years, I was surprised by how well it showed already.



Clyde "Trey" Beffa, Michael Jordan & Bryan Brick

JIMMY C'S *View Down Under*

Here we are again. Another year gone by, and already it's time to reflect on all the things that happened and how it all went by so fast. It's also the time to party and gather with friends and family, to share fine food and libations as well as the tradition of gift giving. Here are some offerings to have for your holiday/party season that won't break the bank, as well as a few special ones for when you're feeling generous and want to give a gift to the wine lover in your life.

2010 D'Arenberg "Stump Jump" Shiraz McLaren Vale South Australia (\$9.99) Well, Chester Osborn has done it again. We sold more than 800 cases of the '08 Stump Jump, and the 2010 is another amazing wine and value. This wine shows more dark fruit than the '08's red fruit core, with oodles of dark cherry, blackberry, earth, mineral and bittersweet chocolate. There is just enough fine grained, balancing tannin to make it a little more serious for the price point, leading to a fine finish.

2010 Sincerely (Neil Ellis) Sauvignon Blanc South Africa (\$9.99) So you need a crisp cocktail white wine for your party? This South African "savvy" will definitely deliver. This is Neil's homage to Sancerre, and at a mere 13% alcohol this tank fermented wine shows clean, pure flavors of honeydew melon, grapefruit, lemon/lime pith, mineral and a slight herbal note. This is juicy and refreshing on the palate with nice length.

2010 Over The Edge (EscarPMENT) Pinot Noir Martinborough New Zealand (\$13.99) Though born in Australia, Larry McKenna has gained tremendous respect for making Pinot Noir in New Zealand. So, to have the "Prince of Pinot" working this finicky grape with fruit from Martinborough, one of the first regions to put Kiwi Pinot on the map, at this price is a steal. The wine shows good concentration with notes of dark plum, cherry, mineral and spice. On the palate it's supple, round and simply delicious.

2009 Mission Estate Reserve Cabernet Sauvignon Gimblett Gravels Hawkes Bay New Zealand (\$19.99) Founded in 1851, this is New Zealand's oldest winery, though I only first tasted wine from them in the last year! I was first knocked out by their '09 entry-level Syrah and then discovered they make reserve wines and a luxury tier called "Jewelstone." I managed to get samples of these wines although they were not being brought into the States. Well, this beauty from the reserve line stood out, and we were able to arrange to get 100 six-pack cases of it. It's made from a blend of 85% Cabernet Sauvignon, 9.5% Merlot and 5.5% Cabernet Franc. They felt that 2009 was indeed a special vintage for their Cabernet, and I couldn't agree more. The vineyards were cropped at three and a half tons to the acre with a green harvest employed. The majority of the fruit came from the famed Gimblett Gravels region, giving the wine a core of fruit and structure, with a bit from the Bridge Pa triangle that gives a floral lift and supple middle. The nose shows violets, earth, dark cherry, blueberry, blackberry and bittersweet chocolate. On the palate there is a pure core of fruit framed by silky, fine tannins and a dusting of cocoa powder, with very fine length. Don't miss out on this K&L exclusive.

2011 Cloudy Bay Sauvignon Blanc Marlborough New Zealand (\$24.99) While there are certainly a lot of Kiwi Sauvignon Blancs on the market, I always try to represent the real "bricks and mortar" facilities that will bring quality and consistency of style. And say what you will, Cloudy Bay is synonymous with New Zealand Sauvignon Blanc as they were the first winery to put the grape and region on the map for the country. The 2011's aroma is fresh and lively with passion fruit, nectarine, lime blossom, lemon oil, grapefruit, a hint of tomato leaf and white pepper. The palate shows a round creamy middle with juicy acidity and a persistent finish. This would be perfect with a goat cheese tart or fresh oysters.

2009 Ata Rangi Pinot Noir Martinborough New Zealand (\$44.99) and **2008 Rippon "Mature Vines" Pinot Noir Central Otago (\$49.99)** Okay, so I couldn't choose between these "Grand Cru" New Zealand Pinots. So as my wife would say (and so wisely), "why not get them both?" So, if you're going to splurge for yourself or a friend who loves serious Pinot Noir that has more to do with Old World structure in a New World frame, you would be well served with either one of these wines, or both! The Ata Rangi from the North Island has more bright crunchy red fruit character, with plum and tart cherry, accents of clove, earth, mineral and a hint of dried mandarin orange peel. There is lovely balance and length to this youngster as was revealed when I tasted the '07, '06 and '03 on the winemaker's last visit to the States. Rippon, which is in the Lake Wanaka sub-region of Central Otago, employs biodynamic methods in viticulture and winemaking and offers a bouquet of dark strawberry, plum, clove, earth, mineral (a lot of schist in the soils here) and a hint of flat cola. There is fine structure and a layered, long finish, and like the Ata Rangi it's still a baby.



"The wine shows good concentration with notes of dark plum, cherry, mineral and spice. On the palate it's supple, round and simply delicious."

Happy Holidays,
Jimmy C

HOLIDAY IDEAS *from Southern France*

So many wines to consider for your gift giving and holiday festivities, so little time. But I hope you'll have the opportunity to sample some of my holiday recommendations.

Mulan's Top Picks for Holiday Festivities and Entertaining

Whether you're bringing wine to a casual dinner party, or having folks over for light holiday fare, the bubbly, white and red wines below should figure into your holiday entertaining plans; they are hugely popular and very user friendly.

