



WINE News

2012 Holiday Buying Guide K&L's Top 10 Gift Picks

#10 2011 Hubert Veneau Pouilly-Fumé (\$14.99) Thirty-year-old vines planted to flinty, sandy, chalky soils provide this wine with its unique character and verve. It has a wonderfully floral nose, with loads of citrus, classic, creamy Pouilly texture and hints of flinty minerals on the finish.

#9 2005 Aldo and 2006 Aldo Conterno Barolo (\$39.99) Aldo Conterno is the preeminent name in Barolo, and this pair of wines, part of a larger buy that we put together earlier this year, easily demonstrates why. Favorites among our staff for their grace and pure Nebbiolo character, these are already starting to drink but will likely last for decades to come.

#8 2011 Domaine des Nembrets Mâcon "Source de Plaisir"* (\$12.99) This wine comes from Denis Barraud's estate vineyards on the slopes of the Roche de Vergisson. It is bright and very rich on the palate, with more substantial weight than most Mâcons. There is also more minerality than is typical, and the cool evenings result in a fresh, bright wine. Excellent!

#7 2006 Léoville-Barton, St-Julien (750ml \$69.99; 1.5L \$139.99) The 2006 Léoville-Barton is one of our best Bordeaux values, and it points to why the estate's wines have been among our favorites over the years. Can be cellared 10 more years or enjoyed now with decanting.

2009 Dominus Napa Valley Bordeaux Blend (\$169.99) Another blockbuster from this winery! Dominus, owned by Christian Moueix, is on a short list of wineries from California that includes Dunn and Mayacamas that makes wines that age gracefully and show better with bottle age. Many others will last but do not necessarily get better like Dominus. Consider this a gift for the wine cellar!

#5 Faultline "K&L Exclusive" North Highland Single Barrel 100 Proof Single Malt Whisky* (\$54.99) This classically-flavored malt is from one of the Highland's most distinguished distilleries. Perfect at 100 proof, the nose offers fresh stone fruit and light vanilla; the palate is deceptively rich with a faint oiliness and incredibly subtle sherry tones that masterfully tame its youthful vigor. It's good, old-fashioned Scotch for people who like great whisky at a great price—the essence of K&L's Faultline label.

#4 Billecart-Salmon Brut Rosé Champagne (\$74.99) Billecart's Brut Rosé may just be the world's most famous pink bubbly, and it's no surprise. An exquisite Champagne, with incredible depth of flavor, it makes an impressive gift and a showstopper for your holiday get-togethers.

#3 2010 Roger Sabon Châteauneuf-du-Papes. Whether you're in the market for an affordable, entry level CdP like the "**Les Olivets**"* (\$29.99) or something more intense and powerful to cellar for the next 20 years like the "**Prestige**"* (\$59.99), Roger Sabon's 2010s can't be beat.

#2 2009 Bordeaux. This is our biggest selling vintage of Bordeaux by far. The **2009 Haut-Bergey (\$39.99)** typifies the 2009s with its exceptional balance and its ability to be enjoyed young or cellared for decades to come. 94 points RP; 95 points CB.

#1 2007 Poggiarellino Brunello di Montalcino* (\$29.99) No fan of Italian wine should be without a bottle (or a case, frankly, at this price) of the 2007 Poggiarellino Brunello di Montalcino. This year's Brunello is their best yet! It received 94 points from James Suckling and "two thumbs up" from Guido! The wine is alluring, with Poggiarellino's characteristic gamy marasca cherry aromatics, powerful structure and complex blend of earth and spice. And the weight of this year's wine is truly stunning: it's rich enough to drink now with an hour or two of decanting, but it will age 10-20 years from the vintage easily.

K&L Staff

DECEMBER 2012 FEATURES

4-7 *K&L Staff Holiday Picks*

8-9 *A Sparkling Holiday Season*

20-21 *Home for the Holidays*

From Milk to Wine



Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

Happy holidays to all of you, our great customers. If it were not for you, we would not be celebrating our 37th December 31st. We began this run when we opened “K&L Liquors” in Millbrae—

one of the “famous four” businesses to start in 1976. You may have heard of the other three (or at least one of them): Apple, Microsoft and Oracle! Did we take a wrong turn somewhere? Well, I bet we drink better wines and spirits than they do.

I am frequently asked how K&L got its start and how I got into wine and the wine business. Briefly... Todd Zucker and I met in 1947 in a sand box. Many years later, around 1970, he started a retail liquor store with two other partners—it was in San Francisco and they sold 95% liquor and 5% wine (their top wines were Charles Krug Chenin Blanc and Wenté Grey Riesling). The three partners broke up in 1975, and the store closed. Soon after, Todd asked me (I was semi-retired) if I wanted to go into the retail liquor and wine business; he would buy the liquor and I the wine. Being a wine collector, I said sure. We started out in my home office in San Mateo with just two phone

lines, calling the old mailing list. We finally opened our Millbrae store (209 El Camino Real) on that stormy December 31st, 1976, and here we are today. We cleverly called our business K&L, named after our wives.

So how did I get into wine? The date was January 18th, 1971 and Kay and I were on our honeymoon flight south. She was reading *Love Story* and I was reading the February 1971 issue of *Playboy Magazine*. The article was “Stocking the Urban Wine Cellar—a gentlemen’s guide to the pleasures and protocol of the grape.” I was a dairyman in Tracy, California at the time, but upon our return I immediately cleaned out our basement, put in a wine cellar and started reading everything I could on wine. Livermore was just over the hill from Tracy and I visited the Wenté and Concannon wineries quite often. I really immersed myself in everything wine and collected as much wine as I could. We spent our days off making frequent trips to Napa and Sonoma. When I sold the dairy, I moved my family and cellar to San Mateo. When Todd gave me a call on that fateful day in 1976, I was really ready to get into the wine business in a big way. So there you go, from milk to wine—both products are very good for you—but I think wine might be more fun.

Clyde Beffa Jr.



From left to right: Todd Zucker, Clyde’s sister Chris Beffa and Clyde Beffa Jr., circa 1949.

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.

K&L REDWOOD CITY

3005 El Camino Real
Redwood City, CA 94061
P (650)364-8544
F (650) 364-4687

Hours Mon-Fri 10-7, Sat 9-7, Sun 10-6

Lockers Mon-Sat 10-6, Sun 11-5

K&L SAN FRANCISCO

638 Fourth Street
San Francisco, CA 94107
P (415) 896-1734
F (415) 896-1739

Hours Mon-Fri 10-7, Sat 9-6, Sun 11-6

K&L HOLLYWOOD

1400 Vine Street
Hollywood, CA 90028
P (323) 464-WINE (9463)
F (323) 836-0853

Hours Mon-Sat 10-8, Sun 11-6

We accept American Express, Discover, Visa and Mastercard.

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

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

Sale Dates End December 31, 2012. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

DEPARTMENTS

Bordeaux	10-11, 14-15
Burgundy	19, 27
Commonwealth	22
Domestic	16-17, 20-21
Champagne	8-9
Direct Imports	12-13
Germany, Loire Valley & Austria	25
Italy.....	18, 26
Rhône & French Regional	23
Spain & Argentina	24
Spirits	28-29
Staff Gift Picks.....	4-7
Wine Accessories/Storage	31
Wine Clubs	3, 30

INFORMATION

Store Hours/Locations	2
Shipping	13
Events & Tastings	3

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
JSJames Suckling

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 1: Grand California Cabernet Tasting. Limited availability. Please purchase tickets online. \$50.

December 8: Grand Champagne Tasting. Limited availability. Please purchase tickets online. \$40.

December 15, 22 and 29: Tasting bars closed at all three stores. Merry Christmas, Happy Hannukah and Happy New Year everyone!

SAVE THE DATE:

Sunday, January 20, 2013: K&L's Annual Fête du Bordeaux at One Market Restaurant in San Francisco at 6 p.m. Join K&L guests Anthony and Eva Barton of Langoa- and Léoville-Barton, Hervé Berland of Montrose and Jean-Charles Cazes of Lynch-Bages in introducing the fine 2010 Tronquoy-Lalande, Ormes de Pez, Langoa-Barton, Lynch-Bages, Léoville-Barton and Montrose during an intimate tasting. A delicious four-course meal will follow, featuring old and rare Bordeaux including the 2005 Langoa-Barton, 2003 Lynch-Bages, 2000 Montrose, 1999 Léoville-Barton, 1995 Lynch-Bages, 1995 Montrose and the 1997 Suduiraut. No physical tickets will be issued. K&L will send an email confirmation one week prior to event; attendees names will be on a list at the door. \$225/person.

Friday, January 18, 2013: K&L and the Union des Grands Crus de Bordeaux (UGC) Present the Famed 2010 Bordeaux Vintage at San Francisco's Palace Hotel from 6-8 p.m. Guests will have the opportunity to taste with more than 80 different châteaux owners/representatives, including de Chantegrive, Carbonnieux, Domaine de Chevalier, de Fieuzal, Haut-Bailly, Haut-Bergey, La Louvière, Larrivet Haut-Brion, Latour-Martillac, Malartic-Lagravière, Olivier, Pape Clément, Smith-Haut-Lafitte, Beau-Séjour Bécot, Berliquet, Canon, Canon-La-Gaffelière, Dassault, Figeac, Clos Fourtet, Grand Mayne, La Couspaude, La Dominique, La Gaffelière, Larcis Ducasse, Larmande, Pavie-Macquin, Soutard, Troplong-Mondot, Beauregard, Clinet, Gazin, La Cabanne, La Conseillante, La Pointe, Petit-Village, Clarke, Chasse-Spleen, Maucaillou, Poujeaux, Beaumont, Belgrave, Cantemerle, Citran, Coufran, de Camensac, La Lagune, La Tour Carnet, Greysac, La Tour de By, Angludet, Cantenac Brown, Desmirail, du Tertre, Ferrière, Giscours, Kirwan, Labégorce, Lascombes, Marquis de Terme, Prieuré-Lichine, Rauzan-Gassies, Rauzan-Ségla, Beychevelle, Branaire-Ducru, Gloria, Gruaud-Larose, Lagrange, Langoa-Barton, Léoville-Barton, Saint-Pierre, Talbot, Clerc Milon, Croizet-Bages, D'Armailhac, Grand-Puy Ducasse, Haut-Bages Libéral, Lynch-Bages, Pichon-Longueville and more! \$85/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 6: ELV Wines; December 13: Quintessential Wines;
December 20: Bar Closed; December 27: Bar Closed

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

December 7: Port, Madeira & Sherry Holiday Tasting;
December 14: Ridge Vineyards;
December 21: Bar Closed; December 28: Bar Closed

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

December 6: Vibrant Rioja;
December 13: Maritime Wines—New Zealand and South Africa;
December 20: Bar Closed; December 27: Bar Closed

This Holiday Season, Give a Gift That Keeps On Giving



WINE CLUBS

Personal Sommelier Service

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

YOU pick the regions.
YOU pick the grape varieties.
YOU set the price per bottle.
YOU choose the sommelier.

K&L's Personal Sommelier Service. The wine club that evolves with your palate. Gift options available. Sign up today at KLWines.com or call 800.247.5987 for more information.

K&L Staff Holiday Gift Picks



2009 Dunn Napa Valley Cabernet Sauvignon (\$79.99) This is one of my favorite wines in the store, and even at this price it's a value. This vintage is rich with red currant and black boysenberry fruits, ample cedar spiciness and mocha flavors. It's almost too good to be true. A perfect addition to any cellar! If you decide to drink it young, decant, decant, decant. Although this vintage is fairly open for a Dunn, it is just that much better with some air-time. You wouldn't want to miss any of the lusciousness in this wine, now would you?

Scott Beckerley

Clear Creek Cranberry Liqueur (\$25.99) This is my favorite "standby" of all: a cranberry liqueur that actually tastes like cranberries. Tart, with just a little sweetness for balance, it's the perfect after dinner drink, before dinner drink, during dinner drink—you get the point. Great for those big holiday meals. I even pour it over ice cream or cheesecake. The number of possibilities is insane. This season, be sure to keep a couple bottles handy for family and friends.

John Lewis

St. George Gin Gift Pack (\$26.99) St. George Spirits is one of the best distilleries currently in operation, and this gift pack, comprised of three 200ml bottles, gives the connoisseur a chance to taste all three of their gins. Each one is distinctive and unique. The Botanivore is floral and complex and the Dry Rye has a rich mouthfeel with pepper and citrus flavors. The most original is the Terroir, which is made with botanicals from Mount Tam.

Jeff Jones



Sherman and Hooker's Shebang "Cuvée V" Sonoma Valley Red Blend (\$11.99) This is the wine to stock up on if your friends and family are constantly drinking up your supplies. I've never opened a bottle of this to a negative response, and I continue to enjoy it nearly into my second case. Very fruit forward, juicy, delicious and affordable.

Tyler Shaffer

2009 Ferrero Rosso di Montalcino* (\$15.99) A great Tuscan vintage, plus a superb small producer and an exceptional vineyard location add up to equal this stunningly outstanding Gem that can only be classified as a "baby" Brunello. Bright plum and spicy anise aromas lead to a well-balanced, richly extracted, broad set of flavors with mocha and roasted coffee bean tones, showing excellent acid structure, integrated silky tannins and a long, complex finish that refuses to quit. This Gem, according to Rusty, will be one of our house reds for however long it is available. It will be a wonderful holiday gift or bottle to serve those relatives that love great red wine. (🍷🍷🍷🍷🍷🍷)

Jim Barr

Amaury Coutelas "Cuvée 1809" Brut Champagne* (\$59.99) For the connoisseur that has it all, here is a showstopper that is as unique as it is delicious. Drawing on the winemaking techniques of the 19th century, this Champagne was fermented in barrel (with no malolactic), aged for eight-plus years on the lees in bottles sealed with corks, manually disgorged and finished with a cork and twine closure. Crazy! Stylistically, you could say it's to Champagne what Lopez de Heredia is to white Rioja, but unlike 19th century Champagne, this modern revival is dry, with a very low dosage. It offers a stunning array of complex, earthy and nutty aromas and flavors, with biscuit, mineral, mushroom and honey accents. The texture is luxuriously rich and layered, but naturally high acidity and the low dosage keep this Champagne fresh and invigorating. Its dry, crisp, slightly savory finish goes on and on. Give this to the collector, the wine geek, or to any Champagne fiend looking for something to blow his (or her!) mind. Even better, pair it with the **Roederer "Brut Premier" (\$39.99)** for the ultimate dual Champagne gift. Steve Greer loves this too!

Chiara Shannon



I've said it before and I'll say it again. Sherry is the work-horse of the holidays. Get a dry one (Fino or Manzanilla) and enjoy it in a tiny glass before dinner with something fried. Get an off-dry one (Oloroso type), and watch it work magic with every single cheese you throw at it! Or, jump on the cocktail crazy-train with me and try a Sherry-based cocktail. For instance ImbineMagazine.com's "Illuminations" cocktail. (Check out some of our offerings from **Lustau**, they are a solid producer and offer a full range of Sherries from dry to sweet!)

December equals Dungeness. In between all the rich, hearty meals of winter, I love a simple, no-cook feast of Dungeness crab, sourdough bread and salad. And if that little crab could scuttle across K&L to hug just one type of wine, I think it would be Chablis. I will be personally hoarding a good quantity of the delicious **2010 Jean-Paul & Benoit Droin Chablis (\$17.99)** to keep both me, and my crab, happy.

Cindy Westby

2010 Baccinetti "La Saporioia" Rosso di Montalcino* (\$15.99) Catzilla is back, but for how long? Every vintage, everyone who has bought a bottle of this has come back for more, and the 2010 will be no exception. This wine is full of ripe Sangiovese fruit—plum, spicy blackberry and cassis—with cocoa powder that coats the palate and a little Tuscan dust on the finish. This full-bodied wine is showing great acidity and is very well balanced, with soft tannins. It's a user-friendly and wine-derful gift for both the knowledgeable aficionado and beginning connoisseur.

2007 La Lecciaia Brunello di Montalcino* (\$34.99) I love the Brunelli from 2007. This has an impressive nose, with loads of ripe fruit, and is full-bodied with great tannin structure, but it won't hurt your teeth. I love the fruit, which is equally impressive, rich and concentrated. The wine boasts excellent length, with sweet black cherry, leather and spice on the nose and a little Tuscan mineral on the finish. It is drinkable now with a couple of hours in a decanter, or will evolve for another two to four years. I think this goes well with a roast pork roast loin, and I have no problem drinking Brunello with turkey.

Mike Parres

There are countless Italian white wine producers I adore, who make utterly delicious wine in any number of styles. But if I hypothetically had a gun pointed to my head and was told I had five seconds to come up with my favorite, I very might well blurt out Marisa Cuomo from the Amalfi Coast. The wines of this estate are all excellent, but their top white bottling, the **2009 Marisa Cuomo “Fiorduva” Costa d’Amalfi (\$49.99)** is simply stunning. A blend of 30% each Frenile and Ginestra and 40% Ripoli, the wine is hugely extracted, with unctuous ripe peach, guava, mango and sweet pear, a lovely hint of baking spice from its time in oak, and an undeniable underlying minerality. The wine is huge, rich and full bodied, but at the same time has supreme elegance, tantalizing acidity and phenomenal depth, length and breadth. It would appeal to those used to big, oaky California Chardonnays, but would just as easily please a dyed-in-the-wool Europhile acid head. An amazing wine.

Chris Miller

2007 Seresin “Rachael” Pinot Noir Marlborough New Zealand (\$34.99) This is one of Seresin’s limited release flagship wines. Picked from the best blocks of Raupo Creek and Tatou vineyards, each vine is thinned to carry only one bunch per shoot. Combine this with 2007’s small berries and low yields, and you get intensely concentrated flavors. Wild yeast fermented, hand-plunged daily and aged in 30% new French oak for 15 months. This is a dark and concentrated Pinot. Black cherry and spice dominate the palate, with nuances of dried herbs and forest floor. Fine-grained tannins are still wrapped within this wine’s substantial weight. A serious and complex wine, perfect for the Pinot lover who likes wines with power and richness that aren’t overripe or jammy.

Ryan Woodhouse

2007 Baricci Brunello di Montalcino* (\$39.99) One of my favorite wines during our visit to Italy in March was the 2007 Brunello from Baricci, and it wasn’t just because of the five-course meal this wonderful family of third generation winemakers hosted for us. Their vineyard sits on the southeastern slope of the famed Montosoli vineyard site, the most famous in the area and perfect for Sangiovese, and their wines are amazing. Baricci crafts wines of structure, balance and minerality, more earthy and serious than most other Montalcino producers, and their 2007 is awe-inspiring. Get this quick while you still can!



2009 Storybook Mountain “Reserve” Estate Napa Valley Zinfandel (\$59.99) I’m a fan of good Zin—not the prune juice, high alcohol, washed out, jammy afterthought Zins that many wineries try to sell nowadays. A good Zin has nuance, pepper, briary and sweet fruit, lush tannins and great spice. The 2009 Storybook Reserve is one of the best Zinfandels I have ever tried. It is layered, spicy and floral, and it delivers all that the Zinfandel grape is capable of when it’s crafted by a great producer from a classic vintage. The perfect holiday gift for any Zin lover that will cellar too!