NV Jean-Louis Denois Brut "Tradition"* (\$14.99) Outstanding sparkling wine from the Languedoc? Absolutely and resoundingly, YES! Jean-Louis Denois, one of the rising stars of the Languedoc, makes exciting, world class wines that nonetheless remain amazingly inexpensive, a fact of his location more than anything else. Originally from the Champagne village of Cumières, Denois' new home and vineyards sit in the very southwestern corner of France at the foot of the Pyrenees. In a style and manner emulating Champagne, Denois' Brut Tradition is composed of 50% each Pinot Noir and Chardonnay and spends 18 months on the lees before disgorgement. It is dry, elegant and long, with notes of hazelnut, red berries and toasted bread. This latest release is, in my opinion, his best yet! 12.5% ABV.

2010 Domaine de Coussergues Chardonnay-Viognier Vin de Pays d'Oc (\$10.99) This deliciously versatile white has been a hit here at K&L the past several vintages, and the 2010 release continues this trend. Domaine de Coussergues is situated approximately 10 kilometers east of Beziers, at Montblanc en Languedoc, in the foothills overlooking the Mediterranean Sea. Their medium bodied and very fresh white is a blend of 50% Chardonnay and 50% Viognier. Vinified completely in stainless steel and eschewing any malolactic fermentation, it exudes vibrant floral and fruity aromas of peach and apricot. A touch of mid-palate Chardonnay richness makes this super-value white a fantastic option for holiday parties, ensuring that your guests are happy campers. Enjoy with just about any holiday fare.

2010 Domaine Saint-François Xavier "JFX" Côtes du Rhône (\$13.99) I discovered Domaine Saint-François Xavier on my trip to the Rhône Valley earlier this year. Present owner Jean-François Gras meticulously crafts several delicious Gigondas red wines from 28 hectares of organically farmed vineyards. My visit to the domaine, however, turned up the domaine's Côtes du Rhône (80% Grenache, 15% Syrah, 5% Mourvèdre), which was delicious! Vinified exclusively in concrete vat, this Grenache-based red hails from the domaine's vineyards just outside of the Gigondas appellation. No matter, as its exuberant raspberry fruit and silky texture make this CdR a huge crowd pleaser as well as an exceptional value. 14% ABV.

Mulan's Top Gift Picks

User friendly, deliciously balanced and well-regarded by the wine press (visit KLWines.com for reviews), my three holiday gift picks this year come from Domaine Grand Veneur in the southern Rhône Valley. Since 1979, this family-owned and -operated domaine has been run by Alain Jaume and his sons Christophe and Sebastien. Today the domaine includes vineyards in the appellations of Châteauneuf-du-Pape, Lirac, Côtes du Rhône, Côtes du Rhône-Villages and Vacqueyras. Within the Grand Veneur lineup, there is a wine for just about every palate and price point. Below are three of my top holiday gift picks from this overachieving domaine.

Domaine Grand Veneur "Clos de Sixte" Lirac (\$24.99) On the Right Bank of the Rhône River, the Jaumes cultivate a selection of Grenache, Syrah and Mourvèdre vines with an average age of 15-35 years. I have always been a fan of this "super" Lirac, and the 2009 vintage is showing exceptional character and elegance. Along with deep cherry nuances, a distinct streak of that telltale roasted herb "garrigueyness" comes through, making it an ideal match for roasted lamb or pork.

2009 Domaine Grand Veneur Châteauneuf-du-Pape (\$39.99) The benchmark cuvée for Grand Veneur is their Châteauneuf-du-Pape rouge. Smooth and supple, with fine tannins and good acidity, the 2009 is a great starting point for experiencing the characteristics of the 2009 vintage.

2009 Domaine Grand Veneur "Les Origines" Châteauneuf-du-Pape (\$44.99) If only the crème de la crème will do in terms of a wine gift, then you might wish to consider Grand Veneur's "Les Origines" Châteauneuf-du-Pape. A heftier dosage of Syrah and Mourvèdre (approximately 10% of each) than in the regular cuvée, along with aging of these two varietals in a larger percentage of small barrels, imparts a level of intensity and structure that bodes well for the cellar.

Mulan Chan-Randel



“The benchmark cuvée for Grand Veneur is their Châteauneuf-du-Pape rouge. Smooth and supple, with fine tannins and good acidity, the 2009 is a great starting point for experiencing the characteristics of the 2009 vintage.”

LO AUTÉNTICO *Holiday Treats*

It's important to remember to treat yourself well during the holidays. After all, who knows what sort of gift you may want (especially when it comes to something as personal as wine) better than you do? To simplify and categorize my holiday picks, I have decided to divide them into three categories: "Glug Glug," "The Traditionalists" and "Seriously Good, Old, Old Timey Stuff." (Explanations of each category follow.) On behalf of the entire K&L Spanish, Portuguese and South American crew, we wish you a terrific holiday season and thank you for your continued support this year.

Glug Glug

As in glug-glug-glug, gluggable, or glug worthy wine. These are great to have on hand for entertaining and/or as reasonably-priced gifts.



2009 Agricola Cuvelier "Cuvée Del Maule" Maule Valley (\$19.99) This is one delicious Chilean wine, perhaps the *most* delicious Chilean red made in a fresh, drink-it-now style that we have yet to taste. A blend of Cabernet, Carmenère, Merlot, Cinsault, Carignane and País (Mission), the wine shows beautiful aromatics: spicy, red fruited, dried cranberry/dried cherry mixed with a hint of cured meat. On the palate the wine is fresh and distinctive, reminiscent of a southern French *vin naturel*. The vines here are very old and dry farmed. Awesome stuff.

2009 Quinta do Cardo Branco Beiras (\$11.99) Produced from 100% Siria grapes, this is bright, mineral crisp white wine at its finest. Think Muscadet with a little richer fruit and you'll get the idea. For less than \$12, this would be a terrific white to have on hand for holiday entertaining, to enjoy with oysters, while cooking a meal, etc. For the price, white wine does not get much more satisfying than this.

2010 Bodegas y Viñedos Ponce "Clos Lojen" Manchuela (\$15.99) Produced from Bobal, the local specialty of the Manchuela DO, this organic wine is produced biodynamically from 33- to 55-year-old vines. Delicious, juicy dark berry fruit shows all the hallmarks and wonderfully gulpable qualities of a whole cluster, carbonically macerated wine with the intensity and structure befitting this Mediterranean region. Please be sure to give this wine some air (maybe a quick 20–30 minute decant) for maximum enjoyment.

2009 Dos Minas Malbec Cafayate Valley (\$11.99) Plain and simple, this is tasty, organic Malbec, perhaps the best under \$12 version we've tasted all year. It is produced from 15-year-old vines grown in sandy, rocky clay soils in the high (5,500 feet plus) elevations of Cafayate, Argentina. Rich dark fruit aromas lead to a seriously structured palate full of black plum and a refreshingly dry, serious quality.

The Traditionalists

We love traditionally made wines, and maybe someone on your gift list does too. Here are a few for your consideration.



2001 La Rioja Alta "Viña Ardanza" Reserva Especial Rioja (\$29.99) I don't know if it's possible to build up a wine anymore than we have this one, but it really is great. Founded in 1890 and one of the standard bearers in traditionally styled Rioja, La Rioja Alta has the process pretty well dialed in for this cuvée: they harvest excellent older vine Tempranillo and Garnacha, ferment them separately in stainless steel, age the wine in good three-year-old American oak barrels with rackings twice a year, and then bottle (unfined and unfiltered) and age for another several years. The result, especially in a vintage as successful as 2001, is a supple, beautifully savory/sweet red-fruited wine, delicious on release and, as it ages 10, 15, 20-plus years in bottle, able to imitate fine older Burgundy.

2006 Bodega Weinert Merlot Mendoza (\$24.99) I respect anyone who takes Merlot seriously, and that's exactly what they do at Bodegas Weinert, Argentina's most traditional winery. Very old oak barrels and *foudres* are used

here. In fact, I was chatting with the winemaker about a new barrel they were having custom built for the winery: the staves they were using were 100 years old! Weinert's Merlot shows a savory, dark fruited, dark cherry quality. Rich, but lighter on its feet towards the finish. Brawny, yet fresh. Is this Mendoza's answer to Mayacamas Vineyards?

Seriously Good, Old, Old Timey Stuff

Sherry and Madeiras still are some of the most underrated of all the older, rarer wines. Though the examples below are not inexpensive, they are world class and among the very best wines I have yet to drink.

El Maestro Sierra Oloroso 1/7 Jerez (375ml \$199.99) This seven-barrel solera yields an Oloroso with an average age that exceeds 100 years. It's one of the most compelling wines I have ever tasted. I did not have the words to describe what I was experiencing when I sampled this out of the barrel at the winery last March, and I still find myself woefully inept at describing how great this wine is. Very rare. Wooden boxes available upon request.

1989 D'Oliveira Malvasia Madeira (\$99.99) Having spent 22 years in cask, this beautiful Malvasia was recently bottled, and it currently shows every bit of that tense interplay between sweetness and acidity, oxidative woody tones and bright freshness, which makes Madeira so great. Vintage Madeira is indeed spectacular stuff, and the best part is that this wine loves air: know that you can keep a bottle of Madeira open for months, even several years, without any degradation in flavor. This makes these wines great values and highly collectible.

Joe Manekin

NOT THIS TIME *Out of the Ordinary Holiday Wines*

Usually right about this time of year you'd ordinarily be reading something along the lines of why I think the holiday season is such a sham and how it has lost all of its true meaning. Not this year, folks! We have too many awesome wines to talk about, and I want to get them in without my jaded opinions getting in the way. So, with that said, we will keep it simple and all about the wine. We'll start off with some good times in a bottle, also known as "par-tay wines," then I'll give you a few cool bottles to buy as gifts and some to consider keeping for yourself.

Two Delightful Bubbles

Deligeroy Crémant de Loire Brut (\$11.99) Pale yellow wine with tiny bubbles, this Crémant 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. With its lively attack, it evolves gracefully across the palate with nice aromatic persistence in the mouth and lingering notes of fresh peaches and pear.

Deligeroy Crémant de Loire Brut Rosé (\$12.99) A wine with tiny, long-lasting bubbles, the Crémant 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.

A Fantastic Crisp White Perfect for a Holiday Cocktail Party

2010 Hubert Veneau Pouilly-Fumé (\$17.99) The vineyards that comprise the Hubert Veneau estate have been family-run for several generations. They were taken over by Hubert in the 1970s and are now managed by his two sons: Bertrand, 35, and Jérôme, 34. The estate produces Pouilly-Fumé on 44.48 acres and Côteaux du Génomis on 49.42 acres. The wines of the Veneau brothers are served all around the world, most notably at the table of the French Parliament and my house. Aged in stainless steel tank with extended lees contact. Pale and yellow with a floral and fruity nose of grapefruit, the 2010 is full on the palate with a hint of flintiness. It's a refreshing wine to enjoy year-round with seafood. It will age nicely for the next four to seven years.

Simply Some of the World's Best

2009 Domaine Didier Dagueneau "Silex" Pouilly-Fumé (\$109.99) Made from vines ranging in age from 15-50 years old, planted high on the slopes of Saint Andelain (the highest village in Pouilly-Fumé) and only from vineyard plots that have an extremely high content of silex. The vines are cropped to produce much lower yields than most. The juice is then barrel fermented and then aged in the famous Dagueneau cigar barrels. Since there is much less clay in the soils, this wine is typically much more austere in its youth and needs a fair amount of time to come into itself. This is often considered the domaine's top wine and is often referred to as their "Grand Cru."