Mike Barber

2010 Copain “Tous Ensemble” Anderson Valley Chardonnay (\$19.99) Fermented in stainless tanks with 10 months on the lees for texture. No Malo. Green apple and pear notes, bright acid and a citrusy finish. Toasty yet restrained and very well balanced. Beautifully made Chardonnay and an absolute steal at \$20.

2007 Kathryn Kennedy “Estate” Santa Cruz Mountains Cabernet Sauvignon (\$89.99) I love this wine: a fantastic, terroir-driven Cab from the Kathryn Kennedy estate. Dark fruit and cassis with classic Santa Cruz earthy notes. Well-integrated tannins round out the package. Perfect for drinking at a holiday dinner now with a quick decant, or at any future holiday dinner after being laid down for some time.

Jim Boyce

Ferreira “Duque De Braganca” 20 Year Old Tawny Port (\$56.99) Ferreira has done well with this 20-year-old tawny. Keeping in mind that 20 years is only the average age of the wine in the bottle—there is very fresh wine skillfully blended with much older wine—this tawny Port shows great balance and grace. Caramel, fig, raisin, mineral, sandalwood and a touch of dried apricots come through with a palpable acidity that really does keep you coming back for more. The wine keeps unfolding new layers of flavor as you sit with it. Lovers of tawny need this in their arsenal this holiday season, and the price makes it an easy choice. Cheers!

Sarah Covey

2006 Dr. Pauly Bergweiler Bernkasteler Badstube Riesling Beerenauslese (Special Order 375ml \$39.99) A deliciously sweet treat, this late-late-late harvest Riesling is packed with peach jam flavor and has an unbelievably long finish. I’m looking forward to trying this with Mom’s Christmas cake.

Susan Thornett

Wine Accessories: Big Gifts in Small Packages



The Durand Corkscrew for Removal of Old Corks with Confidence (\$124.99) For the wine collector on your list, the “King of Corkscrews”...the Durand. This corkscrew is the most amazing change in corkscrew design I have ever seen, combining the positives of a two-pronged corkscrew with those of a standard worm, making the removal of difficult older corks as easy as it has ever been. Every collector should have one of these!

Le Creuset Champagne Sealer SW101L (\$29.99) When Le Creuset comes out with a new design, I take notice. When our Champagne buyer gets excited about a Champagne stopper, I take notice...When both are the same item, I’m sold. This is perhaps the best stopper ever created for Champagne, keeping the bubbles in and the oxygen out! This fantastic lever-action sealer is the perfect gift for your favorite Champagne fan.

Shaun Green

2011 Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Spätlese (\$39.99)

Despite notably powerful aromatics and depth of flavor, coupled to a rich mouthfeel, this Riesling is without any heaviness, and it displays an almost crystalline purity. Robustly floral, with an intense scent suggestive of lily and elderflower that carries through to the palate, it also shows flavors of stone fruit, tangerine, honey, mineral, lentil and petrol. There is near perfect harmony between the ripeness and the acidity here, too. I'm sure if you were to cellar this wine it would really begin to sing out a few years down the road, but with a little aeration it is already poetry in the glass.



Heitz "Ink Grade" Napa Valley Port (\$29.99)

Holiday gatherings inevitably call for Port, and this is one of the best Port-styled wines California offers. Crafted from Touriga Nacional, Tinta Roriz, Sauzao, Tinta Cão, Tinta Bairrada, Tinta Madeira, Tinta Amarela and Bastardo, it is also one of the truest to the model, with flavors of dried cherry, dried currant and blueberry liqueur that pick up an alluring, dry woody, dusty, counterpoint. A plush textured wine with only a hint of tannin, this finishes just a touch drier than you might expect, emphasizing depth of flavor over sweetness. Just cue the after-dinner fireside chat!

Mahon McGrath

2011 Andrew Thomas "Braemore" Sémillon Hunter Valley (\$39.99)

I have been singing the praises of Hunter Valley Sémillon from Australia for several years now, and I think this just may be the pinnacle of what is produced in the region. Andrew Thomas was a winemaker at Tyrell's, still regarded as one of the region's top producers. The Braemore Vineyard is on sandy alluvial soils that produce wine that is both ethereal and dense. This is like fine Grand Cru Chablis, with bright mineral intensity and loads of lemongrass, grapefruit rind and succulent pear fruit. Give it time or don't, but either way you will be pleased to find this in a stocking from St. Nick.

Keith Mabry



2009 Clarke-Rothschild, Listrac (\$24.99) Ripe, warm raspberries leap from this generous but firm wine with notes of red licorice and roasted herb adding complexity. As modern and deep as the middle fruit is, there is also plenty of structure to hold things together and allow for further bottle aging. This is fantastic quality from the most renowned name in Bordeaux.

Steve Bearden

2011 Reynon Blanc, Côtes de Bordeaux* (\$14.99) Some people like wines with a lot of fruit, some people like wines that are dry, and some people like wines that have a lot of fruit and are also dry. Call it having the best of both worlds, and the 2011 Reynon Blanc is just that. It starts out with a massive explosion of gooseberry puree with hints of grape and forest fruits, but then it has that classic, long, dry finish you expect from a good Bordeaux blanc. What a deal!



2009 Léoville-Barton, St-Julien (\$129.99) This is a dark, brooding wine that takes some time to reveal its fruit. The cherry and blackberry flavors are slightly masked by light new wood notes at the beginning, but the blackberry comes to the fore in the mid-palate along with a new spicy element that gradually leads you back to the wood. The oak climbs back onto the palate, closing down the spicy fruit and finishing up with a burst of tannins. A superb wine that left me pondering how much more it's going to expand with a few more years (decades?) of aging.

Nick Carpenter

Americans are guilty of one fundamental error when it comes to Champagne: we don't drink it often enough. I love Champagne, and throughout much of the year I frequently find it difficult to convince family and friends to join me in a glass. Once the holidays arrive, of course, all bets are off. You can be sure that this holiday season we will be popping the cork on many a bottle of the **Marguet Pere et Fils "Cuvée Reserve" Brut Champagne* (\$34.99)**. The current cuvée is made in an incomparably rich style with gorgeously ripe fruit and a classic, toasty brioche character. Like all of our direct imports it is shockingly well-priced, so drink as much as you like.



One thing we drink a lot of during the holidays is Pinot Noir—from California and Oregon, from Burgundy and, increasingly, from New Zealand. The **2011 Te Whare Ra (TWR) Pinot Noir Marlborough* (\$24.99)** is the most exciting thing produced in New Zealand since Peter Jackson's *Lord of the Rings* film trilogy. From 30-plus-year-old vines, some of the oldest in the region. Richly-textured, with bright berry fruit and extraordinary concentration and depth. The perfect accompaniment to holiday fare.

Jeff Garneau

2007 I Custodi "Aetneus" Etna Rosso (\$29.99) This is new for K&L from a winery that Chris Miller was told to visit on his trip to Sicily. Their vines, on the slopes of Etna, are rumored to be up to 250 years old. Dark black fruit fills the nose giving the impression that the wine will be powerful, but an elegance comes through on the palate with layers of leather, orange peel, spice and, of course, volcanic minerality. This is a very structured wine so it is best with dinner or a bit of cellaring. Don't miss.

Steve Greer

2000 Billecart-Salmon "Cuvée Nicolas-François-NFB" Brut Champagne (\$89.99) This fabulous bottle of Champagne is mature enough to drink right now, yet will keep for at least another decade. It is a small production cuvée from one of Champagne's most famous names, and it has a dry, toasty, creamy personality that will wow any recipient. A far better wine than most of the big name Champagnes at half the price!

Laurent-Perrier “Grand Siècle” Champagne (\$109.00) Why settle for one vintage when you can have three?! This batch of Grand Siècle is 60% 1996, 20% 1997 and 20% 1999 and shows how great Champagne can be when blended not just across vineyard sites, but also across time. This is Champagne at its most suave, with a pillowy bead, rich, toasty flavors and long, rounded finish.

Gary Westby



Those seeking instant gratification need read no further, the **2009 Roc de Cambes, Côtes de Bourg (\$59.99)**, although displaying a flashy array of impeccable ripe fruit, melted chocolate and box spices with fine acidity and sumptuous tannins, will evolve into a lovely wine of infinitely more complexity and power if given time to mature. Winemaker François Mitjaville has created something truly extraordinary here, and I can't recommend it highly enough.

The holidays are a time for joyful celebrating, artful baking, gracious dining and non-stop partying—'til either you or the giant Time's Square ball drops! Also a time for generous giving, and if I were feeling especially generous this year I might reward my dearest, most deserving friends with a gleaming case—okay, a bottle, of the impressive, formidable **2009 Sociando-Mallet, Haut-Médoc (\$49.99)**. Lay it down gently, admire it, covet it, but do not open it for at least a decade, because beneath the haunting, attractive argument of rich, textural black fruits, chewy licorice, oak char and crushed gravel lie superb, tight-fisted tannins. Patience, good friends! Happy Holidays to one and all!

John Majeksi

2010 Luigi Giusti Visciola (500ml \$29.99) This is one of the more unusual products that we carry: a red wine that is co-fermented with wild cherries. It falls somewhere between a late-harvest Zin and a Port in sweetness, but for sheer pleasure and drinkability those other wines do not compare. This is a real treat.

NV Sorelle Bronca “Particella 68” Prosecco (\$21.99) This is the best Prosecco that we sell. Period. Why? Purity. The flavors are so pure and clean that they almost dance across your palate. It is almost like eating the perfect pear—juicy, light and clean with just a hint of earthiness—except you're drinking this and it has bubbles and alcohol!

Kirk Walker

2010 Xanthos California Red Wine (\$17.99) My new favorite winter red blend is this succulent combination of 63% Syrah, 16% Segalin, 11% Merlot and 10% Zinfandel. It's velvety and plush, perfect for those cold winter nights. Superbly balanced from start to finish, with polished, supple tannins and silky texture. Drinks at least twice its price; it will get your parties rolling!

2011 Patient Cottat “Le Grand Caillou” Sauvignon Blanc (\$10.99) By far my favorite holiday white for the price! Baby Sancerre anyone? Crisp, clean, mineral-driven and easy to drink with or without food. Everyone will love, devour and go for glass number two (or three). Perfect for buying by the case at this price! Cheers.

Christie Cartwright



2009 Montechiara Amarone (\$24.99) I love Amarone! This traditional blend of Corvina, Molinara and Rondinella is made from grapes that are partially air-dried prior to fermentation, and it is big, powerful and elegant. Firm but balanced tannins and very fine acidity help round out the flavorful finish. This saturated style of wine is perfect for some hearty winter fare. This wine can hold up wonderfully for the next 10-15 years, so buy it by the case!

Illya Haase

2010 Terra Laura Cheverny Rouge (\$17.99) This bottling is comprised of 60% Gamay, 35% Pinot Noir, 5% Malbec and is awesomely delicious. It was fermented and aged in stainless steel for 12 months.

2006 Patricius “Red Lion” Tokaji Aszu 3 Puttonyos (500ml \$17.99) A very approachable dessert wine exhibiting the typical botrytis flavors of a good Tokaji Aszú, but in a format that is less sweet than a 5 or 6 Puttonyos wine. Great with cookies or other after dinner sweets and cheeses!

Eric Story

This year I've selected two of our finest sakes as the ideal gift for this holiday season. The first, **Ginga Shizuku “Divine Droplets” Junmai Daiginjo (\$64.99)**, was the first boutique sake that I ever tasted. It was served with a fish course at the French Laundry. I was 25 and dating the man that I would later marry. It was an epiphany. Before that I thought sake was the weird warm stuff that gave me a wicked headache. The assistant sommelier, who now runs his own restaurant, Oenotri in Napa, opened my eyes to sake, and now I wish to do the same for my favorite people.

Perhaps the best sake that I have tasted since then is the rare and coveted **Nanbu Bijin “Ancient Pillars” Junmai Daiginjo Sake (\$69.99)**. Complex and aromatic, it tastes of a citrus orchard with traces of mint and pale roses against a rich and broad mid-palate.

Melissa Lavrinc Smith

2010 Tenuta Rovellgia Lugana (\$11.99) Last Christmas my in-laws and brother-in-law came to Los Angeles from Boston, and we had an incredible Christmas feast of local red rock crab, spaghetti *aglio e olio* and roasted farmers' market veggies out on the deck. How I wish I had this lovely, golden-hued Trebbiano to pair with it. Crunchy acidity, jasmine green tea and clean, dry cidery flavors make this white refreshing and food-friendly and a delicious foil for the Feast of Seven Fishes or latkes with homemade applesauce!

2009 Bernabeleva Garnacha de Viña Bonita Vinos de Madrid (\$49.99) This stands out as one of the best Spanish wines I have ever had, and it is sure to wow any receiver who likes subtler, nuanced wines. It has a sensuous, floral wild strawberry nose, with just a hint of clove spice. The palate has delicate strawberry fruit, fresh acidity and textured-but-not-overwhelming tannins. Ageworthy and impressive at any price. If you're feeling generous, you can buy me a bottle too!

Leah Greenstein



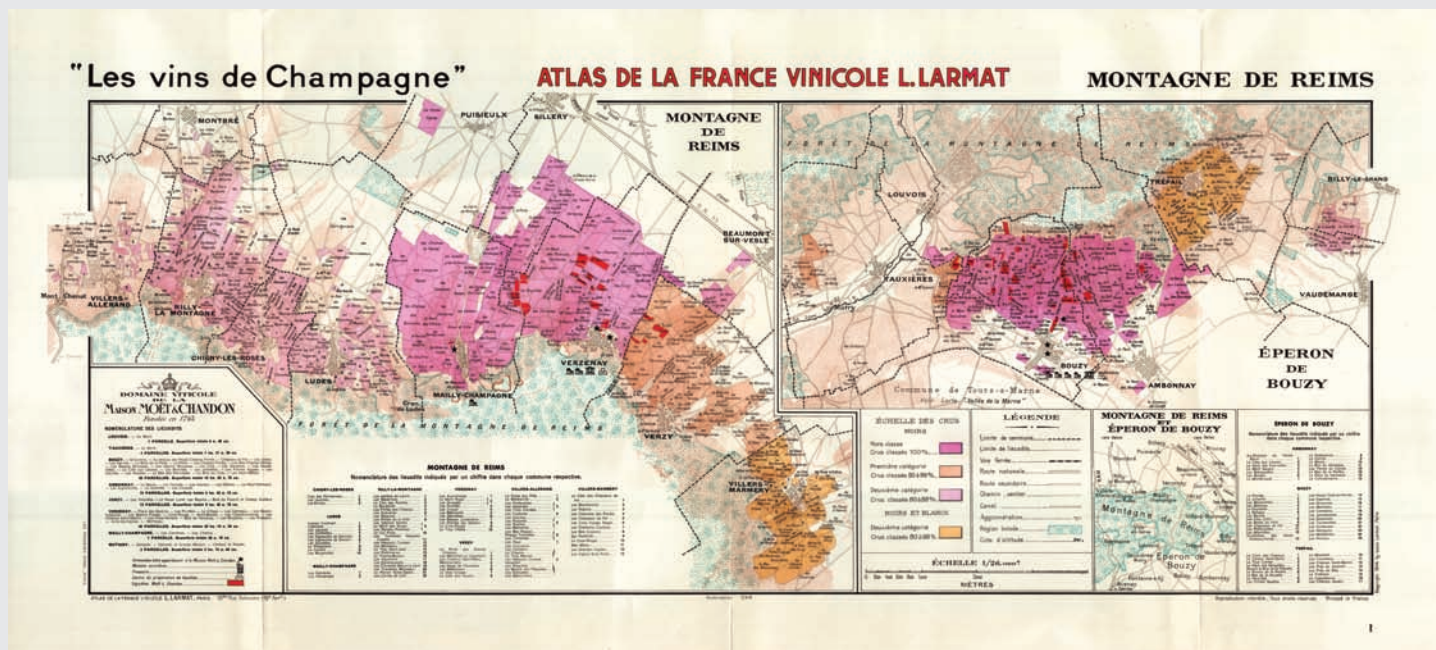
Champagne for Parties and Gifts

It's time for holiday parties! It's time to give gifts to our friends! Champagne is the most festive and convivial wine, and this year we have an extra broad range to help you celebrate. One of the best premiums that one can pay for party Champagne is the upgrade to a magnum. Whenever there are enough people to drink two bottles of Champagne at a party (at my house that means three people!) we serve magnums. Since Champagne undergoes its second fermentation in the bottle, a magnum is at a tremendous advantage: not only does it enjoy double the wine-to-oxygen ratio in the bottle, but the curve of the glass allows for more contact with the yeast before disgorgement. This means you get more of the aged character that you do want (contact with the lees) and less of the aging you don't want (contact with oxygen). This holiday season serve some magnums; you won't be disappointed!

Olivier Bonville at Champagne Franck Bonville offers two of his wines in magnum, and I always have to purchase extra because the staff (mostly Clyde!) buys them up. The **Franck Bonville "Brut Selection" Blanc de Blancs Champagne*** (750ml \$32.99; 1.5L \$69.99) is a great party wine, with enough minerality, complexity and length for the most die-hard connoisseur, and enough friendly richness for the novice. Your friends and family will feel treated to "the good stuff" with this all-estate, all-Chardonnay, all-Grand Cru Champagne. For the most special of occasions and gifts, the **Franck Bonville "Belles Voyes" Brut Blanc de Blancs Champagne*** (750ml \$67.99; 1.5L \$149.00) is one of the best Champagnes that we sell regardless of price. Take a look at the picture (on the left) of Olivier in the vineyard: this 1.75 acre parcel in the mid-slope parcel in the Grand Cru of Oger is one of the great sites in Champagne. The vines are ancient here, planted in the late '20s or early '30s (no one remembers exactly), and the wine is aged in old oak, the way Olivier's grandfather did it. The wine itself has spectacular finesse, with the texture and opulence of old vine fruit and a razor's edge minerality of pure chalk. Don't miss it.

Champagne Marguet Pere et Fils has been making Champagne for more than 100 years directly across the alley from Krug's Clos Ambonnay. No one in Champagne is as crazy for every detail in the vineyard and cellar as Benoit Marguet, and his wines have improved every year...even though they started at a very high level! The estate vineyards are in conversion to organics, he ploughs with a horse, and Benoit has even commissioned custom-made egg-shaped wood vats to ferment his wine in. The **Marguet Pere et Fils "Cuvée Reserve" Brut Champagne*** (750ml \$34.99; 1.5L \$74.99) is made entirely of Grand Cru fruit: 50% Pinot Noir and 50% Chardonnay. The aroma jumps from the glass with buttery pie crust and red fruit. On the palate, this is one of the driest "regular" Bruts that we carry, with pinpoint focus and extraordinary length.