2010 Joh. Jos. Prüm Graacher Himmelreich Riesling Auslese (\$41.99) This classical Graacher Himmelreich Auslese is an excellent example of an elegant Mosel Riesling Auslese. It shows a fascinating interplay between crispy apple, peach and salty caramel aromas, expressive minerality and fine acidity. Light and airy with a sneaky powerful drive, this wine has long aging potential and will develop even more harmony and finesse in the years to come. Weingut Joh. Jos. Prum was founded in 1911 by Johann Josef Prum. Today it is owned and managed by Dr. Manfred Prüm and his daughter Dr. Katharina Prüm. They focus solely on Riesling from famous sites like Wehlener Sonnenuhr, Graacher Himmelreich, Zeltinger Sonnenuhr and Bernkasteler Badstube. They are currently one of only nine wine estates in Germany ranked five stars by Gault Millau, which is the European wine world's equivalent to the *Michelin Guide*. Their Rieslings are renowned for their aging potential and are sought after by collectors. Named International Winery of the Year in 2009 and 2010 by *Wine & Spirits Magazine*.

2008 Satrapezo Saperavi Republic of Georgia (\$29.99) For the ultra wine geek in your life who thinks that they know it all and have had it all. This is hand-picked and then crushed and fermented in the ancient vessel known as *kvevri*—a 1,000-liter clay jug that is buried in the ground. After a four-week maceration the wine is transferred into French barrique and then allowed to rest for two years. It has loads of cherry jam, herbaceous mint, ripe dark cherry and touch of black tea, is really fantastic with roasted game and does better after a good three or four hours of decanting. Ten plus years of aging would be optimal.

Eric Story



“With its lively attack, it evolves gracefully across the palate with nice aromatic persistence in the mouth and lingering notes of fresh peaches and pear.”

PENSIERI DA MONTECHIARA



“During the holidays I’m usually among lots of relatives, and I always run into some less serious wine drinkers. But when I bring out the Moscato, they all get serious!”

I love the holidays. Even after years of being part of a two retail career household with kids I still love the excitement that fills the air and the joy in people’s eyes as they load up their shopping carts. I find most folks have an idea of what they want to buy as gifts, but usually like that little stocking stuffer that really adds value and sometimes generates the bigger smile. For that, don’t forget about the **2010 Sesta di Sopra Extra Vergine Olive Oil (750ml \$23.99)** or the **2010 Rocca di Montegrossi Extra Vergine Olive Oil (500ml \$24.99)**—no home chef cannot crack a smile when graced with either of these classic Tuscan Extra Virgin Olive Oils. The Sesta di Sopra comes from Montalcino and is rich and powerful. The Rocca di Montegrossi is from Gaiole in the heart of Chianti Classico and is sharper and more aromatic and regularly judged as one of Tuscany’s best. Another surefire bet is **Illy Coffee**, one of Italy’s most famous artisan coffees. We have both whole beans and ground at **\$11.99** for a half pound, one of the best prices around!

Sometimes you may find you need a little holiday cheer to share with less sophisticated neighbors, and I’ve got a couple of great ideas. The **Conte di Santa Chiara Prosecco (\$8.99)** is just the right thing. It is a really good bubbly, and at this price you can buy two bottles and seem like Santa instead of Scrooge! The wine is clean, fresh and shows an elegant crispness that is very refreshing. Staying on the same theme of saving a bit, the **Blason Isonzo Bianco* (3L Bag-in-a-Box \$14.99)** works out to just \$3.75 a 750ml bottle (if it were in a bottle). This blend of Pinot Grigio and Pinot Bianco is full bodied, fresh and has an extraordinary aromatic profile, especially considering the price point. A true testament to the quality of this wine is the number of K&L staffers who have a box in their refrigerator. Every evening as the staff is closing up and buying things to take home, somebody always has the Blason box. It’s really great and can stay fresh for more than six months so you’ll always have a crisp glass to drink or a cup for cooking.

Tuscan wines are always popular. We sell so much Rosso di Montalcino, and it isn’t because it’s our favorite (though we love it), it’s that this version of Sangiovese is such a drinkable bargain nobody can pass it up! Our array of Rossi starts with the **2009 Tenuta di Sesta Rosso di Montalcino* (\$16.99)**. It’s soft with lots of forward fruit and is an easy match for your favorite pasta. The **2009 Ferrero Rosso di Montalcino* (\$15.99)** has been one of the favorites in our tasting rooms; rich and smooth, it’s a super drinkable wine for all palates. The **2009 Baccinetti “La Saporioia” Rosso di Montalcino* (\$16.99)**, a.k.a. “Catzilla” is a big, bold and vibrant wine that has a lot of “Baby Brunello” character; you get a lot for your money! The **2009 Poggiarellino Rosso di Montalcino* (\$17.99)** has a dramatic and bold forward fruit character, a lot of power and is full of spicy wild cherry. I’d decant it a little before drinking, but it is great right out of the bottle as well. We also have it in the BIG SIZE, so if you’re having parties for the holidays, this is your baby (**1.5L \$37.99**)! The **2009 La Fortuna Rosso di Montalcino* (\$19.99)** blends fruit from vineyards on the south slope of Montalcino and the La Fortuna home vineyards on the east side of the town of Montalcino. The combination of the ripeness from the south and the fresh, cherry-like brightness from the estate vineyards give the wine tremendous balance and depth. I love it with grilled pork tenderloin with a little rosemary rub. It’s heaven! Power is what I think of when I taste the **2009 Sesta di Sopra Rosso di Montalcino* (\$24.99)**. I have had many a wine labeled Brunello di Montalcino that weren’t anywhere close to as good as this. Sesta di Sopra has so much character, flavor and depth for a Rosso di Montalcino it is amazing. This is my go-to wine for grilled T-bones. You’ll love it!