At top, from left to right: Paul Vincent Ariston presents the Cepages d'Antan; the newest harvest from our newest Champagne producer, Pierre Paillard; Pairing scallops (not pictured) and Bruno Michel is a sure thing! Left column, from top to bottom: Olivier Bonville in the Franck Bonville Belles Voyes vineyard; Benoit Marguet checks a recently riddled magnum. On page 9: The Montagne de Reims from Moët's version of the 1944 Atlas de la France Viticole L. Larmat.



For occasions and gifts that require some name recognition, we have some great options from the most famous name of all: Veuve Clicquot. We have the ubiquitous **Veuve Clicquot Brut Champagne (750ml \$44.99; 1.5L \$114.99)**, as well as the ultra-rare **1989 Veuve Clicquot "Cave Privée" Brut Vintage Rosé Champagne (750ml \$239.00; 1.5L \$499.00)** and **1990 Veuve Clicquot "Cave Privée" Brut Vintage Champagne (750ml \$199.00; 1.5L \$425.00)**. The Cave Privée wines are truly special, as they have been kept in the deep chalk *craayeres* of Clicquot past their 20th birthday before being released. Both of the Privées have the complexity that only long aging can bring and come in gorgeous (if complicated to ship, as we must send them separately!) individual wooden gift boxes.

Dungeness crab, scallops and oysters are all part of the West Coast shellfish holiday tradition, and few wines go as well with these treats as Champagne. Bruno Michel offers incredible, certified organic Champagne from his estate in Pierry, and they are some of my favorite partners for shellfish. The **Bruno Michel "Blanche" Brut Champagne* (750ml \$34.99; 1.5L \$79.99)** is equal parts Meunier and Chardonnay from estate vineyards that were entirely selected and grafted with Bruno's own hands. Coming from one of the coldest microclimates in Champagne, this wine has electric acidity and minerality. This long-finishing, elegant Champagne is fantastic with cracked crab! His single vineyard **Bruno Michel Premier Cru Brut Blanc de Blancs Champagne* (\$39.99)** might not be available in magnum, but it is electric with a scallop dish like milk-marinated and brown butter seared scallops served on a fried sage leaf. These vines were planted in 1964, and they produce the longest, leanest, most vivacious Champagne that we carry. This is my top recommendation for a gift for the most serious of Champagne fans!

No producer cares more about magnums than Quentin Paillard. He even goes so far as to subsidize them by not charging any extra for them! He poured his **Pierre Paillard Grand Cru Brut Champagne* (750ml \$39.99; 1.5L \$79.99)** from the magnum at our recent Tent Events, and they were very well received. This current batch is based on 2008, so the 2012 grapes in the picture (page 8) won't be ready to sell for another four

years. This wine is all estate Bouzy Grand Cru and a blend of 60% Pinot Noir and 40% Chardonnay. This great non-vintage Champagne has a lot of power with big black cherry Pinot fruit and brioche flavors.

Paul Vincent Ariston also poured from magnum in October, and you may have tasted his **Ariston Aspasia Blanc de Blancs Brut Champagne* (750ml \$34.99; 1.5L \$79.99)** with him. This is rich, soft Chardonnay from a very steep parcel called the Gouttes d'Or on his estate in Brouillet. With four years of aging on the lees, this wine has a natural toasty flavor and balancing citric zing on the finish. We also have a small amount of his **Ariston Aspasia "Brut Prestige" Champagne* (750ml \$39.99; 1.5L \$84.99)** left. Although not labeled as vintage, this is all 2002, and shows the opulent richness of that great harvest and the depth of the 65-year-old vines. Sadly, this vineyard was destroyed by hail in 2003, so this is the last of the old vine stuff.

I also have a gift for you: If you are interested in maps of Champagne, please send me an email at GaryWestby@KLWines.com, and I will send you the links to download some very special maps from our website. In 1944, Larmat of Paris printed the most detailed Atlas of Champagne ever made public. This Atlas was commissioned by a group of Grand Marques, and each of them paid for a small print run with their own logos on each and their vineyards at the time highlighted. I have been looking for a set of these maps for more than a decade, and I finally found one with the help of Benoit Marguet. The set that I bought is from Moët, and they only printed 200 in their run. Please keep in mind that the vineyard sites that they owned in 1944 are now different, as a lot has changed since then. Before having them framed for home, I had them professionally scanned, and now, with Moët's permission, I have put them up on our website. I hope that you will enjoy them!

Last, I'd be remiss if I didn't mention that we recently received the **2005 Louis Roederer "Cristal" Brut Champagne (\$189.00)**, just in time for the holidays. This Cristal tastes better on release than any other we have had here at K&L. This entirely estate grown wine is delicious, precise and very long finishing. It is expensive, but you are worth it!

Gary Westby

Seasonal Selections From K&L'S BORDEAUX STAFF

They say patience is a virtue, but frankly it's not one many of us have. Our intense culture and fast-paced world challenge it constantly. Fortunately, we have plenty of Bordeaux that are ready to drink right now. Below are some of our Bordeaux staff's favorites for holiday dinners.

Best Bordeaux For Drinking Now

Steve Bearden: 2009 La Grange de Bessan, Médoc (\$13.99) Here is one of the best values in the store and a wine that is delicious now. This has aromas and flavors of toast, mocha, smoke and bacon and a rich but balanced personality. This is complex, somewhat modern in style and very hearty for this price point.

2009 Plince, Pomerol (\$44.99) This is deep, chewy and somewhat rustic in style, but with a fatness to the deep fruit that allows for early drinking. It also has the harmony and balance to cellar for a decade. Aromas of grilled bread and roasted coffee lead into a smooth middle of ripe, dark fruit that is dense and meaty. There is some grip to the finish, which shows a touch of iron minerality.

Jeff Garneau: Here at K&L we work hard to bring you perfectly aged Bordeaux wines that are ready to drink now. When you know there is a steak dinner in your near future and you need the perfect wine to go with it, we can help. The **2001 Lanessan, Haut-Médoc (\$19.99)** is one of our best values. Château Lanessan is in Cussac-Fort Médoc, just south of St-Julien, and offers some of the elegance of that more famous appellation. Ripe black fruits of blackberry and cassis, rich, smooth texture, and a hint of savory spice lend substance and character to this value-priced claret.

If you have a bit more money to spend, try the **1985 Soutard, St-Emilion (\$79.99)**. This classic Right Bank beauty offers ripe plum and cherry fruit with notes of truffle and cedar. A superb wine from a great vintage, now at the peak of maturity.

Steve Greer: 2009 Le Bonnat, Graves (\$16.99) The value wines from the 2009 vintage have been going fast, but luckily we have plenty of this. The nose is rich and ripe, filled with blackberry and plum. The palate is more layered, with a background of spices underneath the ripe plum. The finish is grippy and chewy, with more spice and a mineral note.

2009 Reserve de la Comtesse Lalande, Pauillac (\$49.99) I love this wine, but it is tightening up since we tried it last May so decant it for a couple hours. The nose has lovely graphite and spice, with some bright red fruit. In May the wine was soft and lush, but even with the tighter mouthfeel and astringency, there is plenty of currant and raspberry, along with spices, mineral and savory notes all the way through to the long finish. Drink now or cellar.

We can't imagine anyone who wouldn't be thrilled to receive a bottle (or two) of Bordeaux this holiday season. Our selection has something for everyone—from the newbie to the collector to your favorite patience-lacking friend, loved one or colleague. Below are our team's favorite Bordeaux for gift-giving.

Best Gifts

Steve Bearden: 2009 La Chapelle de Calon, St-Estèphe (\$19.99) The second wine of Third Growth Calon-Ségur would make a great (and affordable) gift for anyone who appreciates quality and pedigree. The high percentage of Cabernet Sauvignon really shines in this concentrated and classy wine, where the layered middle is followed by a finish of fine, ripe tannins, mouthcoating mineral and a touch of damp clay.

2009 Sociando Mallet, Haut-Médoc (\$49.99) Anyone who receives the wine of this overachieving property as a gift knows that the giver cares more about what's in the bottle than what's on the label. This is husky, hearty and deep, with ripe blackberry, dark plum, roasted fig and mineral notes that are layered and powerful. The long finish of cold steel deftly balances the mid-palate and hints at great things to come.

Jeff Garneau: If you are looking for the perfect gift for the Bordeaux lover on your holiday list but don't have a lot of money to spend, you can buy with confidence virtually anything under \$20 from the 2009 vintage. This is without question the best vintage in the \$10 to \$20 range since 2005. The

“Our Bordeaux selection has something for everyone—from the newbie to the collector to your favorite patience-lacking friend, loved one or colleague.”



2009 Cap de Faugeres, Côtes de Castillon (\$19.99), for example, offers embarrassingly ripe, plummy fruit and a silky texture that will make you weep. Think of it as a poor man's St-Emilion. The quality here is exceptional.

If you have a bit more money to spend and are looking to splurge on a more prestigious bottle, consider the **1988 Léoville-Barton, St-Julien (\$129.99)**. At nearly 25 years of age this renowned Second Growth's wine is just coming into its own. Sweet, ripe black fruit, with a still youthful, lively character on a solid frame. Drinkable now, it will continue to age beautifully for another decade or longer.

Steve Greer: 2009 Lamothe-Bergeron, Haut-Médoc (\$16.99) This is the perfect gift for someone who loves California wines or is just getting into Bordeaux. There is plenty of ripe black fruit on the nose, with a lush, almost creamy, palate of blackberry, but there's also some minerality and wood spice throughout. The finish shows some brighter acidity and tons of wood spice. This is a perfect blend of Old World flavors and New World richness.

2009 Cantenac Brown, Margaux (\$79.99) I loved this wine so much I emailed Clyde to tell him. He wrote back that it might be the best Cantenac Brown he has ever tried. Buy one as a gift and get one for your own cellar. This wine has opened up since we tried it at the UGC tasting in January. The heady nose is filled with cassis, but with a perfumy spice. The palate is rich and concentrated, with dark fruit, underlying spices, graphite, mineral and more potpourri. All of this continues through the long, lingering finish.

Notice a trend among these wines?

Ralph Sands: It is hard to say goodbye to a vintage as great as 2009 as it leaves the marketplace, but it is the gift that keeps on giving, which is why if you haven't already bought some, or know a Bordeaux lover who doesn't have any 2009 in their collection, it is *the* best holiday gift this season. The 2009 vintage is the greatest vintage of my career, and it offers tremendous value. For years I have been telling my customers that in great vintages there is sometimes very little difference between an estate's first and second wine, although they may be hundreds of dollars apart price-wise. The great terroir and deft winemaking at these famous estates comes screaming through in every bottle, which is why I own every one. The **Clos du Marquis (\$64.99)** from Léoville-Las Cases, the **Pagodes de Cos (\$69.99)** from Cos d'Estournel, the **Reserve de la Comtesse (\$49.99)** from Pichon-Lalande and the **La Croix de Beaucaillou (\$49.99)** from Ducru-Beaucaillou are all winners! For a special splurge, try a bottle of any of the first wines listed above; hold it 10-25 years and serve it on a very special occasion with your closest loved ones and finest food. I guarantee it will be a very special wine experience.

Happy Holidays!

Steve Bearden, Jeff Garneau, Steve Greer & Ralph Sands

"If you haven't already bought some 2009 Bordeaux, or know a Bordeaux lover who doesn't have any 2009 in their collection, it is the best holiday gift this season."

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

GERMANY, AUSTRIA & LOIRE VALLEY

2011 Kalinda Rheingau Riesling Qba* \$10.99

Lots of stone fruit laced with cool spring herbs, flowers and wet stones that hit you first on the nose. The rich Rheingau texture mingles with soft minerality, and then it zips along the palate and leaves just a subtle hint of juicy sweetness.

2011 Weingut Allram Grüner Veltliner (1L)* \$10.99

This is the perfect liter—fresh, light and snappy—delivering all the thirst-quenching qualities you look for in a wine like this. The nose is textbook spice, pepper, snap pea and grapefruit. Sleek, focused and juicy.

2011 Weingut Allram Gaisberg Grüner Veltliner Kamptal* \$19.99

Full of delightfully spicy fruit, with notes of quince, blood orange and honeydew, sleek minerality and juicy acidity.

2011 Le Paradis Chinon* \$9.99

Always a favorite value-priced Chinon for everyday drinking. Perfect with charcuterie, cool weather braises or grilled lamb chops with gremolata.

2011 Les Chancelières Vouvray* \$10.99

Picked from 45-year-old vines and then vinified in stainless and aged in tank for two to three months. Fantastic with fish dishes with an exotic flair and, of course, the typical meat and cheese starter plates.

Deligeroy Crémant de Loire Brut* \$11.99

Lively attack. This 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

Lovely pink, with an enticing, delicate, nervy nose of fresh red fruit.

2011 Domaine de la Noblaie Chinon Rosé* \$16.99

Noblaie's rosé has a clear and smooth pink color, deep, rich aromas of watermelon and cranberry and loads of lovely fresh red fruits on the palate. The 2011 is fruity, clean and refreshing, but with powerful volume. Without even a touch of sweetness, the finish is bracing and refreshing.

2011 Franck Millet Sancerre Blanc* \$16.99

A wine of freshness, lift and snap. Vinified entirely in stainless to preserve the citrusy and slightly grassy aromatics and gentle mineral finish.

Domaine Gueneau Brut Rosé* \$17.99

A sassy little blend of Gamay and Pinot Noir from in and around Sancerre, with a nose of strawberry, framboise and spiced white plums.

2011 Claude Riffault "La Noue" Sancerre Rosé* \$18.99

A serious rosé. Spicy red fruits with hints of blood orange and raspberries. We love Sancerre rosé!

2011 Domaine Gueneau "Les Clos Chartier" Sancerre* \$19.99

Pale yellow color and aromatics of tropical fruits with subtle hints of flinty minerality. Fantastic with shellfish, white fish or earthy cheeses.

RHÔNE & FRENCH REGIONAL

2010 Dauvergne Ranvier "Vin Gourmand" Luberon Rouge* \$10.99

This fresh, snappy, light-on-its-feet Grenache-based red can accompany just about any Mediterranean fare that strikes your fancy.

2009 Étoile du Rhône (Stéphane Vedeau) Côtes du Rhône* \$10.99

Loads of crushed red berry fruits, light spice, fine tannins and lively acidity make for a serious, overachieving Côtes du Rhône.

2010 Clos Chanteduc Côtes du Rhône* \$12.99

From the famous food writer Patricia Wells. The 2010 has aromas of forest floor and Provençal herbs, with a kiss of anise and a core of cherry.

2010 Cave de Rasteau "Dame Victoria" Rasteau* \$13.99

This award-winning, impressive Rhône red is raised not far from the fabled vineyards of Châteauneuf-du-Pape. The bouquet offers minerality and blue fruit, echoed on the palate and joined by lots of berries.

2009 Château Montfaucon "Baron Louis" Côtes du Rhône* \$17.99

This substantial yet elegant red can be enjoyed now, but it will be superb with several years more cellar time. Try it with a sirloin steak.

2011 La Galope Côtes de Gascogne Blanc* \$9.99

A crisp mouthful of Sauvignon Blanc that goes with a variety of foods or with nothing at all. It's full of clean, refreshing and crisp characteristics, and it goes down remarkably easy!

2010 Jean-Louis Denois "Les Oliviers" Vin de Pays d'Oc* \$10.99

This delicious Syrah-based red blend from Jean-Louis Denois boasts a wonderfully intriguing nose of dark berry fruits, smoke and spice box.

2011 Domaine Le Cazal "Tradition" Minervois* \$12.99

A blend of one-third each Carignan, Grenache and Syrah co-fermented in concrete vats. Dark berry fruits, damp earth and a certain garrigue-y-ness place this squarely in the south of France.

2009 Antech "Cuvée Eugénie" Crémant de Limoux* \$13.99

From La Maison Antech, located in the southern French region of the Languedoc, comes this beautiful example of Crémant de Limoux. Composed of 50% Chardonnay, 40% Chenin Blanc and 10% Mauzac.

2010 Antech "Cuvée Emotion" Crémant de Limoux Rosé* \$14.99

The perfect choice for your house sparkling wine or to feature at parties where quality and good taste matter. Brilliant as an apéritif.

ARGENTINA & SPAIN

2011 Monteviejo "Festivo" Torrontes* \$11.99

Bright, spicy, lively. Delicious.

2010 Monteviejo "Altitude 1050" Malbec Mendoza* \$11.99

Tons of spicy fruit and blackberry aromas that follow to the palate. A lively, vibrant value. Finishes with notes of licorice and mint.

2004 Bodegas Poésia "Poésia" Lujan de Cuyo* \$29.99

92 points *WE*: "...The '04 seems bright by comparison, with aromatics that include forest floor, tar and lively berries."

2008 Bodegas Puelles Crianza Rioja* \$15.99

A very tense, mineral, red fruit profile shows loads of freshness. Excellent fruit purity.

2008 Miguel Merino Viñas Jovenes Crianza Rioja* \$19.99

A richer, darker-fruited crianza where the fruit really shines. With its acidity, balance and purity this shows the best aspects of modern Rioja.

2005 Miguel Merino Reserva Rioja* \$29.99

Beautiful reserva from a beautiful vintage. Delicious, spicy, sweet, dark.

2004 Miguel Merino Gran Reserva Rioja* \$39.99

Very intense berry fruit, chalky minerality, bright acidity and fine tannins are all in terrific, youthful balance. A modern day classic in the making.

2008 Miguel Merino "Unnum" Rioja* \$39.99

What the gran reserva may have been like several years ago in barrel. Rich, impressive style; oak should further integrate in another few years.

NEW ZEALAND

2011 Waterkloof "Cape Coral" Rosé Stellenbosch* \$14.99

A new DI. This dry Mourvèdre rosé is perfect for holiday meals!

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2011 Neudorf Sauvignon Blanc Nelson* \$16.99
New Zealand Sauvignon Blanc that's all about restraint, balance, minerality and complexity. Excellent.

Jansz "Premium Cuvée" Brut Pipers Brook Tasmania* \$19.99
A blend of 53% Chardonnay and 47% Pinot Noir that spent 24 months on its lees. Top notch bubbles perfect for the holidays!

2011 Mt. Beautiful Pinot Noir Cheviot Hills* \$21.99
Pure fruit. Bright, silky, supple, elegant texture. An excellent value Pinot.

2011 Cullen "Ephraim Clarke" SB-Sémillon Margaret River* \$27.99
Sauvignon Blanc and Sémillon. Pure, focused, driven by bright citrus flavors and precise acidity. Perfect with oysters and scallops. Biodynamic.

2009 Cullen "Mangan" Bordeaux Blend Margaret River* \$41.99
A fantastic blend of 63% Malbec, 27% Petit Verdot and 10% Merlot. A great wine from one of Australia's top estates. Biodynamic.

CHAMPAGNE

Ariston Aspasia "Carte Blanche" Brut* \$27.99
All estate-grown with five years on the lees. Rich and bracing at once, this is a complete wine for a very low price.

Ariston Aspasia "Cépages d'Antan" Brut* *Inquire*
This great bottle is made entirely out of grape varieties that almost went extinct in Champagne. It is exotic and spectacular to drink.

Louis Sostene Premier Cru Brut* \$31.99

Louis Sostene Premier Cru Brut Rosé* \$34.99
A new direct buy we're very excited about. Limited quantities available.

Elizabeth Goutorbe "Cuvée Eclalante" Brut* \$34.99
Half and half Pinot Noir and Meunier. It has a pretty tarnished pink color, a lazy bead and gorgeous red cherry fruit on the nose and mid-palate.

2002 Pierre Paillard Grand Cru Brut Vintage* \$59.99
One of the best Champagnes in the store at any price, this big, bold 2002 drinks now and will last for years to come.

WHITE & RED BURGUNDY

2011 Champy Mâcon-Villages* \$12.99
Bright, clean, unoaked Chardonnay. Crisp, bright and delicious. Finished with the deluxe version of a screwcap to preserve freshness.

2011 Domaine Renaud Mâcon-Charnay* \$12.99
Supple and charming, with some floral notes on the nose and a terrific finish. This is pure, unoaked Chardonnay.

2011 Domaine Renaud Pouilly-Fuissé "VV"* \$19.99
Winner of the Burgondia d'Or medal! Nice acidity accompanied by pretty fruit notes, lots of mid-palate weight, but also drive and acidity. Charming and ready to drink, but not lacking for energy and character.

2010 Domaine des Nembrets Denis Baraud Pouilly-Fuissé "Clos de la Combe Poncet" \$21.99
Don't miss this fabulous, domaine-grown, hand-harvested monopole for a great price thanks to our direct relationship with the producer.

2010 Champy Beaune "Vieilles Vignes"* \$24.99
Off the charts! Among the most compelling price/quality ratios of any red Burgundy we have. Elegant, with fine tannins and good acidity.

2009 Domaine Champy Volnay 1er Cru "Taillepieds"* \$63.99
An over-the-top great Burgundy for your cellar. Taillepieds is one of the most highly regarded sites in Volnay.

ITALY

2010 Fujanera "Bellalma" Falanghina Puglia* \$11.99
The nose is a complex perfume of elderflowers and white peach, with a bit of crushed stone couched in its medium- to full-bodied frame. It has a long and decidedly refreshing finish.

2010 Baccinetti "La Saporio" Rosso di Montalcino* \$15.99
The "Catzilla" Rosso comes from the Baccinetti estate's three hectares of young Sangiovese vines. The wine is fermented in stainless steel and then spends 12 months in barrel before bottling.

2011 Ermacora Friulano Friuli* \$15.99
A nice balance of richness and flavor, with crisp acidity and an intense mineral vein adds focus and drive. Fresh, delicious and ready to drink.

2008 Lucchetti "Guardengo" Lacrima di Morro d'Alba Superiore* \$19.99
Concentrated, rich and vibrant, with intense notes of blackberries, spices, sweet herbs and juniper berries.

2010 Ruggeri Corsini Langhe Nebbiolo* \$17.99
Full of classic Nebbiolo aromas of dried roses, truffle, smoke and earth. There's lots of richness, loads of fruit, a long finish and integrated tannins.

2007 Baricci Brunello de Montalcino* \$39.99
93 points James Suckling: "Strawberries and flowers on the nose, follow through to a full body, with sweet and ripe fruit in the mid-palate that show nutmeg and floral undertones. Best in 2013."

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.

1964-2008 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

1964-2008 RED BORDEAUX

Values and classics to drink and cellar.

1964 Mouton Rothschild, Pauillac	\$475.00
1966 La Dauphine, Fronsac (1.5L)	\$139.99
1970 Mouton Rothschild, Pauillac	\$325.00
1970 Talbot, St-Julien (1.5L)	\$199.99
Direct from the property. Old school.	
1978 Lafite Rothschild (1.5L)	<i>Inquire</i>
1979 Lafite Rothschild (1.5L)	<i>Inquire</i>
Direct from the Château. In perfect condition.	
1981 La Dauphine, Fronsac (1.5L)	\$59.99
1982 Vieux-Château-Certain	\$299.99
1983 Domaine de Chevalier	\$149.99
1985 Soutard, St-Emilion-Delicious	\$84.99
1986 Haut-Brion, Pessac	\$599.00
1988 Léoville-Barton, St-Julien	\$129.99
1989 Branaire-Ducru, St-Julien	\$109.99
1989 Domaine de Chevalier	\$119.99
1990 Domaine de Chevalier	\$129.99
1990 Figeac, St-Emilion	\$299.00
1990 Latour à Pomerol	\$149.00
1990 Latour, Pauillac	\$799.00
1993 Haut-Brion, Pessac	\$379.99
From Mahler Besse. Perfect condition.	
1993 Pichon-Lalande, Pauillac	\$139.99
1994 Angelus, St-Emilion-Special	\$249.99
1995 Grand Mayne, St-Emilion	\$79.99
1995 Lafite Rothschild, Pauillac	\$749.99
1995 Les Forts de Latour, Pauillac	\$199.99
1995 Margaux, Margaux	\$599.99
1995 Ormes de Pez, St-Estèphe	\$49.99
1995 Rauzan-Ségla, Margaux	\$129.99

Château Lanessan

1996 Lanessan, Haut-Médoc	\$19.99
1997 Lanessan, Haut-Médoc	\$17.99
1998 Lanessan, Haut-Médoc	\$19.99
2001 Lanessan, Haut-Médoc	\$19.99
2004 Lanessan, Haut-Médoc	\$19.99
Direct from the property. You can't beat these for enjoyment now.	

1996 Giscours, Margaux	\$99.99
1997 Fugue de Nenin, Pomerol*	\$29.99
1997 Potensac, Médoc	\$26.99
1997 Potensac, Médoc (375ml)	\$14.99
1998 Clos du Marquis, St-Julien	\$69.99
1999 Fugue de Nenin, Pomerol	\$34.99
Outstanding wine. Sweet and fruity.	

1999 Lafite Rothschild, Pauillac	\$825.99
1999 Malescot-St-Exupéry	\$69.99
2000 Carruades de Lafitte	\$299.99
2000 Coufran, Médoc	\$29.99
2000 Labégorce, Margaux	\$39.99
Great old school Bordeaux with plenty of stuffing for the cellar. Clyde's fave.	
2000 Terrey Gros Cailloux*	\$29.99
2001 Haut-Batailley, Pauillac	\$59.99
2001 La Vieille Cure, Fronsac	\$24.99
2001 Malescasse, Haut-Médoc*	\$19.99
2001 Potensac, Médoc	\$29.99
You must try this beauty.	
2002 Sarget de Gruaud-Larose	\$32.99

Direct from the Property

2003 D'Angludet, Margaux	\$44.99
2005 D'Angludet, Margaux	\$54.99
2006 D'Angludet, Margaux	\$39.99
2003 Coufran, Médoc-Ralph's fave	\$19.99
2003 Peyrabon, Haut-Médoc	\$19.99
2003 Verdignan, Haut-Médoc	\$19.99
Full flavored, great acidity. Superb!	
2004 Hosanna, Pomerol	\$79.99
2004 Larrivet Haut-Brion, Pessac	\$29.99
As good as their fabulous 2001!	
2004 Peyrabon, Haut-Médoc	\$14.99
Great. So sweet and perfect right now.	
2005 De Fieuzal Rouge, Pessac	\$49.99
2005 Mouton Rothschild, Pauillac	\$799.99
2005 Petit Villages (1.5L)	\$139.99
Excellent wine. Full-flavored and elegant.	
2006 Cantemerle, Haut-Médoc	\$42.99
2006 Cantemerle (1.5L)	\$89.99
Probably the greatest Cantemerle since 1949!	
2006 D'Aiguilhe, Castillon	\$24.99
2006 Ducluzeau, Lustrac	\$13.99
2006 Haut-Bergey, Pessac	\$34.99
2006 La Tour Carnet, Margaux	\$39.99
2006 Langoa-Barton, St-Julien	<i>Inquire</i>
2006 Léoville-Barton, St-Julien	\$69.99
2006 Margaux, Margaux	\$449.99
2006 Poumey, Pessac	\$19.99
2006 Pauillac de Latour, Pauillac	\$89.99
Baby Latour. Rich and full. Will be great in five years. A case of this for one bottle of Latour.	
2007 De Pez, St-Estèphe	\$33.99
2007 Le Jardin de Petit-Village	\$24.99
Plenty of sweetness and richness. Try it.	
2007 La Croix de Beaucaillou	\$39.99
2007 Moulin D'Angludet, Margaux	\$19.99

2007 Poujeaux, Moulis	\$29.99
Clyde loves it! So good and a great price!	
2008 Bois-Malot, Bordeaux	\$10.99
2008 Domaine de Chevalier	\$59.99
Almost perfect. Stunning wine.	
2008 Esprit de Pavie, Bordeaux	\$19.99
Fabulous wine. Rich and vibrant. From Pavie.	
2008 Fonplégade, St-Emilion	\$39.99
2008 Fonreud, Lustrac-Powerhouse!	\$10.99
2008 Hosanna, Pomerol	\$139.99
2008 Latour, Pauillac	\$699.99
2008 L'Avocat Rouge, Graves-Value!	\$14.99
2008 Léoville-Poyferré, St-Julien	\$99.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
2008 Le Thil Comte Clary, Pessac	\$17.99
A steal. Delicious wine!	
2008 Montrose, St-Estèphe	\$139.99
2008 Pétrus, Pomerol-For 1%ers	\$2,299.00
2008 Saint Pierre, St-Julien-Fabulous	\$39.99

2010 BORDEAUX

Clarke-Rothschild, Lustrac*	\$24.99
Grand Bateau Rouge, Bordeaux*	\$10.99
Haut-Riot "Juliette" Bordeaux*	\$9.99
Hyt, Côtes de Castillon*	\$11.99
La Sauvegarde, Bordeaux*	\$9.99
Malmaison, Moulis*	\$17.99
Absolutely delicious wine.	
Neipperg Collection Rouge*	\$10.99
Has the strength of 2010, but the wine is more like the fruity 2009s. An affordable party red.	
Roustaing "Old Vines" Médoc*	\$9.99
Plenty of stuffing. Sweet and lovely.	

BORDEAUX BLANC

2000 "Y" Lur-Saluces (d'Yquem)	\$149.99
A dry white wine from d'Yquem only made in rare vintages (there have only been 23 since 1959). Billowing and elegant.	
2009 Le Clarte de Haut-Brion Blanc	\$89.99
2010 Dourthe "Grand Cuvée"	\$11.99
2010 La Garde Blanc, Pessac	\$29.99
2010 Grand Bateau Blanc*	\$9.99
2010 Suau Blanc, Bordeaux	\$13.99
2010 Clos Floridene Blanc*	\$21.99
Tremendous wine. Cellar it for 10 years!	
2011 Neipperg Collection Blanc*	\$10.99
2011 Clos Floridene Blanc*	\$24.99
2011 Reynon Blanc*	\$14.99
Fabulous year for dry white wines. These two are stunning. Try them.	

Want to please the pickiest wine drinker on your holiday shopping list? You can't go wrong with 2009 Bordeaux or Sauternes!

SAUTERNES IN STOCK

1990 Climens, Barsac	\$159.00
1995 Suduiraut, Sauternes	\$49.99
1996-1998-2002 Guiraud Set	\$39.99
100ml of each in a handsome box. A great gift.	
1998 D'Yquem (375ml)	\$139.99
1999 D'Yquem (375ml)	\$149.99
2001 Petit-Védrines, Sauternes	\$21.99
2004 Climens, Barsac	\$49.99
2004 D'Yquem (375ml)	\$149.99
2005 Guiraud (375ml)-WS Top 100	\$29.99
2007 Cypres de Climens, Barsac	\$28.99
2007 Cypres de Climens (375ml)	\$19.99
This is a great stickie. A baby Climens with great acidity and balance. Loads of pineapple.	
2009 Climens, Barsac	\$124.99
2009 Coutet, Barsac	\$79.99
2009 Doisy-Daëne, Barsac	\$49.99
2009 Doisy-Védrines, Sauternes	\$39.99
2009 Haut-Charmes- <i>Stunning!</i>	\$24.99
2009 Rieussec, Sauternes	\$89.99
2009 Rieussec, Sauternes (375ml)	\$44.99
2009 Roûmieu-Lacoste (375ml)	\$21.99
2010 L'Avocat, Cerons (500ml)	\$16.99
2010 La Fleur des Pins, Graves	\$14.99

2009 BORDEAUX IN STOCK

This is the great vintage that all the critics and consumers love. For the cellar and tonight! New wines arriving daily. Go to KLWines.com for current inventory.

Angludet, Margaux	\$49.99
Barde-Haut, St-Emilion	\$49.99
Beaumont, St-Julien (1.5L)	\$39.99
Belair-Monange, St-Emilion	\$149.99
Bellevue "La Chapelle" Castillon	\$14.99
Belle-vue, Haut-Médoc	\$26.99
Beychevelle, St-Julien	\$89.99
Bois-Martin, Pessac- <i>Stunning!</i>	\$19.99
Brane-Cantenac, Margaux	\$89.99
Canon, St-Emilion	\$139.99
Cantenac Brown, Margaux	\$79.99
Cantemerle, Haut-Médoc	\$44.99
Capbern Gasqueton, St-Estèphe	\$22.99
Cap de Faugeres, Castillon	\$19.99
Rich and fruity. Delicious.	
Charmail, Haut-Médoc	\$21.99
Chauvet Rouge, Bordeaux	\$9.99
Certan de May, Pomerol	\$109.99
Clarke-Rothschild, Listrac	\$24.99
Clos des Quatre Vents, Margaux	\$39.99

Clos de Marquis, St-Julien	\$64.99	Le Bonnat, Graves	\$16.99
Cos d'Estournel, St-Estèphe	\$379.99	Le Carre, St-Emilion	\$119.99
Côte Monpezat "Compostelle"	\$16.99	Le Dôme, St-Emilion	\$199.99
De Chantegrive, Graves	\$18.99	Le Prieuré, St-Emilion	\$39.99
De Sales, Pomerol	\$28.99	Lecuyer, Pomerol	\$34.99
Desmirail, Margaux	\$39.99	Léoville-Barton, St-Julien	\$129.99
D'Aurillac, Haut-Médoc	\$17.99	Léoville-Las Cases, St-Julien	<i>Inquire</i>
Duhart-Milon, Pauillac	\$149.99	Les Forts de Latour, Pauillac	\$299.99
Echo de Lynch-Bages, Pauillac	\$49.99	Les Grands Chênes, Médoc	\$24.99
Faugeres, St-Emilion	\$39.99	Les Gravières, St-Emilion	\$29.99
Fleur de Pedesclaux, Pauillac	\$24.99	Les Thil Comte de Clary, Pessac	\$21.99
Fonreaud, Listrac	\$14.99	Les Tourelles de Longueville (1.5L)	\$79.99
Fombrauge, St-Emilion	\$32.99	Malmaison, Moulis	\$19.99
Gaby, Fronsac	\$21.99	Malescot-St-Exupéry (1.5L)	\$279.99
Grand Mayne, St-Emilion	\$49.99	Montlandrie, Côte de Castillon	\$29.99
Grand-Puy-Lacoste, Pauillac	\$87.99	Marquis de Terme, Margaux	\$44.99
Haut-Bailly, Pessac	\$169.99	*+V At UGC: Their best in a long time, perhaps ever? Super-ripe and sexy.	
Haut-Bergey, Pessac	\$39.99	Monbousquet, St-Emilion	\$49.99
Haut-Musset, Lalande-de-Pomerol*	\$17.99	Moulin Haut la Roque, Fronsac	\$29.99
Kirwan, Margaux	\$59.99	Mylord "Cuvée Milady"	<i>Inquire</i>
La Chapelle de La Mission		Ormes de Pez, St-Estèphe (1.5L)	\$74.99
Haut-Brion, Pessac	\$99.99	Pavie, St-Emilion	\$349.99
La Chapelle de Calon, St-Estèphe	\$19.99	Petit Manou, Médoc	\$17.99
La Clotte, St-Emilion	\$39.99	Petit Village, Pomerol	\$59.99
La Couspaude, St-Emilion	\$59.99	Pichon-Baron, Pauillac	\$229.99
La Croix des Moines	\$24.99	Plince, Pomerol	\$44.99
La Croix St. Georges, Pomerol	\$54.99	Pomeys, Bordeaux	\$16.99
La Croix de Beaucaillou	\$49.99	Potensac, Médoc	\$28.99
La Croix de Beaucaillou (1.5L)	\$94.99	Poujeaux, Moulis	\$39.99
Special label by artist Jade Jagger; a stunning package for a great wine. Magnums only.		Prieuré-Lichine, Margaux	\$59.99
La Dauphine, Fronsac (1.5L)	\$49.99	Prieuré Canteloup, Bordeaux	\$14.99
One of the best values of the 2009 vintage. Packed with fruit. Will age well 10 years.		Puy Blanquet, St-Emilion	\$21.99
La Dominique, St-Emilion	\$56.99	Quinault l'Enclos, St-Emilion	\$36.99
Lagrange, St-Julien	\$64.99	Reserve de la Comtesse Lalande	\$49.99
La Gomerie, St-Emilion	<i>Inquire</i>	Roc de Cambes, Côte de Bourg	\$59.99
La Grange de Bessan, Médoc	\$13.99	Rouget, Pomerol	\$49.99
La Mission Haut-Brion	\$949.99	Ripeau, St-Emilion	\$29.99
100 points RP: "A candidate for the wine of the vintage..."		Senejac, Haut-Médoc	\$29.99
La Tour Carnet, Haut-Médoc	\$44.99	Seguin, Pessac-92 points Clyde	\$29.99
La Tour de By, Haut-Médoc	\$19.99	Seigneurs d'Aigulhe, Castillon	\$14.99
La Serre, St-Emilion	\$39.99	Sociando-Mallet, Haut-Médoc	\$49.99
Lafleur-Gazin, Pomerol	\$36.99	Soleil, Puisseguin-St-Emilion	\$21.99
Lamothe-Bergeron- <i>Stunning</i>	\$16.99	Saint Pierre, St-Julien	\$139.99
Lamothe-Bergeron (1.5L)	\$36.99	Tour Maillet, Pomerol	\$29.99
Lamoureux, Graves- <i>Big score</i>	\$14.99	Tour Maillet, Pomerol (1.5L)	\$69.99
Langoa-Barton, St-Julien (1.5L)	\$139.99	Tour Seran, Médoc-91 points WS	\$29.99
Larmande, St-Emilion	\$34.99	Tronquoy-Lalande, St-Estèphe	\$39.99
Latour à Pomerol, Pomerol	\$99.99	Vieux Château Mazerat	\$119.99
Laubarit, Bordeaux- <i>Biodynamic</i>	\$9.99	Vrai Canon Bouche, Canon Fronsac	\$27.99
		Valandraud, St-Emilion	\$199.99