Finally, during the holidays I’m usually among lots of relatives, and I always run into some less serious wine drinkers. But when I bring out the Moscato, they all get serious! The **2010 Ca’ del Baio Moscato d’Asti (\$18.99)** is a delight, full of white peach and apricot aromatics. The **2010 La Caudrina Moscato d’Asti (\$17.99)** is riper and a bit fuller. And there’s the **2010 Saracco Moscato d’Asti (\$15.99)**, which is more lime-like, fresh and snappy. All would do perfectly for a light apéritif or dessert wine for grandma!

Greg St. Clair

POUR VOTRE PLAISIR

Wines for Parties and Gifts

The holidays are upon us, with a time for gifts, gathering and family occasions. Here in the Burgundy department we have an embarrassment of riches for you to choose from including many spectacular 2009s. From affordable wines for every day (or parties) to rare gems for special gifts, we have it all.

If you have an impossible-to-shop-for friend (or want to slip a special treat into your own stocking), here is an idea—**The Durand Corkscrew (\$124.99)**. I thought I did not need a single additional wine gadget, but this one took me by surprise. It is the single best invention I have ever seen for opening old bottles of wine with long and fragile corks! It is a combination of an Ah-So style opener and a worm. Between them they reliably work together to grab the cork and remove it intact. It is handmade in the US, and not cheap. But if you're opening a priceless old wine, it is well worth it to have an intact cork come out of that cherished bottle. I have one personally, and I swear by it for old Bordeaux, Burgundy or California wine.



Another great gift for a wine-lover is Grand Cru Burgundy for their cellar. Here are two favorites that come from the terrific 2009 vintage: The **2009 Domaine Louis Latour Corton Grand Cru (\$47.99)** has bright red fruit, structure and a lovely nose with both red and black fruit notes. It comes from Clos du Roi, Les Bressandes, Les Grèves and Les Perrières. Price to value, this is just a ridiculously good deal. And if someone has been particularly good this year, treat them to **2009 Maison Champy Charmes-Chambertin Grand Cru* (\$135.00)**. Burghound gave it 94 points and wrote, “This should be excellent in time but note that patience will definitely be required.” Rich, complex, with dark fruit, focus and lovely notes of game and underbrush, this is a wonderful gift for drinking in a few years. If white is your thing, try the **2009 Domaine Delarcho Corton-Charlemagne Grand Cru* (\$76.99)**. Young Etienne Delarcho is making wonderful wine here, and this is structured, concentrated and shows good fruit. It has a beautiful finish, very lovely bright acidity that makes your mouth water and a rich, round mouthfeel. Very much Grand Cru!

“Here in the Burgundy department we have an embarrassment of riches for you to choose from, including many spectacular 2009s. From affordable wines for every day (or parties) to rare gems for special gifts, we have it all.”

If you are looking to drink extremely well on a budget, or to slake the thirst of a horde of holiday revelers, we have what you need on that front as well. If the crowds are thirsty and want something terrifically refreshing, you cannot beat the **2010 Domaine des Nembrets Mâcon “Source de Plaisirs”* (\$12.99)**. This Mâcon comes from Denis Barraud’s estate vineyards on the slopes of the Roche de Vergisson, a giant basalt monolith surrounded by complex and folded rocky, well-drained soils with limestone outcroppings. It is a hand-picked, artisanal wine from one of the emerging talents in this part of the world that is bright and very rich on the palate, with lovely acidity that wakes your mouth. Some of our other very best values are estate grown and bottled Bourgogne Chardonnays from the storied villages of Puligny and Meursault. One such is the **2009 Olivier Leflaive Bourgogne Blanc “Les Sétilles” (\$15.99)**. It comes 70% from Puligny and 30% from Meursault. Burghound calls it a Top Value, writing: “A discreet touch of wood frames fresh, bright and cool aromas of straw, lemon and grass that merge into nicely detailed, clean and dry flavors that offer good balance...”

If red is what you are looking for, try the amazingly refreshing **2009 Domaine Anne & Arnaud Goisot Bourgogne Côtes d’Auxerre Pinot Noir* (\$12.99)**. This is completely unoaked and the epitome of a refreshing, bright red from this northerly region adjacent to Chablis. It’s charming, vivacious and open, with nice fruit. At the finish it has a bit of structure and some tannins, but the overall personality is charming and forward. And if you want something a bit richer to accompany a delightful meal, you can’t miss with the **2009 Château de la Charrière Bourgogne Rouge Domaine Yves Girardin* (\$15.99)**, which is rich and weighty, with lots of luscious fruit and a very pretty nose with notes of red cherries and raspberries. On the palate it shows a bit more structure, but remains open, charming and most attractive in character. This has to be one of our best values in Pinot Noir from anywhere in the world.



“I thought I did not need a single additional wine gadget, but this one took me by surprise. It is the single best invention I have ever seen for opening old bottles of wine with long and fragile corks!”

À Santé!

Keith Wollenberg

K&L WHISKY MERCHANTS *Holiday Selections*



I recently had lunch with a whisky importer with whom we have done repeated business, but never actually met in person. K&L was another stop on his journey visiting various whisky retailers all over the country. He told me directly, “You guys are doing amazing things right now. Every other retailer is aware of who you are and what you’re up to. Believe me, they’re taking note.” I wasn’t sure if I was supposed to be flattered or scared! As we continued the conversation further, however, I realized that he was discussing the relationship we had with our customers rather than the amount of booze we were selling. David OG and I have met and maintained contact with a multitude of new K&L customers over the last year who share our passion for good booze through our Spirits Blog (SpiritsJournal.KLWines.com), our insider’s email list, podcast interviews, our free in-store liquor tastings every Wednesday and our friendly correspondence via email. Keeping everyone informed has led to more people who want to drink our products with us.