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 & MERLOT

2004 Erba Mountainside, Napa	\$29.99
2006 Long Shadows	
"Chester Kidder"	\$39.99
2007 Hestan "Stephanie"	\$47.99
2007 Lancaster "Sophia's Hillside"	\$39.99
2007 Lancaster "Estate"	\$54.99
2007 Mayacamas, Mount Veeder	\$59.99
2007 Silver Oak, Napa	\$89.99
2007 Twomey (Silver Oak), Napa	\$44.99
2008 "II" by Alpha Omega, Napa	\$36.99
2008 Anderson's CV "Right Bank"	\$49.99
2008 Cain "Concept"	\$59.99
2008 Castle Rock, Columbia Valley	\$9.99
2008 Ch. Montelena "Estate"	\$109.99
2008 Ch. Ste. Michelle "Cold Creek"	\$24.99
2008 Chimney Rock, Stags Leap	\$59.99
2008 Domaine Eden, Santa Cruz	\$32.99
2008 Frog's Leap, Napa	\$29.99
2008 Grgich Hills, Napa	\$49.99
2008 Januik, Columbia Valley	\$16.99
2008 Jordan, Alexander Valley	\$49.99
2008 Merryvale "Starmont"	\$18.99
2008 Rombauer, Napa	\$29.99
2008 Silver Oak, Alexander Valley	\$59.99
2008 Spring Valley "Uriah"	\$44.99
2009 Amici, Napa	\$37.99
2009 Anderson's CV "Prologue"	\$24.99
2009 Anderson's CV "Reserve"	\$84.99
2009 Avalon, Napa	\$12.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Buehler "Estate"	\$29.99
2009 Cakebread, Napa	\$59.99
2009 Cakebread Merlot, Napa	\$49.99
2009 Cameron Hughes "Lot 246"	\$17.99
2009 Cannonball, California	\$12.99
2009 Ch. Montelena, Napa	\$42.99
2009 Ch. Ste. Michelle, Columbia	\$9.99
2009 Conn Creek, Napa	\$21.99
2009 Dominus "Napanook"	\$52.99
2009 Dunn, Napa	\$79.99
2009 Edge, Napa	\$16.99
2009 Flora Springs "Trilogy"	\$44.99
2009 Frog's Leap, Napa	\$39.99
2009 Hall Vineyards, Napa	\$39.99
2009 Joseph Carr, Napa	\$17.99
2009 Kalinda "Cuvée Reserve"	\$21.99
2009 Lewis Cellars "Reserve"	\$114.99
2009 Newton "Red Label"	\$18.99
2009 Opus One, Napa	\$219.00

2009 O'Shaughnessy, Howell Mtn	\$79.99
2009 Pine Ridge, Napa	\$36.99
2009 Robert Craig "Affinity"	\$44.99
2009 Robert Craig, Howell Mtn	\$84.99
2009 Robert Mondavi, Napa	\$18.99
2009 Rombauer, Napa	\$36.99
2009 Round Pond, Napa	\$29.99
2009 Sbragia "Andolsen Vineyard"	\$34.99
2009 Sequoia Grove, Napa	\$34.99
2009 Stag's Leap "Artemis"	\$45.99
2009 Stags' Leap Winery, Napa	\$39.99
2009 Stonestreet	
"Monument Ridge"	\$39.99
2009 The Ministry of the Vinterior	
"The Messenger"	\$21.99
2009 Trim, California	\$11.99
2009 Von Strasser "Estate"	\$74.99
2009 Von Strasser "Rudy"	\$19.99
2009 Wallis "Little Sister"	\$44.99
2009 Whitehall Lane, Napa	\$37.99
2010 Ancient Peaks, Paso Robles	\$12.99
2010 B Side, Napa	\$17.99
2010 Bench, Alexander Valley	\$19.99
2010 Bonterra, Mendocino-Lake	\$13.99
2010 Caymus "Special Selection"	\$124.99
2010 Decoy, Napa	\$21.99
2010 Foxglove, Paso Robles	\$12.99
2010 Hedges "CMS Red"	\$12.99
2010 J Lohr "Seven Oaks"	\$14.99
2010 Justin, Paso Robles	\$22.99
2010 Layer Cake, California	\$13.99
2010 Lewis Cellars, Napa	\$79.99
2010 Louis M. Martini, Sonoma	\$12.99
2010 Milbrandt "Traditions"	\$12.99
2010 Olema, Sonoma County	\$19.99
2010 Paul Hobbs "Crossbarn"	\$39.99
2010 The Label, Napa	\$41.99
2010 Twenty Bench, Napa	\$18.99
Cain "NV8"	\$29.99

PINOT NOIR

2008 Baileyana "Grand Firepeak"	\$19.99
2008 BearBoat, Russian River	\$17.99
2008 Chasseur "Joyce Vineyard"	\$59.99
2008 Fort Ross "Fort Ross"	\$29.99
2008 Twelve Estate, Yamhill	\$23.99
2009 Bedrock "Rebecca's"	\$39.99
2009 Bethel Heights "Estate"	\$27.99
2009 Dutch Bill Creek, RR	\$24.99
2009 Gary Farrell "Selection"	\$36.99
2009 Hirsch "San Andreas Fault"	\$59.99

2009 Paraiso, SLH	\$19.99
2009 Sequana, Russian River	\$32.99
2009 Sequana, SLH	\$29.99
2010 Alta Maria, Santa Maria	\$23.99
2010 Au Bon Climat, Santa Barbara	\$19.99
2010 Big Table "Pelos Sandberg"	\$42.99
2010 Brewer-Clifton "Mt. Carmel"	\$54.99
2010 Brittan "Basalt Block"	\$49.99
2010 Cakebread, Anderson Valley	\$49.99
2010 Carmel Road, Monterey	\$14.99
2010 David Bruce, Russian River	\$33.99
2010 Drew "Gatekeepers"	\$29.99
2010 Drew "Talfryn & Calder"	\$35.99
2010 DuMol, Russian River	\$67.99
2010 Elk Cove, Willamette Valley	\$21.99
2010 Foley "Rancho Santa Rosa"	\$24.99
2010 Ghostwriter, Santa Cruz	\$29.99
2010 Hirsch "The Bohan Dillon"	\$31.99
2010 Knez, Anderson Valley	\$29.99
2010 Maysara "3 Degrees"	\$17.99
2010 Merryvale, Carneros	\$29.99
2010 Napa Cellars, Napa	\$14.99
2010 Pahlmeyer "Jayson"	\$59.99
2010 Pali "Huntington"	\$18.99
2010 Peay "Estate"	\$39.99
2010 Rickshaw, California	\$14.99
2010 Sea Smoke "Southing"	\$69.99
2010 Sea Smoke "Ten"	\$99.00
2010 Shea, Willamette Valley	\$37.99
2010 St. Innocent	
"Temperance Hill"	\$29.99
2010 Talley "Stone Corral"	\$46.99
2010 Tantara	
"Old Vine-Bien Nacido"	\$51.99
2010 Urbanite "Solindo"	\$24.99
2011 Banshee, Sonoma	\$22.99
2011 Bench, Sonoma Coast	\$19.99
2011 Bishop's Peak, SLO	\$16.99
2011 Calera, Central Coast	\$21.99
2011 Cazar, Sonoma Coast	\$18.99
2011 Kalinda "Cuvée Reserve"	\$24.99
2011 Owen Roe "Sharecropper's"	\$22.99
2011 Siduri "Pisoni Vineyard"	\$59.99
2011 Siduri, Russian River	\$29.99

SYRAH & PETITE SIRAH

2006 Ambullneo "Howling"	\$24.99
2006 Graziano Petite Sirah	\$15.99
2006 Ojai "Presidio Vineyard"	\$44.99
2007 Quady North "Steelhead"	\$21.99
2008 Cowhorn "74"	\$21.99

K&L carries a number of small and non-conformist 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.

2009 Limerick Lane "Estate"	\$24.99
2009 Qupé "Bien Nacido"	\$24.99
2009 Westerly "Côte Blonde"	\$24.99
2010 Jaffurs, Santa Barbara	\$24.99
2010 Lucia "Garys' Vineyard"	\$39.99
2010 Lucia "Susan's Hill"	\$39.99
2010 McManis Petite Sirah	\$9.99
2010 Owen Roe "Ex-Umbris"	\$24.99
2010 Qupé, Central Coast	\$15.99
2011 Bedrock, North Coast	\$24.99
2011 Charles Smith "Boom Boom"	\$14.99

ZINFANDEL

2006 Il Gioiello "Block 1 Vineyard"	\$12.99
2007 Graziano, Mendocino	\$15.99
2008 Bucklin "Old Hill Ranch"	\$28.99
2008 Grgich Hills "Estate"	\$29.99
2008 Heitz Cellar "Ink Grade"	\$22.99
2008 Ravenswood "Teldeschi"	\$19.99
2009 Barber Cellars "Mr. Beast"	\$14.99
2009 Cosentino "CigarZin"	\$14.99
2009 Dashe, Dry Creek Valley	\$24.99
2009 Edmeades, Mendocino	\$14.99
2009 Four Vines "Old Vine Cuvée"	\$10.99
2009 Green & Red "Chiles Canyon"	\$19.99
2009 Michael & David Vineyards "7 Deadly Zins"	\$13.99
2009 Peterson "Old School"	\$17.99
2009 St. Francis "Old Vines"	\$16.99
2010 Decoy, Sonoma County	\$19.99
2010 Easton, Amador County	\$13.99
2010 Mauritson, Dry Creek	\$24.99
2010 Orin Swift "Saldo"	\$27.99
2010 Peachy Canyon "Westside"	\$15.99
2010 Quivira, Dry Creek	\$19.99
2010 Ridge "Lytton Springs"	\$33.99
2010 Ridge "Three Valleys"	\$22.99
2010 Rombauer, California	\$27.99
2010 Seghesio "Home Ranch"	\$32.99
2010 Seghesio, Rockpile	\$32.99
2011 Bedrock "Saitone Ranch"	\$36.99

MISC REDS

2007 Bennett Lane "Maximus"	\$29.99
2008 Prospect 772 "The Brat"	\$29.99
2009 Bogle "Essential Red"	\$8.99
2009 E11even, Central Coast	\$12.99
2009 Mark Herold "Flux"	\$27.99
2009 Samsara "Larner" Grenache	\$32.99
2009 Vino Noceto Sangiovese	\$16.99
2010 Banshee "Mordecai"	\$21.99

2010 Brassfield "Eruption"	\$14.99
2010 Folie à Deux "Menage à Trois"	\$8.99
2010 Hey Mambo "Sultry Red"	\$9.99
2010 Joel Gott "Alakai"	\$14.99
2010 Orin Swift "The Prisoner"	\$37.99
2010 Orin Swift "Abstract"	\$28.99
2010 Qupé "Sawyer Lindquist"	\$29.99
2010 Tablas Creek "Côtes de Tablas"	\$24.99
2011 Cline "Ancient Vines"	\$13.99
2011 Lieu Dit Cabernet Franc	\$35.99

CHARDONNAY

2009 Domaine Eden, Santa Cruz	\$27.99
2009 Grgich Hills, Napa	\$37.99
2009 Walter Hansel "Estate"	\$31.99
2010 Antica, Napa	\$28.99
2010 Au Bon Climat, Santa Barbara	\$19.99
2010 Brewer-Clifton "Mt. Carmel"	\$49.99
2010 Buehler, Russian River	\$12.99
2010 Cakebread "Reserve"	\$54.99
2010 Cakebread, Napa	\$34.99
2010 Cambria "Katherine's"	\$17.99
2010 Carmel Road, Monterey	\$12.99
2010 Chasseur, Sonoma	\$26.99
2010 Ch. Montelena, Napa	\$44.99
2010 Clos Pegase "Mitsuko's"	\$19.99
2010 Copain "Tous Ensemble"	\$19.99
2010 Daniel "Sierra Mar"	\$39.99
2010 De Loach "Cool Coastal"	\$17.99
2010 DuMol, Russian River	\$54.99
2010 Eric Kent, Russian River	\$39.99
2010 Far Niente, Napa	\$47.99
2010 Flora Springs "Estate"	\$14.99
2010 Foley "Rancho Santa Rosa"	\$19.99
2010 Four Vines "Naked"	\$10.99
2010 Hartford Court, Russian River	\$23.99
2010 Iron Horse, Green Valley	\$19.99
2010 Kalinda, Sonoma	\$17.99
2010 Lioco, Sonoma County	\$17.99
2010 L'Oliveto, Russian River	\$16.99
2010 MacRostie, Sonoma Coast	\$19.99
2010 Melville "Estate"	\$20.99
2010 Paul Hobbs, Russian River	\$45.99
2010 Pine Ridge "Dijon Clones"	\$19.99
2010 Ridge "Estate"	\$38.99
2010 Rusack "Reserve"	\$26.99
2010 Rutherford Ranch, Napa	\$12.99
2010 Scribe, Carneros	\$31.99
2010 Spellbound, California	\$11.99
2010 Talbott "Kali Hart"	\$13.99

2010 Trefethen "Oak Knoll District"	\$24.99
2010 Walter Hansel, Carneros	\$19.99
2011 Corvidae "Mirth"	\$9.99
2011 Diatom "Hana Shinobu"	\$35.99
2011 Evesham Wood, Willamette	\$13.99
2011 Lewis Cellars, Sonoma	\$44.99
2011 McManis, California	\$8.99
2011 Mer Soleil "Silver"	\$21.99
2011 Neyers, Carneros	\$26.99
2011 Randy Lewis "Race Car"	\$29.99

SAUVIGNON BLANC

2010 Amici, Napa	\$16.99
2010 Chance Creek, Redwood Vly	\$12.99
2010 Ch. St. Jean, Sonoma	\$10.99
2010 Grgich Hills, Napa	\$24.99
2010 Heitz Cellar, Napa	\$17.99
2010 Kalinda, Lake County	\$12.99
2010 Wattle Creek, Yorkville	\$11.99
2011 Brander, Santa Ynez Valley	\$12.99
2011 Duckhorn, Napa	\$28.99
2011 Geyser Peak, California	\$7.99
2011 Groth, Napa	\$16.99
2011 Hall, Napa	\$19.99
2011 Joel Gott, California	\$9.99
2011 Kathryn Kennedy, California	\$18.99
2011 Quivira "Fig Tree"	\$19.99
2011 St. Supéry, Napa	\$14.99
2011 Von Strasser "Rudy"	\$15.99
2011 Voss, Rutherford	\$16.99

MISC WHITES

2008 Uvaggio di Giacomo Vermentino	\$8.99
2009 Qupé "Bien Nacido Hillside" Roussanne	\$36.99
2009 Saddleback Cellars Viognier	\$14.99
2010 Eyrie "Estate" Pinot Gris	\$13.99
2010 Handley Pinot Gris	\$15.99
2011 Blue Plate Chenin Blanc	\$9.99
2011 Chehalem "3 Vineyards" PG	\$15.99
2011 Chemistry "Fig.'11"	\$14.99
2011 Conundrum, California	\$17.99
2011 Dry Creek Chenin Blanc	\$8.99
2011 Evesham Wood GrüVe	\$14.99
2011 J Vineyards Pinot Gris	\$15.99
2011 La Clarine Farm	\$21.99
2011 Lieu Dit Chenin Blanc	\$32.99
2011 Long Shadows "Poet's Leap"	\$18.99
2011 Rainstorm Pinot Gris	\$10.99
2011 Trefethen Estate Riesling	\$18.99

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 Erik Banti "Carato" IGT*	\$6.99
2009 D'Alessandro Syrah Cortona-90 points ST	\$11.99
2011 Erik Banti Morellino di Scansano*	\$11.99
2008 Amantis "Birbanera" Montecucco	\$13.99
2010 Sesta di Sopra Rosso IGT*	\$14.99
2010 Baccinetti "La Saporioia" Rosso di Montalcino*	\$15.99
2010 Tenuta di Sesta Rosso di Montalcino*	\$15.99
2010 Poggiarellino Rosso di Montalcino*	\$16.99
2010 La Lecciaia Rosso di Montalcino*	\$16.99
2009 Ferrero Rosso di Montalcino*	\$15.99
2009 Erik Banti "Ciabatta" Morellino di Scansano Riserva*	\$18.99
2010 Sesta di Sopra Rosso di Montalcino*	\$19.99
2010 Rocca di Montegrossi Chianti Classico*	\$19.99
2009 Vecchie Terre di Montefili Chianti Classico	\$23.99
2009 Riecine Chianti Classico	\$23.99
2008 Felsina "Rancia" Chianti Classico Riserva-93 points RP	\$36.95
2007 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker.	\$39.99

BRUNELLO DI MONTALCINO IN STOCK

2007 Ferrero Brunello di Montalcino*	\$29.99
2007 Poggiarellino Brunello di Montalcino*-94 points WE	\$29.99
2007 Tenuta Vitanza "Tradizione" Brunello di Montalcino 93 points <i>Wine Enthusiast</i> and James Suckling.	\$29.99
2007 La Lecciaia Brunello di Montalcino*-95 points JS	\$34.99
2007 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2007 Baricci Brunello di Montalcino*-90 points WE	\$39.99
2007 Poggio San Polo Brunello di Montalcino-95 points WE	\$39.99
2007 La Rasina Brunello di Montalcino-95 points JS	\$39.99
2007 La Velona Brunello di Montalcino-94 points WE	\$39.99
2007 Podere La Vigna Brunello di Montalcino-91 points WE	\$39.99
2007 La Lecciaia "Manapetra" Brunello*-93 points WE	\$39.99
2007 San Filippo Brunello di Montalcino-93 points JS	\$43.99
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2007 Argiano Brunello di Montalcino-92 points JS	\$46.99
2007 La Fornacina Brunello di Montalcino-94 points WE	\$47.99
2007 Donna Olga Brunello di Montalcino-93 points JS	\$47.99
2006 Tenuta di Sesta Brunello di Montalcino Riserva*	\$49.99
2007 Castelgiocondo Brunello di Montalcino-95 points WE	\$51.99
2007 Castello di Romitorio Brunello-94 points WE	\$54.95
2007 San Polino Brunello di Montalcino-94 points JS	\$54.99
2007 San Filippo "Le Lucère" Brunello-94 points JS	\$59.99
2007 Argiano "Orciaia" Brunello di Montalcino	\$59.99
2006 Podere La Vigna Brunello Riserva-92 points JS	\$59.99
2006 Franco Pacenti Canalichio Brunello-94 points JS	\$59.99
2007 Mate Brunello di Montalcino-94 points WE	\$64.99
2006 Altesino Brunello di Montalcino Riserva-95 points JS	\$64.99
2007 Livio Sassetti "Pertimali" Brunello di Montalcino	\$63.99

2006 Podere Brizio Brunello di Montalcino Riserva-93 points JS	\$79.99
2006 Silvio Nardi "Vigneto Manachiara" Brunello-93+ points ST	\$79.99
2007 Casanova di Neri "Tenuta Nuova" Brunello-97 points JS	\$79.99
2006 San Filippo "Le Lucère" Brunello Riserva-95 points JS	\$109.99
2007 Valdicava Brunello di Montalcino-98 points JS	\$109.99
2004 Banfi "Poggio all'Oro" Brunello Riserva-95 points WE	\$109.99
2006 Biondi-Santi Brunello di Montalcino-95 points JS	\$149.99
2007 Cerbaiona Brunello di Montalcino-94 points RP	\$179.99

MISC PIEDMONT

2007 Terre da Vino Barolo Essenze-91 points WE	\$22.99
2005 Aldo Conterno Barolo	\$39.99
2006 Aldo Conterno Barolo	\$39.99
2007 Aldo Conterno Barolo	\$39.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

San Venanzio Prosecco Brut Valdobbiadene	\$14.99
2010 Blason Cabernet Franc Friuli*	\$9.99
2011 Blason Friulano Friuli*	\$11.99
2011 Blason Malvasia Friuli*	\$11.99
2011 Ermacora Friulano Friuli*	\$15.99
2011 Blason Pinot Grigio Friuli* (1L)	\$11.99
It's back! One of our best selling Pinot Grigios!	
2011 Ermacora Ribolla Gialla Friuli*	\$15.99
I love this wine. It's so fresh and full of energy, sometimes I think I can feel the light coming from it; it's just fun to be around. I think you'll love it, too. (Greg St. Clair, K&L)	
2011 Belisario "Del Cerro" Verdicchio di Matelica	\$14.99
2011 Collestefano Verdicchio di Matelica	\$16.99
2007 Cavalchina "Santa Lucia" Bardolino Superiore	\$17.99
2011 Belisario "Cambrugiano" Verdicchio di Matelica Riserva	\$21.99
2004 Bertani Amarone	\$99.99
This wine is truly stunning and gives real meaning to the word "classic." Drinking superbly now, with layers of complexity.	

ABBRUZZO, SICILY, CAMPANIA, PUGLIA & UMBRIA

2010 Planeta "La Segreta" Sicilia Rosso	\$8.99
2010 Tenuta Giuliano Trebbiano d'Abruzzo*	\$9.99
2010 Tenuta Giuliano Montepulciano d'Abruzzo*	\$9.99
2010 Fujanera "Bellalma" Falanghina Campania*	\$11.99
I tried this wine again the other night and now I remember why I bought a 100 cases! Brilliant acidity, body, complexity, length and at an unbelievable price. Buy it by the six-pack.	
2010 Casa d'Ambra "Frassitelli" Ischia Biancolella	\$23.99
Made from 100% Biancolella from vineyards high up on the isle of Ischia off the coast of Naples. This wine has great depth, mineral character and acidic focus, but with a very rich body. Absolutely stunning!	
2007 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$24.99
A greatly structured wine with a bouquet of red ripe fruits, especially cherry and bitter cherry, with spicy notes.	

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

CHABLIS

2008 Dom. Etienne Boileau Chablis	\$19.99
2008 Dom. de Vaudon Chablis "Reserve de Vaudon"	\$19.99
2008 Dom. Drouhin-Vaudon Chablis 1er Cru "Montmains"	\$34.99
2009 Dom. Pascal Bouchard Chablis "Grand Reserve du Dom."	\$21.99
2010 Dom. Jean-Paul & Benoit Droin Chablis*	\$17.99
2010 Dom. Bernard Defaix Chablis	\$18.99
2010 Dom. de l'Églantière Chablis*	\$15.99
2010 Dom. Jean-Paul & Benoit Droin Chablis 1er Cru "Vaillons"	\$25.99
2010 Dom. Jean-Paul & Benoit Droin Chablis 1er "Montmains"*	\$31.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2008 Dom. Desertaux-Ferrand Côte de Nuits-Villages "V.V."	\$23.99
2008 Dom. D-Ferrand Côte de Nuits-Villages "Les Perrières"	\$21.99
2009 Bouchard Ainé & Fils Bourgogne Rouge	\$13.99
2009 Dom. Vincent & Sophie Morey Santenay "Les Hâtes"	\$24.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"*	\$27.99
2009 Dom. de Montille Volnay 1er Cru "Brouillards"	\$69.99
2009 Dom. de Montille Pommard 1er Cru "Pezzerolles"	\$85.99
2009 Dom. Desertaux-Ferrand Beaune 1er Cru "Les Sceaux"	\$29.99
2009 Dom. de Montille Beaune 1er Cru "Les Sizies"	\$57.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "Lès Vergeleses"	\$35.99
2009 Dom. T. Liger-Belair Haute Côte de Nuits "Corvée Villy"	\$29.95
2009 Dom. Jadot (Gagey) Nuits-St-Georges 1er "Boudots"	\$69.99
2009 Dom. de Montille Nuits-St-Georges 1er Cru "Les Thorey"	\$66.99
2009 Dom. Odoul-Coquard Nuits-St-Georges "Aux St. Jacques"	\$43.99
2009 Dom. Thibault Liger-Belair Vosne-Romanée "Aux Reas"	\$89.95
2009 Maison Champy Chambolle-Musigny*	\$49.99
2009 Vincent Girardin Chambolle-Musigny "V.V."	\$49.99
2009 Dom. Jadot Chambolle-Musigny 1er "Les Feusselottes"	\$74.99
2009 Dom. Louis Jadot (Gagey) Clos-St-Denis Grand Cru	\$199.95
2009 Dom. Tortochot Gevrey-Chambertin "Les Jeunes Rois"	\$32.99
2009 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.95
2009 Dom. P. Roty Gevrey-Chambertin "Champs Chenys V.V."	\$69.95
2009 Dom. Pierre Gelin Fixin 1er Cru "Clos Napoleon"	\$45.99
2009 Dom. J. Roty Bourgogne Rouge "Pressonniers"	\$26.99
2009 Dom. Martin Bart Marsannay "Les Longeroies"*	\$24.99
2010 Château de la Charrière Santenay 1er Cru "Clos Rousseau"	\$23.99
2010 Dom. Champy Volnay*	\$39.99
2010 Dom. Champy Volnay 1er Cru "Taillepieds"*	\$63.99
2010 Ch. de la Charrière Bourgogne Haute Côte de Beaune*	\$16.99
2010 Ch. de la Charrière Bourgogne*	\$14.99
2010 Champy Beaune "Vieilles Vignes"*	\$24.99
2010 Dom. Champy Beaune 1er Cru "Aux Cras"*	\$39.99
2010 Dom. Champy Beaune 1er Cru "Champs Pimonts"*	\$39.99
2010 Dom. Champy Savigny-lès-Beaune "Aux Fourches"*	\$29.95
2010 Dom. Champy Pernand-Vergeleses 1er "Iles Vergeleses"	\$44.99
2010 Dom. Champy Chorey-lès-Beaune*	\$23.99
2010 Dom. Champy Corton Grand Cru "Rognet"*	\$79.95
2010 Dom. Champy Corton Grand Cru "Bressandes"*	\$83.99

2010 Champy Vosne-Romanée 1er Cru "Suchots"*	\$94.99
2010 Champy Echézeaux Grand Cru*	\$159.95
2010 Dom. Odoul-Coquard Chambolle-Musigny	\$49.95
2010 Dom. Gérard Seguin Chambolle-Musigny "Derriere le Four"	\$44.99
2010 Dom. Odoul-Coquard Chamb.-Musigny 1er "Les Baudes"	\$74.99
2010 Dom. Odoul-Coquard Morey-St-Denis "Les Crais Gillon"	\$47.99
2010 Dom. Odoul-Coquard Morey-St-Denis 1er "Millandes"	\$69.95
2010 Dom. Tortochot Morey-St-Denis	\$32.99
2010 Dom. Tortochot Gevrey-Chamb. 1er "Lavaux St-Jacques"	\$56.99
2010 Dom. Tortochot Chambertin Grand Cru	\$134.99
2010 Champy Charmes-Chambertin Grand Cru*	\$144.49
2010 Champy Mazis-Chambertin Grand Cru*	\$154.49
2010 Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$89.95

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Bouchard Père et Fils Meursault 1er Cru "Perrières"	\$69.95
2009/2010 Dom. des Niales Rhedon-Marin	
Mâcon-Villages "V.V."*	\$12.99
2009 Dom. Paul Pillot Chass.-Montrachet 1er "Champs Gains"*	\$59.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffières"	\$79.99
2009 Dom. Louis Jadot Puligny-Montrachet 1er "Champ Gains"	\$84.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2009 Dom. Vincent Sauvestre Meursault "Clos des Tessons"	\$29.99
2010 Château De Charrière Bourgogne Blanc	\$14.99
2010 Champy Bourgogne Chardonnay "Signature"	\$18.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99
2010 Dom. Pierre Matrot Bourgogne Blanc	\$19.99
2010 Champy St-Aubin 1er Cru "Murgers Dents De Chien"	\$36.99
2010 Chât. Charrière Chassagne-Montrachet 1er "Clos St. Jean"	\$44.99
2010 Dom. Jean-Louis Chavy Puligny-Montrachet	\$47.99
2010 Ch. de la Charrière Savigny-lès-Beaune "Vermots Dessus"	\$23.99
2010 Dom. Champy Pernand-Vergeleses 1er "En Caradeux"*	\$36.99
2011 Dom. Renaud Mâcon-Charnay or Mâcon Solutré*	\$12.99
2011 Dom. Renaud Pouilly-Fuissé "V.V."	\$19.99
2011 Champy Mâcon-Villages*	\$12.99
2011 Dom. des Nembrets Denis Barraud St-Véran*	\$14.99

BEAUJOLAIS

2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Dom. Dupré Beaujolais "Terre Noire"	\$8.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Champ de Coeur"	\$29.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$29.99
2009 Dom. Labruyère Moulin-à-Vent	\$19.99
2009 Dom. du Vissoux Brouilly "Pierreux"	\$26.99
2009 Dom. du Vissoux Moulin-à-Vent "Trois Roches"	\$27.99
2010 Château de Saint-Lager Brouilly*	\$14.99
2010 Château des Capitans (Georges Duboeuf) Julienas	\$18.99

HOME FOR THE HOLIDAYS

'Tis the Season for Domestic Wines

When you're shopping for holiday gifts this season, why not keep it local? K&L has an extensive and diverse selection of wines from California, Oregon and Washington for the wine lover on your list. And while you're at it, skip the lines and the stress and order all of your wine-related gifts and party supplies online at KLWines.com.

Michael Jordan's Gift Picks

2009 Philip Togni Napa Valley Cabernet Sauvignon (\$94.99) Togni is the King of California Cabernet, in my opinion. The wines are consistently beautiful and ageworthy, holding up against the best Cabernet Sauvignon in the world. This has red and black fruits, with spice, mint, cedar and sage integrated nicely. The 2009 is a wine that will need some time, unless decanted for several hours, but will show its true greatness in about five to 10 years. It's always a pleasure to sip a glass of Philip Togni.

2009 Joseph Swan "Trenton Estate" Russian River Pinot Noir (\$54.99) This is the powerhouse Pinot Noir from the Joseph Swan lineup with a multitude of flavors. Layer upon layer, it never quite stops: red fruits, plum, Asian spice, cinnamon, sage, saffras, mushroom and cedar, all beautifully woven together.

2010 Rickshaw California Pinot Noir (\$14.99) The best deal in California Pinot Noir. Made by our friends at Banshee Wine and comprised predominately of Sonoma Coast and Anderson Valley fruit. Bright cherry, plum, forest floor and hints of cola are all wrapped up nicely in the 20% new oak the wine sees. This is the easiest holiday decision you will have to make.

2011 Kathryn Kennedy California Sauvignon Blanc (\$18.99) A fresh, bright Sauvignon Blanc, with melon, orange and lime notes nicely balanced by a snappy acidity and mid-palate weight. The wine is made with organic grapes from vineyards across California.

Bryan Brick's Gift Picks

2011 Kalinda "Cuvée Reserve" Willamette Valley Pinot Noir* (\$24.99) Those of you with more solid short term memories than mine may remember that I also featured this wine on the front page of the November newsletter; that is how much I like this wine. This five-clone (Pommard, 777, 115, 667 and Wadensvil) blend of Yamhill-Carlton and Ribbon Ridge AVA fruit was made by one of the hottest young winemakers in the Willamette Valley. Aged in 25% new French oak, I think this youthful bottle is sure to please with its high-toned lilac, raspberry puree, pomegranate and rhubarb aromatics that lead into the mid-weight, fruit-centered palate. Lanky and drawn out, this is packed with lush, ripe, red-fruited richness to the tune of cherry pie, dragon fruit and passion fruit, with a lovely, slightly bitter, floral aspect and crushed stone. This just keeps getting better and better with more time in the bottle. If this doesn't convince you of what the 2011 Oregon vintage is all about, I can't tell you what will.

2010 Limerick Lane Sonoma County Zinfandel (\$25.99) I love this new/old winery, and if you've been keeping up with our blog posts you probably already know why. If not, let me explain. This winery recently changed hands, and the new owners, less than two years in, have already made the world of difference. Using amazing old-vine estate material that dates back to 1910, and some purchased fruit, they have made Limerick Lane into the winery it should be, a top notch producer focusing on Zinfandel, Pinot Noir and Syrah. This Zin walks a fine line between a big, brawny, briary Zin and one that places balance before all else. Rich, spicy flavors of cassis, black pepper, cardamom and boysenberry roll over the palate easily while the finish adds complexity and scope with its freshness and layers of confectionary spice.

2008 L'Ecole No. 41 "Perigee-Seven Hills Vineyard" Walla Walla Valley Bordeaux Blend (\$44.99) Anyone who has spoken with me about Cabernet Sauvignon and Cab-based blends knows my affinity for the wines of Washington State. The quality for value ratio is just undeniable. A perfect example of this is the "Perigee" bottling from L'Ecole No. 41, with its developed and wildly complex nose of licorice, graphite and blossoming lavender. Lively and feminine on the palate, this is decidedly not trying to mimic its brethren from Napa in style, yet it has plenty to offer with its layered openness and snappy dried fruit flavors. Add a streak of complex oaken spice and floral highlights and I'll take this wine over any Bordeaux blend in its price range.



"This is the powerhouse Pinot Noir from the Joseph Swan lineup with a multitude of flavors."



Old and Not-So-Old Holiday Gifts

Nothing says “Clyde,” more than a wonderful gift of fine wine, especially if the wine is mature and can be enjoyed sooner than later. If you were going to buy me (or someone like me) a bottle for Christmas, might I be so bold as to suggest the **2006 Pauillac de Latour, Pauillac (\$89.99)**? It is not super old, but it is super delicious, and while it is not ready to drink tonight it will be wonderful in a few years. Sure, it’s not actually Château Latour, but it is a baby Latour for one-tenth the price of the first wine. (This is a memorable year at K&L in that we are now able to buy this wine directly. *Merçi, Mr. Engerer.*)

If you want to spend somewhat less on my gift, may I suggest the **Fugue de Nenin, Pomerol***. We rarely have stocked this second wine, but when we tasted the **1997 (\$29.99)** and **1999 (\$34.99)**, we were blown away by their superb quality. The 1997 begs to be enjoyed tonight with a pork roast or rack of lamb, while the 1999 can be cellared a few years or also drunk tonight with prime rib. Both are full of black fruit flavors.

I would also love the **2000 Labegorce, Margaux (\$39.99)** to cellar two more years. And if you want to spend very little on me, I will gladly accept a bottle of **2001 Lanessan, Haut-Médoc (\$19.99)**. It’s drinking perfectly right now, so delicious and mineral-driven with a sweet core of fruit. Whatever you get for me, I will be happy. Have a great giving season!

Clyde Beffa Jr.

2007 Mayacamas Mt. Veeder Cabernet Sauvignon (\$59.99) For years I’ve touted this winery as one of the reliable few whose wines can really stand the test of time. That list seems to get shorter and shorter every year with more and more wineries chasing points and pandering to the wine critics. But for the last 30 years, at least, Mayacamas has just done their thing, not worrying about anyone else, and the results could not be better. This 2007 Cab could be one of their all-time greats, and it is my top pick for available Cabernet for the cellar. This wine is based around aromas and flavors of crushed stone, camphor, bay leaf, red currant and tobacco. Just a baby now, this needs at least five to eight more years before I’d even think of opening it, and will probably top out at 15-25 years. Don’t believe me? Their 1977 Cab is one of my favorite wines of all time! When I had it about five years ago I thought it was fresher than most five- to 10-year-old wines. Bury this one deep in your cellar.

“Trey” Beffa’s Gift Picks

2011 Melville “Estate-Verna’s” Santa Barbara County Pinot Noir (\$21.99) The other day someone asked me what our best-selling Pinot Noir currently is. Honestly, I don’t know the answer. What I *do* know is that one of our most consistent sellers year after year is Melville Pinot Noir. The Melville has always over-delivered for the price. A crowd-pleaser that doesn’t come off as being sweet and jammy, it shows a lovely freshness and is balanced with crisp acidity. The wine is lively and fresh, which is why it pairs with food so well. One of my favorites for the money!

2009 Conn Creek Napa Valley Cabernet Sauvignon (\$21.99) If you’re looking to give the gift of Cabernet this holiday season, but do not want to break the bank, look no further than the 2009 Conn Creek. It is a big, full-bodied Cabernet that shows lots of structure and power. Minerals and earth are hidden in the background and show just enough to balance out the ripe fruit. This wine loves a little air and drinks well now.

2011 Orin Swift “The Prisoner” Napa Valley Red Blend (\$37.99) Since K&L Hollywood opened five years ago, no other wine that I can think of has generated a following like the Prisoner. The highly anticipated release of the 2011 took place on November 1st. The blend for the 2011 is 51% Zinfandel, 19% Cabernet Sauvignon, 15% Syrah, 12% Petite Sirah, 2% Charbono and 1% Grenache. Fans of the Prisoner need not worry; despite the extremely cool 2011 vintage, the alcohol still weighs in at a lusty 15.2%. This wine is still made by Dave Phinney, despite the sale of the name. As always it is a juicy, ripe style of wine that is loaded with fruit and finishes smooth and long.

#6 2009 Opus One Napa Valley Proprietary Red (\$219.00) Fans of Opus One will love this vintage, a perfect balance between fruit, power and finesse. Rich, round, silky tannins and sweet black cherry and cocoa powder flavors are all integrated into the seamless texture of the wine. This will be an excellent bottle to cellar for years to come, but has the benefit of showing well right now. A gift for someone special for sure!



Clyde “Trey” Beffa, Michael Jordan & Bryan Brick



“Simply a great wine for \$10, this Stratum Sauvignon Blanc from the Sherwood Estate (no purchased fruit) delivers refreshing, racy notes of grapefruit, passion fruit and lemon/lime blossom.”