As we’ve increased our base, it’s given us leeway to start taking more risks. Barrels of whisky yielding quantities of bottles once considered impossible to sell are suddenly a reality. On our trip to Scotland, David and I fell in love with two gigantic barrels of brown water: a **1994 Glendronach 16 Year Old Single Barrel Cask Strength Single Malt Whisky (\$115.99)** from a Sherry butt and a **1997 Springbank 14 Year Old Single Barrel Cask Strength Single Malt Whisky (\$99.99)** from a Madeira barrel. Normally we deal only in Bourbon or hogshead casks,

which generally produce 250 bottles, give or take. Sherry and Madeira casks, however, are enormous and can result in more than 700 bottles depending on evaporation. Seven hundred bottles of anything is a giant responsibility, but the flavors of that Sherry and Madeira lend to whisky are sometimes too wonderful to ignore.

The Glendronach, being a true Speyside whisky, is like Macallan 18 on steroids, but better in every way possible—brimming with chewy, raisined fruit and rich, supple toffee, but packing a punch without the addition of any water. Adding a few drops helps to temper the storm and bring out the subtler nuances—oils, resin notes, earthy undertones and molasses. It’s as opulent as any whisky we’ve ever carried and as pleasing a bottle as anyone is likely to find anywhere this year. My highest possible recommendation!

The Springbank is everything I love about whisky from this distillery—dense, mouth-coating textures, oily fruits with savory highlights—but with the addition of honey and tropical notes due to the Madeira influence. While Port, Sherry and Sauternes casks tend to be the most popular to add sweetness to a whisky these days, Madeira barrel maturation seems to be quite rare, making the Springbank even more of a collectable. It’s also a great introduction to the Campbeltown style and the whisky from what is perhaps my favorite whisky distillery in the world. Due to the huge volume these barrels once held, we’ve got loads of these whiskies for now. However, as mentioned above, the word on K&L whisky seems to be out, so who knows how long we can keep them a secret.

If the \$100 price tag of the aforementioned whiskies is too rich for this holiday season, another one of our fantastic imports is the **2001 Bruichladdich Quarts de Charmes Chenin Blanc Barrel Cask Strength Single Malt Whisky (\$75.99)**. The third of our distillery-direct whiskies, it is perhaps the most unique yet. Really, how often do you see single malt mingling with Chenin Blanc wine residue? The honey-like flavors combine with Bruichladdich’s classic mild-mannered fruit and salty accents, making for the best sweet and savory whisky you’ll ever find. There is beautiful integration and wonderful balance for a whisky that just missed its 10th birthday (but is pretty much a decade old). Getting whisky from Bruichladdich’s post-2001 era is important because their new make is easily the best in the business, and it matures into something quite spectacular, especially when aged in the right cask.

The real sleeper of a value, however, is the **1998 Blair Athol Single Barrel Cask Strength Single Malt Whisky (\$79.99)** that we found in an Edinburgh warehouse. Little known outside the UK for its contribution to Bell’s Blended Whisky, the distillery is a real charmer—beautiful floral aromatics, roasted almond skin flavors and the slightest little lingering of peat. If you want something truly unique for a Scotch-loving friend this holiday, then put this bottle on your list. Blair Athol is almost never seen in the US, and the ones that do make it over get snapped up by insiders if they’re any good. Ours is fantastic—full of life and personality in a way that most single malts are not.

There is a whole K&L store filled with great whisky selections for gift-giving, but these are some of my favorites. All four selections are delicious, interesting, fun and exclusive to K&L. They represent our whisky philosophy well, which is: good booze from good people at good prices. Enjoy!

David Driscoll

HOLIDAY SURVIVAL GUIDE

I loathe the idea of shopping for spirits at the supermarket where inferior products cost significantly more. Even buying supplies at the little gourmet market down the street gives me the chills. All I see is overly-designed wine label after behemoth drink brand. I think I've got to finally admit to myself that I might be a bit of a snob. For that reason I find it incredibly important to be prepared for whatever the holidays are going to throw my way, and I hope to help you be ready too. So here it is, my "Holiday Survival Guide." Every good bar starts with quality products from the main categories of white and brown spirits, but this should serve as a checklist to accommodate nearly any drink request.

Rum: Rum comes in three basic varieties: Light, which is distilled in columns and has the smoothest flavor. Heavy, distilled in pot stills, which has the most intense flavor. And Agricole, distilled in pots from pure fermented cane juice rather than molasses. The best rums are usually blends of light and heavy rums and can come in both white and dark varieties. My two favorites here are **El Dorado 12 year (\$25.99)** and the **Banks 5 Island (\$29.99)**. One dark and one white, each will change your attitude toward rum and stand up well in almost every concoction out there.

Whiskey with an "E": American Whiskey is a large and complex category. Its most notable branch is straight whiskey. Incredible values exist here, and while it is well advised to invest in the most rare and exquisite representations, you'll need good workhorses for your well: two types of Bourbon and two types of Rye. First, get a standard mash bill Bourbon like **Buffalo Trace (\$19.99)** or **Evan Williams Single Barrel (\$24.99)**. Next grab a wheat recipe Bourbon, which has less spice and more fruit, like the **Old Fitz Bonded (\$14.99)** or **W.L. Weller 12 Year (\$24.99)**. The best Rye Whiskey is hard to keep in stock or quite expensive. If you can't find Rittenhouse 100 or Wild Turkey 101 go for the **Russell's Reserve 6 Year (\$29.99)** or **Willet Single Barrel Rye (\$35.99)**.

Gin: Only the geekiest cocktail fan can explain the differences between the types of gin, and for our purposes you really only need three of them. I would make sure to have a bottle of **Plymouth Gin (\$29.99)** with you at all times. For London Dry I insist on the highest quality, which right now is probably **Berry Bros No.3 Gin (\$34.99)**. In the Old Tom Category try **Ransom Gin (\$39.99)**.

Vodka: For vodka you basically have three styles: wheat, potato and rye. Your choice for each, respectively, should be **Akvinta (\$22.99)**, **Boyd & Blair (\$27.99)** and **Potocki (\$34.99)**.

Agave: Tequila and Mezcal are very exciting thanks to a great selection of grower-producer Tequilas and artisanally-made Mezcal. The new Ocho Vintages are stunning, as are the fabulous new ArteNOM Tequilas. My best values in a variety of styles: the **Herencia Mexicana Blanco (\$19.99)** used to be \$40 and tastes as good as the most expensive blancos on the market. **Hacienda Viejo Reposado (\$18.99)** and **Correlejo Añejo (\$41.99)** remain the great values for the aged stuff. We still have an incredible price on the preeminent **Don Julio 1942 (\$99.99)**, which will make any party memorable. For Mezcal, it's easy to spend lots of money and it's usually worth it. To save a few bucks try the smoky **San Juan Del Rio (\$34.99)** and fruitier **Fidencio Sin Humo (\$34.99)**.

Brandy: Brandy is a vast category. You'll need a Cognac, Armagnac and apple brandy, for sure. (Eau de vie, Spanish brandy and other fruit brandies are also recommended, but we'll try keep it simple here.) Cocktails should never be made with anything less than VSOP, but you don't have to spend tons: **Commandon VSOP (\$39.99)** mixes very well. I never skimp on Armagnac and feel it's worth investing here: try **Darroze Special Reserve (\$69.99)**. Apple brandy is tougher, but the clear choice for mixing is the **Laird's Bonded Apple Brandy (\$22.99)**. While it doesn't have the finesse or depth of a Calvados, it certainly makes an incredible Toddy or Jack Rose.

Liqueurs: Finally, the truly complete bar requires a serious commitment to the peripheries, those things you always find yourself needing when the cocktail book comes out like **Linie Aquavit (\$29.99)**, a delicious Sherry-cask aged caraway-flavored spirit, or **Campari (\$26.99)** and **Aperol (\$23.99)**, the kings of Italian bitter liqueurs. You'll need at least one Amaro: **Montenegro (\$26.99)**, **Lucano (\$24.99)**, **Fernet Branca (\$21.99)**, **Ciociaro (\$18.99)**, **Averna (\$29.99)** are all delicious. Vermouth should be **Dolin (\$13.99)**, **Cocchi (\$19.99)** or **Carpano (\$25.99)**. Take some time to select some liqueurs: **St. Germain (\$31.99)**, **King's Ginger (\$29.99)**, **Chermette Cassis (\$15.99)**, **Rothman & Winter Apricot (\$28.99)**, **Tempus Fugit Violet (\$27.99)** and **Clear Creek Pear (375ml \$21.99)** should be at the top of this list. Don't forget to have a nice apéritif wine like **Lillet (\$14.99)** or **Cocchi Americano (\$18.99)**. Absinthe should also be within reach; the best value right now is **Kubler (\$37.99)**. Finally, your bar is not complete unless you have a nice selection of bitters. Try the exciting new flavors from **Miracle Mile Bitters (\$15.99)** or **Bittermen's (\$16.99)**. These versatile cocktail adulterants can make take your most simple tippie to a whole new level.

Once you've built your bar, you'll realize how easy it is to be your own mixologist. Plus you'll be the most beloved host this holiday season and you'll save some money too!

David Othenin-Girard



"I find it incredibly important to be prepared for whatever the holidays are going to throw my way, and I hope to help you be ready too. So here it is, my 'Holiday Survival Guide.'"

“Our wine clubs offer a simplified way to shop, with five options guaranteed to fit almost anyone’s taste or budget.”

K&L Wine Clubs: Shopping Simplified

Shopping for a loved one is always tough. What should I get them? Will they like it? Did I get the right size? Instead of fretting over all these decisions this holiday season, give them the perfect gift: a subscription to one of K&L’s five wine clubs or a Personal Sommelier subscription. Our wine clubs offer a simplified way to shop, with five options guaranteed to fit almost anyone’s taste or budget. Whether your loved one enjoys French Champagne, or big bold reds, classic Italian wines, interesting varietals or stupendous values, we have the perfect club for them. Our experienced buyers and our purchasing power (built over more than 30 years in the business), allow us to negotiate great deals. The clubs are not only a great gift for a friend, colleague or loved one, they also 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 value for everyday drinking, then the Best Buy Wine Club is for you. We scour the globe for high quality, bang-for-your-buck wines with that are ready to drink and perfect for by-the-case orders. Each month you’ll receive two bottles for just \$19.95 + shipping. Reorders average \$9.99/bottle, but may vary depending on wines.

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

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

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

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

Alex Pross, Wine Club Director

DECEMBER WINE CLUB PICKS

signature red collection

2007 Handley Anderson Valley Pinot Noir

By now we know that cool, foggy nights and warm, sun-filled days are necessary for ripening Pinot Noir, which is why there are few places in California more suited to the grape than the Anderson Valley. Milla Handley’s 2007 is proof, boasting complex blue fruit aromatics tempered by softer, floral undertones. In the mouth the dark cherry acidity holds court mid-palate, held together by silky tannins for a long finish. Its subtle nuances will only improve with age.