JIMMY C'S VIEW DOWN UNDER

Holiday Party & Gift Ideas

Party Picks

2011 Stratum (Sherwood Estate) Sauvignon Blanc Marlborough New Zealand (\$9.99) We've sold more than 3,000 bottles of this wine, so you know there have been repeat purchases. And for a good reason! Simply a great wine for \$10, this Sauvignon Blanc from the Sherwood Estate (no purchased fruit) delivers refreshing, racy notes of grapefruit, passion fruit and lemon/lime blossom. The wine is clean and bright and perfect for a cocktail party or any seafood dishes you might be serving up this holiday season.

2010 Chapel Hill "Parson's Nose" Shiraz McLaren Vale South Australia (\$16.99) This is really classy Aussie Shiraz for the money. The bouquet shows classic McLaren Vale lifted blueberry fruit with components of anise, blackberry, plum, cinnamon and milk chocolate. On the palate the wine is opulent, while tight-grained French oak barrels lend an integrated structure to the wine that is both complex and yet easy to enjoy now.

2010 Amelia Park "Mishmash" Cabernet Sauvignon Margaret River Western Australia* (\$14.99) This is a crazy good new wine for us at K&L. We buy it direct and so we're able to offer it for an amazing price, especially considering it is 100% Cabernet Sauvignon from Margaret River. Harvested in the coolness of the night to retain the fruit quality, the bouquet shows fresh notes of cedar, plum, cherry and red currant. On the palate the wine is all about finesse and balance, with good acidity, a hint of dusty cocoa powder and fine grained tannins. Quite the deal!

Gift Picks

2008 Rippon "Mature Vines" Pinot Noir Lake Wanaka Central Otago New Zealand (\$49.99) and **2003 Rippon Pinot Noir Lake Wanaka Central Otago New Zealand (\$86.99)** If you can't decide which of these to choose, give both! Winemaker Nick Mills, who studied in Burgundy and worked at Domaine de la Romanée-Conti, among others, makes this wine from 30-year-old vines that are farmed biodynamically. He says he looks for his wines to be "luminous," so you get the idea: these are not over-extracted, oaky or heavy wines, but rather pure expressions of the vine and its place. The 2003 was recently released from the library to showcase the wine with some age and the first vintage Nick made after his time in Burgundy.

2009 Langmeil "The Freedom 1843" Shiraz Barossa Valley South Australia (\$109.99) Well, here's a splurge. If you or someone you know likes Shiraz/Syrah, here's your chance to try a wine made from arguably the oldest Shiraz vines in the world. There is incredible intensity and concentration here, with earth, dark chocolate, blueberry, blackberry, violet and pepper notes that are seamlessly balanced, plus a profoundly layered finish. Very limited quantities available.

2009 Mveve Raats "de Compostella" Bordeaux Blend Stellenbosch South Africa (\$59.99) This is a collaborative effort between Bruwer Raats and Mzo Mveve, and it is their sixth release of this wine, a blend of 25% Cabernet Franc, 25% Cabernet Sauvignon, 25% Malbec and 12.5% each of Petit Verdot and Merlot. At this point the wine is one of South Africa's most consistently high-scoring wines with the '08 getting 96 points from the *Wine Advocate*. The wine shows plum, blueberry, black cherry, dark chocolate and a crushed stone mineral component. There is great purity of flavor with superb balance, structure and length. In a commitment to quality, they did not make this wine in 2010, instead the fruit went into the Raats Family Cabernet Franc. Very limited quantities available.

Also, a quick note to tell you the wines of Hewitson should be back by the time you receive this after too long an absence from the U.S. market, so do give them a try!

All the best for a joyful holiday season,

Jimmy C

JOYEUSES FÊTES *From Southern France*

This season, whether you are thirsting for delicious party wines or are on the hunt for that perfect gift bottle, K&L has an awesome selection of vinous goodies to make your holiday season festive and bright. And I can't think of a better place to start than the south of France!

Party Picks

NV Antech "Brut Nature" Blanquette de Limoux* (\$12.99) Antech's Brut Nature is produced with no added dosage, which translates to a super clean and crisp glass of bubbles. It is composed of 90% Mauzac, 5% Chenin Blanc and 5% Chardonnay. Fermentation takes place in stainless steel, and the wine undergoes 12 months aging on the lees before being disgorged. The Brut Nature is the perfect way to start off the evening's festivities. Its fresh and crisp apple-pear flavors will pair beautifully with a wide range of finger foods and pre-dinner snacks. 12% ABV.

2011 Domaine Begude Chardonnay "Le Bel Ange" Vin de Pays d'Oc* (\$12.99) This wonderful Chardonnay and Chenin Blanc blend from Domaine Begude is 100% easy to love. Fermentation takes place in stainless steel, with no oak influence, and under cool temperatures in order to allow the purity of fruit to shine through. In the glass, an inviting citrus nose greets you along with delicate nuances of honeydew melon, pear and wet stone. The Bel Ange is a superb candidate for a house white as it can be enjoyed on its own at the end of a long day, or with a variety of seafood dishes, salads or hors d'oeuvres. 12.7% ABV.

2009 Étoile du Rhône (Stéphane Vedeau) Côtes du Rhône* (\$10.99) Étoile du Rhône was created by three friends who share a passion for wines of the Rhône Valley: Stephen Cronk, Tom Warner and winemaker Stéphane Vedeau. Loads of crushed red berry fruits, light spice, fine tannins and a lively acidity make for a serious, overachieving Côtes du Rhône with zero oak influence. Enjoy now this mellow and spicy red with a wide selection of holiday fare! 14% ABV.

Gift Picks

2009 Château de Montfaucon "Baron Louis" Côtes du Rhône* (\$17.99) Château de Montfaucon sits just across the Rhône River from the esteemed vineyards of Châteauneuf-du-Pape as the crow flies. It is owned and operated by Rodolphe de Pins, a UC Davis graduate and former member of the winemaking staff at Domaine du Vieux Télégraphe. This overachieving Côtes du Rhône takes its name from a seminal figure in the history of Montfaucon, the Baron Louis, who was responsible for restoring the Château and saving it from complete ruin at the close of the 19th century. This substantial yet elegant Grenache-based red can be enjoyed now, but it will be superb with several more years in the cellar. 14% ABV.

2010 Montirius "Terre des Aînés" Gigondas* (\$29.99) This 80% Grenache and 20% Mourvèdre blend comes from one of the leading biodynamic wine estates in the southern Rhône. Vinified and aged without any oak influence, the Terre des Aînés showcases what southern Rhône wines are all about: power and intensity, along with hearty warm flavors that evoke this sun-blessed region of France. Montirius' Gigondas is a great gift for Rhône newbies, as well as more seasoned connoisseurs of the region.

2010 Domaine Grand Veneur "Les Origines" Châteauneuf-du-Pape* (\$49.99) Are you hoping to give a most memorable, impressive gift bottle this season? Then consider the stellar "Origines" Châteauneuf-du-Pape from Domaine Grand Veneur. But don't just take our word for it. Robert Parker gives the wine a whopping 94-96 points, writing: "The 2010 Châteauneuf-du-Pape Les Origines is nearly off the charts in terms of concentration. It is a less sexy, flamboyant effort compared to the 2009, but it is noble, reserved and pure with plenty of black and blue fruit notes intermixed with subtle garrigue, graphite and spice box characteristics. Full and rich with high tannins, good acidity and a style built for the long term, this 2010 will benefit from 4-5 years of cellaring, and keep for at least 20-25 years."

Mulan Chan-Randel



"Are you hoping to give a most memorable, impressive gift bottle this season? Then consider the stellar 'Origines' Châteauneuf-du-Pape from Domaine Grand Veneur."



“This gorgeous gran reserva, from the stellar 2004 vintage, has become a staff favorite for its pure, focused berry fruit coupled with Rioja Alta’s unmistakable flavor profile and aging potential.”

LO AUTÉNTICO *Fiestas y Regalos*

In a country that presents a mind-boggling array of choices every day, not to mention the additional selection pressures of an election year, the U.S. of A. continues to boast the greatest variety of wines, at the best prices, of any wine consuming nation on the planet. Yes, France may have a broader selection of cheeses and yogurts, but when it comes to wine no one has us beat. Curating a department with the best of these choices is something we take seriously. For this month, we thought we’d select some of our favorites, divided into value picks for parties and fancier stuff for gifts. As Malbecs and Riojas continue to be the most popular (and arguably, the best value) reds in the section, we have decided to focus on those along with two fantastic new DI Cava we have begun importing. ¡Bon Nadal! (That’s Catalan for ¡Feliz Navidad!) We hope that you enjoy the season with your family and friends.

Party Picks

Malbec: 2010 El Libre Malbec Mendoza (\$9.99) Don’t let the catchy packaging fool you; this is indeed delicious Malbec for a very affordable price. Fresh red plum flavors and a juicy, forward texture suggest the use of quality vineyard sites and thoughtful winemaking. Delicious (and gluggable) Malbec!

Rioja: 2006 Bodegas Casa Juan Señor de Lesmos Crianza Rioja* (\$12.99) I’ve brought this one back for an encore appearance, primarily because it’s so delicious and crowd pleasing, and also because those of you who read last month’s article and were looking for it then may have given up on it due to its late arrival. Do not miss out on this, one of our tastiest value reds in the entire store. I’m not sure it gets better than this for less than \$15 a bottle.

Cava: 2008 Mas Codina Cava Brut Penedes* (\$12.99) A few years ago, if someone were to have told me that I could find a crisp, delicious Cava made from all estate fruit that was carefully riddled by hand and that I’d be able to sell it for less than \$15, I definitely would not have believed them. Having visited the Garrida family at Mas Codina, I am now a believer. You will be too after trying this delicious bubbly.

Gift Picks

Malbec: 2006 Aleph Malbec Mendoza (\$19.99) This is one of those wines that we fell for upon first discovery, only to fall in love with it even more as it continues to age. Ask fans of this wine (our own Sarah Covey is among the most vocal!) and they will cite the beautiful, plump fruit with gentle floral tones and real depth of flavor that represent Malbec to a tee. The wine continues to impress and show the strength of the 2006 vintage in Mendoza.

Rioja: 2004 Miguel Merino Gran Reserva Rioja* (\$39.99) We’ve written often about Miguel’s wines. This gorgeous gran reserva, from the stellar 2004 vintage, has become a staff favorite for its pure, focused berry fruit coupled with Rioja Alta’s unmistakable flavor profile and aging potential. Please consult our website for more technical information; the gift guide, layman’s version is that this is simply incredible stuff for drinking now or aging many years.

Cava: 2007 Can Mayol Loxarel Gran Reserva Familiar Cava Penedes* (\$21.99) When I first met the incredibly warm Mitjants family at Can Mayol, I was immediately impressed. The vines are beautiful, which comes as no surprise since the family has been working most of their vineyard land organically for the last 10 years, employing biodynamic principals as well. This wine is, simply put, the best balanced, most delicious sparkling wine I have yet to try from Spain. Attention to detail extends from the vineyards to the cellar, where only native yeasts are used for primary fermentation and the application of sulphur is limited (very rare for sparkling wine, where it often dominates). The result is a delightful, easy to drink, immensely satisfying Cava for the most demanding Champagne and sparkling wine aficionados.

Joe Manekin

BEING GENEROUS, NOT CHEAP

Anyone that knows me knows that I like a good party. I also like to drink good wine without feeling like I'm living high on the hog while doing it—I'm definitely not a one-percenter. But, this doesn't mean that I will drop my standards and drink mass-produced, homogenized swill from some company that prefers to sell "a brand" rather than a winegrower's soul and passion. Nope, just won't do it. Don't need to do it. I also don't feel you need to drop more than \$50 on a nice gift bottle that also has fantastic aging potential. Just because it's more expensive does not mean that it's better. Trust me on this one. Below I've laid out a simple, short list of wines to bring to a party and then a couple to bring as a gift for the host(ess) that will definitely get you invited back next year.

2010 Domaine de la Noblaie Chinon* (\$14.99) This is produced all in stainless steel, solely from Cabernet Franc that is grown on a limestone slope. It has a rich ruby color and excellent structure. A nice fruity style of Chinon, this value-priced wine has a subtle peppery spice, ripe dark berries and a soft, chalky mineral character that really makes the fruity core come to life and express the fantastic character of Cabernet Franc. There are rich tannins on the finish and a juicy freshness throughout. I swear to you that you can actually taste the fresh glow of the summertime sun right in this bottle. Absolutely stellar while enjoying a burger right off the grill or even with a simple thin crust pizza. Just a pure, unadulterated wine meant to be enjoyed while moving along the game board of life.

Domaine Gueneau Brut Rosé* (\$17.99) A sassy little blend of Gamay (85%) and Pinot Noir (15%) from in and around Sancerre, though it can't be called Sancerre as there is no AOC for sparkling wine in the region. It has a super cool, fun-filled nose of strawberry, framboise and spiced white plums. The tight core of bubbles makes it easy and fun to drink.

2011 Weingut Allram Gaisberg Grüner Veltliner Kamptal Reserve* (\$19.99) Sometimes we long for something a bit more sophisticated, but don't want to have to sacrifice freshness or value. The Gaisberg Reserve walks that fine line perfectly. Full of delightfully spicy fruit, with notes of quince, blood orange and honeydew, sleek minerality and juicy acidity, this fabulous Grüner can stand up to hearty fare like veal schnitzel, but will also drink with your favorite spicy Asian dishes.

2011 Eva Fricke Lorcher Riesling (\$21.99) Eva Fricke grows only Riesling on the steep slopes of Lorch in the Rheingau. Some of her vines are more than 45 years old. This wine shows the minerality of the slate and quartzite soils of Lorch. Its nicely filigreed texture comes with a sneaky power, and its pretty aromatics display the essence of the vineyard while showing restraint and elegance. She is a young rising star and is be a force to reckon with. A very fine value!

2009 Frédéric Mabileau "Éclipse No. 9" St-Nicolas-de-Bourgueil* (\$34.99) The Éclipse No. 9 is a serious wine! This is only the ninth vintage of this wine produced (hence the No.9, coincidentally made in 2009). This is a special picking of 40-plus-year old organic Cabernet Franc vines that go through a really aggressive pre-harvest triage and are then de-stemmed prior to fermentation. This then gets aged in Burgundian barrels for 18 months before getting bottled and rested until release. If you are serious about Cab Franc, this is the wine for you. This is definitely showing the sexiness of the 2009 vintage, but has some intense stuffing backing it up. Big and rich up and down the board, this shows some meaty tannins along with the natural juicy acidity of the Cab Franc. Decant for three hours or more, or cellar for at least seven years.

2011 Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Auslese (\$46.99) The Wehlener Sonnenuhr is, without question, the most famous of vineyard sites within the Prüm Estate, if not all of the Mosel Valley. With its south-southwest exposure, weathered grey slate and ridiculous steepness (up to 70%), it provides an optimal growing climate for Riesling. The wines from here show fantastic depth of stone fruit flavors accompanied by a fine line of minerality and length. The 2011 vintage was marked by perfect springtime weather conditions, a nice, drawn out, somewhat cool summer and a lovely fall that allowed for extended hang times and, in turn, excellent ripening. Somewhat similar to the 2007 vintage, the quality in 2011 is fantastic and the wines are abundant. The 2011s will be slightly more accessible earlier on (5-15 years depending on Prädikat), but with their complexity, elegance and fine structure the aging potential is frustratingly fantastic. Warning: patience may be required.

Eric Story



“A sassy little sparkling from in and around Sancerre with a super cool, fun-filled nose of strawberry, framboise and spiced white plums.”

PENSIERI DA MONTECHIARA

When I went to Montalcino in 2004 to taste the 1999 vintage I tried more than 185 different Brunelli, and the offering from Sesta di Sopra was my #2 wine of the vintage. (It was also rated 95 points by the *Wine Spectator*.) I wrote to the proprietors, Ettore Spina and Enrica Bandirola, and asked who their importer was. They said, “Well, we don’t have one; would you like to import our wines?” That didn’t take too long to figure out, and we’ve been working together ever since. We buy a third of the wine they produce and a little of their extra virgin olive oil.



“The 2011 Sesta di Sopra Rosso is just bursting with ripe fruit. It’s so easy, so simple, yet so thoroughly pleasing to drink, I just love the wine.”

Sesta di Sopra is a winery with a soul. Ettore was an international banker with a long career, but both he and Enrica wanted to eventually “retire” to the countryside. So they purchased a tiny, run down estate and planted two hectares of vineyards—one for Brunello and another for Rosso di Montalcino. They make one 30-hectoliter barrel of Brunello a year, yes you read correctly ONE barrel of Brunello a year. Okay, so it’s a big Slavonian oak barrel that holds 333 cases of wine that sits in there for more than three years, but still.

The incredible **2007 Sesta di Sopra Brunello di Montalcino*** (\$49.99) will arrive sometime this month, but until then the **2010 Sesta di Sopra Rosso di Montalcino*** (\$21.99) is here and ready now, and boy is it a blockbuster! An unbelievable year in Montalcino, 2010 is being hailed as the best vintage in memory. Even 90-plus-year-old Nello Baricci says it is the best vintage he’s ever tasted, and he’s tasted a few. The desire to call Sesta’s 2010 Rosso a “baby” Brunello is really coursing through my veins, as much as I don’t like to use the phrase, but man this wine is something. This wine is so complete, with such depth of flavor, so much fruit and such perfect balance; it is stunningly good for the price and remarkably drinkable now, although I’ll be aging a six-pack myself for another few years. If you’re new to Brunello, this is a great wine to get familiar with the wines of the region at a really good price.

Ettore had one more piece of vineyard-suitable land on his estate, and in 2005 they planted it to...well, Sangiovese. The Galestro soil (an outcrop of exfoliating marine shale) is perfect for taming Sangiovese’s natural vigor and naturally reducing yields. Unfortunately, in Montalcino all of the Brunello di Montalcino and Rosso di Montalcino vineyards are registered and controlled, and they aren’t allowing anymore to be added right now, so the wine that comes from this new vineyard has to be designated an IGT (Indicates Geographic Tipicity). The **2011 Sesta di Sopra Rosso IGT*** (\$14.99) is just bursting with ripe fruit. It’s so easy, so simple, yet so thoroughly pleasing to drink, I just love the wine. It’s the kind of wine you can drink while relaxing in front of the fire or while watching a football game. Our supplies of this will sell very fast; after nine years of us importing their wines, Ettore and Enrica have quite the fan club!

Beyond Sesta di Sopra, we are currently suffering from an embarrassment of riches in the Brunello department. The last two vintages, 2006 and 2007, are Montalcino’s first-ever back-to-back “great vintages. So many of these wines are the best the wineries have ever made, and the number of high scores looks like a confetti blizzard on New Year’s Eve! The **2007 Costanti Brunello di Montalcino** (\$57.99) received 95 points from the *Wine Advocate*, which said it is “the essence of the vintage,” a classic. The **2007 Pian dell’Orino Brunello di Montalcino** (\$84.99) received 97 points from WA, which said it is “flat-out stunning.” The **2007 Silvio Nardi Brunello di Montalcino** (\$37.99) received 95 points from James Suckling, who wrote it is “the best from here in years.” The **2007 Poggio San Polo Brunello di Montalcino** (\$ 39.99) was awarded 95 points by the *Wine Enthusiast*, which described it as having “incredible density, concentration and personality.” And on and on.