Regular K&L Retail \$24.99 Wine Club Price: Inquire

best buy wine club

Fantinel Prosecco Friuli-Venezia-Guilia

Straw-yellow with greenish reflections. The bouquet is pleasant and extremely elegant, never aggressive and full of delightful floral notes. It’s smooth, velvety and poetic on the palate. Try it with panettone or sweets without cream. It is also good as an aperitif and for in between meals.

Regular K&L Retail \$11.99 Wine Club Price: \$9.99

premium wine club

2010 Domaine Chrier Menetou-Salon

Menetou-Salon is a town adjacent to Sancerre that makes terrific Sauvignon Blanc. We sampled this while we were in France last spring and the whole gang loved its vibrancy and minerality.

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

italian club

2009 La Fortuna “Fortunello”*

The 2009 vintage was superb, and this wine is simply delicious. Vibrant, focused Sangiovese softened and tamed with a dab of fresh and fruity Merlot equals Fortunello! Bursting with aromas of raspberries and cherries, it is chocolaty with nice depth and a lingering finish. Made from 90% Sangiovese and 10% Merlot.

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

champagne club

Franck Bonville Brut Rosé Champagne*

This rosé is delicious! This is the first time we have had the rosé from Bonville, an estate that grows only Grand Cru Blanc de Blancs. Olivier Bonville traded with Ambonnay celebrity-producer Paul Dethune for the Pinot Noir that goes into this blend.

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

WHISPERKOOL COOLING UNITS AT SALE PRICES!

If you have up to 2,000 cubic feet of cellar space to cool, this is the perfect solution for you. Please call our stores for additional information and a color brochure.



- Whisperkool 1600 (300 cu ft) \$1,369
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- Whisperkool 6000 (1,500 cu ft) \$2,209
- Whisperkool 8000 (2,000 cu ft) \$2,365

- Whisperkool Extreme System (For Extreme Climates)**
- Extreme 4000 (1,000 cu ft) \$3,465
 - Extreme 8000 (2,000 cu ft) \$4,595

Add the PDT digital thermostat to any of the units for only \$125. Prices include free ground shipping.



DECEMBER FEATURED ITEM:

Italian Wine Map from DeLong (\$25.99) This beautiful 24 x 36" map of Italy and its adjacent wine regions, with detailed Piedmont and Chianti DOC and DOCG subzones, is printed on heavyweight, acid-free archival paper in rich detail and color. Suitable for framing, it would be the perfect addition to any wine connoisseurs' house.

LA CACHE WINE STORAGE CABINETS



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



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



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

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

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

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

Credenza \$4,199.00 (150+ bottles)



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LM-200 (\$69.99)

The Screwpull Lever Model's perfectly shaped Teflon coated screw can open 2,000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. 10-year warranty.

Wine Storage Lockers

Lockers available in San Carlos, only \$37 per month. Open Mon-Sat from 10 a.m. to 5 p.m.

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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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Holiday Rarities **ON AUCTION**

One of the many reasons given by a collector to sell his or her wine is that they've failed to find that perfect occasion to drink an extra special bottle—either they just can't stomach the thought of opening it after all the years it's been stored in their cellar, its monetary value has exceeded the point where they feel right about drinking it or they've simply had a change of taste. One thing most of our consignors have in common is the need to find the right home for their wine—I hear the analogy that “these bottles are like my children” more often than you might think. December offers no shortage of parties to host and attend (not to mention a few gifts that need buying), which means bountiful “special occasion” opportunities.

Host a party around a vertical of wine and let people rank their favorites —we've been selling numerous verticals of California wines from such famous producers as Dunn, Ridge Vineyards, Silver Oak, Williams-Selyem, Screaming Eagle, Kistler, Schrader, Kosta Browne, Sea Smoke and more. We've also offered some incredible horizontals from Burgundy including 16 different expressions of the 1999 Volnay “Clos des Chênes” vineyard, and the same for 1990 Savigny-lès-Beaune 1er Cru vineyards and 1988 “Les Boudots” and “Les Damodes” vineyards of Nuits-St-Georges. Our consignor promises to release several similar Burgundy horizontals to K&L moving forward, so keep watch for those special types of lots. Champagne is huge in December in both our stores and at auction where we showcase more unusual, extraordinary selections. K&L recently auctioned off four lots of 1995 Krug “Clos d'Ambonnay” Brut Champagne (generally retails for \$3,000+) starting at a \$1 each. These lots sold at extremely competitive prices that you wouldn't find anywhere else.

The auction is also full of winery-direct California cult wines and esoteric bottles from producers like Sine Qua Non, older vintages of Bordeaux (Mouton, Lafite, Margaux, Haut-Brion, Cheval Blanc, Lynch-Bages, Pichon-Lalande, Pichon-Baron, Pontet-Canet, etc.), and rare selections from Burgundy and Italy. On any given day, the auction has upwards of 200 lots likely to contain the perfect birth-year bottle for a holiday present or highly-rated selections to enjoy at New Year's celebrations with friends.

K&L is very particular about making sure our consignors have temperature-controlled storage conditions and have cared for their wine properly, which should ease your mind about buying pre-owned product. Many of the bottles we offer aren't available very often in retail stores across the United States, so their rarity makes them that much more special. We hope your holiday season is full of wonderful occasions where you don't have to feel guilty about drinking some of the world's best wines!

Molly Zucker

“The auction is also full of winery-direct California cult wines and esoteric bottles from producers like Sine Qua Non, older vintages of Bordeaux (Mouton, Lafite, Margaux, Haut-Brion, Cheval Blanc, Lynch-Bages, Pichon-Lalande, Pichon-Baron, Pontet-Canet, etc.), and rare selections from Burgundy and Italy.”