A few more from our inventory:

2007 Argiano (\$46.99), **2007 Podere Brizio** (\$49.99), **2007 San Filippo** (\$43.99), **2007 San Filippo “Le Lucere”** (\$54.99), **2007 Tassi “Franci”** (\$59.99), **2007 Livio Sassetti** (\$63.99), **2007 La Gerla** (\$44.99), **2007 Altesino “Montosoli”** (\$79.99), **2007 Mate** (\$64.99), **2007 San Polino** (\$54.99), **2007 Caprili** (\$44.99) and dozens more!

We also have a number of 2006 Riserva and vineyard designates, including the **2006 Tassi “Franci” Selezione** (95 points JS \$69.99), **2006 Altesino Riserva** (95 points ST \$64.99), **2006 Podere Brizio Riserva** (94 points WE \$79.99). There’s more than enough to fill your Christmas stockings and your holiday table! Don’t miss out on these stunning vintages!

Greg St. Clair

POUR VOTRE PLAISIR

Happy Holidays

I generally associate this time of year with complete exhaustion, but that's the retail wine business. More seriously, this is the time of year for holiday parties, gathering with friends and family, festive dinners and gifts for loved ones. We here in the Burgundy Department are ready to assist with all of those things. Several shipments and containers have rolled in recently, containing gift-worthy gems and plenty of wines for a crowd.

Two of our favorites priced for quenching the thirst of a large group have just returned. These are two terrific Chardonnays with lots of life and presence. No oak bombs, never tiring on the palate, just delicious, and each showing a sense of place. First, the **2011 Domaine Renaud Mâcon-Charnay* (\$12.99)** is rich and generous on the palate, with good power and weight. It is supple and charming, with some floral notes on the nose and a terrific finish. This is pure, unoaked Chardonnay, and a crowd-pleaser for a song. The **2011 Domaine Renaud Mâcon-Solutré* (\$12.99)** comes from higher elevation vineyards, with cooler evenings. It has more pronounced minerality, a captivating way of making your mouth water, pretty citrus notes and a focused finish. Choose either one and have a lovely drink for a terrific price. If you want something a bit richer and love the wines from Puligny, Chassagne and Meursault, we have some other candidates as well. The **2010 Château de la Charrière Bourgogne Chardonnay Domaine Yves Girardin* (\$14.99)** is a bright and rich Chardonnay from vineyards below Chassagne-Montrachet and Santenay. It has pretty apple notes and is delightful, with an open and easy elegance about it. Or, try the **2010 Olivier Leflaive Bourgogne Blanc "Les Sétilles" (\$15.99)**, made from Olivier Leflaive's own vineyard, as well as from growers with whom he has worked for years. All the fruit is grown in the communes of Puligny-Montrachet and Meursault, and it tastes like it! Or, as an alternative, why not try a crisp and mineral-driven Chablis? We have the **2010 Jean-Paul & Benoit Droin Chablis (\$17.99)**, which has citrus and floral notes on the nose but that classic Chablis oyster shell quality as well. Try it with shellfish and be delighted. For a really rich experience that still will not break the bank, we have a wine from one of Meursault's most famous growers, Dominique Lafon. The **2011 Domaine Heritiers du Comte Lafon Mâcon-Villages (\$20.99)** has a lovely citrus note on the nose and a toasty oak note that balances the rich fruit quality.

"This is the time of year for holiday parties, gathering with friends and family, festive dinners and gifts for loved ones. We here in the Burgundy Department are ready to assist with all of those things."

If you are looking for a delicious and crowd-pleasing red that will not break the bank, we have you covered there, as well. Here are four favorites, all for less than \$17! The **2010 Nicolas Potel Bourgogne Rouge* (\$11.99)** is bright and fruity, with lots of charm and a refreshing quality. What a lovely, affordable Pinot Noir. No oak chips, no manipulation, just honest wine with an appealing presence. The **2009 Bouchard Aîné & Fils Bourgogne Rouge (\$13.99)** is rich and complex, with a lovely note of rose petals on the nose and a satisfying mid-palate. This is a remarkable amount of wine for the money! The **2010 Château de la Charrière Bourgogne Rouge Domaine Yves Girardin* (\$14.99)** comes from estate vineyards just south of Cheilly-lès-Maranges. The 2010 has a very pretty nose, with notes of red cherries and raspberries. On the palate it shows weight and some structure, but remains open and very attractive. If your favorites are a bit more exuberant and you love rich Pinot Noir, try this. Or, try the **2010 Château de la Charrière Bourgogne Haute Côte de Beaune Rouge Domaine Yves Girardin* (\$16.99)**, which has a very enchanting nature and is less overt and richer on the palate than the Bourgogne Rouge. There is a core of terrific energy here, nice minerality and a very pretty finish. If you like your Burgundies a bit subtler and brighter and with more complexity, but do not want to break the bank, this is for you.

If you are looking for something special for a holiday present here are some ideas. The **2010 Domaine Faiveley Pommard 1er Cru "Rugiens" (\$86.99)** is a superb cellar candidate with lovely cool red fruit and amazing focus. Burghound calls it "Outstanding" and suggests cellaring the wine for a decade. If you are a bit less patient, try the **2002 Domaine Moillard Vosne-Romanée 1er Cru "Malconsorts"* (\$74.99)**. It is from one of Burgundy's top vineyards, and it has already been aged for you. We imported this directly from the cellars in Burgundy, so it has been stored perfectly and is terrific. It can still use a good decanting, but it is very approachable and perfect for your Christmas goose or a roast prime rib dinner. Lots of other Burgundies are rolling in here daily, so check KLWines.com for all of our in-stock and pre-arrival Burgundies.

À Santé!

Keith Wollenberg



"If your favorites are a bit more exuberant and you love rich Pinot Noir, try the Château de la Charrière Bourgogne Rouge Domaine Yves Girardin."

K&L WHISKY MERCHANTS *Good Grains*



One of my best customers told me the other day: “I like really good blends...same reason I like McDonald’s french fries...what’s better than a product specifically engineered for you to love it?” Sadly, in the new single malt market, blended whisky has been banished to the wayside, a reminder of what we once drank before we “knew” what was good. We completely ignore blended whisky despite the fact that it has dominated whisky history for hundreds of years. Single malts are actually a relatively new phenomenon—distilleries were never in the business of marketing their own juice—and we disregard blends to our own detriment.

While blended whisky usually contains whisky from multiple distilleries, that’s not why we call it blended whisky. It’s considered a blend because it contains more than one than one type of whisky: single malt and grain. Blends have come under the gun because consumers are learning more about what they drink. They’ve heard that blends are just single malt whisky cut with cheap column-still slop, like a drug dealer adding baking powder to his help lengthen his cocaine supply (pardon the crude analogy, but it really helps illustrate the point). In some cases, this was (and still is) absolutely true. Some producers *are* trying to stretch that single malt product as far as it can go. There’s a reason, however, why blends are still the top-selling whiskies in the world and why single malt only counts for about 10% of global Scotch whisky earnings: blends taste good and, like my customer so eloquently stated, they’re engineered to please your palate.

Blending together different flavors of whisky is much like creating a special cocktail. While we can’t geek out about the specs with blended whisky (because we really don’t know what’s in it), we can certainly enjoy its easy-to-drink flavor. As consumers learn more about single malt distilleries, they learn about the unique character each is capable of producing and long to taste these flavors in their purest form. While doing so is indeed quite exciting, a master blender can use those different characteristics to create an equally intriguing palate. (In wine it’s like comparing a winery’s single-vineyard bottlings to their estate cuvées.) Ultimately, the question every serious whisky drinker must ask themselves is: am I drinking whisky because I like it, or am I drinking it because it’s interesting? For me, the answer is both, and while blends are not always as uniquely flavored or “interesting,” they *are* often quite delicious and affordable.

While many of the big houses pump out blended whisky in monstrous amounts, there are a few producers creating some unique expressions that might change your mind about what blended whisky can be. The **Compass Box Great King Street (\$39.99)** is a light, elegant and wonderfully drinkable blended whisky from John Glaser, the world’s new blending king. He originally designed it for the common highball—Scotch and soda on the rocks. I’ve had more than one customer come back, wide-eyed, and tell me it was the most delicious thing they had ever tasted. The **MacKinlay’s Rare Old Highland Whisky (\$159.99)** is a recreation of the Shackleton whisky that scientists found frozen under a hut in Antarctica, made from the exact same whiskies for historical accuracy. It’s both a fun and delicious blended whisky and, believe it or not, it’s not all about the marketing. Whyte & MacKay actually went back into their aged stocks and found some older barrels of Glen Mhor grain whisky—a distillery that was closed in 1983 and completely demolished in 1986—because Glen Mhor was in the original MacKinlay blend. That’s incredible! The **Bank Note Blended Whisky (\$19.99)** is from the Morrison family that once owned Bowmore; they have taken their deep stock of whisky and created this amazing blend—in a liter bottle, no less! It’s rich, creamy and it keeps coming out of that gigantic bottle.

You might think the holidays are for trophy bottles, for pulling out the big guns in your collection and parading them around the table for your relatives, but they’re not! They’re for drinking, talking, socializing and fun, so you need to have something easy to drink that doesn’t need too much explaining! Don’t spend your holidays waxing philosophical about single malt. Don’t be that relative that bores your nephews to death talking about pot stills and barrel maturation. Bring a bottle of something blended, add some ice cubes and enjoy yourself! Blended whisky has been good enough for the Scots since the 1700s. Who are we to challenge that legacy?

Here’s a fun cocktail to try as well, perfect for blended Scotch.

Blood and Sand

1 1/2 oz blended Scotch whisky

3/4 oz orange juice

1/2 oz **Clear Creek Cherry Liqueur (375ml \$21.99)** or **Schalderer Edel-Kirsch Liqueur (750ml \$29.99)**

1/2 oz of **Carpano Antica Sweet Vermouth (1L \$26.99)**

Shake with ice and strain into a chilled cocktail glass.

David Driscoll

MAXIMUM ENJOYMENT

Recently someone I love, while trying to cheer me up after I had expressed disappointment for missing a culinary opportunity, commented on my constant search for what they called “maximum experience.” I thought it was an interesting turn of phrase that honestly described me a little too well. It made me think about what it really means to enjoy life. While this sudden self-awareness has not dampened my reckless epicurean drive, it has served to frame my experiences more clearly.

One joy I certainly would have missed had I not had this epiphany happened this fall on my honeymoon in Rome. After an incredible lunch at Roscioli, a wonderful little deli/wine bar/restaurant that served busy Roman business people some of the finest food available in its tiny dining room, I asked my wife where we should go for dinner. “No more GOOGLE!” she objected, referring to my efforts to control every culinary experience on the trip. “Why don’t you see what our waitress thinks?” Our server, who seemed to be having a horrible day, completely changed her demeanor when we requested her opinion. Her suggestion was a little trattoria just up the street.

What we got when we arrived for dinner was one of the most enjoyable meals we’ve ever had. Antipasti came flying out: stuffed olives, marinated fennel, delicious lentils. I ordered a carafe of white wine to go with the wonderful starters, and our server said with a raised eyebrow, “vino bianco?” I should have taken the cue. The white wine was horrendous! But, it was the best horrible white wine we could have ever asked for. I will forever remember that awful carafe of white, not only because of how quickly we managed to get through it to move onto the red, but because it proved to me that “maximum experience” isn’t about five-star dining or 100-point wines, but about living and loving the life that you have and those that you share it with; this is how you achieve maximum experience. With that in mind, to fully benefit from these recommendations, please share them with those that you love.

BOLS Genever “Old Fashioned” Holiday Gift Pack (\$27.99) This fabulous cocktail starter kit costs the same as buying a bottle of the Genever by itself. Not only do you get this wonderful, old school malted gin, you also get a cocktail spoon and a 50ml bottle of Bittermens Burlesque Bitters. All you need is some ice!

Ag47 Cocktail (Modified from the Savoy Cocktail Book)

1 oz Bols Genever

1 oz Dolin Dry Vermouth (750ml \$13.99)

2 dashes Luxardo Maraschino Liqueur (750ml \$27.99) (< .25oz)

2 dashes Bittermens Burlesque Bitters

Add ingredients to a shaker filled with ice and stir. Strain into a coupe glass. Garnish with a lemon or cherry.

Cana Brava Rum (1L \$26.99) From the newly formed 86 Company, who makes spirits specifically for bartenders, Cana Brava Rum is a recreation of an old style of rum and is, right now, one of a kind on the market. After searching the U.S. for a distillery that could make the perfect mixing rum, Simon Ford (long time Pernod-Ricard brand ambassador and industry guru) and his partners decided to go to the source. They sought out legendary rum producer Don Pancho Fernandez in Panama. Don Pancho was the Cuban minister of rum for decades and is generally credited for creating the internationally acclaimed Havana Club 7 Year Añejo. Of course, Don Pancho already makes incredible aged rums at his distillery (Zafra 21-year anyone?), but Simon wanted something different. After months of painstaking work, experimentation and retooling, they achieved the perfect recipe: a recreation of the original Carte Blanca style rum that Bacardi built its name on. For one of the finest ways to celebrate the holidays, try it in a classic Daiquiri!

Daiquiri

2.25 oz Cana Brava Rum

1 oz fresh lime juice

+/- .25 oz simple syrup

Add ingredients to a shaker filled with ice and shake. Strain in to a chilled glass.

Finally, the **1982 Port Ellen 30 Year “K&L Exclusive” Sovereign Single Malt Whisky (750ml \$599.99)** won’t be around too long, but it’s absolutely one of the most impressive whiskies available anywhere. Packaged in a gorgeous wooden case, there are only 150 bottles available in the U.S., and we got them all! The nose shows soft, earthy peat and struck match igniting pipe tobacco. The palate is all weathered leather tempered by sweet, mellowing dark wood. This long and powerful malt turns the phenols back up to 11 for a spicy, peaty finish.

David Othenin-Girard



“After months of painstaking work, experimentation and retooling, they achieved the perfect recipe: a recreation of the original Carte Blanca style rum that Bacardi built its name on. For one of the finest ways to celebrate the holidays, try it in a classic Daiquiri!”

“Why not let us make your life easier by giving a gift of one of our five great wine clubs? One of our clubs is sure to be the perfect fit.”

K&L Wine Clubs: Shopping Simplified

Stressed out just thinking about holiday shopping? Not sure what to get for the person who has everything? Is your significant other difficult to shop for? Why not let us make your life easier by giving a gift of one of our five great wine clubs? One of our clubs is sure to be the perfect fit. Whether it is a fantastic Châteauneuf-du-Pape, a gorgeous Napa Cabernet, a classic Bordeaux, a mineral-driven Chablis or one of our top-notch direct import Champagnes, we have both the expertise and experience to find the best wines available in the world for our clubs. We have a club for the person who loves red wines, a club for the Champagne lover, a club for the value-seeker, a club for the Italophile and a club for the drinker who wants to try everything from everywhere. This holiday season make life easy on yourself, and give the gift of a wine club to someone (or reward yourself)! All clubs, except the Champagne Club, ship monthly and all 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 miniscule 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

2008 Keenan Napa Valley Merlot

Merlot isn't cool. At least that's what we've been told by movies and friends for the last few years. Merlot, to some degree, has to shoulder some of the blame; it was planted in the wrong terroir and made too often in a wannabe Cabernet style, so it never truly got a chance to stand on its own. The 2008 Keenan Merlot helps to break that mold. If it is cool to like spectacular fruit, great body and balance, if it is cool to like great wine, then it is cool to like Keenan Merlot.

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

best buy wine club

2011 Jean d'Alibert Domaine de Chambert Chardonnay Pays d'Oc

Delicious, fat and rich on the palate a la California Chardonnay with a touch of oak.

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

premium wine club

2010 Potel-Aviron Côte de Brouilly Cru Beaujolais

This comes from Côte de Brouilly, a small cru on the slopes of an extinct volcano, with more drive and less earthiness than its larger cousin, Brouilly. Bright and attractive, the wine smells of black cherry and *sous bois* (forest floor). On the palate it shows bright acidity, crunchy red fruit and notes of wild cherry. We found the 2010 particularly delicious and loved its intensity and fruit. It's a terrific match for a holiday meal, but will also age very well in your cellar.

Regular K&L Retail: \$17.99 Wine Club Price: \$14.99

italian club

2010 E. Pira Chiara Boschis Dolcetto d'Alba

One of Barolo's top producers. Full of rich, ebullient fruit, the wine is rich, rustic and lush on the palate, yet has a long, penetrating finish. Try it with sausage and polenta!

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

champagne club

Michel Lorient Brut Rosé Champagne *

This spicy, round, dry rosé Champagne is composed of 45% Meunier, 35% Chardonnay and 20% red Pinot Noir all from Michel's estate in Festigny. Find out why Michel Lorient was elected by his grower-producer colleagues as president of the independent vigneron; he is one of the best!

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

NEW WHISPERKOOL COOLING UNITS!

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. All units now include a PDT digital thermostat. Prices include free ground shipping.



Whisperkool 2000i (300 cu ft)	\$1,589
Whisperkool 3000i (650 cu ft)	\$1,749
Whisperkool 4000i (1,000 cu ft)	\$1,899
Whisperkool 6000i (1,500 cu ft)	\$2,549
Whisperkool 8000i (2,000 cu ft)	\$2,699

WINE STORAGE LOCKERS

Lockers available in San Carlos. Open Mon-Sat from 10 a.m. to 5 p.m.
920 Bing Street, San Carlos, CA 94070

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

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?



La 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)

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 Forté and **\$11.99** per stem for the Pure series.

DECEMBER FEATURED ITEM: Govino



Decanter (\$19.99) Big parties needing decanters, picnics, dinner with your clutzy cousin Abe...any

occasion where bringing out a \$100 crystal decanter is a tough call is the perfect occasion for Govino's non-glass decanter. The lovely clear decanter is made of a food safe BPA-free polymer that is unbreakable, re-useable and recyclable. Govino has quickly formed a dedicated following for their stemless wine goblets and champagne flutes, and their new decanter is destined to be one of the hits of the season.

LE CREUSET LEVER PULLS, CORKSCREWS, WINE PRESERVERS & AERATING SYSTEMS



Le Creuset doesn't just make awesome enamel-lined cast iron pots and pans, they also make a wide array of wine accessories to fill your needs. Clockwise from top left: **Lever Pull and Foil Cutter (\$69.99)**, **Vacuum Wine Perserver (\$9.99)**, **Decanting & Aerating System (\$79.99)** and the **Black Nickel Wing Corkscrew (\$49.99)**. Visit KLWines.com for our complete selection of these high quality tools.

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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K&L Wine Merchants is pleased to be conducting fine wine auctions in addition to our retail selection of thousands of the world's best wines. You can rest assured that all auction items have been closely inspected by our auction department for authenticity, and held to strict quality standards. Bid on the best wines in the world, including Bordeaux, at KLWines.com.

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ONLINE AT KLWINES.COM

